



# CIDER SCORESHEET



The American Homebrewers Association

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Judge Name (print) Andrew Bell  
Judge BJCP ID G 1125  
Judge Email ambrewing@gmail.com  
*Use Avery label # 5160*

Category # 27 Subcategory (a-f) 1 Entry # 423

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

Carbonation Level:  Still  Petillant  Sparkling  
Sweetness:  Dry  Medium  Sweet

### Judge Qualifications and BJCP Rank:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Mead Judge  Cider Judge
- Professional Brewer  Non-BJCP  Rank Pending

Variety of apple (if declared): blend of 5 different

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** – A drying sensation in the mouth similar to chewing on a teabag. Expected in some styles. Must be in balance.
- Bitter** – A taste that is sharp, acrid, and unpleasant.
- Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. May be from the presence of fruit or esters resulting from fermentation.
- Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
- Mousy** – A disorder due to lactic-acid bacteria. Cider smells and tastes like a rodent's den.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. Caused by lactic bacterial contamination.
- Oxidized** – The aroma/flavor of damp cardboard or sherry.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Sweet** – Basic taste associated with sugar. May be appropriate for style as in a dessert cider.
- Thin** – Lacking body or “stuffing.”
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Woody** – A taste or aroma due to an extended length of time in oak or on wood chips.
- Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

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

Comments \_\_\_\_\_

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

Expression of other ingredients as appropriate  
Heavy diacetyl (Butterscotch aroma)  
A little sweet aroma, complex acid  
blend, mild isoamyl acetate (banana ester)  
floral

Appearance (as appropriate for style) 6 /6

Color (2), clarity (2), carbonation level (2)  
Clear very pale gold great clarity  
White head fades to a ring

Flavor (as appropriate for style) 12 /24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),  
Other ingredients as appropriate (5), Aftertaste (5)  
Sweet butterscotch, mild alcohol and  
medium acid. Nice complex  
acid blend, medium to viscous  
body, medium full carbonation  
light tannin, light mousy

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
A few interesting yeast  
characters in another good, clean  
and complex sweet acid

Look up detailed descriptions in the BJCP vocabulary application:  
<http://www.bjcp.org/cep/vocab/>

Total 30 /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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>	Technical Merit				Significant Flaws
			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	Wonderful		<input type="checkbox"/>	Intangibles				Lifeless
<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				



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Judge N: Kelly, Tom  
G0662 Certified

Judge B: tjkelly@ucsd.edu

Judge E:

Category # 22 Subcategory (a-f) L Entry # 423

Subcategory (spell out) STANDARD CIDER/PEARLY

Carbonation Level:  Still  Petillant  Sparkling  
Sweetness:  Dry  Medium  Sweet

Variety of apple (if declared): 5 DIFFERENT APPLS

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

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Comments \_\_\_\_\_

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

Expression of other ingredients as appropriate

VEGETAL/DIACETYL

LITTLE APPLES

Appearance (as appropriate for style) 6 /16

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

LIGHT STRAW; BRILLIANT CLARITY

HIGHLY CARBONATED

Flavor (as appropriate for style) 14 /24

Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),

Other ingredients as appropriate (5), Aftertaste (5)

COMPLEX APPLS; MODERATE SWEETNESS

LOW TO MODERATE WARMTH HIGH

CARBONATION; LINGERING APPLS

ACID BALANCE SWEETNESS

Overall Impression 6 /10

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

NICE CIDER. SOMETHING IMPACTED THE

NOSE. NICE APPLE COMPLEXITY

MAYBE BETTER SEMI-SWEET

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Total 31 /50

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