



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Christensen

Category # 20

Subcategory (a-f) 1

Entry # 201002

Judge BJCP ID _____

Subcategory (spell out) Common Cider

Judge Email Tony.Christensen@comcast.net

Use Avery label # 5160

Carbonation: ☐ Still ☒ Petillant ☐ Sparkling

Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments N/A

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

6 / 6

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

6 / 10

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

12 / 24

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

7 / 10

Total

37 / 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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

Technical Merit

Intangibles

Not to Style ☐

Significant Flaws ☐

Lifeless ☐



Cider
BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) JENNY NADIC
Judge BJCP ID _____
Judge Email jnadica@band.net.au
Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # 201002

Subcategory (spell out) Common Cider

Special Ingredients: _____

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

Comments _____

Aroma (as appropriate for style)

Comment on malt, hops, esters, and other aromatics

Apple nose

Appearance (as appropriate for style)

Comment on color, clarity, and head (retention, color, and texture)

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple-like aroma and flavor.
☐ **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as *hot*.
☐ **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
☐ **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
☐ **DMS (dimethyl sulfide)** – At low levels a sweet, cooked or canned corn-like aroma and flavor.
☐ **Estery** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
☐ **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
☐ **Light-Struck** – Similar to the aroma of a skunk.
☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
☐ **Musty** – Stale, musty, or moldy aromas/flavors.
☐ **Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
☐ **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.
☐ **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
☐ **Sulfur** – The aroma of rotten eggs or burning matches.
☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
☐ **Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Mouthfeel (as appropriate for style)

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

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



CIDER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony R. Dickmeyer

Category # 20

Subcategory (a-f) 1

Entry # 201506

Judge BJCP ID _____

Subcategory (spell out) Common Cider _____

Judge Email Tony R. Dickmeyer, Com. At
Use Avery label # 5160

Carbonation: ☐ Still ☐ Petillant ☒ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☒ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- | | |
|--|--------------------------------------|
| <input type="checkbox"/> Professional Cidermaker | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Cider Sensory Training | <input type="checkbox"/> Other _____ |

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

Comments _____

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple candy aroma/flavor.
- ☐ **Acetified (Volatile Acidity, VA)** – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ **Acidic** – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ **Alcoholic** – The warming effect of ethanol/higher alcohols.
- ☐ **Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ **Bitter** – A sharp taste that is unpleasant at higher levels.
- ☐ **Diacetyl** – Butter or butterscotch aroma or flavor.
- ☐ **Farmyard** – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ **Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ **Mousy** – Taste evocative of the smell of a rodent's den/cage.
- ☐ **Oaky** – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ **Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ **Oxidized** – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ **Phenolic** – Plastic, band-aid, and/or medicinal.
- ☐ **Spicy/Smoky** – Spice, cloves, smoky, ham.
- ☐ **Sulfide** – Rotten eggs, from fermentation problems.
- ☐ **Sulfite** – Burning matches, from excessive/recent sulfiting.
- ☐ **Sweet** – Basic taste of sugar. Must be in balance if present.
- ☐ **Thin** – Watery. Lacking body or "stuffing."
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total

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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

Technical Merit

Intangibles

Not to Style ☐

Significant Flaws ☐

Lifeless ☐



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Nalik
Judge BJCP ID _____
Judge Email jnaalik@bjspond.net.au
Use Avery label # 5760

