



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

26001

Category # _____ Subcategory (a-f) _____

Ordinal Position in Flight: _____ of _____

This beer advanced to a mini-BOS round

Final Assigned Score

34.33

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

2nd

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



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http://www.homebrewersassociation.org

Peggy Kelly
BJCP Certified Judge - G0789
pak2in@yahoo.com

Category # 26001

Subcategory (s) 26A Metheglin

Carbonation Level Still, Semi-Sweet, Standard
Sweetness: Ginger Mead. Clover Blossom Honey

Strength:

Variety of honey (if declared): See above

Special Ingredients: See above

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.
- 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

Ginger pronounced in Aroma
Honey nicely supports ginger spice
Alcohol is present - But Low

7 /10

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Very clear, straw color
clear legs. No to low carb.

6 /16

Flavor (as appropriate for style)

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

Ginger is dominant over honey. But honey
flavor still comes out strong.
Alcohol flavor medium to high.
Aftertaste is even. Low to med body
No carb/slightly acidic due to alcohol strength

15 /24

Overall Impression

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

After drinking it a bit flavors of ginger
honey + alcohol balanced out evenly.
Ginger is definitely prominent though
good job on balance! Lower alcohol
it would be nice though. Not standard
but good in strength

7 /10

Total

35 /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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style			
	Flawless		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Significant Flaws		
			Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	Lifeless
				<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	



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

Category # _____ Subcategory (a-f) _____ Entrv # _____

Subcategory (spell out) 26001

26A Metheglin

Carbonation Level: S Still, Semi-Sweet, Standard

Sweetness: I Ginger Mead. F Clover Blossom Honey

Strength: F

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 _____

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- 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) 5 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

*high alcohol quality ~ slight peppery notes
blossom honey more difficult to detect.*

Appearance (as appropriate for style) 5 /16

Comment on color, clarity, legs, and carbonation

clear & clear, still, pale to straw yellow

Flavor (as appropriate for style) 17 /24

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

*Blossom honey comes through on the palate.
High alcohol is slightly noticeable - but balances out all the
high honey sweetness - ginger is difficult to detect.
The peppery notes in the nose are perceptible on the tongue.*

Overall Impression 5 /10

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

*The ginger is not distinctive -
honey / sweet / acid / tannin balance
+ / + ~ / -
work on balancing the honey sweet qualities w/
more acid & tannin - texture this has good mouthfeel
& appearance is great*

Total 32 /50

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



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

Category # _____ Subcategory (a-f) _____ Entry # _____

Subc 26001
26A Metheglin
Carb Still, Semi-Sweet, Standard
Sweet Ginger Mead. Clover Blossom Honey
Strength _____

BJCP Rank or Status:

- Apprentice
- National
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- Yeasty – A bread, sulfury or yeast-like aroma or flavor.

Variety or honey (if declared): _____
Special Ingredients: _____

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

Comments _____

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

Ginger is very apparent with honey in the background. Honey level is OK for a semi-sweet mead

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

Brilliant clarity, light straw color, medium legs, still

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

Ginger is the primary flavor, followed by a combination of honey + alcohol. A tad warm, a touch more honey would balance.

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

Very nice ginger mead. Spice comes through clearly. Warming a bit more honey would make this a bit more balanced. This is a minor concern, overall this was very nice.

Total 36 /50

SCORING GUIDE	Outstanding (45 - 50): World-class example of style.
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			Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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			Intangibles	<input type="checkbox"/>	<input type="checkbox"/>		