



CIDER 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 _____

Apple Variety

optional _____

Entrant MUST declare the following levels:

Carbonation ☐ Still ☐ Petillant ☐ Sparkling
Sweetness ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

If not declared, judge as Petillant, Medium

Bottle Inspection

☐ OK

Bouquet / Aroma

None L M H Inappropriate

Fruit ☐ _____ ☐ _____

Alcohol ☐ _____ ☐ _____

Fermentation ☐ _____ ☐ _____

Other _____

10

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 cider 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
New World Cider (Sparkling, Semi-Sweet)

Flavor

None L M H Inappropriate

Fruit ☐ ☒ ☐ ☐ ☐ Hint of Granny Smith

Sweetness ☐ ☒ ☐ ☐ ☒ Too low for Semi-Sweet

Acidity ☐ ☐ ☒ ☐ ☐ Pleasant, refreshing

Alcohol ☒ ☐ ☐ ☐ ☐ Session - like

15 24

Flaws for style

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

Acetaldehyde		Oaky	
Acetified (VA)		Oily/Ropy	
Acidic		Oxidized	
Alcoholic		Phenolic	
Astringent		Spicy/Smoky	
Bitter		Sulfide	
Diacetyl		Sulfite	
Farmyard		Sweet	
Fruity/Estery		Thin	
Metallic		Vegetal	
Mousy			

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

Pale Yellow Gold Amber Brown Inappropriate

Color ☐ _____ ☐ _____

Clarity ☐ Brilliant ☐ Hazy ☐ Opaque ☐ _____

Other _____

None Thin M Viscous Inappropriate

Legs ☐ _____ ☐ _____

Carbonation ☐ _____ ☐ _____

6

Flavor

None L M H Inappropriate

Fruit ☐ _____ ☐ _____

Sweetness ☐ _____ ☐ _____

Acidity ☐ _____ ☐ _____

Tannin ☐ _____ ☐ _____

Alcohol ☐ _____ ☐ _____

Carbonation ☐ _____ ☐ _____

Body ☐ Thin _____ Full ☐ _____

Aftertaste ☐ Quick _____ Lasting ☐ _____

Balance _____

Other _____

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 cider maker.

Judge Total

50