



# 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

26002

Category # 26 Subcategory (a-f) C

Ordinal Position in Flight: \_\_\_ of \_\_\_

This beer advanced to a mini-BOS round

### Final Assigned Score

39

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

1st

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](mailto:Comp_Director@BJCP.org).



# MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

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

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) 26002  
 26C Open Category Mead

Carbonation Level:  Still, Semi-Sweet, Standard  
 Sweetness:  Coconut and Lime Mead. 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

### Non-BJCP Qualifications:

- Professional Brewer  Beer Sommelier  Non-BJCP  
 Certified Cicerone  Master Cicerone  
 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, 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.

Variety of 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  
*Is that sun tan lotion?!! - very coconut oil going on here  
 No lime character in aroma - Deep coconut overridng any  
 honey character in the nose.*

Appearance (as appropriate for style) \_\_\_\_\_ /6

Comment on color, clarity, legs, and carbonation  
*still very clear pale straw yellow*

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  
*Obv Honey perhaps? - very deep intense coconut-oil? character - very drinkable deep intensity - did I say hot wine? Very nice flavor - not overly coconut - good honey balance. Maybe need more acid - didn't get the lime though. No discernible that - good acid balance.*

Overall Impression \_\_\_\_\_ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
*honey /sweet / acid / tannin  
 ++ / ++ / + / -  
 before is actually pretty good.  
 Consider adding more lime*

Total 39 /50

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

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



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

Category # \_\_\_\_\_ Subcategory (2-6) \_\_\_\_\_

Subcategory ( 26002  
26C Open Category Mead

Carbonation L Still, Semi-Sweet, Standard

Sweetness: Coconut and Lime Mead. 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, 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.

Bouquet/Aroma (as appropriate for style) \_\_\_\_\_ /10

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

Coconut - comes off in aroma

Honey also present to support coconut

Coconut aroma last thru-out

Appearance (as appropriate for style) \_\_\_\_\_ /16

Comment on color, clarity, legs, and carbonation

Very clear, straw color

no carbonation

No legs -

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

Coconut flavor prominent yet subtle

W/ Honey supporting, + nicely

Semi-sweet, standard - good for style

Aftertaste soft finish more

Semi-sweet / Dry Finish

Overall Impression \_\_\_\_\_ /10

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

Nice job on the coconut comes off smooth + no cloying + honey

complements flavor of coconut

nicely, not to alcohol high. And same

balance thru-out

Good job.

Total \_\_\_\_\_ /50

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



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

Category # 26002 Entry # \_\_\_\_\_

Subcategory 26C Open Category Mead Still, Semi-Sweet, Standard

Carbonation Coconut and Lime Mead. Clover Blossom honey

Sweetness: \_\_\_\_\_  
Strength: \_\_\_\_\_

Variety of honey (if declared): \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

### BJCP Rank or Status:

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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  
Coconut up front, followed by lime and forest honey. Clean, interesting.

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation  
Brilliant clarity, light straw, still, moderate legs.

Flavor (as appropriate for style) 16 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
Warming, on the dry side of semi-sweet, lime acidity balances sweetness but this finishes a little astringent. Coconut not as strong in taste, honey could be stronger.

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Very enjoyable, Coconut + lime come through. More honey would bring this to semi-sweet, and would help with honey's character + balance. Nice job

Total 37 /50

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<b>Flawless</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Significant Flaws</b>	
		<b>Intangibles</b>					
<b>Wonderful</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Lifeless</b>	