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CIDER SCORE SHEET

AHA/BJCP Sanctioned Competition Program



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.
 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.
 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

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	<input type="checkbox"/>	Stylistic Accuracy				
Technical Merit						
Flawless	<input type="checkbox"/>	Significant Flaws				
Intangibles						
Wonderful	<input type="checkbox"/>	Lifeless				