



MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program
Structured Version

NATIONAL
**HOME BREW
COMPETITION**



Location _____ Date _____

Judge Name _____
 BJCP ID & Rank _____
 Mead Judge
 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 _____

Honey Variety optional _____
 Entrant **MUST** declare the following levels:

Carbonation	<input type="checkbox"/> Still	<input type="checkbox"/> Petillant	<input type="checkbox"/> Sparkling
Sweetness	<input type="checkbox"/> Dry	<input type="checkbox"/> Medium	<input type="checkbox"/> Sweet
Strength	<input type="checkbox"/> Hydromel	<input type="checkbox"/> Standard	<input type="checkbox"/> Sack

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

Bottle Inspection OK _____

Bouquet / Aroma

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

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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 mead 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

	Water	White	Straw	Yellow	Gold	Amber	Brown	Inappropriate		None	Thin	M	Viscous	Inappropriate
Color	<input type="radio"/>	_____	_____	_____	_____	_____	_____	<input type="checkbox"/>	_____	<input type="radio"/>	_____	_____	_____	<input type="checkbox"/>
Clarity	<input type="radio"/>	Brilliant	<input type="radio"/>	Hazy	<input type="radio"/>	Opaque	<input type="checkbox"/>	Other	_____	Legs	<input type="radio"/>	L	M	H
Other	_____													

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Example: How to fill in a Scoresheet

This example is from the flavor section for a Dry Traditional Mead (Still, Dry, Hydromel)

Flavor

	None	L	M	H	Inappropriate	
Honey	<input type="radio"/>	_____	_____	_____	<input checked="" type="checkbox"/>	Orange Blossom, light floral
Sweetness	<input checked="" type="radio"/>	_____	_____	_____	<input type="checkbox"/>	OK for style
Acidity	<input type="radio"/>	_____	_____	_____	<input checked="" type="checkbox"/>	Provides pleasant balance
Alcohol	<input type="radio"/>	_____	_____	_____	<input checked="" type="checkbox"/>	Too strong for hydromel

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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	

Flavor

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

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Overall

Classic Example	_____	Not to Style
Flawless	_____	Significant Flaws
Wonderful	_____	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