

# Amateur Wine & Beer

## 2014 WASHINGTON STATE FAIR PREMIUM LIST

### SEPTEMBER 5-21, 2014

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting their entries.

**It is important that exhibitors read and be familiar with the rules in this book, as well as:**

#### Vehicle Unloading Procedures:

#### Washington State Fair map:

*You may not find it necessary to print this entire Premium List. While we ask that you **read and be familiar with** the information in the Premium List prior to entry, please feel free to print just the **pages you need.***

### **IMPORTANT!**

*Read below, then register entry information online before bringing items to Fair. [www.thefair.com](http://www.thefair.com)*

#### **Online Entry Registration Instructions**

- Read the complete rules, department and division descriptions, and entry information in this Premium List **BEFORE** going to Online Entry Registration.
- Then go to the **COMPETITIVE EXHIBIT ENTRIES** web page.
  - click **ONLINE ENTRY REGISTRATION** button (*available starting May 1*)
- Click **Login/Logoff** and choose your **Type: Exhibitor**
  - Register using your First Name and Last Name and create a password (*write your password down or make sure it is something you will remember for future use.*) Fill in requested information, including email address. Click **Continue**.
- Click **Create Entries**. For each entry:
  - Select **Department** ex.: *Amateur Wine & Beer Show*
  - Select a **Division** ex.: *Amateur Wine, div. 470*
  - Select a **Class** ex.: *class 4010 - Berry, Dry*
  - Fill in all requested information for the class(es) you are entering.
- When all your information is complete, click **Continue** and follow instructions to check out.

**(NOTE: If you think you may want to modify your entries, you may *save* your current session and *check out at a later session.* Be sure to **Check Out before the closing date listed for your classes; entries are not submitted to the Fair office until the check out process is complete.**)**
- Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Premium List.
- Click **Submit**.
- Please print and bring a copy of your online entry summary/receipt **with your entries** when you bring them to the the Fair, or if shipping your entries (**WINE SHOW ONLY**) enclose a copy in your package.
- Please contact us with any questions regarding online entry registration:  
253-841-5074, [CompExhibits@thefair.com](mailto:CompExhibits@thefair.com)

# CONTENTS

*Links to important Fair Information* ..... 1

***IMPORTANT! Please read!*** ..... 1

Amateur Wine and Beer Show Information.....2

Amateur Wine Show Information & Rules .....3

Amateur Wine Classes Division 470 .....4

Amateur Beer Show Information & Rules.....6

Amateur Beer Classes Division 471.....7

Beer – Bottle Identification Form .....9

Beer – Recipe Form .....10

# AMATEUR WINE AND BEER SHOW INFORMATION

## **DIRECTOR IN CHARGE**

W. David Schodde

## **SUPERINTENDENT**

Gorden Ekuan

200 Barksdale Ave.

DuPont, WA 98327

253-964-7574

[gordenekuan@hotmail.com](mailto:gordenekuan@hotmail.com)

## **WASHINGTON STATE FAIR COMPETITIVE EXHIBITS OFFICE**

253-841-5074 (year 'round) or

Email: [CompExhibits@thefair.com](mailto:CompExhibits@thefair.com)

# AMATEUR WINE SHOW INFORMATION & RULES

**COORDINATOR  
JEROME ROBBINS**

253-219-3388

[jrobbins@harbournet.com](mailto:jrobbins@harbournet.com)

## ENTRY INFORMATION

**NEW FOR 2014! You may enter multiple entries per class.**

Online entry registration should be completed by 10 pm on Thursday, August 14, unless otherwise noted. Print a copy of your online entry summary/receipt to bring with your item(s) on entry date. Competition for the Wine Division is open to all amateur exhibitors twenty-one (21) years of age or older. Wine entries shall be handled and judged in accordance with Washington State Law RCW 66.28.140.

