

## Official Name of the Guild:

The Ancient and Venerable Order of Brewers, Vintners and Mead makers of the East Kingdom

Arms: Per pale azure and argent, to dexter a beehive between three honeybees volant proper, and to sinister a bunch of grapes azure, slipped and leaved Or, on a chief argent, a tyger passant azure

**Web Address:** <http://ekbg.eastkingdom.org/>

## Official Charter:

There being no organization in the Kingdom of the East devoted to the advancement of the art and science of producing medieval drinkables, we petition the Crown of the East to charter an East Kingdom Brewers Guild.

Our craft to be defined as the brewing, vintning, distilling, and compounding of period alcoholic drinkables.

Our guild exists to teach the craft, to spread camaraderie, inspiration, and thus information, and to aid in the judging and acknowledgment of those in the craft.

Our Aims are:

To bind our members with a tie of true and lasting friendship.

To strive for the advancement of our craft as both a science and as an art.

To aid our members by every honorable means in the attainment of their ambitions in our craft throughout their mortal lives.

To serve the Kingdom and its members as it can in competitions and education.

The guild is to be governed by the Guildmaster and guild [bylaws](#).

Thus we ask Their Most Royal Highnesses, Ronald and Bronwyn to approve and bless our humble guild.

This at the Schola in Summer, held in the Barony of Settmour Swamp on the 26th of July, A.S. XXI. (1985)

### Bylaws

1. As we are all brewers, we should strive to produce high quality products first and foremost.

2. As we are historians, we should endeavor to recreate authentic beverages of the Middle Ages based on our mutual and singular research and understanding of our craft and the Middle Ages.

3. As we are law-abiding citizens, we should keep it legal in all aspects from production to consumption.

As we are volunteers, none of the first three points should be allowed to dominate to the point of causing problems within our guild

## SCA Policy on alcohol:

SCA, INC--As per SCA Policy, it is prohibited to use any SCA funds for the purchase of alcohol; this includes the USA and Canada.

This includes the following:

1. For use as Prizes in tournaments or raffles
2. As gifts
3. For re-sale at Taverns, Bar's or Inn's
4. Or given away at a Tavern, Bar or Inn

Any donated alcoholic item for any of the above reasons is also prohibited.

SCA Funds are permitted for the following:

Alcohol purchased for use in cooking.

The purchase of equipment / ingredients by Guilds for the study and recreation of alcoholic recipes, as long as it does not fall under one of the four reasons listed above.

Failure to adhere to this policy will cause the SCA Insurance Policy to become null and void at an event. This only applies to the USA and all its territories.

## As per SCA Insurance Policy:

It is prohibited under the Insurance Policy for the SCA to participate in any of the following:

1. The Manufacturing of Alcohol
2. The Distribution of Alcohol
3. The Selling of Alcohol
4. The Serving of Alcohol
5. The Furnishing of Alcohol

The Manufacturing of alcohol for an A&S Competition is permitted as long as the following applies:

- A. No SCA Funds were used
- B. The competition is being judged by persons qualified in that field

- C. Competition is held in a controlled area
- D. Always, Modern Laws apply regarding minors with alcohol.

**Guild Structure:**

**Officers of the Guild and responsibilities:**

Guild Master/Mistress is the Guild administrator (being a Master within the guild is not a requirement). Duties include but are not limited to the maintenance of a members list, which denotes member ranking and progress; organizing Brewing U and brewing tracks at other universities/scolas; coordinate Master Panels.

Deputy Guild Masters/Mistress - assist the Guild Master/Mistress to ensure that the members' files are current and complete for the region of the Kingdom they represent. Deputies are responsible for coordination of local teaching and brewing tastings/contests.

Master Brewer - assists the Guild Master/Mistress and Deputies with teaching and brewing tastings/contests.

Chapter Deputy is a deputy to the Guild Master/Mistress, responsible for a geographical area as defined by the SCA. This is an administrative position which is responsible for reporting on workshops/meetings of that area.

Master Panel: All Master/Grand Master/Journeyman Brewers (minimum 2 masters with a minimum 3 brewer panel required; Journeyman participation were applicable) of the guild may participate in a panel for the purpose to evaluate and determine the eligibility of rank advancement. Any brewer may request a Master Panel at any event, paneling is not limited to EKBG events.

