



# MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Damon Elgie  
BJCP Recognized Judge (A0806)  
damonelgie@gmail.com

Judge

## BJCP Rank or Status:

- |  |  |                                       |
|--|--|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input checked="" 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           | <u>Mead exam pending</u>          |

## 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 # M2 Subcategory (a-f) C Entry # 0199

Subcategory (spell out) Berry Mead

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

Variety of honey (if declared): Wild Flower honey

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

Strong honey expression - also strong black currant  
aroma - medium high alcohol notes  
Strong berry notes

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

deep red in colour - very clear w/ clear  
legs that are pink in colour - several small  
bubbles on side of glass - very visible midline

Flavor (as appropriate for style)

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

prominent honey expression balanced by the  
acidity of the currant - long finish - tart  
medium alcohol level - very still no carbonation  
some alcohol warmth - medium bodied

Overall Impression

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

A very enjoyable mead - it seemed more  
like standard alcohol strength - add honey  
to fermentation to increase alcohol level  
perhaps reduce tannins at end - use less skins?

Total

39 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

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