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AHA/BJCP Sanctioned Competition Program

Judge Name (print) 15/14 DILL Market	Category # 19 Subcategory (a-f) 2 Entry # 19250
Judge BJCP ID	Subcategory (spell out) Sweet Mead
Judge Email Use Avery label # 5160	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Medium ☐ Sweet Strength: ☐ Hydromel ☐ Standard ☐ Sack
BJCP Rank or Status:	
□ Apprentice □ Recognized □ Certified □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Variety of honey (if declared): Special Ingredients:
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
☐ Sensory Training ☐ Other	
Descriptor Definitions (Mark all that apply): □ Acetic – Vinegary, acetic acid, sharp.	Bouquet/Aroma (as appropriate for style) Comment on honey expression, alcohol, esters, complexity and other aromatics
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	1806 1335 +4
☐ Alcoholic – The effect of ethanol. Warming, Hot.	
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style) 5 / 6
☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation
☐ Floral – The aroma of flower blossoms or perfume.	Come Con A season . Comment and the A season to the season in the season
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special
☐ Moldy – Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors
☐ Oxidized — Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	Coas Boby
☐ 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.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic — Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	THIS ES A VORY GOOD BY MAPEL
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Were Openey have Howel
□ Waxy Wax-like, tallow, fatty.	¥
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding Excellent Very Good Good Fair Problematic Outstanding (45 - 50): World-class example of style. Exemplifies style well, requires minor fine (38 - 44): Exemplifies style well, requires minor fine (30 - 37): Generally within style parameters, some n (21 - 29): Misses the mark on style and/or minor flav (14 - 20): Off flavors/aromas or major style deficien (00 - 13): Major off flavors and aromas dominate. H	ninor flaws. Technical Merit ws. Flawless □ □ □ □ Significant Flaws cies. Unpleasant. Intangibles





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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Juny NAMI	Category # 19 Subcategory (a-f) 2 Entry # 192501
Judge BJCP ID	Subcategory (spell out) Sweet nead
Judge Email In as a big food net.a. Use Avery label #5160	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Medium ☐ Sweet
BJCP Rank or Status:	Strength: ☐ Hydromel ☐ Standard ☐ Sack
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Variety of honey (if declared):Special Ingredients:
Non-BJCP Qualifications:	Pottle Increation:
☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other ☐	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
	Bouquet/Aroma (as appropriate for style) Comment on honey expression, alcohol, esters, complexity and other aromatics
Descriptor Definitions (Mark all that apply): ☐ Acetic – Vinegary, acetic acid, sharp.	Wanderful arom a - heatherwood
☐ Acidic — Vinegary, acetic acid, sharp. ☐ Acidic — Clean, sour flavor/aroma from low pH. Typically	3
from one of several acids: malic, lactic, gluconic, or citric.	
☐ Alcoholic – The effect of ethanol. Warming. Hot.	
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style)
☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation
☐ Floral – The aroma of flower blossoms or perfume.	Nice colour -good clarity
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	nas (zgi
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special
☐ Moldy — Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	Well bala cod - not ownly purent.
☐ 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.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing	Ul cohal appropriate to leala ce
on a grape skin Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	a landy mead
☐ Waxy – Wax-like, tallow, fatty.	
	h
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficiency Problematic (00 - 13): Major off flavors and aromas dominate. H	inor flaws. vs.





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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) TO HY CILBRAGE	Category # 19 Subcategory (a-f) 5 Entry # 195001
Judge BJCP ID	Subcategory (spell out) Dry Standard Still Cyser
Judge Email TONY (O) SICACONG H. C)	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Medium ☐ Sweet Strength: ☐ Hydromel ☐ Standard ☐ Sack
BJCP Rank or Status: Apprentice Recognized Grand Master	Variety of honey (if declared): Special Ingredients:
Non-BJCP Qualifications: ☐ Professional Brewer ☐ Beer Sommelier ☑ Non-BJCP ☐ Certified Cicerone ☐ Master Cicerone ☐ Sensory Training ☐ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
Descriptor Definitions (Mark all that apply): ☐ Acetic – Vinegary, acetic acid, sharp.	Bouquet/Aroma (as appropriate for style) Comment on honey expression, alcohol, esters, complexity and other aromatics
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	
\square Alcoholic – The effect of ethanol. Warming. Hot.	
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style)
\Box Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation
\square Floral – The aroma of flower blossoms or perfume.	e Part As Cal
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	• • • • • • • • • • • • • • • • • • • •
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) /2- Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special
☐ Moldy – Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	A NICE ROSS OF HANY
☐ 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.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	WITE HADE WITH GOOD NOGE
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	The state of the s
☐ Waxy – Wax-like, tallow, fatty.	· · · · · · · · · · · · · · · · · · ·
☐ Yeasty — A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficien Problematic (00 - 13): Major off flavors and aromas dominate. H	inor flaws. vs.





