



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information

Name(s) Vladimir Kowalyk Street Address _____
 City Bronx State NY
 Phone (h) (_____) _____ Email Address _____
 Club Name (if appropriate) New York City Homebrewers Guild

Entry Information

Name of Brew Basswood Mead Category (No.) 24 Subcategory (A-F) B
 Category/Subcategory (print full names) Traditional Mead/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)
Basswood 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 Dry Mead

Brand Wyeast

Amount 1500mL Starter

YEAST NUTRIENTS Type/Amount Wyeast Blend

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION	Duration (days)	Temperature (°F)
Primary	<u>42</u>	<u>84</u>
Secondary	<u>340</u>	<u>54</u>
Other	_____	_____

BREWING DATE August 12, 2006

BOTTLING DATE July 28, 2007

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

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)
<u>9</u>	<u>Basswood Honey</u>	<u>Pasteurize at 140 degrees</u>

HOPS

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

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings _____

Type _____

Amount _____

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



American Homebrewers Association
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The American Homebrewers Association

MEAD SCORESHEET

http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

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

Category # 24 Subcategory (a-f) B Entry # 30

Subcategory (spell out) Semi Sweet

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

Variety of honey (if declared): Basswood

Special Ingredients: _____

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, 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/

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
Kind of a watermelon type
fruity aroma with a slight
solventy note - some grassy
honey character - musty

Appearance (as appropriate for style) 3 /16

Comment on color, clarity, brilliance, legs, and carbonation
Significant haze - cloudy
light gold color
no bubbles/carbonation
plenty of legs on glass

Flavor (as appropriate for style) 14 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Sweet honey start followed
by a slight warming affect
from alcohol - low acidity
some astringency and moderate
heat in throat from higher
alcohols

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
An okay mead but the higher
alcohols detract from the
mead - this mead seem a little
sweet due to the low
acidity - Alcohol level is
a little high as well

Total 28 /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	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	Not to Style	
	Flawless		<input type="checkbox"/>		Technical Merit
			<input checked="" type="checkbox"/>		
Wonderful	<input type="checkbox"/>	Intangibles	Lifeless		
	<input checked="" type="checkbox"/>				



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MEAD SCORESHEET

AHA/BJCP Sanctioned Competition Program

http://www.bjcp.org

http://www.beertown.org

Judge Name (print) MIKE MORANZ
 Judge BJCP ID C0504
 Judge Email BEER@MINNESOTAMIKE.COM
Use Avery label # 5160

Category # 24 Subcategory (a-f) B Entry # 30

Subcategory (spell out) SEMI-SW

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

Variety of honey (if declared): BASSWOOD

Special Ingredients: _____

Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
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- 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 _____

Bouquet/Aroma (as appropriate for style) 5 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics
MOD HONEY W ALCOHOL ESTERS MORE THAN NORMAL, SOME RIPE PEAR, BANANA, WATERMELON - LIKELY FROM LIGHTER ALCOHOLS SOME RAISINY NOTES AFTER WARMING.

Appearance (as appropriate for style) 3 /6

Comment on color, clarity, brilliance, legs, and carbonation
CLOUDY/HAZY, VERY LIGHT STRAW, BIG LEGS, NO CARB.

Flavor (as appropriate for style) 14 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
EASILY NOTICEABLE HONEY, SOME ACIDITY, OK ALCOHOLS TOO HIGH FOR STYLE, FINISHES SWEET, BALANCE OK, NO IS

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
HIGHER ALCOHOLS DETRACT FROM A PLEASANT HONEY CHARACTER. WATCH FERMENTATION - ADD NUTRIENTS DRINKABLE BUT WATCH OUT!

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

Total 27 /50

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		<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	
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