

AMATEUR WINE & BEER PREMIUM LIST

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COMPETITIVE EXHIBITS OFFICE

Washington State Fair
Hours: Mon.–Fri., 8 am – 4:30 pm
Phone: (253) 841-5074
Email: CompExhibits@thefair.com

WASHINGTON STATE FAIR

AUG. 31 – SEPT. 23, 2018
(CLOSED TUESDAYS & SEPT. 5)

110 9th Avenue SW, Puyallup WA 98371-6811
24-Hour Hotline: 253-841-5045 | THEFAIR.COM



2018 AMATEUR WINE & BEER SHOW CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
AUG. 5	AUG. 6	AUG. 7	AUG. 8	AUG. 9	AUG. 10	AUG. 11
	MAIL IN ENTRIES DUE, <i>See pg. 5 - wine</i> <i>See pg. 8 - beer</i>			ONLINE ENTRY REGISTRATION DUE by 10pm	EARLY DROP OFF, <i>See pg. 5 - wine</i> <i>See pg. 8 - beer</i>	BRING IN ENTRIES 10am–2pm
AUG. 12	AUG. 13	AUG. 14	AUG. 15	AUG. 16	AUG. 17	AUG. 18
AUG. 19	AUG. 20	AUG. 21	AUG. 22	AUG. 23	AUG. 24	AUG. 25
JUDGING: Amateur Wine & Beer						
AUG. 26	AUG. 27	AUG. 28	AUG. 29	AUG. 30	AUG. 31	SEPT. 1
					OPENING DAY OF FAIR	
SEPT. 2	SEPT. 3	SEPT. 4	SEPT. 5	SEPT. 6	SEPT. 7	SEPT. 8
		FAIR CLOSED	FAIR CLOSED			
SEPT. 9	SEPT. 10	SEPT. 11	SEPT. 12	SEPT. 13	SEPT. 14	SEPT. 15
		FAIR CLOSED				
SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19	SEPT. 20	SEPT. 21	SEPT. 22
		FAIR CLOSED				
SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26	SEPT. 27	SEPT. 28	SEPT. 29
LAST DAY OF FAIR						

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Washington STATE FAIR

DO THE PUYALLUP!

AUG. 31 – SEPT. 23, 2018
(CLOSED TUESDAYS & SEPT. 5)

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:**

[Washington State Fair Departmental Exhibitors Rules and Regulations](#)

Vehicle Unloading Procedures:
[Vehicle Unloading Procedures](#)

Washington State Fair map:
[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**.*

Online Entry Registration Instructions

Read below, then register entry information online before bringing items to Fair.

www.thefair.com

- 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 [ONLINE ENTRY REGISTRATION](#) page (*available starting May*)
- Click **Register** or **Sign In**
 - 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**.
 - 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, including a brief **Description** of the item.
- When all your information is complete, click **Add Entry to Cart** 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 Fair.
- For questions regarding online entry registration, contact: 253-841-5074, CompExhibits@thefair.com

AMATEUR WINE SHOW INFORMATION & RULES

**WINE COORDINATOR:
MICHAEL STACEY**

ENTRY INFORMATION

NEW: You may enter multiple entries per class.

Online entry registration should be completed by 10 pm on Thursday, Aug. 9, 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 21 years 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, AUG. 11, 2018.** 10 am – 2 pm. No entry day early, late arrivals or walk-in entries! 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 Sunday, Aug. 19, 2018 in “J” Barn.**

MAIL IN AND EARLY DROP OFF ENTRIES

Mail in and early drop off wine will need a printed copy of your online entry summary/receipt to:

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

Entries must be received by Monday, Aug. 6, 2018. All possible care will be taken to protect wine; however, responsibility cannot be assumed for lost or damaged entries.

MAIL IN:

Please note regarding mail-in entries: It is not against any Bureau of Alcohol, Tobacco and Firearms (ATF) regulation or federal law to ship your entries via privately owned shipping company (UPS or FedEx) for analytical purposes. However, IT IS ILLEGAL TO SHIP ALCOHOLIC BEVERAGES VIA THE U.S. POSTAL SERVICE.

Private shipping companies have the right to refuse your shipment if they are informed that the package contains glass and alcoholic beverages. Entrants can identify package contents as “State Fair Exhibit”. It is solely the entrant’s responsibility to follow all applicable laws and regulations.

EARLY DROP OFF:

Wine and beer entries can be dropped off on or before noon on Friday, Aug. 10, 2018 at Jon’s Homebrew and Wine Supply 1430 East Main Ave, Suite C, Puyallup, WA 98372. All drop-offs must be pre-registered and pre-paid using the Fair website. If you would like to receive complimentary Fair tickets, please include a self addressed stamped envelope.

