

**Exam Meads Exam Code:** \_\_\_\_\_ **City:** \_\_\_\_\_, **State:** \_\_\_\_\_  
**Date:** \_\_\_\_\_  
**Exam Administrator:** \_\_\_\_\_

**Exam Mead #1:**

1. Style of Mead brewed, entered in competition or marketed:  
\_\_\_\_\_
2. Homebrewed, or brand of Mead if commercial:  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of Mead if known:  
\_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Mead #2:**

1. Style of Mead brewed, entered in competition or marketed:  
\_\_\_\_\_
2. Homebrewed, or brand of Mead if commercial:  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of Mead if known:  
\_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Mead #3:**

1. Style of Mead brewed, entered in competition or marketed:  
\_\_\_\_\_
2. Homebrewed, or brand of Mead if commercial:  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of Mead if known:  
\_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Mead #4:**

1. Style of Mead brewed, entered in competition or marketed:

\_\_\_\_\_

2. Homebrewed, or brand of Mead if commercial:

\_\_\_\_\_

3. Draft or Bottled: \_\_\_\_\_

4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_

5. Approximate age (freshness) of Mead if known:

\_\_\_\_\_

6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_

\_\_\_\_\_

7. Expected score: \_\_\_\_\_

**Exam Mead #5:**

1. Style of Mead brewed, entered in competition or marketed:

\_\_\_\_\_

2. Homebrewed, or brand of Mead if commercial:

\_\_\_\_\_

3. Draft or Bottled: \_\_\_\_\_

4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_

5. Approximate age (freshness) of Mead if known:

\_\_\_\_\_

6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_

\_\_\_\_\_

7. Expected score: \_\_\_\_\_

**Exam Mead #6:**

1. Style of Mead brewed, entered in competition or marketed:

\_\_\_\_\_

2. Homebrewed, or brand of Mead if commercial:

\_\_\_\_\_

3. Draft or Bottled: \_\_\_\_\_

4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_

5. Approximate age (freshness) of Mead if known:

\_\_\_\_\_

6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, esters, oxidation, body, tannic, flabby, solvent, floral, etc: \_\_\_\_\_

\_\_\_\_\_

7. Expected score: \_\_\_\_\_