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JENNY NAVIE	Category #	9 Subcate	egory (a-f) 5	Entry	# 1950	01
Judge BJCP ID	Subcategory (s	spell out) Dry	Standard	Shill (Cyser	
Judge Email jnow e@ bigfond.net.au Use Avery label # 5160	Sweetness:	evel: M Still Dry	☐ Petillant ☐ Medium	☐ Sparklin	lg	
BJCP Rank or Status:	Strength:	⊔ Hydron	nel 🗹 Standard	□ Sack		
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending						
Non-BJCP Qualifications:	Bottle Inspecti	on: [] (Appropriate	size, cap, fill level, labe	l removal etc.)		
☐ Professional Brewer ☐ Certified Cicerone ☐ Sensory Training ☐ Other	Comments	•	MA			
Descriptor Definitions (Mark all that apply): □ Acetic – Vinegary, acetic acid, sharp.	Comment on honey ex	a (as appropriate for streetsion, alcohol, ester	tyle) rs, complexity and other - Apr	aromatics	g/e d	
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.				GLEYLA		
☐ Alcoholic – The effect of ethanol. Warming. Hot.						
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as					4_/6
\square Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color clarity leas and carbonation					
\square Floral – The aroma of flower blossoms or perfume.			com (ia) 		
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.						
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbon		y carbonation	aftertaste and an	19 /24	
\square Moldy — Stale, musty, moldy or corked aromas/flavors.	ingredients or style-spe	ecific flavors				
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	W	ell rounde	hl carbon	2810		
☐ 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.	Overall Impress Comment on overall de		ated with entry, give sug	ggestions for im	provement	/10
☐ Tannic — Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin		well oraf	Ved mead	- a.oo	d fla	Sour
☐ 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.			Tot	al		38 /50
Outstanding (45 - 50): World-class example of style.			Stylistic Ac	curacy		
Excellent (38 - 44): Exemplifies style well, requires minor fin	11	Classic Example	✓ □ □ · Technical		Not to Style	
Outstanding Excellent Very Good Good Fair (14 - 20): Off flavors/aromas or major style deficien Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine (30 - 37): Generally within style parameters, some major style and/or minor fla (14 - 20): Off flavors/aromas or major style deficien (10 - 13): Major off flavors and aromas dominate. He	vs,	Flawless			Significant !	Flaws
Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. H		Wonderful	Intangil		Lifeless	





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AHA/BJCP Sanctioned Competition Program

