

MEAD SCORESHEET



AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

udge I Damon Elgie	Category # M 1 Subcategory (a-f) A Entry # 203
udge I BJCP Recognized Judge (A0806) damonelgie@gmail.com	Subcategory (spell out)
udge E	Carbonation Level: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dev ☐ Medium ☐ Sweet
JCP Rank or Status:	Strength: □ Hydromel □ Standard □ Sack
Apprentice	Variety of honey (if declared):
I National □ Master □ Grand Master I Honorary Master □ Honorary GM □ Mead Judge I Provisional Judge □ Rank Pending	Special Ingredients:
on-BJCP Qualifications:	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
I Professional Brewer □ Beer Sommelier □ Non-BJCP I Certified Cicerone □ Master Cicerone I Sensory Training □ Other	Comments
escriptor Definitions (Mark all that apply):	Bouquet/Aroma (as appropriate for style) Comment on honey expression, alcohol, esters, complexity and other aromatics
Acetic – Vinegary, acetic acid, sharp.	Subtle hary notes - Stronger green apple flown
Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	aron Styly phenole com
Alcoholic – The effect of ethanol, Warming. Hot.	
Chemical – Vitamin, nutrient or chemical taste.	Appearance (as appropriate for style) /6
Cloying - Syrupy, overly sweet, unbalanced by acid/tannin.	Comment on color, clarity, legs, and carbonation
Floral – The aroma of flower blossoms or perfume.	the glas-media see - clear no less,
Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	Just bublics
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
Moldy - Stale, musty, moldy or corked aromas/flavors.	ingredients or style-specific flavors
Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	green got phender final dry - less acidity
Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	will as a medical flavor - some carty
Solvent – Aromas and flavors of higher alcohols (fusel	note at timiss
alcohols). Similar to acetone or lacquer thinner aromas. Sulfury – The aroma of rotten eggs or burning matches.	Overall Impression/10
And the second s	Comment on overall drinking pleasure associated with entry, give suggestions for improvement This would have seemed of the flowers in Llands
Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing	a medicial bandaid flower & possible a cetal aldahas
on a grape skin	Hours the fleviers supley a Enjoyeth-
Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	check yest her be therether process
Waxy – Wax-like, tallow, fatty.	
Yeasty – A bready, sulfury or yeast-like aroma or flavor.	Total
Outstanding (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some in Good (21 - 29): Misses the mark on style and/or minor flav Fair (14 - 20): Off flavors/aromas or major style deficiem	Technical Merit Institute of the state of t
Problematic (00 - 13): Major off flavors and aromas dominate. He	ard to drink. Wonderful