*BJCP Cider Proctor Scoresheet Copyright © 2016 Beer Judge Certification Program rev. 160308*

 ***CIDER SCORESHEET***

***Proctor Version***

**AHA/BJCP Sanctioned Competition Program**

**Stylistic Accuracy**

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

**Technical Merit**

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

## Intangibles

 **Wonderful** 🞎 🞎 🞎 🞎 🞎 **Lifeless**

**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. Unpleasant.

**Problematic** (00 - 13): Major off flavors and aromas dominate. Hard to drink.

SCORING GUIDE

 http://www.bjcp.org http://www.homebrewersassociation.org

*Please send any comments to Comp\_Director@BJCP.org*

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

Comment on color, clarity, and 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**

**Proctor Name:**  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Proctor Rank: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

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

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

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

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

**Carbonation Level:**

🞎 Still 🞎 Petillant 🞎 Sparkling

**Sweetness:**

🞎 Dry 🞎 Semi-Dry 🞎 Medium 🞎 Semi-Sweet 🞎 Sweet

**Variety of apples** (if declared): **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

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

**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**