



www.bjcp.org

MEAD 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):

- ☐ **Acetic** – Vinegary, acetic acid, sharp.
- ☐ **Acidic** – Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
- ☐ **Alcoholic** – The effect of ethanol alcohols. 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** – Flavors & aromas 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) _____/10

Comment of honey expression, alcohol, esters, complexity and other aromas

Appearance (as appropriate for style) _____/6

Comment on color, clarity, legs, and carbonation

Flavor (as appropriate for style) _____/24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

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	