Judge BJCP ID Judge BJCP ID Judge Email				
Judge Email	Judge Name (print) JENNY NAVIE	Category # 19 Subcategory (a-f) 5 Entry # 195502		
BJCP Rank or Status: Appendicc	Judge BJCP ID	Subcategory (spell out)		
Appentice Asset	Judge Email jnavie a bigbondinet.au Use Avery label # 5160	Sweetness: □ Dry □ Medium □ Sweet		
Comments Sensory Training Other Other Other Sensory Training Other Other Sensory Training Other Sensory Training Other Sensory Training Other Sensory Training Other Acetic - Vinegary, acetic acid, sharp. Acetic - Vinegary, acetic acid, sharp. Alcoholic - The effect of chanol. Warming. Hot. Chemical - Vitamin, nutrient or chemical taste. Cloying - Syrupy, overly sweet, unbalanced by acid/hamin. Floral - The aroma of flower blossoms or perfume. Pruity - Flavor & aroma esters often derived from fruits in a melonucl. Banana & pineapple are often off-flavors. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Metallic - Tinny, coiny, copper, wind flavors aroma esters often derived from fruits in a melonucl. Banana & pineapple are often off-flavors. Metallic - Tinny, coiny, copper, iron, or blood-like flavor. Metallic - Tinny, coiny, copper, wind, probability in the aroma of flower blossoms or perfume. Pruity - Flavor & aroma esters often derived from fruits in a melonucl. Banana & pineapple are often off-flavors. Metallic - Tinny, coiny, copper, wind, probability in the aroma of flower blossoms or perfume. Pruity - Flavor & aroma esters often derived from fruits in a melonucl. Banana & pineapple are often off-flavors. Metallic - Tinny, coiny, copper, wind, probability in the aroma of flavors. Stale. Phenolic - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). Solvent - Aromas and flavors of higher alcohols (fused adonbles). Similar to acctone or lacquer thinner aromas. Sulfury - The aroma of rotten eggs or burning matches. Danale - 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	☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending Non-BJCP Qualifications:	Variety of honey (if declared): Special Ingredients: Rosphemes		
Descriptor Definitions (Mark all that apply): Acetic - Vinegary, acetic acid, sharp. Actionalise - Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric. Alcoholic - The effect of ethanol. 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 - Flavor & aroma esters often derived from fruits in a melomel. Banana & pincapple are often off-flavors. 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 bittemess flavor. Taste of strong unsweetend tea or chewing on a grape skin Vegetal - Cooked, canned, or rotten vegetable aroma and flavor (assappropriate for style) Overall Impression Classic Example Stylistic Accuracy Vegaty - A bready, sulfury or yeast-like aroma or flavor. Vegetal - Cooked, canned, or footen vegetable aroma and flavor (asbage, onion, celery, asparagus, etc.) Waxy - Wax-like, tallow, fatty. Vegaty - A bready, sulfury or yeast-like aroma or flavor. Outstanding (45 - 50); World-class example of style. Classic Example Stylistic Accuracy Stylistic Accura	☐ Certified Cicerone ☐ Master Cicerone	<u> </u>		
from one of several acids: malic, lactic, gluconic, or citric. Alcoholic	, , , , , , , , , , , , , , , , , , , ,	Comment on honey expression, alcohol, esters, complexity and other aromatics		
Chemical – Vitamin, nutrient or chemical taste. Cloying – Syrupy, overly sweet, unbalanced by acid/tamin. Floral – The aroma of flower blossoms or perfume. Fruity – Flavor & aroma 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. Very Good (30 - 37): Generally within syle parameters, some minor flavs. Fair (14 - 29): Misses the mark on style and/or minor flavs. Fair (14 - 29): Misses the mark on style and/or minor flavs. Flavor (cas appropriate for style) Comment on color, clarity, legs, and carbonation Appearance (as appropriate for style) Comment on benefit or style) Comment on benefit or style Color of style state Comment on benefit or style) Comment on be				
Comment on color, clarify, legs, and carbonation Floral - The aroma of flower blossoms or perfume. Fruity - Flavor & aroma 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 acctone or lacquer thinner aromas. Sulfury - The aroma of rotten eggs or burning matches. Tranic - 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 flavors of cabbage, onion, celery, asparagus, etc.) Waxy - Wax-like, tallow, fatty. Veasty - A bready, sulfury or yeast-like aroma or flavor. Very Good (30 - 37): Generally within style parameters, some minor flavs. Good (21 - 29): Wiskes the mark on style and/or minor flavs. Flawless Flavit (42 - 20): Off flavors/aromas or major yele deficiencies. Unpleasant, Flawless Flavits	☐ Alcoholic – The effect of ethanol. Warming. Hot.			
Floral - The aroma of flower blossoms or perfume. Fruity - Flavor & aroma 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 acctone 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. Veasty - A bready, sulfury or yeast-like aroma or flavor. Very Good (30 - 37): Generally within style parameters, some minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Good (21 - 29): Misses the mark on style and/or minor flaws. Flaviless. Intendigibles Flavor (as appropriate for style) Classic Example	☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style)		
Fruity − Flavor & aroma 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 actone 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. Veasty − A bready, sulfury or yeast-like aroma or flavor. Outstanding (45 − 50): World-class example of style. Excellent (38 − 44): Exemplifies style well, requires minor finaws. Classic Example Classic Examp	☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.			
Fruity − Flavor & aroma 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 actone 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. Veasty − A bready, sulfury or yeast-like aroma or flavor. Outstanding (45 − 50): World-class example of style. Excellent (38 − 44): Exemplifies style well, requires minor finaws. Classic Example Classic Examp	☐ Floral – The aroma of flower blossoms or perfume.			
Moldy − Stale, musty, moldy or corked aromas/flavors. Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors	•	Trace Speniers		
Moldy – Stale, musty, moldy or corked aromas/flavors. ingredients or style-specific flavors 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. Overall Impression 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. 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. Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intendibles Intend	☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Compart on honey expectages existing tennin pleabel belongs body exploration affectages and any spa		
Continued - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale. Phenolic - Spicy (clove, pepper), smoky, 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. 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. Intangibles Classic Example Good Intangibles Intangibles I	☐ Moldy – Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors		
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□ 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. □ Veasty – A bready, sulfury or yeast-like aroma or flavor. □ 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. Flawless □ □ □ □ Significant Flaws Intangibles		Overall Impression Q /10		
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Use Sty - A bready, sulfury or yeast-like aroma or flavor. Total Up 2/50 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. Unpleasant. Total Stylistic Accuracy Classic Example Classic Example Flawless Flawless Intangibles				
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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 Classic Example Classic Example Technical Merit Flawless Intangibles Wonderful Lifeless	Outstanding (45 - 50): World-class example of style.			
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.	Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters some m			
Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink. Wonderful Wonderful Lifeless	Good (21 - 29): Misses the mark on style and/or minor flav	vs. Flawless 🗆 🔟 🗆 🗆 Significant Flaws		
	Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. He	· 11 · · · · · · · · · · · · · · · · ·		