**Rank/badge/Requirements:** *(rank requirement descriptions – Appendix A - to come)*

**Guild Master**    A goute between three barley stalks in triangle Or on a field of Purpure

**Member/**

**Apprentice**    A goute between three barley stalks in triangle Or on a field of Gules  
Any member of the Kingdom that expresses a desire to be part of the guild

**Journeyman**    A goute between three barley stalks in triangle Or on a field of Azure

**Master**            A goute between three barley stalks in triangle Or on a field of Vert

**Special circumstances:**

Any individual who attains a Peerage (Laurel) in Brewing will automatically be elevated to Master ranking. Individuals from outside the Guild (those who have move into the Kingdom from another Kingdom) who can show their knowledge and skill to be of a superior nature may be inducted into the Guild Structure at whatever levels their skills and knowledge will qualify them. This screening can be done by any Master Panel (Guild Master must be one of the minimum 3).

**Additional Terms:**

**Chapters**            Any sub-group of the Kingdom may have a chapter of the Guild, with the approval of the Guild Master/Mistress. Each chapter should have a designated representative responsible to send reports of classes, workshops & meetings to Guild Master/Mistress so that its members' progress can be followed.

**Teaching**            Workshop (usually home base) must have 3 or more participants, and is generally a hands on meeting; actual production of beverages occur.  
Classes (EKU/Brew U/Scolas) should have 10 or more participants. This format can be hands-on or historical back ground  
Field Trip - this can include visits to breweries/wineries; would need some level of interaction with the site brew master.  
Round Table - A gathering of brewers were information, tips and informal critiquing is done.

## **Categories:**

- Division 1:** Ales, Beer, Braggot, Lambic, Stout
- Division 2:** Mead, Hydromel, Melomel, Metheglins
- Division 3:** Cider, Cyser, Perry, Pymment
- Division 4:** Wines, Hypocrats, Fortified
- Division 5:** Liqueurs, Cordials and Medicinal brews, Distillation (if legally permitted)
- Division 6:** Non-alcoholic beverages & other unique beverages (kefir, kumis, kvass)

Any beverage can be placed in an alternative/different division then listed, if the brewer can provide a compelling reason for the inclusion in that division. However if a beverage category can be placed in more than one division, the brewer must announce intent on which division the beverage should be evaluated and recorded. This will apply when determining rank achievements.

## **Beverage Descriptions:**

**Mead** - Mead is a honey-based fermented beverage (Honey wine) that has been produced and enjoyed since before recorded history. Traditional mead is simply honey, water, and yeast. The term must be the unfermented mix of honey, water and other ingredients. Aging is required this ageing allows the mead to clear and develop its flavor making a smooth, mellow and fragrant beverage. As they say, "All good things come to those who wait" mead can take from several months to several years to become palatable or perfect.

Mead Styles:

- Bochet Sack - mead that has been burnt or charred
- Bracket - Honey wine and ale combined
- Braggot - Honey wine made with Malt
- Capsicumel - Honey wine with Chile pepper
- Cyser - Honey wine made with apples or apple juice
- Hippocras - A spiced pyment Honey wine made with any herbs and grapes
- Hydromel - Watered down or made weaker French origin
- Melomel or Mulsum - Honey wine made with any vegetable or fruit excluding apples or grapes
- Metheglin - Honey wine made with any herbs or spices
- Morat - Honey wine with mulberries
- Omphacomel - Honey wine with verjuice (juice from unripe grapes)
- Oxymel - Honey wine vinegar combined
- Pymment - Honey wine made with grapes
- Traditional - Honey water yeast
- Rhodomel - Honey wine and attar (distilled rose petals)
- Sack - Very sweet honey wine
- Varietal - No adjunct ingredients made with a varietal honey

## **Malt Beverage**

**Grains & Extracts** Grain is the basis for what we know as beer or ale. Malting is the process of germinating and then drying the grain. A pale malted barley is general the base for most beers and ales. Malt extract is the concentrated sugars extracted from malted barley. It is sold in both the liquid and powdered forms. Malt extract is available in both the hopped and unhopped varieties

**Hops** - Hops give beer flavor and aroma. They can act as a preservative, and help in head retention. Low alpha acids with higher levels of beta acids are typically aroma hops. These hops would generally be used as a finishing or conditioning hop. Bitter hops have a much higher level of alpha acids than beta acids. These are generally used in the boiling process to extract bitterness.

