



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Nank

Judge BJCP ID _____

Judge Email jnank@bigpond.net.au

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ Acetic – Vinegary, acetic acid, sharp.
- ☐ Acidic – 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 & 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.

Category # 19

Subcategory (a-f) 2

Entry # 192501

Subcategory (spell out) Sweet Mead

Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Medium ☐ Sweet
Strength: ☐ Hydromel ☐ Standard ☐ Sack

Variety of honey (if declared): _____

Special Ingredients: _____

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

Wonderful aroma - heatherwood

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Nice colour - good clarity
has legs

Flavor (as appropriate for style)

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

Well bal ced. - not overly
sweet.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Alcohol appropriate to balance
sweetness
a lovely mead

Total

48 /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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Tony Bickelbach

Judge BJCP ID _____

Judge Email TONY@BICKELBACH.COM

Use Avery label # 5160

Category # 19 Subcategory (a-f) 5 Entry # 195001

Subcategory (spell out) Dry Standard Still Cyser

Carbonation Level: ☒ Still ☐ Petillant ☐ Sparkling

Sweetness: ☒ Dry ☐ Medium ☐ Sweet

Strength: ☐ Hydromel ☒ Standard ☐ Sack

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

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- ☐ Acidic – 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 & 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.

Variety of honey (if declared): _____

Special Ingredients: _____

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

Comments N/A

Bouquet/Aroma (as appropriate for style)

Comment on honey expression, alcohol, esters, complexity and other aromatics

? Honey Dry Standard No 1
Good Bouquet

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Clear
POWDERY

Flavor (as appropriate for style)

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

A Nice Body Not Many
Flavors

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

W2W HADG WITH GOOD NOSE
TICKS ALL THE BOXES

Total 37 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) JENNY NAVIE
Judge BJCP ID _____
Judge Email jnavie@bigpond.net.au
Use Avery label # 5160

Category # 19 Subcategory (a-f) 5 Entry # 195001

Subcategory (spell out) Dry Standard Still Cyser

Carbonation Level: ☒ Still ☐ Petillant ☐ Sparkling
Sweetness: ☒ Dry ☐ Medium ☐ Sweet
Strength: ☐ Hydromel ☒ Standard ☐ Sack

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Variety of honey (if declared): _____

Special Ingredients: _____

Non-BJCP Qualifications:

- | | | |
|--|--|--|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input checked="" type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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

Comments N/A

Descriptor Definitions (Mark all that apply):

- ☐ Acetic – Vinegary, acetic acid, sharp.
- ☐ Acidic – 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 & 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.

Bouquet/Aroma (as appropriate for style) 8 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

Good Bouquet - apples detected
detected.

Appearance (as appropriate for style) 4 /6

Comment on color, clarity, legs, and carbonation

Slight haze

Flavor (as appropriate for style) 19 /24

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

Slight carbonation
Well rounded flavors

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well crafted mead - good flavour

Total 38 /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. Unpleasant.
	Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



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AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny NAWIE

Judge BJCP ID _____

Judge Email jnaive@bigpond.net.au

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

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- ☐ 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 & 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.

Category # 19

Subcategory (a-f) 5

Entry # 195502

Subcategory (spell out) _____

Carbonation Level: ☐ Still ☐ Petillant ☒ Sparkling
Sweetness: ☒ Dry ☐ Medium ☐ Sweet
Strength: ☐ Hydromel ☐ Standard ☐ Sack

Variety of honey (if declared): _____

Special Ingredients: Raspberries

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

Slight aroma - raspberries

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Appropriate colour - perfectly clear
Nice sparkle

Flavor (as appropriate for style)

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

Nice Dry finish
Raspberry flavour evident

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well made. - fruit and honey
well balanced

Total

42/50

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. Unpleasant.
Problematic	(00 - 13):	Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Barry D. Davidson
 Judge BJCP ID _____
 Judge Email barry@beersociety.com
 Use Avery label # 5160

Category # 19 Subcategory (a-f) 5 Entry # 195502
 Subcategory (spell out) Melomel

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

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☒ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ Acetic – Vinegary, acetic acid, sharp.
☐ Acidic – 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 & 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.

