

The 1997 Sixth Annual Mazer Cup Mead Competition

ELIGIBILITY:

All makers of Mead are eligible. Enter as many entries as you like.

ENTRY REQUIREMENTS:

- 1) Each entry shall consist of **two (2) bottles of not less than 177 ml (6 oz.) and not more than 750 ml (25 oz)**, preferably 12 oz. Please use plain caps or blackout any identification. No entries will be disqualified or downgraded for bottle size, age, capping/corking method or color.
- 2) **A COMPLETED Recipe Form**, in as much detail as possible, must accompany each entry.
- 3) **A COMPLETED Registration Form** shall be attached **BY RUBBER BAND (NOT TAPE)** to each Bottle.
- 4) **ALL** Entry Fees must accompany entries when received.
- 5) Please mark Shipping Packages **"This End Up"**
- 6) **NEW!!!!** Entries may be submitted **NON-COMPETITIVELY** for Evaluation Only. Entry fee is \$3.00, and only one bottle is required. ALL information will be provided to the judges, who will liberally comment on all aspects of your mead, including overall impression, recipe formulation, balance, conditioning, possible improvements or aspects of your mead you might seek to enhance in the future.

The FIVE "W's"

WHO: You

WHAT: Your Best Meads, with a \$6.00/entry fee,
make checks Payable to **KEN SCHRAMM/Mazer Cup Mead Competition**
(Please include Ken's name)

WHEN: Entries Due Oct. 20-Nov. 1, 1997. Judging Nov. 8 til completed

WHERE: Please ship Entries to: Ken Schramm
1545 McManus
Troy, MI 48084

WHY (AWARDS & PRIZES)

- The AHA 50 Point scale will be used; 25 points required for prize eligibility
- First, Second and Third Place Winners in each category will receive a hand crafted Mazer
- The Best of Show Winner will receive the Coveted, Hand Crafted, Communal Mazer.

THE CATEGORIES

Sub category Guidelines

(You should use you own judgement in applying a descriptor of dryness/sweetness)

Hydromel: Low starting gravity, any category

Dry: F.G.: .996 -1.009

Medium: F.G.: 1.010-1.019

Sweet: F.G.: 1.020 & Above

1) Show Mead: Contains Honey, Yeast, Water and water treatments (acid blends, pH adjustments) only. No other ingredients permitted.

a) Sparkling/Effervescent. Dry, Medium, Sweet or Very Sweet. No Flavors or aromas other than honey. Character of honey evident in aroma and flavor. Low to high acidity, based on dryness and overall balance. Color can depend on honey variety. Absence of harsh or stale character, or obvious fermentation flaws, infection characteristics. Should be adequately aged and conditioned.

b) Still/No Effervescence. Can be bottle or bulk carbonated. Other descriptors same as sparkling.

2) Traditional Mead: Contains Honey, Yeast, Water, may also contain small amounts of other additives, such as spice or fruit essence, in small enough quantities as to add only complexity. Levels which are obvious or which dominate the honey profile will be considered faults.

FLAVORED MEADS: Should reflect the fruit/spice in both aroma and flavor. Adjunct character may be dominant or subtle, but mead character should be undeniable.

3) Melomel: Mead containing fruit other than Apples or Grapes.

4) Cyser: Mead containing Apples, Cider, or Apple Juice or Concentrates.

5) Pymment: Mead containing Grapes or Grape Juice or Concentrates.

6) Open/Combined: Any Mead containing ingredient combinations which define more than one category, i.e.: Fruited Braggot, or Spiced Melomels or Spiced Pymments (formerly Hippocras).

7) Metheglin: Mead containing Spices, Herbs or Floral Blossom flavorings.

8) Braggot/Bracket: Mead containing Malt: both honey and malt character evident.

JUDGING

- 1) All Meads will be judged in the category entered, and no categories will be combined.
- 2) Judges will be provided with all specific gravity information we receive.
- 3) Judges reserve the right to withhold the awarding of any or all prizes in any category, if deemed necessary. All judges decisions will be final.
- 4) Every effort will be made to utilize active BJCP or otherwise qualified judges.
- 5) Winners will be announced via the Mead Lover's digest, the Homebrew Digest, and will be notified by Mail. The Best of Show winner will be notified by phone. All Prizes will be distributed by UPS.
- 6) All score sheets and a Winners' Circle announcement will be returned to all entrants by US Mail or Parcel Post.
- 7) Any entry not meeting the above requirements may be disqualified.
- 8) Questions regarding entries can be directed to:
 - Ken Schramm (248) 816-1592 schramk@wcresa.k12.mi.us
 - Dan McConnell (313) 663-4845 danmcc@umich.edu

Our Sponsors

**G.W. Kent, Inc., 3961 E. Morgan Rd., Ann Arbor, MI 48108
(313) 572-1300**

**Yeast Culture Kit Company, Ann Arbor MI
1-(800) 742-2110**

The Ann Arbor Brewers Guild, Ann Arbor, MI

Recipe Form

Brewer's Information (Please Print)

Name _____ Phone _____

Additional Brewers _____

Address _____

City _____ State _____

Country _____ Zip _____

(No P.O. Boxes, Please, or we won't be able to deliver your prize if you win)

Club Affiliation _____

How long have you been brewing? _____ Years

Entry Information

Name of Mead _____

Category 1) _____ 2) _____ 3) _____ 4) _____ 5) _____ 6) _____ 7) _____ 8) _____

Hydromel _____ Dry _____ Medium _____ Sweet _____

Amount and Type of Honey _____

Heat or other treatment _____

Distinctive Ingredients and Amounts used _____

Acids or other Water Treatments and Amounts used _____

Yeast Information _____

Carbonation info, if applicable _____

Specific Gravity: Original _____ Terminal _____

Fermentation Data	Duration	Temp	Fermenter
			<small>Glass, Plastic, Stainlrss Steel</small>

Primary	_____	_____	_____
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Secondary	_____	_____	_____
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Other	_____	_____	_____
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Date this mead was brewed _____ bottled _____

Any other important information _____

YES! I would like an additional Mazer! _____ Here are 35 of my hard earned dollars for this hand-crafted keepsake that I will enjoy for a lifetime. Please send my Mazer to: _____

Registration Form

Name _____ Phone _____

Address _____

City _____ State _____

Country _____ Zip _____

Name of Mead _____

Category 1) _____ 2) _____ 3) _____ 4) _____ 5) _____ 6) _____ 7) _____ 8) _____

Hydromel _____ Dry _____ Medium _____ Sweet _____

Type of Honey _____

Distinctive Ingredients and Amounts used _____

Registration Form

Name _____ Phone _____

Address _____

City _____ State _____

Country _____ Zip _____

Name of Mead _____

Category 1) _____ 2) _____ 3) _____ 4) _____ 5) _____ 6) _____ 7) _____ 8) _____

Hydromel _____ Dry _____ Medium _____ Sweet _____

Type of Honey _____

Distinctive Ingredients and Amounts used _____