

Mead Score Sheet

DESCRIPTOR DEFINITIONS

✓ CHECK WHENEVER APPROPRIATE

- Alcoholic** — The general effect of ethanol and higher alcohols. Tastes warming.
- Astringent** — Dry, puckering taste that is similar to bitterness. The taste of strong unsweetened tea or chewing on a grape skin. Often comes from tannins present in fruits, especially berries and grapes.
- Chlorophenolic** — Caused by chemical combination of chlorine and organics. Detectable in parts per billion. Aroma is unique but similar to plasticlike phenolic or bleach. Avoid using chlorinated water and rinse thoroughly (with sanitized water) after using strong bleach solutions.
- Clean** — Lacking off-flavors.
- Floral** — The aroma of flower blossoms or perfume.
- Fruity/Estery** — Flavors and aromas from the fruits added in a melomel. Strong fruit flavors and aromas can be obtained by late (during the secondary ferment) fruit additions or from extracts. Some fruity/estery flavors, especially banana and pineapple, may be caused by higher temperature fermentations and certain yeast strains.
- Harsh** — Causing a biting or stinging sensation in the mouth. This taste is caused by higher alcohols and other products of high temperature fermentation. Most common in very alcoholic meads.
- Light-Struck** — Having the characteristic smell of a skunk, caused by the exposure of hops to light. Only possible in meads with hops.
- Metallic** — Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- Nutrient** — Vitamin or chemical taste resulting from the overuse of ammonium phosphate and other yeast nutrients. Usually diminishes with aging.
- Oxidized/Stale** — Develops in the presence of oxygen as mead ages or is exposed to high temperatures. Described as winy, wet cardboard, papery, sherry. Often coupled with an increase in sourness, harshness and bitterness. The greater the aeration in bottling/siphoning or the air in the headspace, the faster a mead will oxidize. Warm temperatures dramatically accelerate oxidation.
- Phenolic** — Can be any one or combination of a medicinal, plastic, electrical fire, Listerinlike, Band-Aidlike, smoky, clovelike aroma or flavor. Most often caused by wild strains of yeast or bacteria. Sanitizing residues left in equipment can contribute.
- Solvent-like** — Flavor and aromatic character of certain alcohols, often due to high fermentation temperatures. Like acetone, lacquer thinner.
- Sour/Acidic** — Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Sensation experienced on sides of tongue. Often caused by the addition of too much acid blend. May be due to very tart fruit in a melomel, which can be mitigated somewhat using calcium carbonate or balanced with sweetness.
- Sweet** — Basic taste associated with sugar or honey. Sensation experienced on the front tip of the tongue. Too much sweetness is referred to as a cloying quality.
- Sulfurlike (H₂S: Hydrogen sulfide, or SO₂: sulfur dioxide)** — Similar to rotten eggs, burning matches. It is a byproduct of certain strains of yeast or the overuse of sulfites for preservation. Usually diminishes with age.
- Yeasty** — Yeastlike or breadlike flavor. Often due to strains of yeast in suspension or mead sitting on the yeast sediment too long.

Scoring Guide

Excellent (40-50): Exceptionally exemplifies style, requires little or no attention.

Very Good (30-39): Exemplifies style well, requires some attention.

Good (25-29): Exemplifies style satisfactorily, but requires attention.

Drinkable (20-24): Does not exemplify style, requires attention.

Problem (<20): Problematic, requires much attention.

Round No. _____ Entry No. _____

Judged By (please print) _____

Judge Qualifications (check one):

- Recognized Certified National
- Master Experienced (but not in BJCP)
- Apprentice or Novice Other _____

Category:

- Melomel (fruit mead) Traditional Mead
- Braggot (mead with malt) Metheglin (spice mead)
- Mixed Category Mead

Carbonation Level:

- Sparkling Still

Sweetness:

- Dry Medium Sweet

Strength:

- Hydromel Standard Sack

Variety of honey: _____

Special Ingredients: _____

BOTTLE INSPECTION Comments _____

Score / Maximum

BOUQUET/AROMA (as appropriate for style) _____ / 10

Expression of Honey (5), Expression of other ingredients as appropriate (5)

Comments _____

APPEARANCE (as appropriate for style) _____ / 6

Color (3), Clarity (3)

Comments _____

FLAVOR (as appropriate for style) _____ / 24

Expression of Honey and Other Ingredients as appropriate (10), Balance of: acidity, sweetness, tannin, alcohol strength, body, carbonation, and other ingredients as appropriate (14)

Comments _____

DRINKABILITY & OVERALL IMPRESSION _____ / 10

Comments _____

Total: _____ / 50