3. **SPECIFIC GRAVITY** – In order to properly taste and judge wine entries, they must be properly categorized as dry or sweet, and they must be tasted in order going from white to red, dry to sweet. The correct order is very important for the judges’ pallet. Sweet wines can wipe out all the sensory receptors in the judges’ mouth. Each class has a dry and sweet section. We use the specific gravity, tested by a hydrometer, to properly sequence the wines. Hydrometers are sold at wine making suppliers or you can bring your wine to a supply store or another wine maker to help you test it. It is imperative that we have accurate specific gravity readings with the registration. A hydrometer is about \$10 at a wine supply store. A wine and beer supply store may test it for you for a small fee. You can also contact Michael Stacey (see page 1) and he will help you test your wine prior to entering it.

Dry: 1.003 and below

Sweet: 1.004 – 1.012

Dessert: 1.013 and higher

Please remember Specific Gravity must be tested and provided prior to entry date, as wines will NOT be opened and tested on that day. Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. Specific gravity **must** be included on the online entry and on the wine information labels. Wines entered in the wrong class will be judged based on the class entered.

4. **ENTRY DISPOSITION** – All bottles and contents will become the property of the Puget Sound Amateur Wine and Beer makers Club, a partner of this show.

Amateur Wine Show - continued...

BOTTLE REQUIREMENTS

5. **BOTTLES AND CLOSURES** – All entries must be in standard cylindrical wine bottles, fitted with a suitable closure (no bottle caps). All wine must be in standard 750 ml bottles with the exception of dessert wine, which can be submitted in a 350 ml bottle. 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 to be used for both 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 MAY be disqualified.

JUDGING

10. **METHOD** – Each wine entry will be judged on its own merits by a team of more than one judge using the American Wine Society scoring criteria.
11. **CRITERIA** – Wines will be judged on their clarity and color, aroma and bouquet, body, flavor, balance and finish.
12. **Wine will be judged in the category that it was placed by the person entering the wine.**

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

AWARDS

13. **AWARDS** – There are four main categories:
 - Fruit-Berry-Country,
 - Grape-Red,
 - Grape-White,
 - After Dinner-Dessert

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". 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 "Best in Category" 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.

14. **DISPLAY** – Winning wines, those which receive 1st, 2nd or 3rd place points, will be displayed prominently during the Fair (Aug. 31 – Sept. 23) in the Puget Sound Amateur Wine & Beermakers Club booth in the Agriculture Department (see Fair map, link on page 4).
15. **DISTRIBUTION** – Rosettes and ribbons will only be mailed to winners that shipped their entries from outside of Washington. You may pick up your ribbons and score sheets at the Agriculture Department office Friday, Aug 31 – Sunday, Sept. 23. All remaining ribbons will be presented at the Awards Ceremony hosted by the Puget Sound Amateur Wine and Beer Makers Club on Friday, Oct. 5, 2018 starting at 6:30 pm at the Federal Way Senior Center 4016 S. 352nd Street Auburn, WA. If you are unable to attend or have questions, please email to psawbc@yahoo.com. Premium checks will be mailed in November.

CLASSIFICATIONS

16. **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 of your wine entries will be available through the PSAWBC email at psawbc@yahoo.com. Specific gravity must be tested and provided prior to entry date, as wines will NOT be opened and tested on entry day, which is Aug. 11, 2018.

Amateur Wine Show - continued...

AMATEUR WINE CLASSES

DIVISION 470

CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
BERRY – DRY			
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
BERRY – SWEET			
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
FRUIT DRY – WHITE			
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
FRUIT SWEET – WHITE			
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
FRUIT DRY – RED			
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
FRUIT SWEET – RED			
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 or Hybrid (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 or Hybrid (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/ROSE

4130	Grape Blush/Rose – Dry	8.00	6.00
4131	Grape Blush/Rose – 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 and Sherry Style – 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

**BEER COORDINATOR:
GRACE NILSSON**

ENTRY INFORMATION

Competition for the Beer Division is open to all amateur exhibitors 21 years or older. Beer entries shall be handled and judged in accordance with Washington State Law RCW 66.28.140 and the American Homebrewers Association and the Beer Judge Certificate Program.

Entry Information: **Online entry registration should be completed by 10 pm on Thursday, Aug. 9** unless otherwise noted. Print a copy of your online entry summary/receipt to bring with your item(s) on entry date.

Note: The Fair class numbers do not correlate to the BJCP numbers.

