



MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

Competition _____



Location _____

Date _____

Judge Name _____

BJCP ID & Rank _____

Mead Judge

Cider Judge

Email _____

Category# _____

Sub (a-f) _____

Subcategory (Spell out) _____

Special Ingredients _____

Entry # _____

Position in flight _____

Advanced to MINI-BOS _____

PLACE _____

FINAL SCORE

The judge team has reviewed their individual scores and have agreed to this final score

Non-BJCP Qualifications

Cicerone Level _____

Pro Where? _____

Industry Describe _____

Judging Years _____

Bottle Inspection OK _____

Honey Variety optional _____

Entrant MUST declare the following levels:

Carbonation Still Petillant Sparkling

Sweetness Dry Medium Sweet

Strength Hydromel Standard Sack

If not declared, judge as **Petillant, Medium, Standard**

Bouquet / Aroma

	None	L	M	H	Inappropriate
Honey	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Alcohol	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Fermentation Character	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Complexity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Other	_____				

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Example:

Flavor

	None	L	M	H	Inappropriate
Honey	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Sweetness	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Acidity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="checkbox"/>

Orange blossom, light floral _____

Comes out mid palate _____

Up-front, dominates _____

When evaluating specialty-type meads, use the "other" line to comment on characteristics unique to the specialty-type mead, such as fruit, spice, fermentable, etc

Appearance

	Water	White	Straw	Yellow	Gold	Amber	Brown	Inappropriate
Color	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Clarity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Other	_____							

	None	Thin	M	Viscous
Legs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

	Other	L	M	H
Carbonation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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Common Descriptors

- Sweet Honey Sugary Floral
- Citrusy Herbal Grassy Vegetal
- Woody Earthy Nutty Toasty
- Molasses Treacle Caramelized
- Unripe fruit Dried Fruit
- Spicy Medicinal Hot
- Pungent Delicate Waxy Creamy

Flavor

	None	L	M	H	Inappropriate
Honey	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Sweetness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Acidity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Tannin	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Alcohol	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Carbonation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>
Body	<input type="radio"/>	Thin	<input type="radio"/>	Full	<input type="checkbox"/>
Aftertaste	<input type="radio"/>	Quick	<input type="radio"/>	Lasting	<input type="checkbox"/>
Balance	_____				
Other	_____				

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Flaws for style (mark L-M-H for all that apply)

Acetic	Moldy		
Acidic	Phenolic		
Alcohol	Sherry		
Cardboard	Solvent		
Chemical	Sulfury		
Cloudy	Sweet		
Cloying	Tannic		
Floral	Thin		
Fruity/Estery	Vegetal		
Harsh	Waxy		
Metallic	Yeasty		

Overall

Classic Example _____

Flawless _____

Wonderful _____

Not to Style _____

Significant Flaws _____

Lifeless _____

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Feedback Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the mead maker.

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Judge Total

Scoring Guide	Score	Description
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, minor flaws
Good	21-29	Misses the mark on style and/or moderate flaws
Fair	14-20	Off flavors/aromas or major style deficiencies
Problematic	0-13	Major off flavors and aromas dominate