

Rank Score Structure: Panel Reference Sheet

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.

- 1-3:** • Labels what the beverage is.
- 4-6:** • Entry includes the recipe and procedure used to create the beverage.
- 7-10:** • 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.
- 11-14:** • 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.
- 15:** • 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.

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

- 1-3:** • Entry is based on a post-period beverage.
- 4-6:** • Entry is loosely based on a period recipe or description of a beverage, utilizing modern ingredients and made with post-period procedures.
- 7-10:** • 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.
- 11-14:** • 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.
- 15:** • 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.

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.

- 1-3:** • Entrant used a pre-packaged kit with no substitutions.
- 4-6:** • Entrant used modern techniques and some period materials to produce a simple beverage.
- 7-10:** • 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.
- 11-14:** • 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.
- 15:** • 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.

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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.

- 1-3:** • Entrant used a readily available recipe with no deviation or substitution.
- 4-6:** • Entrant has made minor modifications to a readily available recipe (the addition, removal, or changing of only one or two ingredients).
- 7-10:** • Entrant has developed their own recipe or procedure based on period practice.
- 11-14:** • 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.
- 15:** • 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.

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

- 1-3:** • Entry is unpleasant to drink.
- 4-6:** • 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.
- 7-10:** • 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.
- 11-14:** • 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.
- 15:** • 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.

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

- 1-3:** • Is presented in an inappropriate container (i.e. a mason jar).
 • Flaws in taste/texture/aroma of beverage severely limit the drinkability.
- 4-6:** • Is presented in an appropriate container with a simple label.
 • Entry is a drinkable beverage, but shows several flaws.
- 7-10:** • 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.
- 11-14:** • 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.
- 15:** • 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.

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

1-10 points