



# 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.

### Judges and/or Stewards

Check all score sheets for accuracy and make

378 25/c

Melomel (Fruit Mead)

Other Fruit Melomel

Category # 23 Subcategory (a-f) C

Ordinal Position in Flight: 6 of 8

This beer advanced to a mini-BOS round

### Final Assigned Score

33

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

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



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanction # 378

25/c

http://www.beertown.org

Melomel (Fruit Mead)  
Other Fruit Melomel

Entry #

Jur Goldstock, Brett  
goldstock@gmail.com  
Ju: G0946 National  
Ju: \_\_\_\_\_  
Ju: \_\_\_\_\_

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

Variety of honey (if declared): Sage Blossom

Special Ingredients: Yakima Cherries

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

Initial honey, alcohol + cherry with alcohol being the most prominent. Overall honey notes are low. No earthy or spicy notes.

Appearance (as appropriate for style) 5 /6

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

Very clear with dark red color like burgundy wine. No carbonation. Good legs.

Flavor (as appropriate for style) 15 /24

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

Dry acidity at first. Cherry flavor follows with prominent alcohol flavor. Spiciness from alcohol. Cherry flavor is subtle but complex. Tangy acid note on finish.

Overall Impression 6 /10

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

A very good mead but could use more honey + fruit complexity. No fruit should stand out more to score higher.

Total 32 /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"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          |



# MEAD SCORESHEET



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

Melomel (Fruit Mead)  
Other Fruit Melomel

Entry # 378

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

Variety of honey (if declared): SAGE Blossom Honey

Special Ingredients: YAKIMA CHERRIES

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

THAT AROMA OF DARK CHERRIES DOMINATES, NO DISTINCT HONEY AROMAS

Appearance (as appropriate for style) 5 /6

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

DARK RED OR BURGUNDY COLOR, CLEAN, GOOD LEGS STILL

Flavor (as appropriate for style) 15 /24

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

A SEMI-SWEET TO DRY CHERRY FLAVOR UP FRONT BALANCE IS TOWARDS THE ACID/TART SIDE. THE HONEY IS NOT DISTINCTLY EVIDENT, - MILD SCORING DRIES OUT AND MELTS INTO THE FINISH.

Overall Impression 7 /10

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

THIS MEAD IS ONE DIMENSIONAL ALL CHERRIES AND VERY LITTLE HONEY AROMA AND FLAVOR. IT IS DRINKABLE AND NOT BAD AT ALL.

Total 34 /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 |
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|                        |                          |                                     |                                     |                                     |                          |                          |
|------------------------|--------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| <b>Classic Example</b> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <b>Not to Style</b>      |
| <b>Flawless</b>        | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <b>Significant Flaws</b> |
| <b>Wonderful</b>       | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <b>Lifeless</b>          |