Category # 20 Subcategory (a-f) 1 Entry # 201506

Subcategory (spell out) _____

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | |
|--|--------------------------------------|
| <input type="checkbox"/> Professional Cidermaker | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Cider Sensory Training | <input type="checkbox"/> Other _____ |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple candy aroma/flavor.
- ☐ **Acetified (Volatile Acidity, VA)** – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ **Acidic** – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ **Alcoholic** – The warming effect of ethanol/higher alcohols.
- ☐ **Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ **Bitter** – A sharp taste that is unpleasant at higher levels.
- ☐ **Diacetyl** – Butter or butterscotch aroma or flavor.
- ☐ **Farmyard** – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ **Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ **Mousy** – Taste evocative of the smell of a rodent's den/cage.
- ☐ **Oaky** – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ **Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ **Oxidized** – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ **Phenolic** – Plastic, band-aid, and/or medicinal.
- ☐ **Spicy/Smoky** – Spice, cloves, smoky, ham.
- ☐ **Sulfide** – Rotten eggs, from fermentation problems.
- ☐ **Sulfite** – Burning matches, from excessive/recent sulfiting.
- ☐ **Sweet** – Basic taste of sugar. Must be in balance if present.
- ☐ **Thin** – Watery. Lacking body or "stuffing."
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

6/6
Beautiful clear petillant
petillant

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

6/10
Slight nose

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

19/24
Pleasant flavors and mouthfeel

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

8/10
Well made - very drinkable.

Total 39 /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		Stylistic Accuracy	
<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit	
<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles	
<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
		Not to Style	
		Significant Flaws	
		Lifeless	



CIDER SCORESHEET



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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Genny NAWIE

Category # 20 Subcategory (a-f) _____ Entry # 202505

Judge BJCP ID _____

Subcategory (spell out) _____

Judge Email gnawie@bigpond.net.au
Use Avery label # 5760

Carbonation: ☐ Still ☒ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

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

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☐ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

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

Comments _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☒ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Appearance (as appropriate for style) 6/16
Color (2), clarity (2), carbonation level (2)
Good carbonation

Bouquet/Aroma (as appropriate for style) 7/10
Expression of other ingredients as appropriate
Apple bouquet

Flavor (as appropriate for style) 13/24
Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)
Slight aftertaste - quite dry

Overall Impression 5/10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Not a pleasant finish.

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.

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



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Greenwood

Category # 20

Subcategory (a-f)2

Entry # 202505

Judge BJCP ID _____

Subcategory (spell out) Dry English Cider

Judge Email Tony @ B.J.C.P.

Use Avery label # 5160

Carbonation:

☐ Still

☒ Petillant

☐ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

BJCP Rank or Status:

☐ Apprentice

☐ Recognized

☐ Certified

☐ National

☐ Master

☐ Grand Master

☐ Honorary Master

☐ Honorary GM

☐ Mead Judge

☐ Provisional Judge

☐ Rank Pending

Varieties of apple (if declared): _____

Special Ingredients: _____

Bottle Inspection:

☐ (Appropriate size, cap, fill level, label removal, etc.)

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

6 / 6

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

5 / 10

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)

12 / 24

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

5 / 10

Total

29 / 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 ☐

Stylistic Accuracy

☐ ☒ ☐ ☐

Not to Style

Technical Merit

☐ ☒ ☐ ☐

Significant Flaws

Intangibles

☐ ☒ ☐ ☐

Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Natic

Category # 20

Subcategory (a-f)2

Entry # 202507

Judge BJCP ID _____

Subcategory (spell out) English Cider - Scrumpy, extra dry, petillant _____

Judge Email jnatic@bigpond.net.au
Use Avery label # 5160

Carbonation: ☐ Still ☐ Petillant ☒ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

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

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

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

Comments _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).

Appearance (as appropriate for style) 4/6
Color (2), clarity (2), carbonation level (2)
a little too cloudy

Bouquet/Aroma (as appropriate for style) 6/10
Expression of other ingredients as appropriate
slight bouquet

Flavor (as appropriate for style) 13/24
Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)
sour, but apple flavor is apparent.

Overall Impression 5/10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement
fine head which retained well

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.

Total		<u>28</u>		<u>29/50</u>	
Classic Example		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not to Style
Flawless		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Significant Flaws
Wonderful		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony B. Blum

Category # 20

Subcategory (a-f) D

Entry # 202507

Judge BJCP ID _____

Subcategory (spell out) _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☐ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

BJCP Rank or Status:

☐ Apprentice

☐ Recognized

☐ Certified

☐ National

☐ Master

☐ Grand Master

☐ Honorary Master

☐ Honorary GM

☐ Mead Judge

☐ Provisional Judge

☐ Rank Pending

Non-BJCP Qualifications:

☐ Professional Cidermaker

☐ Non-BJCP

☐ Cider Sensory Training

☐ Other

Descriptor Definitions (Mark all that apply):

☐ Acetaldehyde – Green apple candy aroma/flavor.

☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).

☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.

☐ Alcoholic – The warming effect of ethanol/higher alcohols.

☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.

☐ Bitter – A sharp taste that is unpleasant at higher levels.

☐ Diacetyl – Butter or butterscotch aroma or flavor.

☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).

☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.

☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).

☐ Mousy – Taste evocative of the smell of a rodent's den/cage.

☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."

☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.

☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.

☐ Phenolic – Plastic, band-aid, and/or medicinal.

☐ Spicy/Smoky – Spice, cloves, smoky, ham.

☐ Sulfide – Rotten eggs, from fermentation problems.

☐ Sulfite – Burning matches, from excessive/recent sulfiting.

☐ Sweet – Basic taste of sugar. Must be in balance if present.

☐ Thin – Watery. Lacking body or "stuffing."

☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Nice fine foam.

SLIGHTLY OVER CARBONATED

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Slight bouquet

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

Some Apple Flavor. - Unripe?

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not an easy drinking

Style of Cider

Total

27/50

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 checked="" type="checkbox"/>	Not to Style	<input type="checkbox"/>
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws	<input type="checkbox"/>
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless	<input type="checkbox"/>



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Nave
 Judge BJCP ID _____
 Judge Email jnave@bigpond.net.au
Use Avery label #5400

Category # 20 Subcategory (a-f) 3 Entry # 203001

Subcategory (spell out) _____

Carbonation: ☐ Still ☐ Petillant ☒ Sparkling
 Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☐ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style) 6/6
 Color (2), clarity (2), carbonation level (2)

sparkling

Bouquet/Aroma (as appropriate for style) 7/10
 Expression of other ingredients as appropriate

Slight aroma

Flavor (as appropriate for style) 14/24
 Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
 Other ingredients as appropriate (5), Aftertaste (5)

medium sweetness - flatness
? spicy

Overall Impression 6/10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Passable

Total 33/50

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



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jody Brubaker

Category # 20

Subcategory (a-f) 3

Entry # 203001

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☒ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☒ Semi-Sweet

☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments 1/4

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total

34 /50

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | |
|--|---|
| <input type="checkbox"/> Professional Cidermaker | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Cider Sensory Training | <input checked="" type="checkbox"/> Other |

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
- ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ Alcoholic – The warming effect of ethanol/higher alcohols.
- ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ Bitter – A sharp taste that is unpleasant at higher levels.
- ☐ Diacetyl – Butter or butterscotch aroma or flavor.
- ☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
- ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ Phenolic – Plastic, band-aid, and/or medicinal.
- ☐ Spicy/Smoky – Spice, cloves, smoky, ham.
- ☐ Sulfide – Rotten eggs, from fermentation problems.
- ☐ Sulfite – Burning matches, from excessive/recent sulfiting.
- ☐ Sweet – Basic taste of sugar. Must be in balance if present.
- ☐ Thin – Watery. Lacking body or "stuffing."
- ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Notes are certain

Very strong Pomegranate

CIN Amon.?
Lactes Body / Sensitive

HAS A SPICY AFTER TASTE

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Andy Brubaker

Category # 20

Subcategory (a-f) 3

Entry # 203501

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☒ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

BJCP Rank or Status:

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

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Total

29 /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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

