



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information

Name(s) Bob Farrell c/o Oregon Brewcrew Street Address _____
 City Portland State Oregon Zip _____
 Phone (h) _____ Phone (w) (____) _____ Email Address _____
 Club Name (if appropriate) Oregon Brew Crew

Entry Information

Name of Brew _____ Category (No.) 24 Subcategory (A-F) B
 Category/Subcategory (print full names) Semi-Sweet Mead

- For Mead and Cider For Mead
- Still Dry Hydromel (light mead)
- Petillant Semi-Sweet Standard Mead
- Sparkling Sweet Sack (strong mead)

Special Ingredients/Classic Style

(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Wildflower Honey.

Ingredients and Procedures

Number of U.S. gallons brewed for this recipe 3

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL, STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

FERMENTATION Duration (days) Temperature (°F) Type of Fermenter Finings

Primary _____ _____ Glass Plastic Steel Type _____

Secondary _____ _____ Glass Plastic Steel Amount _____

Other _____ _____ Glass Plastic Steel

BREWING DATE _____

BOTTLING DATE _____

Please use the back of this form for brewer's specifics.



American Homebrewers Association
Club Only Competition sponsored by:



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.beertown.org>

Judge: **Curt Stock**
Certified
BJCP ID # C0549
curtis.stock@state.mn.us

Category # 24 Subcategory (a-f) B Entry # 8

Subcategory (spell out) Semi Sweet

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

Judge Qualifications and BJCP Rank:

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

Variety of honey (if declared): Wildflower

Special Ingredients: _____

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, 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, coiny, 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 bready, sulfury or yeast-like aroma or flavor.

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

Comments okay

Bouquet/Aroma (as appropriate for style) 7 /10
Comment on honey expression, alcohol, esters, complexity and other aromatics

faint mint character with moderate sulfur notes with some green leafy dry honey aromas some acidic quality

Appearance (as appropriate for style) 6 /16
Comment on color, clarity, brilliance, legs, and carbonation

Very clear extremely light gold color almost water white no bubbles or carbonation some legs on glasses

Flavor (as appropriate for style) 20 /24
Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Slightly sweet beginning with a significant acid level drying. The overall feel of the mead. Honey is not very distinctive

Overall Impression 7 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A pleasant mead to drink with some faint green leafy honey flavors - Acid level is a little high and brings this a little closer to a dry mead - a touch more sweetness would improve the honey component

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

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	

SCORING GUIDE	Classic Example <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style <input type="checkbox"/>
	Flawless <input type="checkbox"/>	Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws <input type="checkbox"/>
	Wonderful <input type="checkbox"/>	Intangibles <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless <input type="checkbox"/>
	Total <u>40</u> /50		

and add more body and enjoyment No off flavors and good technique



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The
American
Homebrewers
Association

MEAD SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) MIKE MORAUZ
Judge BJCP ID CO504
Judge Email BEER@MINNESOTAMIKE.COM
Use Avery label # 5160

Category # 24 Subcategory (a-f) B Entry # 8

Subcategory (spell out) SEMI-SW

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

Variety of honey (if declared): W-FLWR

Special Ingredients: _____

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
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Descriptor Definitions (Mark all that apply):

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

Comments _____

Bouquet/Aroma (as appropriate for style) 7/10

Comment on honey expression, alcohol, esters, complexity and other aromatics
LIGHT BANANA & HONEY W MILD YEASTY NOTES
LIGHT ALCOHOL, MINIMAL ESTERS,
SOME FRUITY NOTES BUT LIMITED
IN OUR ALL AROMA

Appearance (as appropriate for style) 5/16

Comment on color, clarity, brilliance, legs, and carbonation
VERY LIGHT, LIKE WHITE WINES, CLEAR
SLIGHT LEGS, NO CARB

Flavor (as appropriate for style) 17/24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
LIGHT HONEY W MOD ACIDITY TENDING TO
OVERWHELM HONEY, SUBTLE SW HONEY
FINEST - TENDS TOWARD DRIER IMPRESSION
DUE TO ACID LEVELS, LIGHT ALCOHOL,

Overall Impression 6/10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
WELL FERMENTED, PLEASANT & VERY
DRINKABLE BUT TENDS MORE TOWARD
AN ACID BALANCE. COULD PASS
FOR A DRY MEAD

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

Total 35/50

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