



CIDER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

BJCP Rank or Status:

- | | | |
|--|---------------------------------------|---------------------------------------|
| ☐ Apprentice | ☐ Recognized | ☐ Certified |
| ☐ National | ☐ Master | ☐ Grand Master |
| ☐ Honorary Master | ☐ Honorary GM | ☐ Mead Judge |
| ☐ Provisional Judge | ☐ Rank Pending | ☐ Cider Judge |

Non-BJCP Qualifications:

- | | |
|--|--------------------------------------|
| ☐ Professional Cidermaker | ☐ GABF/WBC |
| ☐ Cider Sensory Training | ☐ Other _____ |

Descriptor Definitions (Mark all that apply):

- ☐ **Acetaldehyde** – Green apple candy aroma/flavor.
- ☐ **Acetified (Volatile Acidity, VA)** – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).
- ☐ **Acidic** – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.
- ☐ **Alcoholic** – The warming effect of ethanol/higher alcohols.
- ☐ **Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.
- ☐ **Bitter** – A sharp taste that is unpleasant at higher levels.
- ☐ **Diacetyl** – Butter or butterscotch aroma or flavor.
- ☐ **Farmyard** – Manure-like (cow or pig) or barnyard (horse stall on a warm day).
- ☐ **Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.
- ☐ **Metallic** – Tinny, coin, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).
- ☐ **Mousy** – Taste evocative of the smell of a rodent's den/cage.
- ☐ **Oaky** – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."
- ☐ **Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.
- ☐ **Oxidized** – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- ☐ **Phenolic** – Plastic, band-aid, and/or medicinal.
- ☐ **Spicy/Smoky** – Spice, cloves, smoky, ham.
- ☐ **Sulfide** – Rotten eggs, from fermentation problems.
- ☐ **Sulfite** – Burning matches, from excessive/recent sulfiting.
- ☐ **Sweet** – Basic taste of sugar. Must be in balance if present.
- ☐ **Thin** – Watery. Lacking body or "stuffing."
- ☐ **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet

Varieties of apple (if declared): _____

Special Ingredients: _____

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

Comments _____

Appearance (as appropriate for style) _____ / 6
Color (2), clarity (2), carbonation level (2)

Bouquet/Aroma (as appropriate for style) _____ / 10
Expression of other ingredients as appropriate

Flavor (as appropriate for style) _____ / 24
Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14),
Other ingredients as appropriate (5), Aftertaste (5)

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

Total _____ / 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. Unpleasant.
Problematic	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	☐	Stylistic Accuracy	☐ ☐ ☐ ☐ ☐	Not to Style
Flawless	☐	Technical Merit	☐ ☐ ☐ ☐ ☐	Significant Flaws
Wonderful	☐	Intangibles	☐ ☐ ☐ ☐ ☐	Lifeless