



MEAD SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print)

Lyn Davidson

Category #

25

Subcategory (a-f)

A

Entry #

008

Judge BJCP ID

6-0731

Subcategory (spell out)

Melomel C/SET

Judge Email

Use Avery label # 5160

Carbonation Level:

Still

Petillant

Sparkling

Sweetness:

Dry

Medium

Sweet

Strength:

Hydromel

Standard

Sack

Variety of honey (if declared):

NONE GIVEN

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, coin, 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

Low hiss on popping

Bouquet/Aroma (as appropriate for style)

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

off aromas of bad (rotten) apples is not letting any honey through

4/10

Appearance (as appropriate for style)

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

Light golden color - generally clear, should be highly carbonated

4/6

Flavor (as appropriate for style)

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

The honey is too light & the tannic-acetic apple overpowers it. Needs to be a bit more balanced, harsh on finish

7/24

Overall Impression

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

It's nice & dry but it needs more honey to smooth it out

4/10

Total

19/50

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



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Judge Name (print) Dan Schrott

Category # 25 Subcategory (a-f) A Entry # 0008

Judge BJCP ID _____

Subcategory (spell out) melomel cysc

Judge Email Daniel.Schrott@att.net
Use Avery label # 5160

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): NO INFO

Special Ingredients: _____

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.
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- Musty** - Stale, musty, or moldy aromas/flavors.
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- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
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- 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 Good Gill

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

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

Champagne But No Apple - Should
Have either Honey or Apple in Aroma
Slight Sulphur

Appearance (as appropriate for style) _____ 4/16

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

Clear good gold color

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)

Dry with Bitter. Has an off taste
that is hard to describe - for a
Cysc the Apple is missing

Overall Impression _____ 4/10

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

is a decent cysc, but needs
to be sweetened up a bit - possible
make it bigger. Dryness is good
but needs a blend of apple and
honey in finish.

Total _____ 20/50

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Judge Name (print) MIYKAEL WOODWARD

Category # 25 Subcategory (a-f) A Entry # 008

Judge BJCP ID _____

Subcategory (spell out) MELOMEL CIDER

Judge Email BEERMITZVANGSMAL.COM

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

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

Comments FINE

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

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

SLIGHT FLORAL TO HONEY

Appearance (as appropriate for style) _____ /6

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

CLARITY - 2, COLOR - 2, CARBONATION

Flavor (as appropriate for style) _____ /24

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

OFF FLAVOR, MAYBE APPLE, SORRY NOT APPEALING

Overall Impression _____ /10

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

MORE CHAMPAGNE-Y, NEED MORE SUGARS. IF YOU WANT DRY/CRISP RANGE LIKE YOUR GOOD BUT NOT SWEET ENOUGH. I PERSONALLY WOULD NOT ORDER THIS, SORRY

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

Total 20 /50

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