



26th Annual Ales Open

Presented By Brew HQ



MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program

www.alesclub.com
www.brewhq.ca

http://www.bjcp.org

Judge Name: William Buell
BJCP Recognized (A1003)
Judge BJC: wilcross.it@gmail.com
Judge Emc:

Category # M1 Subcategory (a-f) C Entry # 577

Subcategory (spell out) Trad Sweet

Carbonation Level: Still Petillant Sparking
Sweetness: Dry Medium Sweet
Strength: Hydromel Standard Sack

Variety of honey (if declared): Orange Blossom

Special Ingredients: _____

BJCP Rank or Status:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Honorary GM Mead Judge
- Provisional Judge Rank Pending Cider Judge

Non-BJCP Qualifications:

- Professional Meadmaker GABF/WBC
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetic – Vinegary, acetic acid, sharp.
- Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.
- Alcoholic – The effect of ethanol. Warming. Hot.
- Chemical – Vitamin, nutrient or chemical taste.
- Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.
- Floral – The aroma of flower blossoms or perfume.
- Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.
- Metallic – Tinny, coin, copper, iron, or blood-like flavor.
- Moldy – Stale, musty, moldy or corked aromas/flavors.
- Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sulfury – The aroma of rotten eggs or burning matches.
- Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Waxy – Wax-like, tallow, fatty.
- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)

Comments: _____

Bouquet/Aroma (as appropriate for style) 8 / 10

Comment on honey expression, alcohol, esters, complexity and other aromatics
Caramel, raw honey, alcohol, fruit candy like, cream soda

Appearance (as appropriate for style) 6 / 16

Comment on color, clarity, legs, and carbonation
Deep gold, plenty of long standing legs, no head, still

Flavor (as appropriate for style) 12 / 24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Raw honey, cloying, lots of cream soda, lacks balance, large body, alcohol burns in back of throat as an aftertaste, still

Overall Impression 5 / 10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Clearly made just too sweet and unbalanced Needs tannin, add oak?

Total 31 / 50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

		Stylistic Accuracy			
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles			
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



26th Annual Ales Open

Presented By Brew HQ



MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program

www.alesclub.com
www.brewhq.ca

http://www.bjcp.org

Jud: Judge Name: Doug Dale-Johnson
 BJCP ID#: _____
 Jud: Email: ales-d@snkmail.com
 Jud: _____

Category # M1 Subcategory (a-f) C Entry # 577

Subcategory (spell out) _____

Carbonation Level: Still Petillant Sparking
 Sweetness: Dry Medium Sweet
 Strength: Hydromel Standard Sack

Variety of honey (if declared): Orange Blossom
 Special Ingredients: _____

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Honorary GM Mead Judge
 - Provisional Judge Rank Pending Cider Judge

- Non-BJCP Qualifications:**
- Professional Meadmaker GABF/WBC
 - Sensory Training Other _____

- Descriptor Definitions (Mark all that apply):**
- Acetic** – Vinegary, acetic acid, sharp.
 - Acidic** – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.
 - Alcoholic** – The effect of ethanol. Warming. Hot.
 - Chemical** – Vitamin, nutrient or chemical taste.
 - Cloying** – Syrupy, overly sweet, unbalanced by acid/tannin.
 - Floral** – The aroma of flower blossoms or perfume.
 - Fruity** – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.
 - Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
 - Moldy** – Stale, musty, moldy or corked aromas/flavors.
 - Oxidized** – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.
 - Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sulfury** – The aroma of rotten eggs or burning matches.
 - Tannic** – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin
 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Waxy** – Wax-like, tallow, fatty.
 - Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
 Comments _____

Bouquet/Aroma (as appropriate for style) 8 /10
 Comment on honey expression, alcohol, esters, complexity and other aromatics
Sweet, honey, ale note but not hot.
Limoncello liqueur. Alive and fresh.

Appearance (as appropriate for style) 6 /6
 Comment on color, clarity, legs, and carbonation
Apple juice. Brilliantly clear. Glowing.
Beautiful. 4/3. 7/6.

Flavor (as appropriate for style) 16 /24
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Sweet, very sweet. Ale warming.
Clean honey, orange or more
longtime. Tannins lacking. Acid by
low? Sweetness dominates.
On aftertaste I get less overwhelmed -
some acidity catches up.

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
This is very nice as a fine sipper
but subjectively too sweet for the
backbone. Would you consider + +
acidity or tannin perhaps? But
clearly you can make mead - this is
absolutely beautiful and shows no
brewing faults.

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
	Very Good (30 - 37): Generally within style parameters, some minor flaws.
	Good (21 - 29): Misses the mark on style and/or minor flaws.
	Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example <input type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless <input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless