

**BREWERS' GUILD of ATLANTIA  
BREWING COMPETITION FORM**

EVENT \_\_\_\_\_  
DATE \_\_\_\_\_  
SCA NAME \_\_\_\_\_  
MODERN NAME \_\_\_\_\_

**TYPE OF ENTRY**

MEAD \_\_\_\_\_ ALE/LAGER \_\_\_\_\_ WINE \_\_\_\_\_  
CORDIAL/LIQUEUR \_\_\_\_\_ VINEGAR \_\_\_\_\_ NON-ALCOHOLIC \_\_\_\_\_

**DESCRIPTION OF ENTRY:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

The best documentation includes:

- References noting that this type of beverage existed in period
- Specific details on the process used, including the recipe
- A particular period recipe or some rationale for the process or recipe used
- Explanation or rationale for substitution or adaptations of period process
- A discussion of period practice as it relates to the entry, including a description of specific time/place context and social environment in which the beverage would have been served.

\_\_\_\_\_ **10 pts Documentation**  
\_\_\_\_\_ **15 pts Authenticity** (Period product in terms of ingredients, method, process)  
\_\_\_\_\_ **10 pts Presentation** (Appropriate bottle, fill, etc)  
\_\_\_\_\_ **10 pts Appearance** (Color, head retention, carbonation, clarity/sediment)  
\_\_\_\_\_ **10 pts Aroma/Bouquet**  
\_\_\_\_\_ **10 pts Alcohol Balance**  
\_\_\_\_\_ **10 pts Body/Sugar Balance**  
\_\_\_\_\_ **10 pts Taste/Flavor profile**  
\_\_\_\_\_ **15 pts Overall impression**  
\_\_\_\_\_ **100 pts TOTAL**

JUDGES NAMES: #1: \_\_\_\_\_  
#2: \_\_\_\_\_  
#3: \_\_\_\_\_

Comments:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_