Technical Merit

Intangibles

Not to Style ☐

Significant Flaws ☐

Lifeless ☐



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Nade

Judge BJCP ID _____

Judge Email jnade@bigpond.net.au
Use Avery label # 5160

Category # 20 Subcategory (a-f) 3 Entry # 203501

Subcategory (spell out) _____

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple candy aroma/flavor.
- ☐ **Acetified (Volatile Acidity, VA)** – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ **Acidic** – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ **Alcoholic** – The warming effect of ethanol/higher alcohols.
- ☐ **Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ **Bitter** – A sharp taste that is unpleasant at higher levels.
- ☐ **Diacetyl** – Butter or butterscotch aroma or flavor.
- ☐ **Farmyard** – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ **Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ **Mousy** – Taste evocative of the smell of a rodent's den/cage.
- ☐ **Oaky** – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ **Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ **Oxidized** – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ **Phenolic** – Plastic, band-aid, and/or medicinal.
- ☐ **Spicy/Smoky** – Spice, cloves, smoky, ham.
- ☐ **Sulfide** – Rotten eggs, from fermentation problems.
- ☐ **Sulfite** – Burning matches, from excessive/recent sulfiting.
- ☐ **Sweet** – Basic taste of sugar. Must be in balance if present.
- ☐ **Thin** – Watery. Lacking body or "stuffing."
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style) _____ 6/6

Color (2), clarity (2), carbonation level (2)

Nice sparkle & clarity

Bouquet/Aroma (as appropriate for style) _____ 7/10

Expression of other ingredients as appropriate

Raspberry tang

Apple aroma not evident

Flavor (as appropriate for style) _____ 11/24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

Adjunct not declared but

very evident.

Overall Impression _____ 5/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Doesn't taste like cider

Total _____ 29 /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 type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style
Technical Merit	
Flawless <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws
Intangibles	
Wonderful <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Ken NAW

Category # 20

Subcategory (a-f) 3

Entry # 203502

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email inaweb@bigpond.net.au

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☐ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Nice sparkle & legs

6/6

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

No apple aroma.

5/10

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

Berry flavors dominate
Lacks acidity

11/24

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Doesn't taste like cider

5/10

Total

27/50

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

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☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
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☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
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SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style.
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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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy ☒

Technical Merit ☒

Intangibles ☒

Not to Style ☐

Significant Flaws ☐

Lifeless ☐



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) 1507 BJCPA

Category # 20

Subcategory (a-f)3

Entry # 203502

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☒ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.).

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total

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 ☐

Stylistic Accuracy

☐ ☐ ☒ ☐ Not to Style

Flawless ☐

Technical Merit

☐ ☐ ☒ ☐ Significant Flaws

Wonderful ☐

Intangibles

☐ ☐ ☒ ☐ Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Naliv

Category # 20

Subcategory (a-f) 3

Entry # 203503

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email jnaliv@bigpond.net.au
Use Avery label # 5160

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

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

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☐ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

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

Comments _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total

33 /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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

Technical Merit

Intangibles

Not to Style ☐

Significant Flaws ☐

Lifeless ☐



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Belmont

Category # 20

Subcategory (a-f) 3

Entry # 203503

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☒ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☒ Medium

☐ Semi-Sweet

☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
- ☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple candy aroma/flavor.
- ☐ **Acetified (Volatile Acidity, VA)** – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ **Acidic** – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ **Alcoholic** – The warming effect of ethanol/higher alcohols.
- ☐ **Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ **Bitter** – A sharp taste that is unpleasant at higher levels.
- ☐ **Diacetyl** – Butter or butterscotch aroma or flavor.
- ☐ **Farmyard** – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ **Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ **Mousy** – Taste evocative of the smell of a rodent's den/cage.
- ☐ **Oaky** – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ **Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ **Oxidized** – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ **Phenolic** – Plastic, band-aid, and/or medicinal.
- ☐ **Spicy/Smoky** – Spice, cloves, smoky, ham.
- ☐ **Sulfide** – Rotten eggs, from fermentation problems.
- ☐ **Sulfite** – Burning matches, from excessive/recent sulfiting.
- ☐ **Sweet** – Basic taste of sugar. Must be in balance if present.
- ☒ **Thin** – Watery. Lacking body or "stuffing."
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

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

Comments _____

Appearance (as appropriate for style)
Color (2), clarity (2), carbonation level (2)

