

Brewing and Vinting

Category Rules: The category is divided into three sub-categories: are *Brewing* (Beer, Ale and Lager), *Vinting* (Wine and Mead) and *Specialty Beverages* (Cordials, Liqueurs, Vinegars, Distilled and Non-Alcoholic Beverages). *Brewing* includes fermented beverages made predominantly with malted grains and possessing lower alcohol levels, such as beers. *Vinting* includes fermented beverages made predominantly with fruits or other sugar sources and possessing a higher alcohol level, such as wines and meads. *Specialty Beverages* includes alcoholic and non-alcoholic beverages made without the direct use of fermentation, such as cordials and those made with other major steps besides fermentation, such as distilled beverage and those made with non-alcoholic fermentation, such as vinegars. Where an entry crosses styles, such as braggots or barleywines, the entrant must specify which category the entry should be judged in. Any herbs and spices used in the beverage **must** be listed in the documentation with their Latin botanical names and **must** be in compliance with the Prohibited and Restricted Herbs list.

Certain materials are required for the judging this category and must be provided for this category to be judged. They are:

- Several standard wine glasses with clear, unornamented glass bowls.
- A white table cloth, either plastic or cloth.
- Taper candle with matches.
- Lemon slices, fresh white bread and/or unsalted crackers.
- Distilled water and water glasses.
- Bucket for disposal of excess liquids.
- Corkscrews and bottle openers.

The judges **must** arrange the entries in each sub-category in a loose order of light/dry to heavy/sweet. The judges do not permit smoking during the judging period or in the judging area. The judges do not need to swallow the samples during judging, they may dispose of the sample in the provided bucket. It is advisable to follow this practice to avoid intoxication during judging, particularly when there are a great number of entries to judge.

Any Brewing and Vinting judge **must** be 21 years of age and be able to provide proof of age.

Documentation for entries in this category must include a copy of the recipe used and a description of the method used to produce the entry. There is no penalty for the use of modern methods or ingredients *if such use ensures the health and/or safety of the judge and the reasons for such are included in the documentation.*

Documentation (0 to 4 points):

- 0: No documentation provided with entry.
- 1: Minimal information consisting of time, place and style.
- 2: As in #1, plus use of general sources; reliance on tertiary sources with perhaps one secondary source (ex: use of encyclopedia articles with a possible additional use of a book or article that refers to a period source. Digby is defined as a secondary source).
- 3: As in #2, plus a developed discussion making use of critical reference; sources are largely secondary (ex: sources refer to period references; documentation discusses, compares, and contrasts the source's views).
- 4: As in #3, plus explanation of original research/experiment and relation of source material to it. Primary sources, if available, are emphasized (ex: sources used are from the appropriate period for the entry, such as period manuscripts or artifacts).

Methods and Materials (0 to 4 points):

- 0: Entry is completely modern with no relationship to period elements or practices.

- 1: Use of modern materials and methods to produce an item that would not be accepted in period but either bears some relationship to an authentic work or which might be useful within SCA Culture (ex: Porter, Stout or Steam beers, beers made with no period materials, wines made with non-period ingredients).
- 2: Use of **both** modern materials and methods to produce a work that looks, feels or tastes authentic to the time period it purports to be.
- 3: Use of **either** modern materials **or** methods to produce a work that looks, feels or tastes authentic.
- 4: Use of totally authentic materials and methods (ex: hand prepared materials, appropriateness of piece to intended use).

Scope (0 to 6 points): Rank the ambition, **not** the success, of the entry on a scale of 0 to 6 for **each** of the following elements and average for the total Scope score (Total of element scores divided by 3).

- Ingredients: beer or wine kit vs. malt extract or canned grape juice vs. whole grain or grapes.
- Preparation methods and/or techniques: used of prepackaged ingredients vs. grain mashing or grape crushing.
- Recipe: complexity of recipe, number of steps, etc.

Skill (0 to 6 points): How well is the entry made? Rank the success of the entry on a scale of 0 to 6 points for **each** of the following elements and average for the total Skill score (Total of element scores divided by 8, 9, or 10, depending on sub-category). *Note that each sub-category has its own set of judging items in this section.*

Beer (total of element scores divided by 9).

- Clarity (appropriate to style) (0-2).
- Color (appropriate to style) (0-1).
- Head Quality (0-2).
- Lacing (0-1).
- Malt and Hops/Fruit Aroma (appropriate to style) (0-6).
- Absence of Off Odors (0-6).
- Taste (appropriate to style) (0-10).
- Aftertaste (appropriate to style) (0-10).
- Body (appropriate to style) (0-8).
- Absence of Off Tastes (appropriate to style) (0-8).

Wine (total of element scores divided by 10).

- Presentation (0-2).
- Clarity (0-4).
- Color (appropriate to type) (0-4).
- Legs (appropriate to type) (0-2).
- Bouquet (appropriate to type) (0-6).
- Absence of Off Odors (0-6).
- Acid (0-3).
- Tannin (0-3).
- Sugar (0-3).
- Alcohol (0-3).

- Taste (appropriate to type) (0-8).
- Body and finish (appropriate to type) (0-8).
- Aftertaste (appropriate to type) (0-8).

Specialty Beverages (total of element scores divided by 8).

Presentation.

- Presentation (0-2).
- Clarity (0-4).
- Color (appropriate to type) (0-4).
- Legs (appropriate to type) (0-2).
- Bouquet (appropriate to type) (0-6).
- Absence of Off Odors (0-6).
- Alcohol (appropriate to type) (0-4).
- Sugar/Alcohol Balance (appropriate to type) (0-4).
- General Flavor (appropriate to type) (0-6).
- Body and finish (0-6).
- Aftertaste (appropriate to type) (0-4).

Creativity (0 to 4 points):

- 0: Rote-copied item with mistakes added.
- 1: Rote-copied item with no innovations or documented knowledge of the range of period style.
- 2: Logical combination of ingredients with more innovation of recipe or techniques, all logical to period context.
- 3: Same as #2, plus much individual interpretation and interpolation logical to period. Obvious effort to emulate period styles or practices.
- 4: Same as #3, plus elements logically innovative to themselves. Elements work together in cohesive fashion which is specific to the period of the product. Extensive effort to recreate period styles and practices.

Judge's Observations (0 to 6 points): Rank the entry as a whole. How well do all the separately judged parts fit together? The entry's overall effect is judged in this section. This is the only section of the Criteria where the judge may allow her/his personality, private opinions and personal preferences to influence scoring.

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