

MEAD EVALUATION SHEET
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TASTER: _____

MEAD: _____ / _____ / _____

Honey/s: _____ **ABV:** _____

Other ingredients: _____

dry semi-sweet sweet still sparkling

Category (after the taxonomy of the BJCP):

A: traditional mead B: varietal honey

C: cyser D: pyment E: melomel

F: metheglin G: braggot H: mixed category

APPEARANCE: _____ / 3

0 Objectionable (*cloudy and/or off-color*)

1 Deficient (*slight haze or slight off-color*)

2 Good (*clear with characteristic color*)

3 Excellent (*brilliant with outstanding color*)

Comments: _____

Cork:

Material: _____

clean short rotten delaminated porous

dry sticky cleaved disaggregated deformed

Appearance:

Color: _____

Clarity: cloudy hazy clear brilliant

Sediments: Ø _____

Bubbles: Ø few sparkling *mousseux*

SMELL: _____ / 6

0 Objectionable (*offensive odor*)

1 Poor (*off-odors*)

2 Deficient (*no perceptible aroma or slight off-odors*)

3 Acceptable (*slight aroma, pleasant*)

4 Good (*characteristic aroma*)

5 Very good (*characteristic aroma, complex, well balanced*)

6 Excellent (*unmistakable characteristic aroma, outstanding*)

Comments: _____

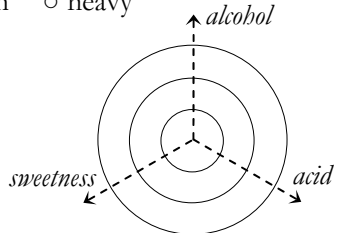
First nose (1), aroma (A), taste (T) and aftertaste (AT):

Animal	1	A	T	AT	Chemical	1	A	T	AT
Cork	1	A	T	AT	Floral	1	A	T	AT
Fruity	1	A	T	AT	Honey	1	A	T	AT
Spicy	1	A	T	AT	Vegetal	1	A	T	AT
Woody	1	A	T	AT	_____	1	A	T	AT

Body: light medium heavy

Tastes and their balance:

Acid	1	A	T	AT
Bitter	1	A	T	AT
Sweet	1	A	T	AT
Alcoholic	1	A	T	AT



Overall impression:

Balanced	1	A	T	AT	Complex	1	A	T	AT
Clean	1	A	T	AT	_____	1	A	T	AT

TASTE AND TEXTURE: _____ / 6

0 Objectionable (*offensive flavors and texture*)

1 Poor (*disagreeable flavors, poorly balanced, unpleasant texture*)

2 Deficient (*undistinguished mead with more pronounced faults*)

3 Acceptable (*undistinguished but pleasant; minor off-flavors*)

4 Good (*good balance; smooth; may have minor imperfections*)

5 Very good (*characteristic flavor, complex, well balanced, full-bodied*)

6 Excellent (*unmistakable flavor; outstanding balance; overwhelming*)

Comments: _____

OVERALL SCORE: _____ / 20

Objectionable/poor < 6

Deficient 6 - 8.5

Acceptable 9 - 11.5

Good 12 - 14.5

Very good 15 - 17.5

Excellent 18 - 20

Summary: _____

AFTERTASTE: _____ / 2

0 Objectionable (*unpleasant aftertaste*)

1 Acceptable (*fairly pleasant aftertaste but short*)

2 Excellent (*lingering outstanding aftertaste*)

Comments: _____

OVERALL IMPRESSION: _____ / 3

USER'S MANUAL

Note: circles (○) mean that one choice must be checked (the mead must be either still or sparkling) whereas squares (□) have nothing mandatory to them.

