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# MEAD 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):**

- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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

Comments \_\_\_\_\_

**Bouquet/Aroma** (as appropriate for style) \_\_\_\_\_ /10Comment of honey expression, alcohol, esters, complexity and other aromas  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Appearance** (as appropriate for style) \_\_\_\_\_ /6Comment on color, clarity, legs, and carbonation  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Flavor** (as appropriate for style) \_\_\_\_\_ /24Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Overall Impression** \_\_\_\_\_ /10Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_**Total** \_\_\_\_\_ /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws
<b>Fair</b>	(14 - 20): Off flavors, aromas or major style deficiencies
<b>Problematic</b>	(0 - 13): Major Off flavors and aromas dominate

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