**Mead Scoresheet**

**AHA/BJCP Sanctioned Competition Program**

**Structured Version**

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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.

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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**

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey</td>
<td>15</td>
</tr>
<tr>
<td>Sweetness</td>
<td>10</td>
</tr>
<tr>
<td>Acidity</td>
<td>24</td>
</tr>
<tr>
<td>Alcohol</td>
<td>40</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>90</td>
</tr>
<tr>
<td>Chemical</td>
<td>95</td>
</tr>
<tr>
<td>Clay</td>
<td>99</td>
</tr>
<tr>
<td>Fruity/Estery</td>
<td>99</td>
</tr>
<tr>
<td>Harsh</td>
<td>99</td>
</tr>
<tr>
<td>Metallic</td>
<td>99</td>
</tr>
</tbody>
</table>

**Feedback**

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

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**Scoring Guide**

- **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 minor flaw.
- **Fair** 14-20: Off flavors/aromas or major style deficiencies. Major off flavors and aromas dominate.
- **Problematic** 0-13: Poorly made or do not fit the style.

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**Consensus Score**

**Position**

**MINI-BOS**

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**Location**

**Date**

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**Judge Name**

**BJCP ID & Rank**

**Non-BJCP Qualifications**

- Cicerone
- Rank
- Pro Brewer
- Brewery
- Industry
- Describe
- Judging Years

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**Bottle Inspection**

- OK

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### Bouquet / Aroma

- Honey
- Alcohol
- Fermentation
- Complexity
- Other

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### Appearance

- Color
- Clarity
- Legs
- Carbonation

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### Flavor

- Honey
- Sweetness
- Acidity
- Tannin
- Alcohol
- Carbonation
- Body
- Aftertaste
- Balance
- Other

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### Overall

- Classic Example
- Flawless
- Wonderful
- Not to Style
- Significant Flaws
- Lifeless

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**Judge Total**

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**Additional resources can be found at these sites:**

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