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CIDER SCORE SHEET

AHA/BJCP Sanctioned Competition Program



bluebonnetbrewoff.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Judge Qualifications/BJCP Rank :

- ☐ Apprentice ☐ Recognized ☐ Certified
☐ National ☐ Master ☐ Grand Master____
☐ Honorary Master ☐ Mead Judge ☐ Cider Judge
☐ Professional Brewer ☐ Non-BJCP

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.
- ☐ **Farmland** – 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.
- ☐ **Sulfur** - The aroma of rotten eggs or burning matches.
- ☐ **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** - Lacking body or "stuffing."
- ☐ **Vegetal** - Cooked, canned, or rotten vegetable aroma and

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

Comments _____

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

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

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

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

Total _____/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
Problematic	(0 - 13):	Major Off flavors and aromas dominate

Classic Example		Stylistic Accuracy				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	