



# MEAD SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Dan Schreff  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email Daniel.Schreff@att.net  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 007

Subcategory (spell out) TRADITIONAL DRY

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

Variety of honey (if declared): DESERT MISQUITE  
 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, coinny, 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) \_\_\_\_\_ 5 /10  
 Expression of honey (5), expression of other ingredients as appropriate (5)  
Phenolic  
MISQUITE AROMA

Appearance (as appropriate for style) \_\_\_\_\_ 4 /16  
 Color (2), clarity (2), carbonation level (2)  
VERY LIGHT COLOR ALMOST PILSNER

Flavor (as appropriate for style) \_\_\_\_\_ 8 /24  
 Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)  
TART ACID FLAVORS VERY SOUR

Overall Impression \_\_\_\_\_ 4 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
HITS you hard. High alcohol & sour  
is good could be very good  
one mixed with some sparkling  
water.

Total 21 /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
<b>Problematic</b> (0 - 13):	Major Off flavors and aromas dominate	

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



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Judge Name (print) LYN DAVIDSON  
 Judge BJCP ID 6-0731  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

Category # 24 Subcategory (a-f) A Entry # 007  
 Subcategory (spell out) DRY MEAD

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

Variety of honey (if declared): DESERT MESQUITE  
 Special Ingredients: \_\_\_\_\_

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- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty** - A bread, sulfury or yeast-like aroma or flavor.

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

Comments off

Bouquet/Aroma (as appropriate for style) 4 /10

Expression of honey (5), expression of other ingredients as appropriate (5)  
SLIGHT PHENOLIC-PLASTIC OFF AROMA -  
I'M NOT PICKING UP THE MESQUITE  
VARIETAL HONEY THOUGH

Appearance (as appropriate for style) 5 /6

Color (2), clarity (2), carbonation level (2)  
LIGHT YELLOW, VERY CLEAR  
STILL

Flavor (as appropriate for style) 7 /24

Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)  
THERE'S AN OVERPOWERING HARSHNESS  
IN THE TASTE. HUGE TANNIC - GRAPE  
SKIN TARTNESS THAT'S OVERPOWERING  
THE HONEY. TRY BACK SWEETENING  
W/ JUICE OF HONEY TO REDUCE ACIDITY

Overall Impression 3 /10

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

Total 19 /50

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	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input checked="" type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input checked="" type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	Lifeless
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Judge Name (print) Michael Woodward

Category # 24 Subcategory (a-f) A Entry # 007

Judge BJCP ID \_\_\_\_\_

Subcategory (spell out) TRADITIONAL DRY MEAD

Judge Email BEERMITZAN@GMAIL.COM

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

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

Comments FINE

Bouquet/Aroma (as appropriate for style) 4 /10

Expression of honey (5), expression of other ingredients as appropriate (5)  
NOT SURE I LIKE THE MESQUITE OVERTONES

Appearance (as appropriate for style) 6 /6

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

Flavor (as appropriate for style) 3 /24

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

Overall Impression 4 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
I PERSONALLY DON'T LIKE THE NOSE OR TASTE, NICE TRY SHOULD TRY TO DIAL IT IN

Total 17 /50

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