



209

Eric Holman

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 sure the judge's full name is printed on each one. Attach this cover sheet on top of all score sheets before submitting them to the organizer.

Entry Number

334

Category # 24 Subcategory (a-f) B

Ordinal Position in Flight: 3 of 6

This beer advanced to a mini-BOS round

Final Assigned Score

30

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.



MEAD SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Cor

Entry: 334

Cat: 24 Traditional Mead

www.beertown.org

Subcat: b Semi-Sweet Mead

Judge **Eric DuRose**
 Judge **Recognized**
 Judge **G0936**
 Judge **e.durose@gmail.com**

Category

Subcateg

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. *Not to style*
- 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 Full fill, Labeled bottle, paper cap.

Bouquet/Aroma (as appropriate for style) 8 /10

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

Slight honey, very floral with a slight fruit aroma. No phenolics, Diacetyl or other off aromas. Slight alcohol aroma when warmed up.

Appearance (as appropriate for style) 6 /16

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

Crystal clear, light blond/green in color, medium-high carbonation lasts long.

Flavor (as appropriate for style) 10 /24

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

moderate honey character, semi-sweet but good balance between acidity & sweetness. Slight alcohol flavor with a slight sulfur aftertaste, medium-high carbonation medium body.

Overall Impression 5 /10

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

Good example of a semi-sweet mead. Great aroma - style & appearance is brilliantly clear with med-high carbonation. No description of carbonation, strength or honey type as mandatory for style. Good mead to drink though.

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



MEAD SCOPE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Con

Entry: 334

Cat: 24 Traditional Mead

Subcat: b Semi-Sweet Mead

www.beertown.org

Paul Mesmer

Certified

G0148

pmesmer3@verizon.net

Category

Subcategory

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

Variety of honey (if declared): None declared
 Special ingredients: None declared

Judge Qualifications/BJCP Rank :

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Professional Brewer
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Descriptor Definitions (Mark all that apply) :

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- 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.
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- 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: (fill was high)

Bouquet/Aroma (as appropriate for style) 8 /10
Expression of honey (5), expression of other ingredients as appropriate (5)

Some sweetness with floral expression.

Appearance (as appropriate for style) 5 /6
Color (2), clarity (2), carbonation level (2)

Golden, very clear, carbonation evident.

Flavor (as appropriate for style) 12 /24
Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)

Honey flavor is there. Body med - full. Aftertaste falls off to a somewhat harsh chemical taste.

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

Initial taste is very present. Good honey balance. Color and clarity is fine. Harsh finish could be due to yeast or fermentation.

Total 32 /50

SCORING GUIDE	Outstanding (45 - 50):	World-class example of style
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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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 SCORE SHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition

Entry: 334

town.org

Judge N

Steve Cook
Recognized

Judge B

G0628

Judge E

SCook4208@msn.com

Category # _____

Cat: 24 Traditional Mead

Subcat: b Semi-Sweet Mead

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 :

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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 A BIT OF A TALL FILL.

Bouquet/Aroma (as appropriate for style) _____

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

SWEET HONEY AROMA, A DISTINCT FLORAL SWELL 7 /10

Appearance (as appropriate for style) _____

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

LIGHT GOLDEN COLOR, CLEAR, HIGH CARB. 5 /16

Flavor (as appropriate for style) _____

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

SWEET HONEY FLAVOR UP FRONT WITH A TOUCH OF CARBONATION BITE, WHAT SEEMS LIKE A PHENOLIC OR SULFURY FLAVOR IN MID SWALLOW AND BLENDING INTO THE FINISH AND AFTERTASTE. 13 /24

Overall Impression _____

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

NOT A BAD MEAD BUT HAS A DISTINCT FLAW IN THE SULFURY FLAVOR THAT PERSISTES INTO THE AFTERTASTE. 4 /10

Total

29 /50

SCORING GUIDE

Outstanding	(45 - 50):	World-class example of style
Excellent	(38 - 44):	Exemplifies style well, requires minor fine-tuning
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Problematic	(0 - 13):	Major Off flavors and aromas dominate

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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Flawless <input type="checkbox"/>	Technical Merit				Significant Flaws <input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Wonderful <input type="checkbox"/>	Intangibles				Lifeless <input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	