1. **FEES** – A fee of \$3.50 will be charged for each entry. One bottle of wine is required for each entry. Entries will be accepted on a first come, first served basis until a maximum of 500 entries is reached. Each exhibitor will receive two Fair admission tickets at time of entry.
2. **ENTRY DAY – ONE DAY ONLY – SATURDAY, AUGUST 16, 2014.** Beginning at 10 am, ending at 3 pm. No early or late arrivals! Wine entries will be received inside the grounds; enter through the Red Gate area on 9th Ave. SW. Entrants must not be or have ever been affiliated with a commercial winery. Entrants must meet all Washington state and Federal laws defining amateur winemaking status. (Examples: wine is for personal use only; per household production limit of 200 gallons per calendar year.) **Entries will be judged on August 24, 2014.**

### **NEW FOR 2014! Mail in Entries**

Mail wine and a printed copy of your online entry summary/receipt to:

Washington State Fair  
Amateur Wine Show  
110 9th Avenue SW  
Puyallup, WA 98371

Entries must be received by Monday, August 11, 2014. All possible care will be taken to protect wine; however, responsibility cannot be assumed for lost or damaged entries.

3. **SPECIFIC GRAVITY** – Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. The Puget Sound Amateur Wine and Beermakers Club will provide assistance with the measurements of specific

gravity, if needed, on entry day. Specific gravity **must** be included on the online entry and on the wine information labels. Wines entered in the wrong class will not be judged.

4. **ENTRY DISPOSITION** – All bottles and contents will become the property of the Puget Sound Amateur Wine and Beermakers Club.

## BOTTLE REQUIREMENTS

5. **BOTTLES AND CLOSURES** – All entries must be in standard cylindrical wine bottles, fitted with a suitable closure (no bottle caps). Wine must be in standard 750 ml bottles. Sparkling wine corks must be wired on or capped.
6. **CLEANLINESS** – All bottles must appear sterile and be totally free of any commercial label, or they will not be accepted for entry.
7. **QUANTITY** – For each wine entered, one bottle is required for judging and display.
8. **LABELS** – Informational: Each bottle of wine entered must have a label containing the wine information, including the entrant's name, the kind of wine (the particular ingredient, not the wine's "name"), and its specific gravity. **If the wine is a blend, all ingredients must be listed in order of their percentages.**  
**Decorative:** For display purposes, your personal decorative label may also be affixed to the bottle. This label should contain your name and may include any wording you wish, including the wine's name (i.e., "Fred's Red"). There is a People's Choice Award given for the label that gets the most votes at the display booth. Be creative and have fun with your label.
9. **ACCURACY** – If any bottle is discovered to contain anything other than the wine specified on its label, the entry will be disqualified.

## JUDGING

10. **METHOD** – Each wine entry will be judged on its own merits by a team of three or more judges using the UC Davis 20 point scoring criteria.
11. **CRITERIA** – Wines will be judged on their clarity and color, aroma and bouquet, body, flavor, balance and finish.

Additional classes may be created, or classes consolidated, based on the entry of sufficient numbers of particular wine varieties or styles.

*Amateur Wine Show - continued...*

## AWARDS

12. AWARDS – First and second place winners will receive a rosette and a cash premium. Third place will receive a rosette only. In the event of a tie, ribbons or rosettes and cash premiums will be awarded to all place winners. Scores will determine “Best in Category” (contenders must be 1st place winners). The winners of each category will receive a “Best in Category” large rosette. Exhibitors who tie in “Best in Category” will each receive a rosette. Judges will determine “Best in Show” from among the first place winners. “Best in Show” winners will receive an extra large, fancy rosette. An additional award will be made for “Best Label” as determined by popular vote by Fair attendees.
13. DISPLAY – Winning wines, those which receive 1st, 2nd or 3rd place points, will be displayed prominently during the Fair (September 5-21) in the Puget Sound Amateur Wine & Beermakers Club booth in the Agriculture Department. (See Fair map, link on page 1.)
14. DISTRIBUTION – Rosettes and ribbons will no longer be mailed. You may pick up your ribbons in the Agriculture Department office between Saturday, September 6 and Sunday, September 21. They will also be presented at the Awards Ceremony on Friday, October 3, 2014 at the Federal Way Senior Center. 6:30 - 9:30pm. If you are unable to attend or have questions, please contact Jerome Robbins, 253-219-3388, jrobbins@harbornet.com  
Premium checks will be mailed in October.

## CLASSIFICATIONS

15. RANGE OF DRY/SWEET WINES–  
Dry: specific gravity 1.003 and below  
Sweet: specific gravity from 1.004 to 1.012  
Dessert/after-dinner: specific gravity greater than 1.012

Assistance with determining appropriate classes for your wine entries will be available at the entry day event on Saturday, August 16 2014.



