



# CIDER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) \_\_\_\_\_  
 Judge BJCP ID \_\_\_\_\_  
 Judge Email \_\_\_\_\_  
*Use Avery label # 5160*

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

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

### 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):

- Acidic** – Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
- Alcoholic** – The effect of ethanol & higher alcohols. Warming.
- Astringent** – A drying sensation in the mouth similar to chewing on a teabag. Expected in some styles. Must be in balance.
- Bitter** – A taste that is sharp, acrid, and unpleasant.
- Fruity** – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. May be from the presence of fruit or esters resulting from fermentation.
- Metallic** – Tinny, coiny, copper, iron, or blood-like flavor.
- Mousy** – A disorder due to lactic-acid bacteria. Cider smells and tastes like a rodent's den.
- Musty** – Stale, musty, or moldy aromas/flavors.
- Oily/Ropy** – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. Caused by lactic bacterial contamination.
- Oxidized** – The aroma/flavor of damp cardboard or sherry.
- Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Sulfur** – The aroma of rotten eggs or burning matches.
- Sweet** – Basic taste associated with sugar. May be appropriate for style as in a dessert cider.
- Thin** – Lacking body or “stuffing.”
- Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Woody** – A taste or aroma due to an extended length of time in oak or on wood chips.
- Yeasty** – A bready, sulfury or yeast-like aroma or flavor.

Carbonation Level:  Still  Petillant  Sparkling  
 Sweetness:  Dry  Medium  Sweet

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

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

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

Comments \_\_\_\_\_

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

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

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

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

SCORING GUIDE	<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
	<b>Problematic</b> (0 - 13):	Major off flavors and aromas dominate

<b>Classic Example</b>  <b>Flawless</b>  <b>Wonderful</b>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <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>			