

MEAD SCORESHEET

Proctor Version





http://www.homebrewersassociation.org

Proctor Name: _			
Proctor Rank:		Bouquet/Aroma (as appropriate for style)/1 Comment on honey expression, alcohol, esters, complexity and other aromatics	
Exam Mead Num	nber: 1 2 3 4 5 6 (circle one)	——————————————————————————————————————	
Exam City:			
Exam Date:			
Category #	Subcategory (a-f)		
Subcategory (spe		Appearance (as appropriate for style)	
	·	Comment on color, clarity, legs, and carbonation	
Carbonation Lev ☐ Still Sweetness:	/el: □ Petillant □ Sparkling		
□ Dry	☐ Medium ☐ Sweet		
Strength: ☐ Hydromel	☐ Standard ☐ Sack	Flavor (as appropriate for style) /2.	
Variety of honey	(if declared):	Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors	
Special Ingredie	nts:		
Bottle Inspection	n: ☐ (Appropriate size, cap, fill level, label removal, e		
Comments			
Descriptor Defin	itions (Mark all that apply):	Overall Impression	
□ Acetic	□ Acidic	Comment on overall drinking pleasure associated with entry, give suggestions for improvement	
☐ Alcoholic.	☐ Chemical		
□ Cloying	□ Floral		
☐ Fruity	☐ Metallic		
□ Moldy	□ Oxidized		
☐ Phenolic	□ Solvent		
□ Sulfury	□ Tannic		
□ Vegetal	□ Waxy		
□ Yeasty	·	Total	
Outstanding Excellent Very Good Good Fair Problematic	(38 - 44): Exemplifies style well, requires minor (30 - 37): Generally within style parameters, som (21 - 29): Misses the mark on style and/or minor (14 - 20): Off flavors/aromas or major style defice	minor flaws. Technical Merit aws. Flawless □ □ □ □ Significant Flaws Intangibles	