*Amateur Wine Show - continued...*

# AMATEUR WINE CLASSES DIVISION 470

## CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
<b>BERRY - DRY</b>			
4010	Blackberry-Dry	8.00	6.00
4011	Raspberry-Dry	8.00	6.00
4012	Blueberry-Dry	8.00	6.00
4013	Strawberry-Dry	8.00	6.00
4014	Other Berries-Dry	8.00	6.00
4015	Blends Berries-Dry	8.00	6.00
<b>BERRY - SWEET</b>			
4020	Blackberry-Sweet	8.00	6.00
4021	Raspberry-Sweet	8.00	6.00
4022	Blueberry-Sweet	8.00	6.00
4023	Strawberry-Sweet	8.00	6.00
4024	Other Berries-Sweet	8.00	6.00
4025	Blends Berries-Sweet	8.00	6.00
<b>FRUIT DRY - WHITE</b>			
4030	Peach-Dry White	8.00	6.00
4031	Nectarine-Dry White	8.00	6.00
4032	Apricot-Dry White	8.00	6.00
4033	Pear-Dry White	8.00	6.00
4034	Yellow Plum-Dry White	8.00	6.00
4035	Apple-Dry White	8.00	6.00
4036	Other Fruits-Dry White	8.00	6.00
4037	Blends Fruits-Dry White	8.00	6.00
<b>FRUIT SWEET - WHITE</b>			
4040	Peach-Sweet White	8.00	6.00
4041	Nectarine-Sweet White	8.00	6.00
4042	Apricot-Sweet White	8.00	6.00
4043	Pear-Sweet White	8.00	6.00
4044	Yellow Plum-Sweet White	8.00	6.00
4045	Apple-Sweet White	8.00	6.00
4046	Other Fruits-Sweet White	8.00	6.00
4047	Blends Fruits-Sweet White	8.00	6.00
<b>FRUIT DRY - RED</b>			
4050	Plum/Prune-Dry Red	8.00	6.00
4051	Cherry-Dry Red	8.00	6.00
4052	Chokecherry-Dry Red	8.00	6.00
4053	Other Fruits-Dry Red	8.00	6.00
4054	Blends Fruits-Dry Red	8.00	6.00
<b>FRUIT SWEET - RED</b>			
4060	Plum/Prune-Sweet Red	8.00	6.00
4061	Cherry-Sweet Red	8.00	6.00
4062	Chokecherry-Sweet Red	8.00	6.00
4063	Other Fruits-Sweet Red	8.00	6.00
4064	Blends Fruits-Sweet Red	8.00	6.00

## COUNTRY - DRY AND SWEET

4070	Rhubarb-Dry & Sweet	8.00	6.00
4071	Mead-Dry & Sweet	8.00	6.00
4072	Other Vegetable-Dry & Sweet	8.00	6.00
4073	Flower-Dry & Sweet	8.00	6.00
4074	Blends, Country-Dry & Sweet	8.00	6.00

## GRAPE - DRY RED

4080	Cabernet Sauvignon-Dry Red	8.00	6.00
4081	Merlot-Dry Red	8.00	6.00
4082	Syrah-Dry Red	8.00	6.00
4083	Malbec-Dry Red	8.00	6.00
4084	Pinot Noir-Dry Red	8.00	6.00
4085	Cabernet Franc-Dry Red	8.00	6.00
4086	Sangiovese-Dry Red	8.00	6.00
4087	Lemberger-Dry Red	8.00	6.00
4088	Zinfandel-Dry Red	8.00	6.00
4089	Other-Dry Red	8.00	6.00
4090	Blends-Dry Red	8.00	6.00

## GRAPE - SWEET RED

4100	Native American (Concord, etc)- Sweet Red	8.00	6.00
4101	Other-Sweet Red	8.00	6.00
4102	Blends-Sweet Red	8.00	6.00

## GRAPE - DRY WHITE

4110	Chardonnay-Dry White	8.00	6.00
4111	Sauvignon Blanc-Dry White	8.00	6.00
4112	Pinot Gris-Dry White	8.00	6.00
4113	Viognier-Dry White	8.00	6.00
4114	Reisling-Dry White	8.00	6.00
4115	Gewurztraminer-Dry White	8.00	6.00
4116	Other-Dry White	8.00	6.00
4117	Blends-Dry White	8.00	6.00

