



<http://www.bjcp.org>

MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program



The
American
Homebrewers
Association

<http://www.homebrewersassociation.org>

Jay Ankeney
BJCP: Certified, G0063
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Judge Qualifications and BJCP Rank:

- ☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Mead Judge ☐ Cider Judge
☐ Professional Brewer ☐ Non-BJCP ☐ Rank Pending

Descriptor Definitions (Mark all that apply):

- ☐ **Acetic** – Vinegary, acetic acid, sharp.
☐ **Acidic** – Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.
☐ **Alcoholic** – The effect of ethanol. Warming. Hot.
☐ **Chemical** – Vitamin, nutrient or chemical taste.
☐ **Cloying** – Syrupy, overly sweet, unbalanced by acid/tannin.
☐ **Floral** – The aroma of flower blossoms or perfume.
☐ **Fruity** – Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.
☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor.
☐ **Moldy** – Stale, musty, moldy or corked aromas/flavors.
☐ **Oxidized** – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.
☐ **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
☐ **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
☐ **Sulfury** – The aroma of rotten eggs or burning matches.
☐ **Tannic** – Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin
☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
☐ **Waxy** – Wax-like, tallow, fatty.
☐ **Yeasty** – A bread, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP Vocabulary application:
<http://www.bjcp.org/cep/vocab/>

Category # 26 Subcategory (a-f) A Entry # 240

Subcategory (spell out) Metheglin

Carbonation Level: ☒ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Medium ☒ Sweet
Strength: ☐ Hydromel ☐ Standard ☒ Sack

Variety of honey (if declared): Orange Blossom

Special Ingredients: Hibiscus flowers
Rose hips

Bottle Inspection: ☐ (Appropriate size, cap, fill level, label removal, etc.)

Comments 1 1/2" head space

Bouquet/Aroma (as appropriate for style)

Comment on honey expression, alcohol, esters, complexity and other aromatics

Some sweetness in nose
A touch of rose in aroma
But only a touch

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

cloudy, dirty, pink color

Flavor (as appropriate for style)

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Too weak to truly be called "sack"
More of a sweet standard mead
But it does have a full body
It is hard to taste the flowers
that purport to make this Metheglin
More of a melomel

Overall Impression

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Too bad there is sediment in the bottle.
Best practice is to rack until mead
is absolutely clear. Although
the flowers are present
their contribution to the
overall flavor is understated

Total

29 /50

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, some minor flaws
Good	(21 - 29):	Misses the mark on style and/or minor flaws
Fair	(14 - 20):	Off flavors, aromas or major style deficiencies
Problematic	(0 - 13):	Major Off flavors and aromas dominate

Classic Example		Stylistic Accuracy		Not to Style	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flawless		Technical Merit		Significant Flaws	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wonderful		Intangibles		Lifeless	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Try racking from carboy to carboy or I personally
use 2 liter PET bottles to rack until brilliant



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Andrew Lynch
BJCP: None,
Email: meadrocks@gmail.com

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Variety of honey (if declared): Orange blossom

Special Ingredients: hibiscus flowers + rose
hip

Bottle Inspection: ☒ (Appropriate size, cap, fill level, label removal, etc.)

Comments _____

Bouquet/Aroma (as appropriate for style) 6 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

Some sweetness in the nose

Appearance (as appropriate for style) 2 /6

Comment on color, clarity, legs, and carbonation

Some cloudiness, sediment in
the bottle, pretty color

Flavor (as appropriate for style) 13 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

I'm not tasting a lot of alcohol
for a sack head. Good sweetness,
body is a little light

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Cloudiness deterred from really
enjoying this drink. Probably
should have waited longer before bottling

Total 28 /50

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