**Malt Brewers Yeast** This mutation and adaptation, subspecies, or variations of yeast have evolved due to the specific climate and food sources. For this reason there are a wide variety of yeast strains today. These strains can be identified by their fermentation characteristics and selected to produce certain beer styles.

Ale yeast ferments at warmer temperatures than lager yeasts. Ales typically become fruitier, softer and more robust than lager beers. Lager beers tend to be dry and crisp. By selecting specific yeast, one can emphasize the malt, certain fruity esters, the hops, and a number of other fermentation characteristics.

By selecting specific yeast strains and providing a certain environment, the brewer creates the beer style of choice. Other parameters include the type of water, the variety of malts, and the choice of hops.

**SRM Standard Reference Method** Measuring the color of beer is based on the Lovibond color rating of the malts and additives. Some background data points: Real SRM and EBC ratings are taken through a spectrometer, not calculated. The spectrometer measures color absorption to 99.9% accuracy. The basic element for estimating color in beer is the Malt Color Unit, or MCU. There is NO known hard correlation between MCU's and SRM.

SRM Chart & Calculations - For Mosher, Daniels Formula: From "Beer Color Demystified" - Part III. Ray Daniels, Brewing Techniques Vol. 3, #6 - November/December 1995 Issue.

Calculate MCU, which is basically:  $MCU = (\text{Lovibond rating} \times \text{pounds}) / \text{gallons}$ .

Each grain in the grist gets this number calculated, the totals are added, and we get a final MCU number.

THEN: SRM is approx:  $SRM = (MCU \times 0.2) + 8.4$

Description SRM Color: Very Pale 2-3; Pale 3-4; Gold 5-6; Amber 6-9; Deep Amber / Light Copper 10-14; Copper (Reddish brown) 14-17; Deep Copper / Light Brown 17-18; Brown 19-22; Dark Brown 22-30; Very Dark Brown 30-35; Black 30+ ;Black, Opaque 40+

## **Wine**

Wine has played various roles throughout its long history as part of religion, as a medicine, as feasts into events, and a vessel for the romantics. In general terms wine is the naturally fermented juice of fruits, flowers, herbs, grains, or vegetables with water, yeast, and possibly sugar. For purists I understand only grapes will due but as with most brewing that is up for discussion. Ageing like meads, wine can take from several months to several decades to become palatable or perfect.

## **Cordials**

Cordials; known to the modern world as liqueurs. Which are strong sweet alcoholic drinks.

Created by infusion/extraction with fruits, herbs, spices, vegetables, grains, sugar syrup or honey, or anything else you can think of to pre-distilled alcohol.

## **Recommended Equipment Description**

Airlock Airlocks prevent airborne contamination during fermentation.

Boiling Pot Must be able to comfortably hold a minimum of

3 gallons; bigger is better. Use Stainless Steel or Ceramic- coated (enameled) Steel.

Bottles You will need 48 re-capable 12 oz bottles. Twist-offs do not re-cap well and can oxidize your brew.

Bottle Capper Either Hand Capper or Bench Capper.

Bottle Caps Both standard caps and oxygen-absorbing caps are available.

Bottle Filler Rigid plastic (or metal).

Bottle Brush Necessary for initial thorough cleaning of used beer bottles.

Fermenter(s) The 6-gallon food-grade plastic pail or Glass carboys are also available, in 5, 6, and 7.5-gallon sizes.

Racking Cane Rigid plastic tube.

Siphon/Hose Available in several configurations, consisting of clear plastic tubing with optional Racking Cane and Bottle Filler.

Stirring Paddle Food grade plastic paddle (spoon) for stirring the wort during boiling.

Thermometer Use a thermometer that can be safely immersed in the wort and has a range of at least 40F to 190F.

Bottling Bucket A 6-gallon food-grade plastic pail with attached spigot and fill-tube. Racking into the bottling bucket allows clearer beer with less sediment in the bottle allowing greater control of the fill level and no hassles with a siphon during bottling.

Hydrometer A hydrometer measures the relative specific gravity between pure water and water with sugar dissolved in it. The hydrometer is used to gauge fermentation by measuring one aspect of it, attenuation. Attenuation is the conversion of sugar to ethanol by the yeast.

**Creating a bottle Label:**

A label can add a lot to your bottle's presentation, as well providing very useful information for you and those you share the brew with. Layout of a label is entirely creative. But the following is a good start.

**Your Brewery** name here. It doesn't have to be a "real" brewery. Come up with a name to bottle your drink under that describes you or your brewing persona.