Variety of honey (if declared): _____

Special Ingredients: Raspberries

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

Comments N/A

Bouquet/Aroma (as appropriate for style) 7 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

SLIGHT FRUIT WITH
CLASSIC DRY MOUTH NOSE

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation

CLAR BRILLIANT
SLIGHT COLOUR

Flavor (as appropriate for style) 20 /24

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

NICE BALANCE OF FRUIT
AND HONEY.

SLIGHT SWEET AFTERTASTE BUT
WELL WITHIN ALLOWANCE

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

WELL MADE - TRUE TO
STYLE
MUCH PETILLANT THAN
SPARKLING

Total 41 /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. Unpleasant.
	Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Jenny Nalik
 Judge BJCP ID _____
 Judge Email jnalik@bigpond.net.au
Use Avery label # 5160

Category # 19 Subcategory (a-f) 6 Entry # 196503

Subcategory (spell out) Other Mead (Metheglin)

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

Non-BJCP Qualifications:

- ☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ Sensory Training ☐ Other _____

Descriptor Definitions (Mark all that apply):

- ☐ **Acetic** – Vinegary, acetic acid, sharp.
☐ **Acidic** – 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 & 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.

Variety of honey (if declared): _____

Special Ingredients: Apples

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

Comments _____

Bouquet/Aroma (as appropriate for style) 8 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

Spicy mealy aroma

Appearance (as appropriate for style) 5 /16

Comment on color, clarity, legs, and carbonation

Delicate color. Clear
Well carbonated

Flavor (as appropriate for style) 17 /24

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

Nice Body & acidity. Retained
Sparkle - good mouth feel
Unknown what spice was used - not indicated.

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Well made - easy drinking

Total 38 /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. Unpleasant.
	Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) Tony Bickelmeier

Judge BJCP ID _____

Judge Email Tony.Bickelmeier@gmail.com

Use Avery label # 5160

Category # 19 Subcategory (a-f) 6 Entry # 196503

Subcategory (spell out) Other Mead (metheglin)

Carbonation Level: ☐ Still ☐ Petillant ☒ Sparkling
Sweetness: ☐ Dry ☐ Medium ☐ Sweet
Strength: ☐ Hydromel ☐ Standard ☐ Sack

Variety of honey (if declared): _____

Special Ingredients: Apples

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice | <input type="checkbox"/> Recognized | <input type="checkbox"/> Certified |
| <input type="checkbox"/> National | <input type="checkbox"/> Master | <input type="checkbox"/> Grand Master |
| <input type="checkbox"/> Honorary Master | <input type="checkbox"/> Honorary GM | <input type="checkbox"/> Mead Judge |
| <input type="checkbox"/> Provisional Judge | <input type="checkbox"/> Rank Pending | |

Non-BJCP Qualifications:

- | | | |
|--|--|-----------------------------------|
| <input type="checkbox"/> Professional Brewer | <input type="checkbox"/> Beer Sommelier | <input type="checkbox"/> Non-BJCP |
| <input type="checkbox"/> Certified Cicerone | <input type="checkbox"/> Master Cicerone | |
| <input type="checkbox"/> Sensory Training | <input type="checkbox"/> Other _____ | |

Descriptor Definitions (Mark all that apply):

- ☐ Acetic – Vinegary, acetic acid, sharp.
- ☐ Acidic – 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 & 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)

Comment on honey expression, alcohol, esters, complexity and other aromatics

Apple & clove 7 /10
slight honey note

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

clear good carbon 6 /10

Flavor (as appropriate for style)

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

apple cinnamon - nice balance 19 /24
good apple taste
dry,
good mouth feel.

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very nice balance 5 /10
You need to declare the
spice used - its a
must 37 /50

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