The evaluation sheet is divided into four parts:

- At the top left are provided some data on the mead,
- The right column is used to score the mead on 5 criteria and to write comments. For instance:

APPEARANCE: 2 / 3

- 0 Objectionable (*cloudy and/or off-color*)
- 1 Deficient (*slight haze or slight off-color*)
- 2 Good (*clear with characteristic color*)
- 3 Excellent (*brilliant with outstanding color*)

Comments: Beautiful golden color. A slight haze remains though

- On the left are "multiple choices" which provide an guideline (if you do not know what to look at or for, this should help you.) For instance, if it smells and tastes like rose:

Floral: 1 A T AT

- The frame at the bottom right is for the overall score (total of the 5 scores) and a "hedonic" judgement (did you like it or not?) There may be a discrepancy if the

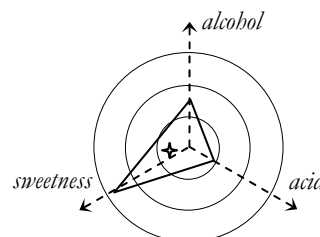
way you enjoyed it does not reflect its technical characteristics.

OVERALL SCORE: _____ / 20

- Objectionable/poor ○ ○ < 6
- Deficient ○ ○ 6 - 8.5
- Acceptable ○ ● 9 - 11.5
- Good ○ ○ 12 - 14.5
- Very good ● ○ 15 - 17.5
- Excellent ○ ○ 18 - 20

Summary: Enjoyable mead. Several minor flaws (slight haze, acidity, etc.)

How to use the "target"? The center means *low* (low acidity, alcohol content or sweetness), the first circle is for *medium* and the outer circle for *high*. E.g.: a mead with a medium alcohol content which is sweet and not very acidic would look like the figure. The center of the triangle is on the sweet axis, which implies that sweetness dominates.



MINI-GLOSSARY

- Acidic: Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Sensation experienced on sides of tongue.
- Aftertaste: The taste (or the absence thereof) remaining in the mouth after the mead is swallowed.
- Alcoholic: The warming effect of ethanol and higher alcohols.
- Animal: meat, musk, leather, stable, etc.
- Appearance: Clarity may be good to brilliant. Color may range from pale straw to deep amber.
- Aroma: Odor of a young mead (from honey and fermentation.)
- Astringent: Dry, puckering taste similar to bitterness. The taste of strong unsweetened tea. Often comes from tannins present in fruits (berries and grapes.)
- Balanced: all elements of the mead are in harmony.
- Bitter:
- Body: Viscosity of the mead. It is the physical feeling in the mouth, not the intensity of the flavor.
- Braggot: mead to which malt was added.
- Brilliant: perfectly transparent, without the slightest haze.
- Chemical: vinegar, apple, oil, medicinal, sulfur, rotten egg, etc. (generally not on purpose.)
- Complex: when there are several odors/flavors.
- Flat: not enough acid, uninteresting.
- Flavor: The flavor of honey should be featured and may include residual sweetness.
- Floral: The aroma of flower blossoms or perfume.
- Fruity: Flavors and aromas coming either from the fermentation or from the fruits added in melomel.
- Harsh: Causing a biting or stinging sensation in the mouth. Most common in very alcoholic meads.
- Mellow: soft, round, mature, easy drinking mead.
- Melomel: Mead to which fruit has been added.
- Metheglin: Mead to which spices and/or herbs have been added.
- Mixed category: Mead including ingredients from more than one category.
- Off-color: Inadequate color.
- Off-flavor: Inadequate to offensive flavor.
- Off-odor: Inadequate to offensive odor.
- Salty: taste associated with table salt. Sensation experienced on the sides of the tongue
- Spicy: mint, mushroom, ginger, clove, cinnamon, etc. (from the spices added to metheglins and/or products of aging.)
- Sweet: Basic taste associated with sugar or honey. Sensation experienced on the front tip of the tongue. Too much sweetness is referred to as a cloying quality.
- Texture: It is the physical feeling in the mouth. Most meads will be wine-like, with the warming presence of alcohol and sense of medium body.
- Traditional mead: made from honey, water and yeast Honey should dominate in aroma and flavor.
- Vegetal: hay, underwood, soil, eucalyptus, etc
- Woody: green wood, dry wood, bark, moss, various woods.