



# COVER SHEET

AHA/BJCP Sanctioned Competition Program



The American Homebrewers Association

<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.

221 25/b  
Melomel (Fruit Mead)  
Pymment (Grape Melomel)

Category # 25 Subcategory (a-f) B  
Ordinal Position in Flight: 2 of 8  
 This beer advanced to a mini-BOS round

### Final Assigned Score

33.5

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

3

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 Sanction # 221

25/b

<http://www.beertown.org>

J Goldstock, Brett  
 J goldstock@gmail.com  
 J G0946 National

Melomel (Fruit Mead)  
 Pymment (Grape Melomel)  
 Entry #

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

Variety of honey (if declared): Sage Blossom

Special Ingredients: Black Grapes

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

Prominent grape aroma with honey aroma almost as big. Alcohol notes are present but not overwhelming. Grape notes fade a bit with time, leaving stronger honey aroma. No spicy or earthy notes. No diacetyl or phenols.

Appearance (as appropriate for style) 4 /16  
 Comment on color, clarity, brilliance, legs, and carbonation

Very clear. Poured with a little fizz despite "Still" declaration. Light plum color. Short legs take a while to form.

Flavor (as appropriate for style) 18 /24  
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Strong spicy alcohol notes. Earthy notes linger in the finish. Sweetness is high but not cloying. Very slight carbonation. Acid level helps balance the sweetness. Balanced between honey + grape. Little tannins from grape. No diacetyl.

Overall Impression 7 /10  
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement

An excellent Pymment! Showed a little fizz, perhaps from an incomplete fermentation at bottle time, but did not detract. Great balance between the sweetness & acidity and honey/grape. Perhaps slightly low alcohol for "Sack" strength!

Total 36 /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               |

|                  |                          |                                     |                                     |                          |                          |                          |
|------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
|                  | <b>Classic Example</b>   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <b>Not to Style</b>      |
|                  |                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |                          |
|                  | <b>Flawless</b>          | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <b>Significant Flaws</b> |
|                  |                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| <b>Wonderful</b> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <b>Lifeless</b>          |                          |
|                  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |                          |                          |



# MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctio 221

25/b

http://www.beertown.org



**Steve Cook**  
Recognized  
BJCP ID # G0628  
SCook4208@msn.com

Melomel (Fruit Mead)  
Pymment (Grape Melomel)

Entry # 221

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

Variety of honey (if declared): SAGE BLOSSOM HONEY

Special Ingredients: BLACK GRAPES.

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

Comments

Bouquet/Aroma (as appropriate for style) 6 /10

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

SWEET/TART AROMA WITH A DISTINCT HONEY  
SMELL WITH A SLIGHT TANNIC TARTNESS FOLLOWING.  
AROMA IS SOMEWHAT FLORAL.

Appearance (as appropriate for style) 6 /16

Comment on color, clarity, brilliance, legs, and carbonation

LIGHT RED COLOR, CLEAR, LEGS ARE GOOD/VERY  
VISCUS.

Flavor (as appropriate for style) 12 /24

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

SWEET HONEY FLAVOR OR HONEY WITH A SLIGHT  
TART/TANNIC WINE LIKE FLAVOR BALANCING THE  
SWEETNESS. THE FINISH IS SWEET TO THE END.  
A BIT TOO MUCH CARBONATION FOR A STILL MEAD.

Overall Impression 7 /10

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

TASTY PYMMENT: BUT A BIT LOW ON THE GRAPE  
FLAVORS. THE TASTE IS ALMOST LIKE A  
TRADITIONAL MEAD. COULD USE MORE  
GRAPE. ALSO IT APPEARS TO HAVE CARBONATED  
IN THE BOTTLE.

Total 31 /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         |
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| Problematic | (0 - 13):  | Major Off flavors and aromas dominate               |

|                 |                          |                                     |                          |                                     |                          |                   |
|-----------------|--------------------------|-------------------------------------|--------------------------|-------------------------------------|--------------------------|-------------------|
| Classic Example | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | <input checked="" 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"/>            | <input type="checkbox"/> | Lifeless          |