

# Spirits & Brewing—Beers, Ales, & Lagers

LEVEL : OPEN	ENTRANT #: _____	ENTRY #: _____
BRIEF DESCRIPTION OF ENTRY: _____		

**Please use the following numeric judging scale (choice of higher or lower number within each of the five “levels” is dependent upon judge’s evaluation of entry for each of the criteria [see pp 18–19 of *Judges’ Certification Handbook*]):**

- 1 Falls considerably below Atenveldt Standard.
- 2 – 3 Falls slightly below Atenveldt Standard.
- 4 Meets Atenveldt Standard.
- 5 – 6 Exceeds Atenveldt Standard.
- 7 Far exceeds Atenveldt Standard.

**DOCUMENTATION:**

Circle Score Given: 1 2 3 4 5 6 7

*Includes complete information relating to the pre-17<sup>th</sup> century example(s) used for the entry as well as other information pertinent to the entry for use by judges.* Does the documentation include: Time frame & geographic/cultural origins of the pre-17<sup>th</sup> century model(s) for the entry; ingredients, materials, tools, & techniques appropriate to the stated time frame and geographic/cultural origins of the model(s); the type of brew (ale, beer, etc.); and, the characteristics of the model(s)? Is the brew meant for export or domestic use? Have the entrant’s ingredients, recipes, tools, & techniques been included? Did the entrant mention (and justify) any deviations from the pre-17<sup>th</sup> century ingredients, materials, tools, and techniques used? Are citations &/or references included? Is the documentation well organized and legible?

**COMPLEXITY &/OR DIFFICULTY:**

Circle Score Given: 1 2 3 4 5 6 7

*Assessment of the scope, ambition, and difficulty of the entry.* Was a commercial kit used? Were tools purchased or handmade? What difficulty level is associated with the ingredients used? Were ingredients grown by the entrant or purchased? Was the brew made using malt extract or all grain? If grain, were grains hand malted and roasted? Was the yeast purchased, cultured, or was wild yeast used? Was krausening used for carbonation, &/or was the brew bottle- or cask-conditioned? Was carbonation forced carbonated or done still? Was there an added difficulty of execution of the techniques used in conjunction with the selected ingredients and tools?

**WORKMANSHIP:**

Circle Score Given: 1 2 3 4 5 6 7

*The skills used and the resulting quality of work in producing the entry.* Were the ingredients appropriate to the techniques used? Have the ingredients & techniques used produced a recognizable product for the chosen type/style? Is the entry fermented, aged, and finished appropriately for the type/style? Does the entry display appropriate carbonation for the type/style (consider head & lacing)? Are the color, depth, and any remaining sediment appropriate to the end results? Are the aroma, taste, and aftertaste appropriate? Is the brew properly casked or bottled?

**ÆSTHETIC QUALITIES:**

Circle Score Given: 1 2 3 4 5 6 7

*The overall aesthetic effect and appeal of the entry, as perceived by the judges.* Is the product finished properly? Is the entry attractively presented? Does the entry look, feel, smell, taste, &/or sound the way it should? Is the color and depth appropriate? Are 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)?

**AUTHENTICITY:**

Circle Score Given: 1 2 3 4 5 6 7

*How closely the entrant followed pre-17<sup>th</sup> century techniques and how nearly the entrant achieved a piece that would not have been out of place in a pre-17<sup>th</sup> century cultural setting.* To what degree has the entrant gone to use pre-17<sup>th</sup> century tools, ingredients, and processes to make the entry? Are the ingredients and techniques used appropriate to the stated time frame and geographic/cultural origin of the entry? If modern substitutes were used, did the entrant explain why? Did it give the appearance and impression of pre-17<sup>th</sup> century brew? Overall, would this brew have been considered acceptable, or good, if consumed within the stated time frame and geographic/cultural setting?

**CREATIVITY:**

Circle Score Given: 1 2 3 4 5 6 7

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*The extent of the entrant's adaptation of materials, tools, methods, processes, etc., in production of the entry, and the entrant's effort to produce a unique entry.* How well did the entrant adapt any modern tools, techniques, and ingredients to produce a brew consistent with the stated original time frame and location? Did the entrant make an exact copy of a pre-17<sup>th</sup> century brew, or was the recipe extrapolated? Did the entrant produce a unique recipe consistent with pre-17<sup>th</sup> century evidence? To what extent did the entrant enhance the brew, keeping within the use of available ingredients, tools, and processes for the stated original time frame and location?

**TOTAL SCORE** (maximum possible = 42): \_\_\_\_\_

**COLLABORATIVE CONSTRUCTIVE JUDGE'S COMMENTS HERE-COVERING ALL CRITERIA JUDGED:**

**\*\*\*\*\*PLEASE WRITE LEGIBLY\*\*\*\*\***


***\*WITH NOTATION-ADDITIONAL COMMENTS CAN BE WRITTEN ON A SEPARATE SHEET OF PAPER***

Judge's SCA Printed Names and Signatures:


