



COVER SHEET

AHA/BJCP Sanctioned Competition Program



<http://www.bjcp.org>

<http://www.homebrewersassociation.org>

How to Read Your Scoresheet

Left Column:

Judges must give their names and are encouraged to give contact information so that you can respond with praise or constructive criticism to their comments. Please don't expect the judge to remember your beer. Complaints about your score are unlikely to accomplish anything but enmity, but helpful comments that point out objective errors or poor quality of feedback may help the judge to improve in the future.

If you feel that there is a significant problem with the quality of judging you have received, please contact the organizer of the competition and, if the judge has checked a BJCP rank, the BJCP (at the address at the bottom of this sheet). Include copies of the scoresheet and any other relevant information.

The **Judge Qualification** section is fairly self-explanatory. An Apprentice is a judge who has taken but not passed the BJCP exam. A non-BJCP judge has not taken the exam, but may be skilled. Honorary Master is a rank given out by the BJCP for recognition of exceptional service to the BJCP and/or homebrewing community. The other ranks are levels within the BJCP, based on the judge's experience and exam score.

The **Descriptor Definitions** list is used by some judges as a shorthand way to communicate the presence of common beer characteristics. Many, but not all, of these are considered flaws in beer, although some will be a flaw in some styles and desired in others. See the judge's comments on the right side of the sheet for more information.

Right Column

The **Category** and **Subcategory** designation shows the style against which your beer was judged. Most of the score your beer received represents how well the judges felt your beer represented this style. See below for more about scoring and style.

The **Bottle Inspection** is not used in determining your beer's score, but certain clues to potential problems can be gleaned from a bottle inspection. For example, "Ring around the collar," a line of material that appears on the bottle neck at the liquid surface, is sometimes an indicator of contamination, although it can have other causes. This section can also be used for comments about packaging in violation of some contests guidelines such as the use of distinctive bottles or incorrect bottle size.

Most entries into homebrew competitions are in categories that describe a particular style of beer. These styles are usually derived from a commercial beer, or group of similar beers, or a type of beer that is popular among home brewers. The score that is assigned to your beer is an indication of how closely the judge felt your beer matched the characteristics of that style. The style adherence is separated into four sections: **Aroma**, **Appearance**, **Flavor**, and **Mouthfeel**. The judges are looking for the presence and/or absence of various characteristics in each of these four sections, depending on the style. Your beer was scored accordingly.

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Judges and/or Stewards

Check all score sheets for accuracy and make sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

25001

Category # _____ Subcategory (a-f) _____

Ordinal Position in Flight: _____ of _____

This beer advanced to a mini-BOS round

Final Assigned Score

35.33

At least two judges from the flight in which your beer was entered reached consensus on your final assigned score. It is not necessarily an average of the individual scores.

Place Awarded

In the final section, **Overall Impression**, the judge conveys how enjoyable the beer was and should attempt to offer suggestions for improvement. It may also be used to summarize the judge's feelings on aspects of the beer that don't fit neatly into one of the other four sections. The difference between a very good beer and a world class beer can often be in subtle or intangible details. Likewise, beers with no easily discernible flaws can be lacking in specialness or "magic." This section is used to give such feedback.

The **Scoring Guide** is your guide to understanding the meaning of your total score on the 50 point scale used on this scoresheet.

Outstanding (45-50) – A world class example of the style. A beer with great character and no flaws.

Excellent (38-44) – Beers in this range may have no flaws but may be missing the intangibles for a world class beer.

Very Good (30-37) – Beers in this range may have a minor flaw (technical or stylistic), or may be lacking in balance or complexity.

Good (21-29) – A satisfactory beer that generally fits the style parameters. Scores near the upper end of this range may have only a few minor flaws or be slightly out of style and also may be

lacking in balance or complexity. Scores near the lower end of this range tend to have more flaws and are likely to have stylistic inconsistencies as well.

Fair (14-20) – This beer has its share of problems that may include missing the style parameters, off flavors and aromas, balance problems, contamination, or other major flaws. Scores near the lower end of this range exhibit more major flaws.

Problematic (0-13) – A beer with a major problem (usually contamination) that overwhelms all other flavors and aromas. Often barely palatable.

In box to the right of the Scoring Guide the judge has reiterated the feedback given in the five scored sections, breaking it down differently. Your beer has been rated on three scales: **Stylistic Accuracy**, **Technical Merit**, and **Intangibles**. The aroma of Cascade hops in a Bohemian Pilsener would be an example of a problem in **Stylistic Accuracy**. This can be thought of as recipe feedback. Excessive sourness would usually indicate a contamination problem which would be classified under **Technical Merit**. This can be thought of as process feedback. Some characteristics don't fall neatly into one category, for example grassy aromas might be from the type of hop used, or from using oxidized hops. Here the judge has tried to make the best guess for these ratings. **Intangibles** rates the same characteristic discussed above in **Overall Impression**. The checkboxes also give the entrant an overview of the beer's evaluation. By filling out the checkboxes, the judge is encouraged to think about the beer as a whole after the words are written and may also help justify the final score.