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AHA/BJCP Sanctioned Competition Program

	<u> </u>	1
Judge Name (print) A Y CALSUST	Category #	9 Subcategory (a-f) 5 Entry # 195502
Judge BJCP ID	Subcategor	y (spell out) Melamel
Judge Email 18 18 De Silver, Lan. Auguste Avery label # 5160 BJCP Rank or Status:	Carbonation Sweetness: Strength:	n Level: ☐ Still ☐ Petillant ☐ Sparkling ☐ Medium ☐ Sweet ☐ Hydromel ☐ Standard ☐ Sack
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending		oney (if declared): redients: Kospbernes
Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Certified Cicerone □ Master Cicerone □ Sensory Training □ Other	Comments	ection: [(Appropriate size, cap, fill level, label removal, etc.)
Descriptor Definitions (Mark all that apply): Acetic – Vinegary, acetic acid, sharp.	Comment on hone	oma (as appropriate for style) ey expression, alcohol, esters, complexity and other aromatics CC117
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.		and the state of t
☐ Alcoholic – The effect of ethanol. Warming. Hot.		
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance	e (as appropriate for style)
\square Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on colo	or, clarity, legs, and carbonation
☐ Floral — The aroma of flower blossoms or perfume.		CREAT COLOUR
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.		ta ar
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appr	ropriate for style) ey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special
\square Moldy – Stale, musty, moldy or corked aromas/flavors.	ingredients or styl	
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	Art	12 HOUM.
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	SLIG	47 SWIET ALTRIBE BOY
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	MALL	WITHIN ARCENS
☐ Sulfury – The aroma of rotten eggs or burning matches.	Overall Impl Comment on over	ression/10 rall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	(J	OR MADE TRUE TO
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	NAL	P
□ Waxy – Wax-like, tallow, fatty.	10cm	orrest THAN
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.		Total /50
Outstanding (45 50): W. H. L		
Outstanding Excellent Very Good Good Fair (14 - 20): Off flavors/aromas or major style deficien Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine (30 - 37): Generally within style parameters, some n (21 - 29): Misses the mark on style and/or minor flav (14 - 20): Off flavors/aromas or major style deficien (00 - 13): Major off flavors and aromas dominate. H	inor flaws.	Classic Example
Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficien	1	Flawless □ □ □ □ □ Significant Flaws Intangibles
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.		Wonderful 🖾 🗆 🗆 Lifeless





