

## Judges' Guidance - Brewing

**For all entries: If you are not familiar with this type of art/science, can the entrant explain clearly the information you seek, based on their knowledge and research, in a verbal format?**

### Documentation:

- Did the documentation include a list of the ingredients, materials, techniques, and tools and dates or a time period and geographic or cultural origin of the model/s the beverage is based on?
- Did it explain what type of beverage and its characteristics?
  - wine and its characteristics (clarity, color, aroma, taste, body, etc.);
  - the type of brew (ale, beer, etc.) and its characteristics;
  - cordial and its characteristics;
  - some other non-alcoholic beverage and its characteristics?
- Were a list of ingredients, recipes, tools, & techniques included?
- Did it explain what the particular entry is and where and when and (if applicable) why, such as ritual use, it would have been produced and consumed during a pre-1600s time period?
- Were drawings, woodcuts, pictures, or recipes included?
- Did the entrant cite examples, list sources, and include a bibliography?
- Were appropriate examples of the period piece included?
- Did the entrant explain changes &/or compromises made in the beverage's creation?
- Was the documentation organized, legible, and well-structured?

### Complexity:

- Did the entrant use purchased or homemade tools?
- To what degree were ingredients produced &/or processed/prepared by the entrant?
  - If mead, was the honey cultivated or purchased?
    - Was the yeast purchased or cultured, or was wild yeast used?
    - What difficulty level is associated with the ingredients used?
    - Was there an added execution of the techniques used in conjunction with the selected ingredients and tools (e.g., resinating or carbonation)?
  - If beer, was a commercial kit used?
    - Was the brew made from malt extract or all grain?
    - If grain was used, was it hand malted and roasted?
    - Was the yeast purchased or cultured, or was wild yeast used?
    - Was krausening used for carbonation and/or was the brew bottled or cask conditioned?
    - **Was the carbonation or done still?**
- Did the entrant develop the beverage from a pre-1600 century recipe (redaction) or technique, use a modern translation, or use a modern recipe and/or technique?
- Did the entrant develop it from a period source, use a modern translation, or make an original beverage?

### Creativity:

- How well did the entrant adapt any modern tools, techniques, and ingredients to produce a wine, beer, cordial, or other beverage consistent with the stated original time period and location?
- Did the entrant make an exact copy of a pre-1600 recipe, or was the recipe extrapolated?
- Did the entrant produce a unique recipe consistent with pre-1600 evidence?
- To what extent did the entrant enhance the wine, beer, cordial or other beverage, keeping within the use of available ingredients, tools, and processes for the stated original time period and location?

#### **Authenticity:**

- To what degree did the entrant go to use pre-1600 tools, ingredients, and processes to make the entry?
- Were the ingredients and techniques used appropriate to the stated time period and geographic/cultural origin of the entry?
  - If modern substitutes were used, did the entrant explain why?
- Did the entry display characteristics giving the appearance and impression of pre-1600 beverage appropriate to its type?
- Overall, would this beverage have been considered acceptable, or good, if consumed within the stated time period and geographic/cultural setting?

#### **Aesthetic qualities:**

- Was the entry finished properly?
  - If wine, was the color, clarity, aroma/bouquet, body, taste, and aftertaste of the entry good?
  - If beer, was the color and depth appropriate?
  - If another type of beverage, did it meet the expectations of the description in the documentation?
- Was the entry attractively presented?
- Were there any unpleasant aftertastes or other off-flavors inappropriate to the entry type?
- Did the entry have a good balance of sweetness, acidity, and bitterness, and does it display appropriate astringency?
- Were there any unpleasant aftertastes or other off-flavors inappropriate to the type/style?
- If you were a person from the stated time period of the brew, would you drink more or serve this to guests (if given the opportunity)?

#### **Workmanship:**

- Did the ingredients & techniques used produce a recognizable product for the chosen type?
  - If a wine or alcoholic beverage:
    - Was the entry fermented, aged, and finished appropriately for the type?
    - Were the color and clarity appropriate to the expected results?
    - Were the aroma, body, taste, and aftertaste appropriate (consider degree of complexity)?
    - Did the entry display a proper balance of sweetness, acidity, and bitterness, and proper astringency for the type?

- Was it properly casked or bottled?
- If beer:
  - Did the entry display appropriate carbonation for the type/style (consider head & lacing)?
  - Were the color, depth, and any remaining sediment appropriate to the end results?
  - Were the aroma, taste, and aftertaste appropriate?
  - Was it properly casked or bottled?
- If non-alcoholic beverage:
  - Was it stored in a container appropriate for the entry in period?
  - Did it meet the expected characteristics described for the beverage in the documentation?