## GRAPE - SWEET WHITE

4120	Riesling-Sweet White	8.00	6.00
4121	Gewurztraminer-Sweet White	8.00	6.00
4122	Native American (Niagra, etc)- Sweet White	8.00	6.00
4123	Other-Sweet White	8.00	6.00
4124	Blends-Sweet White	8.00	6.00

## GRAPE - BLUSH

4130	Grape Blush-Dry	8.00	6.00
4131	Grape Blush-Sweet	8.00	6.00

## DESSERT

4140	Fruit Berry-Dessert	8.00	6.00
4141	Country-Dessert	8.00	6.00
4142	Grape-Dessert	8.00	6.00
4143	Port-Dessert	8.00	6.00
4144	Sparkling-Dessert	8.00	6.00

Additional classes may be created, or classes consolidated, based on the entry of sufficient numbers of particular wine varieties or styles

# AMATEUR BEER SHOW INFORMATION & RULES

## DIVISION COORDINATOR

Grace Nilsson

Phone: (253) 845-9791

[aces\\_place@comcast.net](mailto:aces_place@comcast.net)

Competition for the Beer Division is open to all amateur exhibitors twenty-one (21) years of age or older. Beer entries shall be handled and judged in accordance with Washington State Law RCW 66.28.140.

Entry Information: Online entry registration should be completed by 10 pm on Thursday, August 14 unless otherwise noted. Print a copy of your online entry summary/receipt to bring with your item(s) on entry date.

1. **FEE** - A fee of \$3.50 will be charged for each entry. Each exhibitor will receive two Fair admission tickets at time of entry.
2. **ENTRY DAY** – Entry is limited to ONE DAY ONLY – SATURDAY, AUGUST 16, 2014. Beginning at 10 am, ending at 3 pm. No early or late arrivals! Beer entries will be received inside the grounds; enter through the Red Gate area on 9th Ave. SW. **Entries will be judged on August 24, 2014.**
3. An entry will consist of three bottles (11 oz. - 12 oz.) of BROWN GLASS. One bottle is for judging, one for display and one for Best of Show. Attach an AHA Entry Form to each bottle with a rubber band. Also include an Entry Recipe Form with each entry.
4. Persons entering their beer are responsible for entering them in the correct class. The Puget Sound Amateur Wine and Beermakers Club will provide assistance, if needed, at the time of entry. Beers entered in the wrong class will not be judged.
5. All bottles and contents become the property of the Puget Sound Amateur Wine & Beermakers Club.
6. Each beer entry will be judged on its own merits by more than one judge. Judging points will be based on Bouquet, Aroma, Appearance, Flavor, Body, Drinkability and Overall Impression. Judges will determine the Best in Show from among the 1st Place winners.
7. Only winning beers will be on display for the run of the Washington State Fair (September 5-21) in the Puget Sound Amateur Wine & Beermakers Club booth in the Agriculture Department. (See Fair map, link on page 1).

8. First and second place winners will receive a rosette and a cash premium. Third place winners will receive a rosette. "Best in Show" winner will receive an extra large, fancy rosette. Only one "Best in Show" will be awarded. Best in Category ribbons will be awarded for lager, ale and mixed. You may pick up your ribbons in the Agriculture Department office between Saturday, September 6 and Sunday, September 21. They will be presented at the Awards Ceremony on Friday, October 3, 2014, at Federal Way Senior Center, 6:30 - 9:30 pm. Premium checks will be mailed in October.



