



MEAD SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Tomy Boyles
Judge BJCP ID G0760
Judge Email boylesbren@AOL.com
Use Avery label # 5160

Category # 26 Subcategory (a-f) C Entry # 166

Subcategory (spell out) Open Mead

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

Variety of honey (if declared): _____

Special Ingredients: _____

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Professional Brewer
- Novice (non-BJCP) Experienced (but not in BJCP)

Descriptor Definitions (Mark all that apply):

- Acidic** - Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
- Alcoholic** - The effect of ethanol & higher alcohols. Warming
- Astringent** - Drying, puckering taste, similar to bitterness. Taste of strong unsweetened tea or chewing on a grape skin.
- Chemical** - Vitamin, nutrient or chemical taste.
- Floral** - The aroma of flower blossoms or perfume.
- Fruity/Estery** - Flavors & aromas often derived from fruits added in a melomel. Some fruity/estery flavors, especially banana & pineapple.
- Harsh** - Causing a biting or stinging sensation in the mouth.
- Metallic** - Tinny, coiny, copper, iron, or blood-like flavor.
- Musty** - Stale, musty, or moldy aromas/flavors.
- Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- 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.
- Sweet** - Basic taste associated with sugar or honey. Too much sweetness is referred to as a syrupy, cloying quality.
- Sulfury** - The aroma of rotten eggs or burning matches.
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- 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) 2 /10

Expression of honey (5), expression of other ingredients as appropriate (5)

Lisferene any one?

Appearance (as appropriate for style) 6 /6

Color (2), clarity (2), carbonation level (2)

Beautiful

Flavor (as appropriate for style) 14 /24

Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)

Without the sweetness of the honey this wouldn't work at all. Perhaps orange peel, alone or cinnamon. I like constant comment but this doesn't work

Overall Impression 5 /10

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

Interesting but initial nose is a turn off, I'm more of a scope guy

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

Total 27 /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
	Problematic (0 - 13):	Major Off flavors and aromas dominate

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



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Judge Name (print) Row Johnson
 Judge BJCP ID _____
 Judge Email r.johnson@rmsa.com
Use Avery label # 5160

Category # 26 Subcategory (a-f) C Entry # 166

Subcategory (spell out) OPEN MEAD

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

Judge Qualifications/BJCP Rank :
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Professional Brewer
 Novice (non-BJCP) Experienced (but not in BJCP)

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

Descriptor Definitions (Mark all that apply):

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

Comments _____

Bouquet/Aroma (as appropriate for style) 4 /10
 Expression of honey (5), expression of other ingredients as appropriate (5)

MEDICINAL NOSE

Appearance (as appropriate for style) 6 /6

Color (2), clarity (2), carbonation level (2)
GOOD COLOR, CLARITY, CARBONATION

Flavor (as appropriate for style) 15 /24

Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)

GOOD EXPRESSION AND BALANCE.
 CINNIMON AND ORANGE DON'T COMPLEMENT
 EACH OTHER WELL - ALMOST GIVE
 A PITHY FLAVOR.

Overall Impression 8 /10

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

ONCE I GOT PAST THE NOSE, THIS
 WAS A VERY ENJOYABLE DRINK.

Total 33 /50

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