The Beer Judge Certification Program

The BJCP is the only body in North America that tests and certifies beer judges. The BJCP is a not-for-profit organization, and BJCP judges do not charge for their services. Contact the BJCP at: Comp_Director@BJCP.org.



MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

J Randy Barnes
 BJCP National Judge
 J randy.barnes99@gmail.com
 J

Category # 25001 Subcategory (a-f) 25B Pyment Entry #

Subcategory 25B Pyment

Carbonation Petillant, Semi-Sweet, Standard
 Sweetness: Black grapes used with Clover Blossom Honey
 Strength:

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Honorary GM Mead Judge
 Provisional Judge Rank Pending

Variety of honey (if declared): _____

Special Ingredients: _____

- 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 _____

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, coinny, 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 bready, sulfury or yeast-like aroma or flavor.

Bouquet/Aroma (as appropriate for style) 8 /10
 Comment on honey expression, alcohol, esters, complexity and other aromatics

honey is very apparent, followed by grape aroma. Fairly low alcohol aroma (OK). No off aromas, clean

Appearance (as appropriate for style) 6 /6
 Comment on color, clarity, legs, and carbonation

Very clear, light blush color. Moderate legs, petillant.

Flavor (as appropriate for style) 15 /24
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Honey first, followed by grape. On the sweet side for a semi-sweet mead, medium body, alcohol in the finish is nice.

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Clear, well made mead. Good balance of honey, alcohol, & fruit. A little sweet for a semi-sweet but alcohol balances. Nice job

Total 36 /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.	

		Stylistic Accuracy				
Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Significant Flaws
		Intangibles				
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



MEAD SCORESHEET



http://www.hicn.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Juc Cory Jones
 Juc BJCP Apprentice Judge - G1137
 Juc cory.laneave@gmail.com
 Juc

Category # _____

Subcategory (spell or) 25001
25B Pymment

Carbonation Level: Petillant, Semi-Sweet, Standard
Sweetness: Black grapes used with Clover Blossom Honey
Strength:

Variety of honey (if declared): _____

Special Ingredients: _____

BJCP Rank or Status:

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

Non-BJCP Qualifications:

- Professional Brewer Beer Sommelier Non-BJCP
- Certified Cicerone Master Cicerone
- Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

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- 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)

Comments _____

Bouquet/Aroma (as appropriate for style) 7 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics
high alcohol - deep dark fruit character

Appearance (as appropriate for style) 5 /16

Comment on color, clarity, legs, and carbonation
clear pale yellow/orange/red tone - petillant

Flavor (as appropriate for style) 18 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Sweet but not cloying. high residual sweetness with a really good astringent balance. Strong honey character tastes great. Good body - sturdy backbone to match sweetness. Slightly buttery, slightly greasy

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
honey - sweet - acid - tannin - Good balance
black grape character shines in this excellent example

Total 37 /50

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Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws	
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MEAD SCORESHEET



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ciation.org

Judge: Paddy Kelly
 BJCP Certified Judge - G0789
 pak2in@yahoo.com

Judge: _____

Judge: _____

Use every label # > 160

25001
 Category # 25B Pyment
 Petillant, Semi-Sweet, Standard
 Subcategory (spell) Black grapes used with Clover Blossom Honey

- BJCP Rank or Status:**
- Apprentice
 - National
 - Honorary Master
 - Provisional Judge
 - Recognized
 - Master
 - Honorary GM
 - Rank Pending
 - Certified
 - Grand Master
 - Mead Judge

- Non-BJCP Qualifications:**
- Professional Brewer
 - Certified Cicerone
 - Sensory Training
 - Beer Sommelier
 - Master Cicerone
 - Other _____
 - Non-BJCP

- Descriptor Definitions (Mark all that apply):**
- Acetic** – Vinegary, acetic acid, sharp.
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 - Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Waxy** – Wax-like, tallow, fatty.
 - Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Carbonation Level
Sweetness: Dry Medium Sweet
Strength: Hydromel Standard Sack

Variety of honey (if declared): See above
Special Ingredients: See Above

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
 Comments _____

Bouquet/Aroma (as appropriate for style) 6 /10
 Comment on honey expression, alcohol, esters, complexity and other aromatics
 Sweet honey presence in aroma
 some fruitiness comes out
 low alcohol

Appearance (as appropriate for style) 6 /6
 Comment on color, clarity, legs, and carbonation
 very clear some carbonation
 nice legs
 light orange / light red color

Flavor (as appropriate for style) 14 /24
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
 For a semi-sweet it seems very sweet.
 Honey prominent - Petillant
 Alcohol low - Standard
 Low Body
 Finished Sweet - Very Sweet

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
 A little too Sweet for Semi-Sweet
 Finishes very Sweet + thru-out
 Honey is Dominant so fruit does not as pronounced as it should be
 Maybe w/ Age this will mellow out a bit. Has a Rob undermented Honey Character

Total 33 /50

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	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
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Flawless <input type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Lifeless