## Great Canadian Mead Yeast Experiment Status: Mead Judge Beer Judge Prof. Brewer Home Brewer ☐ Acidic – Clean, sour flavor/aroma from low pH. □ Waxy – Wax-like, tallow, fatty. Typically: malic, lactic, gluconic, or citric. Entry# □ Moldy – Stale, musty, moldy ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, medi ☐ Fruity – Flavor & aroma esters Descriptor Definitions (Mark all that apply): ☐ Metallic – Tinny, coiny, copper, iron, or blood-like ☐ Yeasty – A bready, sulfury or yeast-like ☐ Acetic - Vinegary, acetic acid, sharp. ☐ Solvent – Aromas and flavors of higher alcohols □ Vegetal – Cooked, canned, or rotten vegetable ☐ Alcoholic - The effect of ethanol. Warming. Hot. □ Sulfury – rotten eggs or burning matches. ☐ Floral – The aroma of flower blossoms or perfume. ☐ Chemical – Vitamin, nutrient or chemical taste. ☐ Tannic - Drving, astringent puckering mouthfeel ☐ Oxidized – cardboard, papery, or sherry-like : Stale. Bouquet/Aroma Comment on honey expression, alcohol, esters, complexity and other aromatics Flaws, lifeless □ Depth, delightful Rody Thin Rich, thick Flavor Comment on honey, sweetness, acidity, tannin, alcohol, balance, Taste Lifeless Wonderful **Technical Merit** Significant Flaws □ Flawless Tastes like: describe in a few words Overall Gross Recipe? ☐ Acidic – Clean, sour flavor/aroma from low pH. □ Waxy – Wax-like, tallow, fatty. Entry# Typically: malic, lactic, gluconic, or citric. ☐ Moldy – Stale, musty, moldy ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, medi ☐ Fruity - Flavor & aroma esters Descriptor Definitions (Mark all that apply): ☐ Metallic – Tinny, coiny, copper, iron, or blood-like ☐ Yeasty – A bready, sulfury or yeast-like ☐ Acetic – Vinegary, acetic acid, sharp. □ Solvent – Aromas and flavors of higher alcohols □ Vegetal - Cooked, canned, or rotten vegetable ☐ Alcoholic – The effect of ethanol. Warming. Hot. □ Sulfury – rotten eggs or burning matches. ☐ Floral – The aroma of flower blossoms or perfume. ☐ Chemical – Vitamin, nutrient or chemical taste. ☐ Tannic - Drving, astringent puckering mouthfeel ☐ Oxidized – cardboard, papery, or sherry-like : Stale. Bouquet/Aroma Comment on honey expression, alcohol, esters, complexity and other aromatics Aroma Flaws, lifeless □ Depth, delightful Body Thin Rich, thick Flavor Comment on honey, sweetness, acidity, tannin, alcohol, balance, Taste Lifeless Wonderful П **Technical Merit** Significant Flaws 🗖 Flawless Tastes like: describe in a few words Overall Gross Recipe? □ Acidic – Clean, sour flavor/aroma from low pH. □ Waxy – Wax-like, tallow, fatty. Typically: malic, lactic, gluconic, or citric. Entry# □ Moldy - Stale, musty, moldy ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, medi ☐ Fruity – Flavor & aroma esters Descriptor Definitions (Mark all that apply): ☐ Metallic – Tinny, coiny, copper, iron, or blood-like ☐ Yeasty – A bready, sulfury or yeast-like ☐ Acetic - Vinegary, acetic acid, sharp. □ Solvent – Aromas and flavors of higher alcohols □ Vegetal - Cooked, canned, or rotten vegetable ☐ Alcoholic – The effect of ethanol. Warming. Hot. □ Sulfury – rotten eggs or burning matches. ☐ Floral – The aroma of flower blossoms or perfume. ☐ Chemical – Vitamin, nutrient or chemical taste. ☐ Tannic – Drving, astringent puckering mouthfeel ☐ Oxidized – cardboard, papery, or sherry-like : Stale. Bouquet/Aroma Comment on honey expression, alcohol, esters, complexity and other aromatics Aroma Flaws, lifeless □ Depth, delightful Body Thin Rich, thick Flavor Comment on honey, sweetness, acidity, tannin, alcohol, balance, Taste Lifeless Wonderful П **Technical Merit** Significant Flaws Flawless Tastes like: describe in a few words Overall Gross

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