6 / 6
THICKS ALL THE
BOXES

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

7 / 10
SCENT 7 RASPBERRY NOSE

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

11 / 24
LACKS ACID AND BODY

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

6 / 10
DIFFICULT TO FIND THE
CIDER COMPONENTS

Total

30 / 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) JENNY NAILS
Judge BJCP ID _____
Judge Email gnails@bigpond.net.au
Use Avery label # 5160

Category # 20 Subcategory (a-f) 3 Entry # 203504

Subcategory (spell out) Other Cider _____

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

BJCP Rank or Status:

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

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

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

Comments _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Appearance (as appropriate for style) 6/6

Color (2), clarity (2), carbonation level (2)
petillant, reddish hue
clear

Bouquet/Aroma (as appropriate for style) 5/10

Expression of other ingredients as appropriate
berry aroma - no apple

Flavor (as appropriate for style) 13/24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)
sweet taste of berry - not declared
little body

Overall Impression 5/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
fine head,
no cider flavour.

Total 29/50

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 checked="" type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Buehner

Category # 20

Subcategory (a-f) 3

Entry # 203504

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Carbonation:

☐ Still

☒ Petillant

☐ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- ☐ Professional Cidermaker ☒ Non-BJCP
☐ Cider Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
☐ Bitter – A sharp taste that is unpleasant at higher levels.
☐ Diacetyl – Butter or butterscotch aroma or flavor.
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
☐ Phenolic – Plastic, band-aid, and/or medicinal.
☐ Spicy/Smoky – Spice, cloves, smoky, ham.
☐ Sulfide – Rotten eggs, from fermentation problems.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.
☐ Sweet – Basic taste of sugar. Must be in balance if present.
☐ Thin – Watery. Lacking body or "stuffing."
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

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 ☐

Flawless ☐

Wonderful ☐

Stylistic Accuracy

Technical Merit

Intangibles

Not to Style ☐

Significant Flaws ☐

Lifeless ☐

Total

28/50



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # 20

Subcategory (a-f)3

Entry # 203508

Subcategory (spell out) Other Cider _____

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style) _____ 4/6
Color (2), clarity (2), carbonation level (2)

Quite cloudy. sparkling

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

Expression of other ingredients as appropriate

Mild apple bouquet

Flavor (as appropriate for style) _____ 11/24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5).

Not any distinct flavor.

Overall Impression _____ 5/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Not yet ready for drinking

Total _____ 28/50

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tom Beckwith

Category # 20

Subcategory (a-f) 3

Entry # 203508

Judge BJCP ID _____

Subcategory (spell out) Other Cider _____

Judge Email _____

Use Avery label # 5160

Carbonation:

☐ Still

☐ Petillant

☒ Sparkling

Sweetness:

☐ Dry

☐ Semi-Dry

☐ Medium

☐ Semi-Sweet

☐ Sweet

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Varieties of apple (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- | | |
|--|---|
| <input type="checkbox"/> Professional Cidermaker | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Cider Sensory Training | <input checked="" type="checkbox"/> Other |

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

Comments _____

Appearance (as appropriate for style)

Color (2), clarity (2), carbonation level (2)

Descriptor Definitions (Mark all that apply):

- ☐ Acetaldehyde – Green apple candy aroma/flavor.
- ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ Alcoholic – The warming effect of ethanol/higher alcohols.
- ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ Bitter – A sharp taste that is unpleasant at higher levels.
- ☐ Diacetyl – Butter or butterscotch aroma or flavor.
- ☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ Metallic – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ Mousy – Taste evocative of the smell of a rodent's den/cage.
- ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ Phenolic – Plastic, band-aid, and/or medicinal.
- ☐ Spicy/Smoky – Spice, cloves, smoky, ham.
- ☐ Sulfide – Rotten eggs, from fermentation problems.
- ☐ Sulfite – Burning matches, from excessive/recent sulfiting.
- ☐ Sweet – Basic taste of sugar. Must be in balance if present.
- ☐ Thin – Watery. Lacking body or "stuffing."
- ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Bouquet/Aroma (as appropriate for style)

Expression of other ingredients as appropriate

Flavor (as appropriate for style)

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total

29/50

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lifeless