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# COVER SHEET

AHA/BJCP Sanctioned Competition Program



http://www.beertown.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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**Stewards**

Entry: 279

Cat: 24 Traditional Mead

Subcat: b Semi-Sweet Mead

Wildflower Honey. Still, Semi-Sweet, Sack Mead.

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_

Ordinal Position in Flight: \_\_\_\_\_ of \_\_\_\_\_

This beer advanced to a mini-BOS round

**Final Assigned Score**

28.5

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**

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 SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition

Entry: 279

Cat: 24 Traditional Mead

Subcat: b Semi-Sweet Mead

Wildflower Honey. Still, Semi-Sweet, Sack Mead.

n.org

Judge Name (print) Bill Sobieski  
Judge BJCP ID 6700  
Judge Email billski\_2000@yahoo.com  
*Use Avery label # 5160*

Category # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

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

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

Comments OK

Bouquet/Aroma (as appropriate for style) \_\_\_\_\_

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

Slight Honey aroma - mostly fruity

5 /10

Appearance (as appropriate for style) \_\_\_\_\_

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

Nice Golden Color, Still, bright

6 /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)

Medium body with a slight yeast bite. More dry than "Semi-Sweet".

12 /24

Overall Impression \_\_\_\_\_

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

This mead may improve with about a year of age. Next time use a bigger starter and rack as soon as fermentation is done. Use a yeast nutrient.

5 /10

Total

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



# MEAD SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Mark Alfaro

Judge BJCP ID G0599

Judge Email brdrbruc@cox.net  
*Use Avery label # 5160*

### 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.
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- 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 bread, sulfury or yeast-like aroma or flavor.

Entrant: Please send concerns, complaints, or compliments to [Comp\\_Director@BJCP.org](mailto:Comp_Director@BJCP.org)

Entry: 279      Entry #

Cat: 24 Traditional Mead

S Subcat: b Semi-Sweet Mead

C Wildflower Honey. Still, Semi-Sweet, Sack

S Mead.

Sparkling Sweet

Strength:       Dry       Standard       Sack

Variety of honey (if declared): \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

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

Comments OK

Bouquet/Aroma (as appropriate for style) \_\_\_\_\_ 5 /10

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

Very slight honey and floral aroma

Appearance (as appropriate for style) \_\_\_\_\_ 5 /16

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

brilliant, clear, medium golden, still

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)

Subdued honey floral flavor, with subtle sherry and citrus notes. Some slight astringency and alcohol warmth balanced to the acidity.

Overall Impression \_\_\_\_\_ 5 /10

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

Flavor was pleasant alcohol was warm and not harsh, but I felt that the mead was understated. I was looking for more flavor and complexity. Make sure to use enough yeast.

Total \_\_\_\_\_ 29 /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 checked="" type="checkbox"/> | <input type="checkbox"/> | Not to Style      |
| Flawless        | <input type="checkbox"/> | Technical Merit    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Significant Flaws |
| Wonderful       | <input type="checkbox"/> | Intangibles        | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Lifeless          |