



# CIDER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version

NATIONAL  
**HOME BREW  
COMPETITION**



Location \_\_\_\_\_ Date \_\_\_\_\_

Judge Name \_\_\_\_\_  
 BJCP ID \_\_\_\_\_ Mead Judge   
 & Rank \_\_\_\_\_ Cider Judge   
 Email \_\_\_\_\_

Category# \_\_\_\_\_ Entry# \_\_\_\_\_  
 Sub (a-f) \_\_\_\_\_  
 Subcategory \_\_\_\_\_  
 (Spell out)  
 Special Ingredients \_\_\_\_\_

Position in flight \_\_\_\_\_  
 Entry \_\_\_\_\_  
 of \_\_\_\_\_

Advanced to MINI-BOS \_\_\_\_\_

PLACE \_\_\_\_\_

**CONSENSUS SCORE**

may not be an average of judge's individual scores

### Non-BJCP Qualifications

Cicerone  Rank \_\_\_\_\_  
 Pro Brewer  Brewery \_\_\_\_\_  
 Industry  Describe \_\_\_\_\_  
 Judging  Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

### Bouquet / Aroma

None L M H Inappropriate

Fruit  \_\_\_\_\_

Alcohol  \_\_\_\_\_

Fermentation  \_\_\_\_\_

Other \_\_\_\_\_

10

**Apple Variety** optional \_\_\_\_\_  
 Entrant **MUST** declare the following levels:

**Carbonation**  Still  Petillant  Sparkling  
 Sweetness  Dry  Semi-Dry  Medium  Semi-Sweet  Sweet

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

### Scoresheet Instructions

Use the scales to indicate the intensity of the primary attribute. Use the space provided to describe the primary attribute. Add secondary attribute(s) intensity/description as appropriate. For "Fermentation", consider esters, phenols, etc. If character is inappropriate for style, mark the box to the right. If character is absent, mark the circle to the left. Provide summary of cider and key feedback for improvement. Assign scores for each section and total. Review with other judge(s) and agree on consensus score. Enter consensus score at top of sheet.

### Appearance

Pale Yellow Gold Amber Brown Inappropriate

Color  \_\_\_\_\_

Brilliant Hazy Opaque Other

None Thin M Viscous Inappropriate

Legs  \_\_\_\_\_

L M H

Carbonation  \_\_\_\_\_

Other \_\_\_\_\_

6

### Example: How to fill in a Scoresheet

This example is from the flavor section for a New World Cider (Sparkling, Semi-Sweet)

**Flavor**

None L M H Inappropriate

Fruit      Hint of Granny Smith

Sweetness      Too low for Semi-Sweet

Acidity      Pleasant, refreshing

Alcohol      Session - like

15/24

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

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

### Flavor

None L M H Inappropriate

Fruit  \_\_\_\_\_

Sweetness  \_\_\_\_\_

Acidity  \_\_\_\_\_

Tannin  \_\_\_\_\_

Alcohol  \_\_\_\_\_

Carbonation  \_\_\_\_\_

Thin Full

Body  \_\_\_\_\_

Quick Lasting

Aftertaste  \_\_\_\_\_

Balance \_\_\_\_\_

Other \_\_\_\_\_

24

### Overall

Classic Example \_\_\_\_\_ Not to Style \_\_\_\_\_  
 Flawless \_\_\_\_\_ Significant Flaws \_\_\_\_\_  
 Wonderful \_\_\_\_\_ Lifeless \_\_\_\_\_

10

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

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

50

**Judge Total**

<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, 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