

Panel Reference Sheet (Rubric)

100 points

Documentation: The extent to which the entrant demonstrates knowledge of the beverage's creation and history in the Middle Ages/Renaissance	
1-3	<ul style="list-style-type: none">● Labels the beverage
4-6	<ul style="list-style-type: none">● Includes: recipe, procedure
7-10	<ul style="list-style-type: none">● Provides clear information about the beverage from a source that demonstrates the beverage existed in period, including a bibliography● 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
11-14	<ul style="list-style-type: none">● Provides clear information about the beverage from at least one reputable, period source, including a bibliography● Presents a period recipe, documenting all the ingredients and processes mentioned in that recipe● Demonstrates understanding of how historical processes and ingredients are the same or differ from their modern equivalents● Description of how a shift (if any) from period to modern practices might change the outcome
15	<ul style="list-style-type: none">● Thorough, clear, interesting, and provides information about the beverage from multiple reputable sources that demonstrate the period existence of the beverage● Presents period recipe, as well as documenting all the ingredients and processes mentioned in that recipe to period practices● Demonstrates understanding of how historical processes and ingredients affect the beverage and how they differ from modern processes and ingredients● Description of how a shift (if any) from period to modern practices changed the outcome● Provides an insightful analysis of the sources used and demonstrate a solid understanding of historically accurate beverages and their societal context

Authenticity: The extent to which the beverage is representative of a Middle Age/ Renaissance beverage	
1-3	<ul style="list-style-type: none">● Based on a post-period beverage
4-6	<ul style="list-style-type: none">● Loosely based on a period example or description of a beverage, utilizing modern ingredients and made with post-period procedures
7-10	<ul style="list-style-type: none">● Based closely on a period example 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
11-14	<ul style="list-style-type: none">● Based directly on a period example 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
15	<ul style="list-style-type: none">● Based directly on an extant period example, produced according to period practices for the type of beverage including, but not limited to, ingredient preparation, fermentation, finishing and aging

Complexity: The involvement of the procedures 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	
1-3	<ul style="list-style-type: none"> ● Use pre-packaged kit with no substitutions
4-6	<ul style="list-style-type: none"> ● Used modern techniques and some period materials to produce a simple beverage.
7-10	<ul style="list-style-type: none"> ● 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.
11-14	<ul style="list-style-type: none"> ● 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). ● Produced with a mix of modern equipment and tools available in period
15	<ul style="list-style-type: none"> ● Used entirely period procedures, appropriate tools and ingredients available in period. ● When possible, ingredients were grown and harvested or collected by the entrant

Exploration: The degree to which the artisan digs into and investigates the example(s) that inspires their work in order to develop their process	
1-3	<ul style="list-style-type: none"> ● Used someone else's work (i.e. someone else's redaction, a tertiary source, a random recipe online) with no significant original input
4-6	<ul style="list-style-type: none"> ● Engaged in some minor original investigation or interpretation of the example ● accepts a period example mostly at face value
7-10	<ul style="list-style-type: none"> ● Investigated at least one important or interesting component of the example in a way that helps the item to be more authentic (i.e. "how big was a gallon in 16th century London?")
11-14	<ul style="list-style-type: none"> ● Investigated a number of significant "moving parts" of the example in order to support authentic reconstruction
15	<ul style="list-style-type: none"> ● Thoroughly investigated the example down to minute details in order to drive a truly compelling reconstruction

Aesthetics: The extent to which the entry is presented appropriately	
1-2	<ul style="list-style-type: none"> ● Presented in an inappropriate container (i.e. a mason jar)
3-4	<ul style="list-style-type: none"> ● Presented in a bottle suitable to the beverage type (i.e. wine in a wine bottle as opposed to a beer bottle)
5-6	<ul style="list-style-type: none"> ● Presented in a plausibly historical container (a leather costrel, non-modern glassware, etc)
7-9	<ul style="list-style-type: none"> ● Presented in a container documented as appropriate to the time, place and culture from which the recipe originates

10	<ul style="list-style-type: none"> ● Presented in a documented appropriate manner 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)
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Workmanship: The extent to which the entry matches what we know of the characters of the beverage including the drinkability of the beverage itself	
1-6	<ul style="list-style-type: none"> ● Unpleasant to drink ● Flaws in taste/texture/aroma of beverage severely limit the drinkability
7-12	<ul style="list-style-type: none"> ● 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 ● Entry is a drinkable beverage, but shows several flaws
13-20	<ul style="list-style-type: none"> ● 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 ● Entry is a drinkable beverage, but with some minor flaws
21-28	<ul style="list-style-type: none"> ● 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 ● Entry is flavorful and very tasty
29-30	<ul style="list-style-type: none"> ● 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 ● Entry itself is the epitome of period beverages - balanced and delicious