

Aethelmearc Brewing Competition Score Sheet

Date: _____

Name of Judge: _____

Entry: _____

Descriptor Definitions (Mark all that apply):

- **Acetaldehyde** – Green apple-like aroma and flavor.
- **Alcoholic** – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot.
- **Astringent** – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- **Diacetyl** – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- **DMS** (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- **Ester** – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- **Grassy** – Aroma/flavor of fresh-cut grass or green leaves.
- **Light-Struck** – Similar to the aroma of a skunk.
- **Metallic** – Tinny, coiny, copper, iron, or blood-like flavor.
- **Musty** – Stale, musty, or moldy aromas/flavors.
- **Oxidized** – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- **Phenolic** – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- **Solvent** – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- **Sour/Acidic** – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- **Sulfur** – The aroma of rotten eggs or burning matches.
- **Vegetal** – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- **Yeast** – A bready, sulfury or yeast-like aroma or flavor.

Historical Accuracy: _____/6

Comment on how well the entry adheres to the documented historical characteristics of its medieval counterpart. Include an evaluation of the entrant's understanding of historical processes and ingredients.

Difficulty: _____/6

Comment on the extent to which the entrant adhered to historical methods, ingredients, and tools in the production of the beverage.

Craftsmanship: _____/6

Comment on the overall quality of the beverage, and the extent to which it mirrors the intended beverage style in color, clarity, carbonation, body, and flavor.

Creativity: _____/6

Comment on the extent to which the brewer has applied knowledge of period practices and ingredients above and beyond strict adherence to a published recipe.

Total _____/24