MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program

Use Regular BJCP Scoresheet for Full Evaluation and Feedback

Look up terminology at http://www.bjcp.org/cep/vocab

http://www.bjcp.org

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http://ww

StudentBounty.com

Judge Name (print) _____

Judge BJCP ID/Rank _____

Judge Email _____

BJCP-Certified Mead Judge: ☐

Style/Category _____ **Entry #** _____

Special Ingredients: _____

Honey Variety: _____

Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling

Sweetness: ☐ Dry ☐ Medium ☐ Sweet

Strength: ☐ Hydromel ☐ Standard ☐ Sack

INSTRUCTIONS: '■' or '☑' boxes for attributes you perceive. Circle any boxes where style expectations were not met.

BOUQUET/AROMA — 10

#	Aspect	⦸	L	M	H	Honey	Descriptors	Esters	Other
	Honey	☐	☐	☐	☐	☐ Floral	☐ Delicate	☐ 'Fruity'	☐ Bitter
	Sweetness	☐	☐	☐	☐	☐ Perfumy	☐ Light	☐ Banana	☐ Buttery
	Acidity	☐	☐	☐	☐	☐ Spicy	☐ Mild	☐ Berry	☐ Earthy
	Alcohol	☐	☐	☐	☐	☐ Herbal	☐ Pleasant	☐ Citrus	☐ Grassy
	Esters	☐	☐	☐	☐	☐ Waxy	☐ Rich	☐ Tropical	☐ Smoky
	Oxidation	☐	☐	☐	☐	☐ Green leaves	☐ Strong	☐ Unripe fruit	☐ Vegetal
	Complexity	☐	☐	☐	☐	☐ Molasses	☐ Pungent	☐ _____	☐ Vinous
	Balance	☐	☐	☐	☐	☐ Caramel	☐ Sharp	☐ _____	☐ Woody
	_____	☐	☐	☐	☐	☐ Nutty	☐ Lingering	☐ _____	☐ _____

Comments

☐ Flawed

APPEARANCE — 6

Aspect	⦸	L	M	H
Clarity	☐	☐	☐	☐
Brilliance	☐	☐	☐	☐
Legs	☐	☐	☐	☐
Bubble Size	☐	☐	☐	☐

Color Specifiers

Mead ☐ Water White ☐ Extra White ☐ White ☐ Extra Light Amber ☐ Light Amber ☐ Amber ☐ Dark Amber ☐ Brown

Hues ☐ Pink ☐ Orange ☐ Red ☐ Purple

Other ☐ Floaties ☐ Faded/aged color

Comments >

FLAVOR — 24

#	Aspect	⦸	L	M	H	Honey	Descriptors	Esters	Other	Balance
	Honey	☐	☐	☐	☐	☐ Floral	☐ Delicate	☐ 'Fruity'	☐ Bitter	☐ Honey
	Sweetness	☐	☐	☐	☐	☐ Perfumy	☐ Light	☐ Banana	☐ Buttery	☐ Sweetness
	Acidity	☐	☐	☐	☐	☐ Spicy	☐ Mild	☐ Berry	☐ Earthy	☐ Acidity
	Alcohol	☐	☐	☐	☐	☐ Herbal	☐ Pleasant	☐ Citrus	☐ Grassy	☐ Tannin
	Tannin	☐	☐	☐	☐	☐ Waxy	☐ Rich	☐ Tropical	☐ Smoky	☐ Alcohol
	Esters	☐	☐	☐	☐	☐ Green leaves	☐ Strong	☐ Unripe fruit	☐ Vegetal	
	Oxidation	☐	☐	☐	☐	☐ Molasses	☐ Pungent	☐ _____	☐ Vinous	
	Complexity	☐	☐	☐	☐	☐ Caramel	☐ Sharp	☐ _____	☐ Woody	
	_____	☐	☐	☐	☐	☐ Nutty	☐ Lingering	☐ _____	☐ _____	

☐ Flawed

MOUTHFEEL

Aspect	⦸	L	M	H	Flaws	Finish
Body	☐	☐	☐	☐	☐ Watery	☐ Cloying
Carbonation	☐	☐	☐	☐	☐ Gushed	☐ Flabby
Warmth	☐	☐	☐	☐	☐ Hot	☐ Sweet
Smoothness	☐	☐	☐	☐	☐ Harsh	☐ Medium
Aftertaste	☐	☐	☐	☐	☐ Slick	☐ Dry
					☐ Raw Honey	☐ Biting

OVERALL IMPRESSION — 10

Assessment	L	M	H
Stylistic Accuracy	☐	☐	☐
Technical Merit	☐	☐	☐
Intangibles	☐	☐	☐

Drinkability

☐ I would finish this sample

☐ I would drink a glass of this mead

☐ I would pay money for this mead

☐ Please send me the recipe!!!

Comments

TOTAL — 50

Use back of sheet for additional comments

Scoring Guide

Outstanding (45-50): World-class example of style

Excellent (38-44): Exemplifies style well, requires minor 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

Problem (0-13): Major off flavors and aromas dominate

FLAWS (check where perceived or by indicating L, M or H intensity) See http://www.bjcp.org/faults.html for suggested fixes.

Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth	Fault	Aroma	Flavor	Mouth
Acetic				Floral				Solvent			
Acidic				Fruity/Estery				Sulfury			
Alcohol				Metallic				Tannin			