

Brewer: Your SCA Name

Recipe Source: Where you found the recipe

Recipe Name: Name your creation

Make sure you label the bottle as well. You may have to leave it to be paneled “later”.

Original Recipe:

This is a copy/paste or photo, etc., of the original recipe in its original language. Show what you are working with. Include in this section any historical references or other information that supports your claim that the recipe is from period. Be specific. Show that you did all that research to come up with this creation.

Related category: Authenticity, Exploration

Redaction:

This is where you show your interpretation of the original recipe. If you’ve made any changes or concessions to modern practices, show them here.

Keep in mind that any redactions may reduce your overall score. For example: A recipe for “White Meathe” in Digby calls for “put in some Ale-barm, to make it work”. Ale barm is the froth that forms on the wort during fermentation, it’s full of yeast. If you substituted store-bought mead or champagne yeast for the barm, you have reduced the *authenticity* of the beverage. This sort of accommodation could reduce your final score.

Related category: Authenticity.

Recipe

This is the recipe that you ended up following.

Related category: Authenticity, Complexity.

Ingredient Sources

This is where you show where you obtained the ingredients. Did you forage your own berries, or buy them from a shop? Did you get the water from a spring or your tap? Did you treat it in any way?

Related category: Complexity, Exploration

Period processes

This is where you show how you followed period practices, processes, and procedures. Did you use a cow-dung fire? No? Then show why not and say what you did instead, and why.

Again, redacting what was done in period may affect your final score. Give good reasons why period processes were not followed. For example: “It is illegal to build an open fire in my town.”

Related category: Complexity, Exploration

Period equipment

What equipment was used? Did you use an actual 15th century alembic? No? What did you use instead, what was that change necessary and appropriate?

Describe every piece of kit you used. Do you have documentation for that period knife? Show it!

Related category: Complexity, Exploration

Presentation

Try to avoid bringing your creation in a reused plastic milk jug. A period pitcher and some stoneware or wooden cups may get you those extra points to level up.

The Aesthetics category mentions “comestibles”, so a bit of cheese and bread to go with that wine may be just the thing. Don’t over-do it, though. It’s about the beverage, not the meal that goes with it.

Related category: Aesthetics

What to do next time

This section is more for our notes than the panelists, but it will show that you are continuing to grow as a brewer.

We do this, not (only) to make the best “Russian Smoked Tea Mead” ever created, but to learn about how and why the tea was smoked, what honey was used by the Rus for their mead, and the processes and equipment in use during the period the mead was produced. What have you learned through the processes you researched and recreated? What worked and what would you change?

Related category: Authenticity, Exploration, Complexity

Additional Information

Include here any supporting information for your redactions. For example: The recipe calls for a “gallon” of water. What was a gallon at the time the beverage would have been produced? Where did you discover this information?

Related category: Authenticity, Exploration

Bibliography and Glossary

A glossary of terms and a bibliography is suggested here in order to allow additional research into the recipe. This is really more information that shows you've done your research. It will also help you in the future when you want to go back and review what you did.

Use whatever reference format you are comfortable with. Try Google Books to get a proper citation for your source materials.

Related category: Exploration