The Lochac Brewers, Vintner and Imbibers Guild – Competition Judging Form

Entrant:	Entry:
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Category:_____ Total Score:_____ Placing:_____

Scored out of 10	8-10	4-7	0-3	Judge	Judge	Judge	Total
a possible total of 30				1	2	3	Score
Documentation: Written explanation of the entry including ingredients, method and recipe.	Documentation is thorough and provides detailed and reliable information which shows that the beverage is based on period sources. The entrant is aware of uncertainties in their documentation, but they are few, and alternatives used are well justified. A wide range of sources are listed, including primary sources.	Documentation demonstrates that the entry is based on period practices and that the entrant is aware of areas of uncertainty in the documentation. It describes the decisions made throughout the recreation process. Several sources are listed, including at least secondary sources.	Documentation not provided (0) or very brief and/or may not adequately demonstrate that the entry is based on period beverages. Documentation does not adequately describe the decisions made during the recreation process. Very few, if any, sources listed and/or they may not be considered reliable.				
Workmanship: Success of methods and processes, Taste/Flavour profile and appearance (Colour, carbonation, clarity/sediment)	A beverage that is free from obvious fermentation flaws. No inappropriate esters or fermentation bi-products. Clarity or sediment appropriate to the style may be allowed if justified in the documentation. Shows mastery of the style.	Contains some flaws that detract from the success of the product. Clarity or sediment not appropriate to the style or not justified in the documentation may be present but do not detract significantly.	Contains many notable flaws in craftsmanship that detract significantly. Colour, clarity and/or sediment may be an issue.				
Authenticity: Use of period recipes, ingredients, methods and process etc.	A beverage demonstrably based on an authentic period recipe and, wherever possible, period ingredients and techniques have been used.	A beverage which is conceivably period and a reasonable attempt to use period ingredients and techniques has been undertaken.	Item is not based on a period beverage, or very loosely so and/or accessible period ingredients or techniques have not been used.				
Overall Impression & Presentation: Bottling, labelling & the judges general opinion.	Drinkablity is high and the product is well received. The beverage is presented in a suitably period and/or appealing manner.	Drinkablity is good and the judges impression is favourable. Some effort has been made to present the beverage appropriately.	Drinkablity is low and the judges opinion is less than favourable. Little or no effort has been made in presentation.				