**Brew Name** – A descriptive name for your brew goes here. This gives the drinker an idea of what's coming up!

**"No Sulfites added" / "Sulfites Added"** – Include whichever is correct.

**20% Alcohol** – As determined by hydrometer readings. Remove this if you haven't measured it by hydrometer.

**Brew Date** – The date the brew

**started fermenting.** Not the date it was bottled. This gives you the true measurement of it's age.

**Type** – What type of brew is this? Beer, Mead, Cordial, etc.

**Batch** – An identifier that match this with your log notes and other documentation. Helps when folks show you an old bottle and ask for the recipe!

<b>Brewery Name</b>		
<b>Beverage Name</b>		
<b>Brewer's Name</b>		
Sulfites	Brew Date	Type:
% Alcohol		Batch#

**EK Brewers Guild Registration Information:**

**General Information**

**SCA Name:**

**Barony or Shire:**

**Mundane Name:**

**Email Address:**

**List Email: Yes No**

**Phone Number:**

**Would you like to be ranked in the Guild? Yes No**

**If Yes please complete the section below.**

**Experience:**

**Malted Beverage: Yes No**

**Cordial & Liqueurs: Yes No**

**Meads: Yes No**

**Wines: Yes No**

**Learning:**

**Malted Beverages: Yes No**

**Cordial & Liqueurs: Yes No**

**Meads: Yes No**

## Wines: Yes No

### List Experience:

#### Judging in Competition –

Judged in the following categories: documentation (original recipe & redaction, bibliography, brewing notes & historical notes); presentation (type of bottle, closure, air space, Label [if not a blind test]); appearance (color, clarity, head retention); aroma (aromatic characteristics [i.e. malt, hops, etc]); flavor (taste balance, after taste, other flavor characteristics); body (if applicable to style) and overall impression (drinkability)

#### Judging for Guild Rank

Judged in the following categories: documentation (knowledge of the beverage's creation and history in the Middle Ages/Renaissance.), authenticity (beverage is representative of a Middle Age/Renaissance beverage), complexity (The involvement of the procedures that the brewer has undertaken in an effort to simulate the processes used in Middle Age/Renaissance brewing. The level of difficulty of the process used in the creation of the entry), creativity (The extent to which the entrant has developed their beverage or process independently/applied their knowledge of period brewing to the creation of this beverage), workmanship (The extent to which the entry matches what we know of the characters of the beverage or style) and aesthetics (The extent to which the entry is presented appropriately and pleasantly, and the drinkability of the beverage itself.) (*see appendix B for Rank Score Structure*)

#### Judging Forms – See Appendix C (Rank) and Appendix D (Competition)

## Appendix A

### **Member/Brewer**

Any member of the Kingdom that expresses a desire to be part of the guild is a Member/brewer.

### **Novice (formerly apprentice)**

The candidate assists in local brewing and knows the SCA policy on alcohol.

The candidate must show an understanding of the necessity for cleaning, racking and aging; show an understanding of different types of packaging; while explaining brewing sanitation and common sources of contamination and spoilage. The candidate must show an understanding of the necessary equipment, ingredients and process of at least one division. The candidate must demonstrate a competency level of brewing by producing 2 batches scoring 50+ on each at a Masters Panel.

### **Journeyman**

In addition to above, the candidate must be able to explain ranking system of the guild; teach at the local level; show an understanding of the criteria for Rank & competition judging and participation in said judging; participate in a Masters Panel Q&A; Show intermediate level of knowledge (explaining the chemistry of fermentation as it relates to brewing); the candidate must be able to describe various styles of beer, wine, mead, and liqueur and their characteristics; demonstrating an intermediate level of brewing by producing 4 batches (from at least 2 different divisions) scoring 60+ on each at on each at a Masters Panel.

### **Craftsman (new)**

In addition to above, candidate should teach at the local and kingdom level; demonstrate the intimate familiarity with their declared specialty (characteristics of the major Beer Styles/ major wine/ Mead styles; including the history, characteristics and significance of their specialization beverage); produce 6 batches (from at least 3 different divisions) scoring 70+ on each at on each at a Masters Panel.