*Amateur Beer Show - continued...*

# AMATEUR BEER CLASSES DIVISION 471

## CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
<b>LIGHT LAGER</b>			
5001	Light American Lager .....	8.00	6.00
5002	Standard American Lager .....	8.00	6.00
5003	Premium American Lager .....	8.00	6.00
5004	Munich Helles .....	8.00	6.00
5005	Dortmunder Export.....	8.00	6.00
<b>PILSNER</b>			
5006	German Pilsner .....	8.00	6.00
5007	Bohemian Pilsner .....	8.00	6.00
5008	Classic American Pilsner.....	8.00	6.00
<b>EUROPEAN AMBER LAGER</b>			
5009	Vienna Lager .....	8.00	6.00
5010	Oktoberfest/Maerzen.....	8.00	6.00
<b>DARK LAGER</b>			
5011	Dark American Lager.....	8.00	6.00
5012	Munich Dunkle .....	8.00	6.00
5013	Schwarzbier .....	8.00	6.00
<b>BOCK</b>			
5014	Mailbock/Helles Bock.....	8.00	6.00
5015	Traditional Bock .....	8.00	6.00
5016	Doppelbock .....	8.00	6.00
5017	Eisbock.....	8.00	6.00
<b>LIGHT HYBRID BEER</b>			
5018	Cream Ale .....	8.00	6.00
5019	Blond Ale.....	8.00	6.00
5020	Kolsch .....	8.00	6.00
5021	American Wheat or Rye Beer .....	8.00	6.00
<b>AMBER HYBRID BEER</b>			
5022	North Germany Altbier.....	8.00	6.00
5023	California Common Beer .....	8.00	6.00
5024	Duesseldorf Altbier .....	8.00	6.00
<b>ENGLISH PALE ALE</b>			
5025	Standard/Ordinary Bitter.....	8.00	6.00
5026	Special/Best or Premium Bitter .....	8.00	6.00
5027	Extra Special/Strong Bitter (English Pale Ale).....	8.00	6.00
<b>SCOTTISH AND IRISH ALE</b>			
5028	Scottish Light 60/ .....	8.00	6.00
5029	Scottish Heavy 70/ .....	8.00	6.00
5030	Scottish Export 80/ .....	8.00	6.00
5031	Irish Red Ale .....	8.00	6.00
5032	Strong Scotch Ale.....	8.00	6.00
<b>AMERICAN ALE</b>			
5033	American Pale Ale.....	8.00	6.00
5034	American Amber Ale.....	8.00	6.00
5035	American Brown Ale .....	8.00	6.00

CLASS		1st	2nd
<b>ENGLISH BROWN ALE</b>			
5036	Mild .....	8.00	6.00
5037	Southern English Brown Ale.....	8.00	6.00
5038	Northern English Brown Ale.....	8.00	6.00
<b>PORTER</b>			
5039	Brown Porter .....	8.00	6.00
5040	Robust Porter.....	8.00	6.00
5041	Baltic Porter .....	8.00	6.00
<b>STOUT</b>			
5042	Dry Stout .....	8.00	6.00
5043	Sweet Stout .....	8.00	6.00
5044	Oatmeal Stout .....	8.00	6.00
5045	Foreign Extra Stout .....	8.00	6.00
5046	American Stout.....	8.00	6.00
5047	Imperial Stout .....	8.00	6.00
<b>INDIA PALE ALE</b>			
5048	English IPA.....	8.00	6.00
5049	American IPA .....	8.00	6.00
5050	Imperial IPA.....	8.00	6.00
<b>GERMAN WHEAT AND RYE BEER</b>			
5051	Weizen/Weissbier.....	8.00	6.00
5052	Dunkelweizen .....	8.00	6.00
5053	Weizenbock .....	8.00	6.00
5054	Orggenbier.....	8.00	6.00
<b>BELGIAN AND FRENCH ALE</b>			
5055	Witbier .....	8.00	6.00
5056	Belgian Pale Ale.....	8.00	6.00
5057	Saison .....	8.00	6.00
5058	Biere de Garde.....	8.00	6.00
5059	Belgian Specialty Ale.....	8.00	6.00
<b>SOUR ALE</b>			
5060	Berliner Weisse .....	8.00	6.00
5061	Flanders Red Ale .....	8.00	6.00
5062	Flanders Brown Ale/Oud Bruin .....	8.00	6.00
5063	Straight (unblended) Lambic.....	8.00	6.00
5064	Gueuze.....	8.00	6.00
5065	Fruit Lambic .....	8.00	6.00
<b>BELGIAN STRONG ALE</b>			
5066	Belgian Blond Ale.....	8.00	6.00
5067	Belgian Dubbel .....	8.00	6.00
5068	Belgian Tripel.....	8.00	6.00
5069	Belgian Golden Strong Ale .....	8.00	6.00
5070	Belgian Dark Strong Ale .....	8.00	6.00
<b>STRONG ALE</b>			
5071	Old Ale .....	8.00	6.00
5072	English Barley Wine .....	8.00	6.00
5073	American Barley Wine.....	8.00	6.00
<b>FRUIT BEER</b>			
5074	Fruit Beer .....	8.00	6.00

