



MEAD SCORESHEET

BJCP Sanctioned Competition Program

Structured Version



Location _____

Date _____

Judge Name _____

BJCP ID & Rank Mead Judge ☐
Cider Judge ☐

Email _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # _____

Position in flight
Entry _____

of _____

Advanced to
MINI-BOS

PLACE

CONSENSUS SCORE

may not be an average of
judge's individual scores

Non-BJCP Qualifications

Cicerone ☐ Rank _____
Pro Brewer ☐ Brewery _____
Industry ☐ Describe _____
Judging ☐ Years _____

Honey Variety

Entrant MUST declare the following levels:

Carbonation ☐ Still ☐ Petillant ☐ Sparkling

Sweetness ☐ Dry ☐ Medium ☐ Sweet

Strength ☐ Hydromel ☐ Standard ☐ Sack

If not declared, judge as **Petillant, Medium, Standard**

Bottle Inspection ☐ OK _____

Bouquet / Aroma

None L M H Inappropriate

Honey ☐ _____ ☐ _____

Alcohol ☐ _____ ☐ _____

Fermentation ☐ _____ ☐ _____

Complexity ☐ _____ ☐ _____

Other _____

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Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute.
Use the space provided to describe the primary attribute.
Add secondary attribute(s) intensity/description as appropriate.
For "Fermentation", consider esters, phenols, etc.
If character is inappropriate for style, mark the box to the right.
If character is absent, mark the circle to the left.
Provide summary of mead and key feedback for improvement.
Assign scores for each section and total.
Review with other judge(s) and agree on consensus score.
Enter consensus score at top of sheet.

Example: How to fill in a Scoresheet

This example is from the flavor section for a
Dry Traditional Mead (Still, Dry, Hydromel)

Flavor

None L M H Inappropriate

Honey ☐ _____ ☒ _____ ☐ _____ ☐ _____
Sweetness ☒ _____ ☐ _____ ☐ _____ ☐ _____ ☐ _____
Acidity ☐ _____ ☒ _____ ☐ _____ ☐ _____ ☐ _____
Alcohol ☐ _____ ☒ _____ ☐ _____ ☐ _____ ☒ _____

Orange Blossom, light floral
OK for style
Provides pleasant balance
Too strong for hydromel

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Flaws for style (mark L-M-H for all that apply)

Acetic		Moldy	
Acidic		Phenolic	
Alcohol		Sherry	
Cardboard		Solvent	
Chemical		Sulfury	
Cloudy		Sweet	
Cloying		Tannic	
Floral		Thin	
Fruity/Estery		Vegetal	
Harsh		Waxy	
Metallic		Yeasty	

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, 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

Appearance

Water White Straw Yellow Gold Amber Brown Inappropriate

Color ☐ _____ ☐ _____ ☐ _____ ☐ _____

Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ _____

Other _____

None Thin M Viscous Inappropriate

Legs ☐ _____ ☐ _____

Carbonation ☐ _____ ☐ _____

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Flavor

None L M H Inappropriate

Honey ☐ _____ ☐ _____

Sweetness ☐ _____ ☐ _____

Acidity ☐ _____ ☐ _____

Tannin ☐ _____ ☐ _____

Alcohol ☐ _____ ☐ _____

Carbonation ☐ _____ ☐ _____

Body ☐ Thin ☐ Full ☐ _____

Aftertaste ☐ Quick ☐ Lasting ☐ _____

Balance _____

Other _____

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Overall

Classic Example _____ Not to Style _____
Flawless _____ Significant Flaws _____
Wonderful _____ Lifeless _____

Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the mead maker.

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Judge Total

50