Grand Beverage Competition 24-Point Judging Rubric - Brewing & Vintning

Category	6	5	4	3	2	1
Historical Accuracy	All previous items AND - the entry is either an exact replication of a medieval recipe or is a plausible medieval beverage based on known ingredients/processes. - the documentation demonstrates in-depth understanding of how medieval beverages are made and how medieval and modern ingredients/processes produce different outcomes.	All previous items AND - final product uses all medieval processes and ingredients AND documentation includes a discussion of how the medieval processes differ from modern processes as well as an analysis of how the alternative options would have changed the outcome.	All previous items AND - entry demonstrates an understanding of the processes and ingredients used in the middle ages and how they differ from modern processes and/or ingredients.	All previous items AND - documentation discusses any historical processes and ingredients used to create the entry.	Beverage type/style is clearly labelled. AND Documentation includes recipe and description of the procedure used to create the beverage. AND Documentation provides information associating the entry to a beverage that existed in the middle ages.	Beverage type/style is clearly labelled. AND Documentation includes recipe.
Difficulty	Entry uses entirely medieval processes and ingredients for all aspects of beverage creation.	Entry is based on a medieval recipe using a primary or secondary source, following the process outlined in the recipe as closely as possible.	Entrant follows mostly medieval creation procedures and uses medieval ingredients.	Entrant uses a combination of modern and medieval processes and ingredients.	Entrant uses modern techniques and modern materials to produce a simple beverage.	Entrant uses a pre-packaged kit with no substitutions made.

Category	6	5	4	3	2	1
Craftsmanship	Entry exhibits all of the correct characteristics of its medieval counterpart: clarity, color, carbonation level, aroma, and flavor are all the epitome of a similar beverage of the stated time period, locale, and style.	Entry exhibits most of the correct characteristics of its medieval counterpart: clarity, color, carbonation level, aroma, and/or flavor are correct for a similar beverage of the stated time period, locale, and style.	Entry exhibits some of the correct characteristics of its medieval counterpart: clarity, color, carbonation level, aroma, and/or flavor are approximate for a similar beverage of the stated time period, locale, and style.	Entry exhibits one or two of the correct characteristics of its medieval counterpart: clarity, color, carbonation level, aroma, or flavor may be reminiscent of a similar beverage for the stated time period, locale, and style.	A flawed, but potable, beverage bearing little resemblance to a beverage of the stated style, locale, or time period.	Entry is unpleasant to drink and bears no resemblance to a beverage of the stated style, locale, or time period.
Creativity	Entrant: - developed their own interpretation of a medieval beverage based on multiple primary or secondary sources and uses a majority of, or only, medieval practices; OR - was able to combine medieval ingredients and practices in a manner that replicates a beverage specific to a time, place, and culture, but is not itself based on a primary or secondary source.	Entrant created their own recipe, putting together a logical combination of medieval ingredients and processes, to create a medieval beverage, showing some degree of innovation.	Entrant developed their own interpretation of a medieval recipe, based on a primary or secondary medieval source, and used methods based in medieval practices.	Entrant developed their own interpretation of a medieval recipe and based some portion of its execution on medieval practice.	Entrant followed a readily available interpretation of a medieval recipe or a modern recipe replicating a medieval beverage with no innovation.	Entrant followed a modern recipe.