*Amateur Beer Show - continued...*

<b>CLASS</b>		<b>1st</b>	<b>2nd</b>
<b>SPICE/HERB/VEGETABLE BEER</b>			
5075	Spice/Herb/Vegetable Beer .....	8.00	6.00
5076	Christmas/Winter Specialty Spiced Beer .....	8.00	6.00
<b>SMOKE FLAVORED AND WOOD AGED BEER</b>			
5077	Classic Rauchbier .....	8.00	6.00
5078	Other Smoked Beer .....	8.00	6.00
5079	Wood-Aged Beer .....	8.00	6.00
<b>SPECIALTY BEER</b>			
5080	Specialty Beer .....	8.00	6.00
<b>TRADITIONAL MEAD</b>			
5081	Dry Mead .....	8.00	6.00
5082	Semi-Sweet Mead .....	8.00	6.00
5083	Sweet Mead .....	8.00	6.00
<b>MELOMEL (FRUIT MEAD)</b>			
5084	Cyser (Apple Melomel) .....	8.00	6.00
5085	Pyment (Grape Melomel) .....	8.00	6.00
5086	Other Fruit Melomel .....	8.00	6.00
<b>OTHER MEAD</b>			
5087	Metheglin .....	8.00	6.00
5088	Braggot .....	8.00	6.00
5089	Open Category Mead .....	8.00	6.00
<b>STANDARD CIDER AND PERRY</b>			
5090	Common Cider .....	8.00	6.00
5091	English Cider .....	8.00	6.00
5092	French Cider .....	8.00	6.00
5093	Common Perry .....	8.00	6.00
5094	Traditional Perry .....	8.00	6.00
<b>SPECIALTY CIDER AND PERRY</b>			
5095	New England Cider .....	8.00	6.00
5096	Fruit Cider .....	8.00	6.00
5097	Apple Wine .....	8.00	6.00
5098	Other Specialty Cider or Perry .....	8.00	6.00

*Amateur Beer Show - continued...*





AHA/BJCP Sanctioned Competition Program

# BOTTLE IDENTIFICATION FORM



The American Homebrewers Association  
www.beertown.org

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**





# AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



## Brewer(s) Information.....

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ ZIP/Postal Code \_\_\_\_\_  
 Phone (h) (\_\_\_\_) \_\_\_\_\_ Phone (w) (\_\_\_\_) \_\_\_\_\_ Email Address \_\_\_\_\_  
 Club Name (if appropriate) \_\_\_\_\_

## Entry Information.....

Name of Brew \_\_\_\_\_ Category (No.) \_\_\_\_\_ Subcategory (A-F) \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_

- For Mead and Cider
- Still       Dry
- Petillant       Semi-Sweet
- Sparkling       Sweet
- For Mead
- Hydromel (light mead)
- Standard Mead
- Sack (strong mead)

Special Ingredients/Classic Style  
 (required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Ingredients and Procedures.....

Number of U.S. gallons brewed for this recipe \_\_\_\_\_

**WATER TREATMENT** Type/Amount \_\_\_\_\_

**YEAST CULTURE**       Liquid       Dried

Did you use a starter?       Yes       No

Type \_\_\_\_\_

Brand \_\_\_\_\_

Amount \_\_\_\_\_

**YEAST NUTRIENTS** Type/Amount \_\_\_\_\_

**CARBONATION**       forced CO<sub>2</sub>       Bottle Conditioned

Volumes of CO<sub>2</sub> \_\_\_\_\_

Type/Amount of Priming Sugar \_\_\_\_\_

**BOILING TIME** \_\_\_\_\_ Hrs. \_\_\_\_\_ Min.

**SPECIFIC GRAVITIES** Original \_\_\_\_\_

Terminal \_\_\_\_\_

**FERMENTATION**      Duration (days)      Temperature (°F)

Primary \_\_\_\_\_

Secondary \_\_\_\_\_

Other \_\_\_\_\_

**BREWING DATE** \_\_\_\_\_

**BOTTLING DATE** \_\_\_\_\_

### FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

### HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

### MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type \_\_\_\_\_

Amount \_\_\_\_\_

Please use the back of this form for brewer's specifics.