

MEAD SCORESHEET



http://www.bjcp.org AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

| Jude Damon Elgie | Category # M 3 Subcategory (a-f) B Entry # Zoo |
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| Jude BJCP Recognized Judge (A0806) damonelgie@gmail.com | Subcategory (spell out) Spice has a Vegetash Mal |
| Judi | Carbonation Level: □ Still □ Petillant □ Sparkling Sweetness: □ Dry □ Medium □ Sweet Strength: □ Hydromel □ Standard □ Sack |
| BJCP Rank or Status: Apprentice Recognized Grand Master National Honorary Master Honorary GM Provisional Judge Rank Pending | Variety of honey (if declared): Wild Flour hong Special Ingredients: hops - dry & short |
| Non-BJCP Qualifications: □ Professional Brewer □ Beer Sommelier □ Non-BJCP □ Certified Cicerone □ Master Cicerone □ Sensory Training □ Other □ | Bottle Inspection: ☐ (Appropriate size, cap, fill level, label removal, etc.) Comments Bouquet/Aroma (as appropriate for style) /10 |
| Descriptor Definitions (Mark all that apply): ☐ Acetic – Vinegary, acetic acid, sharp. | me de Sut hong - Some light al whol |
| ☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric. | no hop grown shith Fred |
| ☐ Alcoholic – The effect of ethanol. Warming. Hot. | |
| ☐ Chemical – Vitamin, nutrient or chemical taste. | Appearance (as appropriate for style) |
| ☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin. | Comment on color, clarity, legs, and carbonation |
| ☐ Floral – The aroma of flower blossoms or perfume. | Lurge babbles huy side of glass & throughout |
| ☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors. | on the glass |
| ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. | Flavor (as appropriate for style) Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special |
| ☐ MoJdy – Stale, musty, moldy or corked aromas/flavors. | Very 1. He hone, sucher - alushol . I low as |
| Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale. | is budy very light - some oxidits is presely a |
| ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). | 15 Some vegetal notes - no hop franchis detailed |
| ☐ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. | Overall Impression/10 |
| ☐ Sulfury – The aroma of rotten eggs or burning matches. | Comment on overall drinking pleasure associated with entry, give suggestions for improvement |
| ☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin | That be identify - Verby it D a hop Flower of the day of the form |
| Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) | & incluse hory probable |
| □ Waxy – Wax-like, tallow, fatty. | |
| ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. | Total |
| Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fin (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor fin (14 - 20): Off flavors/aromas or major style deficie (00 - 13): Major off flavors and aromas dominate. | Technical Merit aws. Flawless |