

MEAD SCORESHEET

NATIONAL **HOMEBREW**

ISENSUS SCORE not be an average of

IA/BJCP	Sanctioned	Competition	Program
	Structured	d Version	

Judge Name						
BJCP ID & Rank	Mead Judge 🗌 Cider Judge 🔲					
Email						
Non-BJCP Qualifications						

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

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							

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.

Example: How to fill in a Scoresheet

This example is from the flavor section for a

Dry Tradi	tional	Mead	d (Stil	l, Dr	y, Hydromel)	
Flavor			Inap	propriate		15
	None L	М	н			
Honey	்ட	X			Orange Blossom, light floral	
Sweetness	ю́́				OK for style	
Acidity	XLO	()			Provides pleasant balance	
Alcohol	பட	Xı		⊠	Too strong for hydromel	

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

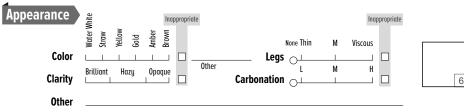
Acetic	Moldy
Acidic	Phenolic
Alcohol	Sherry
Cardboard	Solvent
Chemical	Sulfury
Cloudy	Sweet
Cloying	Tannic
Floral	Thin
Fruity/Estery	Vegetal
Harsh	Waxy
Metallic	Yeasty

	Ð	Outstanding	45-50	World-class example of style.
	nic	Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
R	5	Very Good	30-37	Generally within style parameters, minor flaws.
	bu	Good	21-29	Misses the mark on style and/or minor flaws.
i	scoring Guide	Fair	14-20	Off flavors/aromas or major style deficiencies.
d	Š	Problematic	0-13	Major off flavors and aromas dominate

tition Program	COMPETITION	A LO
Location	Date	PATE NOIL
Category# ti	Position in flight Entry	os
Subcategory ^{Spell out)} Special Ingredients	of CON	ISENSUS SCOR
		not be an average of ge's individual scores

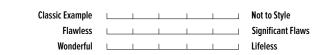
Bottle Inspection 🗌 ок

Bouquet / Aro	ma		Inappropriate		
	None L	М	Н		
Honey	01				
Alcohol	0⊥		□		
Fermentation	0⊥		□		
Complexity	0L				 L
Other					



Flavor Inappropriate None L Μ Н Honey \cap Sweetness Acidity \cap Tannin Alcohol Carbonation \cap^{\perp} Thin Full Body Quick Lasting Aftertaste OT. Balance **Other**

Overall



Feedback

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



10

24

Judge Total