













## CANADA'S BIGGEST

## **RDEW**

FROM CANADA'S LARGEST

HOMEBREW COMPETITION! DICENT SLAIM 20	JI7 - MEAD SCORESHELL HOMEBREW CLUB!
Juc Non-BJCP Judge dave@backedbybees.com	M1-002 (M1C: Sweet Mead)  Cat *Still* *Sack* Orange Blossom Honey
Juc	Sul
Juc	Spi  GTA BREWS  HOMEBREW CLUB brewslam.gtabrews.ca
BJCP Rank or Status:	Carbonation Level:  ☐ Still ☐ Petillant ☐ Sparkling
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending □ Cider Judge	Sweetness: Dry Medium Sweet  Strength: Standard Standard  Variety of honey (if declared): RANGE  Special Ingredients:
Non-BJCP Qualifications:  ☐ Professional Meadmaker ☐ GABF/WBC ☐ Sensory Training ☐ Other ☐	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)  Comments
Descriptor Definitions (Mark all that apply):  Acetic – Vinegary, acetic acid, sharp.	Bouquet/Aroma (as appropriate for style)  Comment on honey expression, alcohol, esters, complexity and other aromatics  SMEU OF MANICA C STERM
☐ Acidic – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	- HINT UP ALLOHOL - BUT BAAMLED
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.	Appearance (as appropriate for style)  Comment on color, clarity, legs, and carbonation
	MODERATE TO HEAVY LECS.
☐ Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	- STILL
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	
☐ <b>Moldy</b> – Stale, musty, moldy or corked aromas/flavors.	Flavor (as appropriate for style)  Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
☐ <b>Oxidized</b> – Any one or combination of winy/vinous, cardboard, papery. or sherry-like aromas and flavors. Stale.	-TRUE TRUE TO CRANCE BLOSSIM -ACID BALANCES OVET SWEET NESS
☐ Phenolic – Spicy (clove, pepper), smoky, plastic. plastic adhesive strip, and/or medicinal (chlorophenolic).	
□ Solvent – Aromas and flavors of higher alcohols (fusel	-FULL MONTHFEEL
alcohols). Similar to acetone or lacquer thinner aromas.	- MILDLY SYRUPY
☐ Sulfury – The aroma of rotten eggs or burning matches.	Overall Impression
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  WEN BELANCED WEED  - MILD TOKE DUMN OF BLOCKING BURN
□ <b>Vegetal</b> – Cooked. canned, or rotten vegetable aroma and flavor (cabbage. onion, celery. asparagus. etc.)	IN AFTELTASE WOULD MAKE MEAD!
□ Waxy – Wax-like, tallow, fatty.	
☐ <b>Yeasty</b> – A bready, sulfury or yeast-like aroma or flavor.	
	Total
Outstanding Excellent Very Good Good Fair  Outstanding (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine (30 - 37): Generally within style parameters, some in (21 - 29): Misses the mark on style and/or minor flav (14 - 20): Off flavors/aromas or major style deficient	inor flaws.  Technical Merit  Flawless  Significant Flaws

Problematic

(00 - 13): Major off flavors and aromas dominate. Hard to drink

Lifeless

X

Wonderful















STLUILLUNG COMPANY

## CANADA'S BIGGEST HOMEBREW COMPETITION

## **BREW SLAM 2019 - MEAD SCORESHEET**

FROM CANADA'S LARGEST

,	NOMEBREW CLOB!
Judge N Jesse Vallins	Cat.#*Still* *Sack*
Judge B BJCP Recognized Judge - E1377 jessevallins@gmail.com	Orange Blossom Honey Subcate
Judge E	Special GTA BREWS
Subject 1	HOMEBREW CLUB brewslam.gtabrews.ca
BJCP Rank or Status:  ☐ Apprentice ☐ Recognized ☑ Certified	Carbonation Level: ☑ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Medium ☑ Sweet
□ National □ Master □ Grand Master □	Strength:   Hydromel  Standard  Sack
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending ☐ Cider Judge	Variety of honey (if declared): OMATCHE BY SSOCIAL Ingredients:
Non-BJCP Qualifications:	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
□ Professional Meadmaker □ Sensory Training ☑ Other ⚠ □ GABF/WBC □ CICCO	Comments
Descriptor Definitions (Mark all that apply):  ☐ Acetic – Vinegary, acetic acid, sharp.	Bouquet/Aroma (as appropriate for style) /10 Comment on honey expression, alcohol, esters, complexity and other aromatics
☐ Acidic – Clean. sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.	COULD CITYS, MANMALADE, OUTHALL
☐ Alcoholic – The effect of ethanol. Warming. Hot.	AND PENSISTENT, VANILLA NOTE
☐ Chemical – Vitamin. nutrient or chemical taste.	THE TESTS TENT , VANICUM NOTE
☐ Cloying – Syrupy, overly sweet, unbalanced by acid/tannin.	Appearance (as appropriate for style)  Comment on color, clarity, legs, and carbonation
☐ Floral – The aroma of flower blossoms or perfume.	CLEAN DOEP STRAW
Fruity – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.	FUL LESS NO CARBONATO
☐ <b>Metallic</b> – Tinny, coiny, copper, iron, or blood-like flavor.	) -   124
☐ <b>Moldy</b> – Stale, musty, moldy or corked aromas/flavors.	Flavor (as appropriate for style)  Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
☐ <b>Oxidized</b> – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.	PLAVON S FULL AND NOND SUCOTIONS  BOT AND WILL BY HIGH AUDITS
☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).	MARMALADE ORANUE DOUR + GOLDEN SYNT
Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.	LOW TANNING TOFFEE PLODING NOTE ON AFTE
☐ Sulfury – The aroma of rotten eggs or burning matches.	Overall Impression
☐ Tannic – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing	Comment on overall drinking pleasure associated with entry, give suggestions for improvement  DEVICEDES SWIFT MEAD LOOP
on a grape skin	CAMPACIFIC OF VANTEIRC AND VENT
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	ONANCE CHANAUM IN THE FLAX
□ Waxy – Wax-like. tallow. fatty.	WOULD PUSH THIS TO OUTSTANDER
☐ <b>Yeasty</b> – A bready, sulfury or yeast-like aroma or flavor.	<del></del>
Outstanding Excellent (38 - 44): Exemplifies style well, requires minor fine Very Good (30 - 37): Generally within style parameters, some m (21 - 29): Misses the mark on style and/or minor flaw	nor flaws. Technical Merit

Problematic

(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.

(00 - 13): Major off flavors and aromas dominate. Hard to drink.

☐ Lifeless

Intangibles

Wonderful