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JUNNY NAVIC	Category # 19 Subcategory (a-f) 6 Entry # 196503
Judge BJCP ID	Subcategory (spell out) Offer Mead (Metheglin)
Judge Email Jnavie Dighond hed au Use Avery label \$ 5160	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Medium ☐ Sweet Strength: ☐ Hydromel ☐ Standard ☐ Sack
BJCP Rank or Status: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Variety of honey (if declared): Special Ingredients: Αρρίος
Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Certified Cicerone □ Master Cicerone □ Sensory Training □ Other	Bottle Inspection: ☐ (Appropriate size, cap, fill level, label removal, etc.) Comments Bouquet/Aroma (as appropriate for style)
Descriptor Definitions (Mark all that apply): ☐ Acetic – Vinegary, acetic acid, sharp.	Comment on honey expression, alcohol, esters, complexity and other aromatics Spicy meally aroma
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	
\square Alcoholic – The effect of ethanol. Warming. Hot.	
☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style)
☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation Delicate color. Clear
☐ Floral — The aroma of flower blossoms or perfume.	Well carbonated
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific, flavors
☐ Moldy – Stale, musty, moldy or corked aromas/flavors.	Nice Body + acidity, Retained
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	Sparker - good matt feel
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	unauc what spice was used - not - mot - mot
☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	Overall Impression // 10
\square Sulfury – The aroma of rotten eggs or burning matches.	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	Well made - easy drinking
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	
☐ Waxy – Wax-like, tallow, fatty.	
\square Yeasty – A bready, sulfury or yeast-like aroma or flavor.	
Outstanding Excellent Very Good Good Fair Fair Problematic (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine within style parameters, some man (21 - 29): Misses the mark on style and/or minor flav (14 - 20): Off flavors/aromas or major style deficiency of the control of the	inor flaws. Technical Merit vs. Flawless □ □ □ □ Significant Flaws ies. Unpleasant. Intangibles





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AHA/BJCP Sanctioned Competition Program

1 31 8	
Judge Name (print) ON P CAN ONUS	Category # 19 Subcategory (a-f) 6 Entry # 196503
Judge BJCP ID	Subcategory (spell out) Other Mead (Metheglin)
Judge Email Use Avery label # 5160 BJCP Rank or Status:	Carbonation Level: ☐ Still ☐ Petillant ☑ Sparkling Sweetness: ☐ Dry ☐ Medium ☐ Sweet Strength: ☐ Hydromel ☐ Standard ☐ Sack
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Variety of honey (if declared): Special Ingredients:
Non-BJCP Qualifications: □ Professional Brewer □ Certified Cicerone □ Sensory Training □ Other □ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments Bouquet/Aroma (as appropriate for style) 7 /10
Descriptor Definitions (Mark all that apply): ☐ Acetic — Vinegary, acetic acid, sharp.	Comment on honey expression, alcohol, esters, complexity and other aromatics
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	The state of the s
☐ Alcoholic – The effect of ethanol. Warming. Hot. ☐ Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style) 6 / 6
☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation
\square Floral – The aroma of flower blossoms or perfume.	CCMA GOOD CARDON
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertastè, and any special
\Box Moldy – Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors
☐ Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	CEMN APRIL TAPRIE
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	Deil,
☐ Solvent — Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	6000 MOUTH 1552.
\square Sulfury – The aroma of rotten eggs or burning matches.	Overall Impression /10 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	Vory Work BACARON
☐ Vegetal — Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	CPIES USON - ITS A
☐ Waxy – Wax-like, tallow, fatty.	MACE
☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total 37/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficience Problematic (00 - 13): Major off flavors and aromas dominate. He	inor flaws. Technical Merit vs. Flawless □ □ □ □ Significant Flaws ies. Unpleasant. Intangibles