



# CIDER SCORESHEET

AHA/BJCP Sanctioned Competition Program  
Structured Version



Competition \_\_\_\_\_

Location \_\_\_\_\_

Date \_\_\_\_\_

Judge Name \_\_\_\_\_

BJCP ID & Rank Mead Judge   
Cider Judge

Email \_\_\_\_\_

Category# \_\_\_\_\_ Entry# \_\_\_\_\_

Sub (a-f) \_\_\_\_\_

Subcategory (Spell out) \_\_\_\_\_

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

Position in flight

Advanced to MINI-BOS \_\_\_\_\_

**PLACE**

**FINAL SCORE**

The judge team has reviewed their individual scores and have agreed to this final score

### Non-BJCP Qualifications

Cicerone Level \_\_\_\_\_

Pro Where? \_\_\_\_\_

Industry Describe \_\_\_\_\_

Judging Years \_\_\_\_\_

Bottle Inspection  OK \_\_\_\_\_

**Apple Variety** optional \_\_\_\_\_

Entrant **MUST** declare the following levels:

**Carbonation** Still  Petillant  Sparkling

**Sweetness** Dry  Semi-Dry  Medium  Semi-Sweet  Sweet

If not declared, judge as **Petillant, Medium**

### Bouquet / Aroma

None L M H Inappropriate

**Fruit**  \_\_\_\_\_

**Alcohol**  \_\_\_\_\_

**Fermentation Character**  \_\_\_\_\_

**Other** \_\_\_\_\_

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### Example:

**Flavor** None L M H Inappropriate

**Fruit**      Granny Smith

**Sweetness**      Just enough for balance

**Acidity**      Tartness up-front, dominates

When evaluating specialty-type ciders, use the "other" line to comment on characteristics unique to the specialty-type cider, such as fruit, spice, fermentable, etc

### Appearance

Pale Yellow Gold Amber Brown Inappropriate

**Color**       \_\_\_\_\_

Brilliant Hazy Opaque Other

None Thin M Viscous Inappropriate

**Legs**

**Carbonation** L M H

**Other** \_\_\_\_\_

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### Common Descriptors

- Sweet Appley Honey Syrup
- Citrus Melon Pear Blackcurrant
- Woody Earthy Nutty
- Molasses Raisins Toasted
- Unripe fruit Dried Fruit
- Spicy Medicinal Hot Minerally
- Pungent Delicate Creamy

### Flavor

None L M H Inappropriate

**Fruit**  \_\_\_\_\_

**Sweetness**  \_\_\_\_\_

**Acidity**  \_\_\_\_\_

**Tannin**  \_\_\_\_\_

**Alcohol**  \_\_\_\_\_

**Carbonation**  \_\_\_\_\_

Thin Full

**Body**  \_\_\_\_\_

Quick Lasting

**Aftertaste**  \_\_\_\_\_

**Balance** \_\_\_\_\_

**Other** \_\_\_\_\_

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### Flaws for style (mark L-M-H for all that apply)

Acetaldehyde	Oaky	
Acetified (VA)	Oily/Ropy	
Acidic	Oxidized	
Alcoholic	Phenolic	
Astringent	Spicy/Smoky	
Bitter	Sulfide	
Diacetyl	Sulfite	
Farmyard	Sweet	
Fruity/Estery	Thin	
Metallic	Vegetal	
Mousy		

### Overall

**Classic Example** \_\_\_\_\_ **Not to Style**

**Flawless** \_\_\_\_\_ **Significant Flaws**

**Wonderful** \_\_\_\_\_ **Lifeless**

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### Feedback

Provide comments on style, recipe, process, and drinking pleasure. Include helpful suggestions to the cider maker.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

50

**Judge Total**

<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, minor flaws
<b>Good</b>	21-29	Misses the mark on style and/or moderate flaws
<b>Fair</b>	14-20	Off flavors/aromas or major style deficiencies
<b>Problematic</b>	0-13	Major off flavors and aromas dominate