

Pro/Am Brew Challenge



# MEAD SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) ROB STANSEL  
Judge BJCP ID NON-BJCP w/ Sensory  
Judge Email rob@banvilleandjones.com

Use Avery label # 5160

## BJCP Rank or Status:

- |  |                                       |                                       |
|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> Apprentice        | <input 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 | <input type="checkbox"/> Cider Judge  |

## Non-BJCP Qualifications:

- ☐ Professional Meadmaker ☐ GABF/WBC  
☐ Sensory Training ☒ Other Certified Sommelier

## Descriptor Definitions (Mark all that apply): (CAPS)

- ☐ **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 # M Subcategory (a-f) 3A Entry # 234

Subcategory (spell out) Fruit & Spice Mead.

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

Variety of honey (if declared): Canadian Wildflower

Special Ingredients: Basil & lemon juice.

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

7 /10  
V. expressive, young, developing nose w/  
aromas of fresh basil very pronounced.  
No warmth on nose, subtle fruit & flower here.  
Pretty, delicate, nice. V. Clean.

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

5 /6  
Pale straw, clear & bright, no  
haze or visible CO<sub>2</sub>; flecks of sediment  
- in suspension - lemon? yeast?

Flavor (as appropriate for style)

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

20 /24  
Dry, quite still (petillant? not really), with  
light body, a touch of green tannin, med-low  
acidity and refreshing flavours of basil, lemon  
pith (not zest, not sweet juice), leaning bitter,  
but pleasantly so. Basil dominates, but  
the body is balanced, overall.

Overall Impression

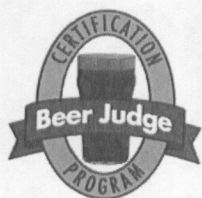
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

8 /10  
V. Basil-forward, with a nice bit of  
green tannin that provides some grip and  
pleasant dryness on the palate.  
V. refreshing, elegant style.  
Honey is a bit overpowered by the basil.

Total 40 /50

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

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



Pro/Am Brew Challenge



# MEAD SCORESHEET

<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Jud Kathy yan Li  
BJCP Certified Judge (A1059)  
Juc kathyyanli@gmail.com

Category # M3 Subcategory (a-f) A Entry # 0234

Subcategory (spell out) FRUIT & SPICE MEAD

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

Variety of honey (if declared): Canadian golden wildflower honey

Special Ingredients: basil, lemon juice

## BJCP Rank or Status:

- ☐ Apprentice ☐ Recognized ☒ Certified  
☐ National ☐ Master ☐ Grand Master  
☐ Honorary Master ☐ Honorary GM ☒ Mead Judge  
☐ Provisional Judge ☐ Rank Pending ☐ Cider Judge

## Non-BJCP Qualifications:

- ☐ Professional Meadmaker ☐ GABF/WBC  
☐ Sensory Training ☐ Other

## 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.

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

slightly musty 8 /10  
medium high amount of basil, with a background  
buzzing of muted lemon. low levels of pungent flower  
in the background. no discernable alcohol. fairly complex.  
no discernable esters

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

6 /6  
pale straw in colour. no legs. high in clarity. no  
discernable carbonation.

Flavor (as appropriate for style)

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

really brings the 21 /24  
medium low level of basil and low lemon with faintly  
on the top over a medium low pungent floral honey note.  
low acidity, low tannin balances well with the very  
low sweetness. medium light body. no carbonation. very  
aromatic basil, and hay and floral in the aftertaste.

Overall Impression

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

10 /10  
excellent mead. the adjuncts work perfectly together  
and your mead is fantastically well balanced.  
I would have liked the mead to be crisper to emphasize  
the dryness and pop the flavours. not sure if carbonation  
would make that happen.

\* PLEASE SEND ME THE RECIPE!!

Total 45 /50

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

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