### **Master**

In addition to above, candidate must have a full understanding of Judging – for both competition and ranking within the guild; teach on both a local level (workshops) and at a Kingdom level (EKU/Brew U); declare a primary focus (division) – produce 3 batches scoring 75+ on each; declare a secondary focus (division) – produce 2 batches scoring 65+ on each; declare a third focus (division) - produce 2 batches scoring 55+ on each - at on each at a Masters Panel. At which time you would present yourself for master review and acceptance

### **Grandmaster (new)**

In addition to above, candidate must either be published, have an approved master's project, have received a Laurel in the art of brewing, produce two batches from each division that is not their declared primary focus - scoring 80+ on each at a Masters Panel.

**Appendix B - Rank Score structure**

**Master Panel — 100 points**

**Documentation:** The extent to which the entrant demonstrates knowledge of the beverage's creation and history in the Middle Ages/Renaissance.

**15:** A Piece at this Level: Be thorough, clear, and interesting and provide information about the beverage from multiple reputable sources that demonstrate the period existence of the beverage. Present a period recipe, as well as documenting all the ingredients and processes mentioned in that recipe to period practices. Demonstrate an understanding of how historical processes and ingredients affect the beverage and how they differ from modern processes and ingredients. Provide a through description of the ingredients and processes used to create the beverage being documented and a description of how a shift (if any) from period to modern practices changed the outcome. Provide an insightful analysis of the sources used and demonstrate a solid understanding of historically accurate beverages and their societal context.

**14-11:** A Piece at this Level: Is clear and provides information about the beverage from at least one reputable source that demonstrates the beverage existed in period. Present a period recipe, as well as documenting all the ingredients and processes mentioned in that recipe to period practices. Demonstrate an understanding of how historical processes and ingredients are the same or differ from their modern equivalents. Provide a through description of the ingredients and processes used to create the beverage being documented and a description of how a shift (if any) from period to modern practices might change the outcome. Provide an annotated bibliography.

**10-7:** A Piece at this Level: Is clear and provides information about the beverage from a source that demonstrates the beverage existed in period. Presents a recipe and procedure, listing all ingredients with some discussion as to how this beverage is or relates to a period beverage or ingredients. Provides a bibliography

**6-4:** A Piece at this Level: Entry includes the recipe and procedure used to create the beverage.

**3-1:** A Piece at this Level: Labels what the beverage is.

**Authenticity:** The extent to which the beverage is representative of a Middle Age/Renaissance beverage.

**15:** A Piece at this Level: Entry is based directly on an extant period recipe, and is produced according to period practices for the type of beverage, including (but not limited to) ingredient preparation, fermentation, finishing and aging.

**14-11:** A Piece at this Level: Entry is based directly on a period recipe or a plausible redaction (i.e.. Substitutions in ingredients produce some changes and are the result of using some modernly available ingredients); is produced with mostly period practices for the type of beverage

**10-7:** A Piece at this Level: Entry is based closely on a period recipe or a plausible redaction (i.e.. substitutions in ingredients produce some changes and are the result of using modernly available ingredients); is produced mostly by modern practices

**6-4:** A Piece at this Level: Entry is loosely based on a period recipe or description of a beverage, utilizing modern ingredients and made with post-period procedures

**3-1:** A Piece at this Level: Entry is based on a post-period beverage.

**Complexity:** The involvement of the procedures that the brewer has undertaken in an effort to simulate the processes used in Middle Age/Renaissance brewing. The level of difficulty of the process used in the creation of the entry.

**15:** A Piece at this Level: Entrant used entirely period procedures with appropriate tools and ingredients that were available in period. When possible, ingredients were grown and harvested or collected by the entrant.

**14-11:** A Piece at this Level: Entrant used difficult-to-obtain ingredients and followed complex period procedures (including roasting one's own grains, heating the wort with rocks, keeping one's own bees, etc). Beverage was produced with a mix of modern equipment and tools available in period.

**10-7:** A Piece at this Level: Entrant followed period creation procedures with modern tools, including (but not limited to) period mashing procedures, but using a thermometer (for beers), period pressing procedures (for wines or ciders) but fermenting in stainless steel, etc.

**6-4:** A Piece at this Level: Entrant used modern techniques and some period materials to produce a simple beverage.

**3-1:** A Piece at this Level: Entrant used a pre-packaged kit with no substitutions.



**Creativity:** The extent to which the entrant has developed their beverage or process independently. Or the extent to which the entrant has applied their knowledge of period brewing to the creation of this beverage.

**15:** A Piece at this Level: Entrant developed their own redaction of a period recipe or constructed a plausible period beverage utilizing ingredients and methods prevalent in a specific region and time frame based on an extant description of a beverage or style.

