



# 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*

Category # \_\_\_\_\_ Subcategory (a-f) \_\_\_\_\_ Entry # \_\_\_\_\_

Subcategory (spell out) \_\_\_\_\_

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

### BJCP Rank or Status:

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

Varieties of apple (if declared): \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

### Non-BJCP Qualifications:

- Professional Cidermaker  GABF/WBC
- Cider Sensory Training  Other \_\_\_\_\_

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

Comments \_\_\_\_\_

### 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, coiny, 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.)

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

<b>SCORING GUIDE</b>	<b>Outstanding</b> (45 - 50): World-class example of style.
	<b>Excellent</b> (38 - 44): Exemplifies style well, requires minor fine-tuning.
	<b>Very Good</b> (30 - 37): Generally within style parameters, some minor flaws.
	<b>Good</b> (21 - 29): Misses the mark on style and/or minor flaws.
	<b>Fair</b> (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b> (00 - 13): Major off flavors and aromas dominate. Hard to drink.	

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