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, AUG. 11, 2018.** Beginning at 10 am, ending at 2 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 Aug. 19, 2018 in the “J” barn.**

EARLY DROP OFF:

Wine and beer entries can be dropped off on or before noon on Friday, Aug. 10, 2018 at Jon’s Homebrew and Wine Supply, 1430 East Main Ave., Suite C, Puyallup, WA. 98372. All drop-offs must be pre-registered and pre-paid using The Fair website. If you would like to receive complimentary Fair tickets, please include a self addressed stamped envelope.

ENTRY DISPOSITION – All bottles and contents will become the property of the Puget Sound Amateur Wine and Beerclub, a partner of this show.

MAIL IN ENTRIES

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

Peggy Watson
Amateur Beer Show
Washington State Fair
110 9th Avenue SW
Puyallup, WA 98371

Entries must be received by Monday, Aug. 6, 2018. All possible care will be taken to protect beer; however,

responsibility cannot be assumed for lost or damaged entries.

3. An entry will consist of two bottles (11 oz. – 12 oz.) of BROWN GLASS. One bottle is for judging and one for display. 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 Beerclub will provide assistance, if needed, at the time of entry. Beers entered in the wrong class will not be judged.
5. 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.
6. Only winning beers will be on display for the run of the Washington State Fair (Aug. 31 – Sept. 23, closed Tuesdays & Sept. 5) in the Puget Sound Amateur Wine & Beerclub booth in the Agriculture Department (see Fair map, link on page 4).
7. 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 and score sheets at the Agriculture Department office, Friday, Aug. 31 – Sunday, Sept. 23. All remaining ribbons will be presented at the Awards Ceremony Oct. 5, 2018 starting at 6:30 pm, at the Federal Way Senior Center 4016 S. 352nd Street Auburn, WA. If you are unable to attend or have questions, please email us at psawbc@yahoo.com. Premium checks will be mailed in November.

Amateur Beer Show - continued...

Note: The Fair class numbers do not correlate to the BJCP numbers.

AMATEUR BEER CLASSES LAGER DIVISION 471

CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
STANDARD AMERICAN BEER			
5001	Light American Lager	8.00	6.00
5002	American Lager	8.00	6.00
5003	Cream Ale	8.00	6.00
5004	American Wheat Beer	8.00	6.00
INTERNATIONAL LAGER			
5005	International Pale Lager	8.00	6.00
5006	International Amber Lager	8.00	6.00
5007	International Dark Lager	8.00	6.00
PALE MALTY EUROPEAN LAGER			
5008	Munich Helles	8.00	6.00
5009	Festbier	8.00	6.00
5010	Helles Bock	8.00	6.00
PALE BITTER EUROPEAN BEER			
5011	German Leichbier	8.00	6.00
5012	Kolsch	8.00	6.00
5013	German Pils	8.00	6.00
AMBER MALTY EUROPEAN LAGER			
5014	Marzen	8.00	6.00
5015	Rauchbier	8.00	6.00
5016	Dunkles Bock	8.00	6.00
AMBER BITTER EUROPEAN BEER			
5017	Vienna Lager	8.00	6.00
5018	Altbier	8.00	6.00
DARK EUROPEAN LAGER			
5019	Munich Dunkel	8.00	6.00
5020	Schwarzbier	8.00	6.00
STRONG EUROPEAN BEER			
5021	Doppelbock	8.00	6.00
5022	Eisbock	8.00	6.00
5023	Baltic Porter	8.00	6.00
GERMAN WHEAT BEER			
5024	Weissbier	8.00	6.00
5025	Dunkles Weissbier	8.00	6.00
5026	Weizenbock	8.00	6.00

AMATEUR BEER CLASSES ALES DIVISION 472

CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
BRITISH BITTER			
5027	Ordinary Bitter	8.00	6.00
5028	Best Bitter	8.00	6.00
5029	Strong Bitter	8.00	6.00
PALE COMMONWEALTH BEER			
5030	English IPA	8.00	6.00
BROWN BRITISH BEER			
5031	Dark Mild	8.00	6.00
5032	British Brown	8.00	6.00
5033	English Porter	8.00	6.00
SCOTTISH ALE			
5034	Scottish Light	8.00	6.00
5035	Scottish Heavy	8.00	6.00
5036	Scottish Export	8.00	6.00
IRISH BEER			
5037	Irish Red Ale	8.00	6.00
5038	Irish Stout	8.00	6.00
5039	Irish Extra Stout	8.00	6.00
DARK BRITISH BEER			
5040	Sweet Stout	8.00	6.00
5041	Oatmeal Stout	8.00	6.00
5042	Foreign Extra Stout	8.00	6.00
STRONG BRITISH ALE			
5043	British Strong Ale	8.00	6.00
5044	Old Ale	8.00	6.00
5045	Wee Heavy	8.00	6.00
5046	English Barleywine	8.00	6.00
PALE AMERICAN ALE			
5047	Blonde Ale	8.00	6.00
5048	American Pale Ale	8.00	6.00
AMBER AND BROWN AMERICAN BEER			
5049	American Amber Ale	8.00	6.00
5050	California Common	8.00	6.00
5051	American Brown Ale	8.00	6.00
AMERICAN PORTER AND STOUT			
5052	American Porter	8.00	6.00
5053	American Stout	8.00	6.00
5054	Imperial Stout	8.00	6.00
IPA (IMPERIAL PALE ALE)			
5055	American IPA	8.00	6.00
5056	Specialty IPA	8.00	6.00