**14-11:** A Piece at this Level: Entrant has developed their own recipe or redaction utilizing ingredients available in period or methods used in period applied to modern or new-world ingredients.

**10-7:** A Piece at this Level: Entrant has developed their own recipe or procedure based on period practice.

**6-4:** A Piece at this Level: Entrant has made minor modifications to a readily available recipe (the addition, removal, or changing of only one or two ingredients).

**3-1:** A Piece at this Level: Entrant used a readily available recipe with no deviation or substitution.

**Workmanship:** The extent to which the entry matches what we know of the characters of the beverage or style

**15:** A Piece at this Level: Entry exhibits balanced and appropriate flavor expression and bouquet from all ingredients culminating in an outstanding beverage; exhibits appropriate carbonation to the style, proper body/mouth-feel and amount of 'dryness', 'sweetness' or 'sour character' is on target given the style and brewer's stated goal; exhibits appropriate clarity to the style and time period.

**14-11:** A Piece at this Level: Entry exhibits most of the following: pleasing and appropriate flavor for beverage, appropriate bouquet for beverage, appropriate carbonation for style, proper body/mouth feel, dryness/sweetness on target for beverage, appropriate clarity for style

**10-7:** A Piece at this Level: Entry exhibits some of the following: pleasing and appropriate flavor for beverage, appropriate bouquet for beverage, appropriate carbonation for style, proper body/mouth feel, dryness/sweetness on target for beverage, appropriate clarity for style

**6-4:** A Piece at this Level: Entry exhibits one of the following: pleasing and appropriate flavor for beverage, appropriate bouquet for beverage, appropriate carbonation for style, proper body/mouth feel, dryness/sweetness on target for beverage, appropriate clarity for style

**3-1:** A Piece at this Level: Entry is unpleasant to drink.

**Aesthetics:** The extent to which the entry is presented appropriately and pleasantly, and the drinkability of the beverage itself.

**15:** A Piece at this Level: Is presented in a suitable container for the time, place and culture of the beverage with any additional accouterments required (drinking cup, bottle opener, etc.) and any other appropriate ambiance for the entry (place setting, additional comestibles, etc). Entry itself is the epitome of period beverages - balanced and delicious.

**14-11:** A Piece at this Level: Is presented in a vessel appropriate to the time, place and culture (as well as the beverage itself) that the recipe originates from. Entry is flavorful and very tasty.

**10-7:** A Piece at this Level: Is presented in a bottle suitable to the beverage type (I.e. wine in a wine bottle-not a beer bottle) with appropriate seal and fill level. Sports an aesthetically pleasing label. Entry is a drinkable beverage, but with some minor flaws.

**6-4:** A Piece at this Level: Is presented in an appropriate container with a simple label. Entry is a drinkable beverage, but shows several flaws.

**3-1:** A Piece at this Level: Is presented in an inappropriate container (i.e. a mason jar). Flaws in taste/texture/aroma of beverage severely limit the drinkability.

**Brewing Journal:** To be use to evaluate the scope of the brewers work and progress since last evaluation.

**1-10 points**

## Appendix C – Guild Rank Score Sheet

Brewers Name: \_\_\_\_\_  
 Current Rank: \_\_\_\_\_  
 Date: \_\_\_\_\_

Value >>     Documentation     Authenticity     Complexity     Creativity     Workmanship     Aesthetics     Journal  
    1-15                   1-15                   1-15                   1-15                   1-15                   1-15                   1-10

Beverage to be evaluated

Division:

Category:

--	--	--	--	--	--	--	--	--

Comments:

---



---



---

Division:

Category:

--	--	--	--	--	--	--	--	--

Comments:

---



---



---

Division:

Category:

--	--	--	--	--	--	--	--	--

Comments:

---



---



---

Appendix D – Competition Sore Sheet

Brewers Name: \_\_\_\_\_  
 Date: \_\_\_\_\_

Value >>	<u>Documentation</u> 1-20	<u>Presentation</u> 1-15	<u>Aroma</u> 1-15	<u>Flavor</u> 1-15	<u>Body</u> 1-15	<u>Overall Impression</u> 1-20
Beverage Name						
Comments:	_____ _____ _____					
Beverage Name						
Comments:	_____ _____ _____					
Beverage Name						
Comments:	_____ _____ _____					

