**Participant ID:**  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Exam Cider Number: 1 2 3 4 5 6 (circle one)**

**Exam City: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Exam Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Descriptor Definitions (Mark all that apply):**

* **Acetaldehyde**
* **Acetified (Volatile Acidity, VA)**
* **Acidic**
* **Alcoholic**
* **Astringent**
* **Bitter**
* **Diacetyl**
* **Farmyard**
* **Fruity**
* **Metallic**
* **Mousy**
* **Oaky**
* **Oily/Ropy**
* **Oxidized**
* **Phenolic**
* **Spicy/Smoky**
* **Sulfide**
* **Sulfite**
* **Sweet**
* **Thin**
* **Vegetal**



http://www.bjcp.org http://www.homebrewersassocation.org

***CIDER SCORESHEET***

***Examination Version***

**AHA/BJCP Sanctioned Competition Program**

*BJCP Exam Cider Scoresheet Copyright © 2016 Beer Judge Certification Program rev. 160308 Please send any comments to Exam\_Director@BJCP.org*

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** (00 - 13): Major off flavors and aromas dominate

**Stylistic Accuracy**

**Classic Example** 🞎 🞎 🞎 🞎 🞎 **Not to Style**

**Technical Merit**

**Flawless** 🞎 🞎 🞎 🞎 🞎 **Significant Flaws**

## Intangibles

**Wonderful** 🞎 🞎 🞎 🞎 🞎 **Lifeless**

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

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

**Carbonation:** 🞎 Still 🞎 Petillant 🞎 Sparkling

**Sweetness:** 🞎 Dry 🞎 Semi Dry 🞎 Medium 🞎 Semi-Sweet 🞎 Sweet

**Varieties of apple** (if declared): **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

**Bottle Inspection**: 🞎 Appropriate size, cap, fill level, label removal, etc.

Comments \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Appearance** (as appropriate for style) \_\_\_\_\_\_\_\_\_/ **6**

Color, clarity, carbonation level

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

Expression of other ingredients as appropriate

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**Flavor** (as appropriate for style) \_\_\_\_\_\_\_\_\_/**24**

Balance of acidity, sweetness, alcohol strength, body, carbonation,

other ingredients as appropriate, aftertaste

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**Overall Impression \_\_\_\_\_\_\_\_\_**/**10**

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

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**Total \_\_\_\_\_\_\_\_\_**/**50**