Amateur Beer Show - continued...

Note: The Fair class numbers do not correlate to the BJCP numbers.

STRONG AMERICAN ALE

5057	Double IPA	8.00	6.00
5058	American Strong Ale	8.00	6.00
5059	American Barleywine	8.00	6.00

EUROPEAN SOUR ALE

5060	Berliner Weisse	8.00	6.00
5061	Flanders Red Ale	8.00	6.00
5062	Oud Bruin	8.00	6.00
5063	Lambic	8.00	6.00

BELGIAN ALE

5064	Witbier	8.00	6.00
5065	Belgian Pale Ale	8.00	6.00
5066	Biere de Garde	8.00	6.00

STRONG BELGIAN ALE

5067	Belgian Blonde Ale	8.00	6.00
5068	Saison	8.00	6.00
5069	Belgian Golden Strong Ale	8.00	6.00

TRAPPIST ALE

5070	Trappist Single	8.00	6.00
5071	Belgian Dubbel	8.00	6.00
5072	Belgian Tripel	8.00	6.00
5073	Belgian Dark Strong Ale	8.00	6.00

**AMATEUR BEER CLASSES
MIXED DIVISION 473**

CLASSES AND MONETARY AWARDS

CLASS		1st	2nd
SPECIALTY TYPE BEER			
5074	Specialty Beer	8.00	6.00
FRUIT BEER			
5075	Fruit Beer	8.00	6.00
5076	Fruit & Spiced Beer	8.00	6.00
5077	Specialty Fruit Beer	8.00	6.00
SPICED BEER			
5078	Spice, Herb or Vegetable Beer	8.00	6.00
5079	Autumn Seasonal Beer	8.00	6.00
5080	Winter Seasonal Beer	8.00	6.00
ALTERNATIVE FERMENTABLES BEER			
5081	Alternative Grain Beer	8.00	6.00
5082	Alternative Sugar Beer	8.00	6.00
SMOKED BEER			
5083	Classic Style Smoked Beer	8.00	6.00
5084	Specialty Smoked Beer	8.00	6.00
WOOD BEER			
5085	Wood-Aged Beer	8.00	6.00
5086	Specialty Wood-Aged Beer	8.00	6.00

SPECIALTY BEER

5087	Clone Beer	8.00	6.00
5088	Mixed Style Beer	8.00	6.00
5089	Experimental Beer	8.00	6.00

TRADITIONAL MEAD

5090	Dry Mead	8.00	6.00
5091	Semi-Sweet Mead	8.00	6.00
5092	Sweet Mead	8.00	6.00

FRUIT MEAD

5093	Cyser	8.00	6.00
5094	Pymment	8.00	6.00
5095	Berry Mead	8.00	6.00
5096	Stone Fruit Mead	8.00	6.00

SPICED MEAD

5097	Fruit & Spice Mead	8.00	6.00
5098	Spice, Herb or Vegetable Mead	8.00	6.00

SPECIALTY MEAD

5099	Braggot	8.00	6.00
6000	Experimental Mead	8.00	6.00

STANDARD CIDER & PERRY

6001	New World Cider	8.00	6.00
6002	English Cider	8.00	6.00
6003	French Cider	8.00	6.00
6004	New World Perry	8.00	6.00
6005	Traditional Perry	8.00	6.00

SPECIALTY CIDER & PERRY

6006	New England Cider	8.00	6.00
6007	Cider with Other Fruit	8.00	6.00
6008	Ice Cider	8.00	6.00
6009	Cider with Herbs/Spices	8.00	6.00
6010	Specialty Cider/Perry	8.00	6.00

Amateur Beer Show - continued...



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 For Mead
- Still Dry Hydromel (light mead)
- Petillant Semi-Sweet Standard Mead
- Sparkling Sweet 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 CO₂ Bottle Conditioned

Volumes of CO₂ _____

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.