

Extra Special Brewers Winter Home Brew Competition 2008



TOTAL NUMBER OF CLASSES **3**

Extra Special Bitter - Full Mash only

Dry Stout - Open can be Mash or Kit

Premium Australian Lager - Kit only

Refer to the attached **Style Guidelines**

**Entries Close (no phone entries accepted)
4.00pm Friday 4 July 2008**

Judging Saturday 19 July 2008 commencing at 9.00am

STEWARDS: Members of the ESB and Guests

ENTRY FEE: \$10.00 (including GST) EACH ENTRY
Maximum one entry per class, per entrant

AWARDS

CHAMPION BEER FOR EACH STYLE
Sponsored by: The Brew Shop

GRAND CHAMPION BEER OF COMPETITION
Sponsored by: The Brew Shop

Extra Special Brewers Winter Home Brew Competition 2008

GUIDELINES FOR ENTRANTS

VENUE: The competition will be conducted at the ESB Brewing Supplies premises 1/11 Lorraine Street, Peakhurst NSW 2210.

ENTRY: All entries must be received at ESB Brewing Supplies, 1/11 Lorraine Street, Peakhurst, NSW 2210 or The Brew Shop, 60A Henry Lawson Drive Peakhurst, NSW 2210 prior to

4.00pm Friday 4th July 2008 and NO LATE ENTRIES WILL BE ACCEPTED.

Bottle labels NOT to have entrants name recorded.

Open to all brewers who are residents of the greater Sydney area only.

Note: As this our first competition we would appreciate your co-operation in restricting entries to the Sydney area bounded by Baulkham Hills, Hornsby, Penrith, Camden, Campbelltown & Sutherland council areas.

ENTRY FEE: A cash fee of \$10.00 (including GST) **per entry** must be paid at the time of entry lodgement. Securely attach to one bottle, an envelope with all fees, stating your name & number of entries.

CONSIGNMENT: Entries (securely packaged) should be consigned to:

Chief Steward – ESB Winter Home Brewing Competition

BOTTLES: Entries shall consist of one (1) bottle of minimum 640 ml capacity or greater or two (2) bottles of a lesser capacity, but not less than 325 ml. All bottles should be securely labelled. PET (plastic) bottles will be accepted. No restriction other than minimum capacity applies to the bottles. Upon receipt all bottles become the property of the ESB Winter Home Brewing Competition.

JUDGING: All judging will be conducted under the Head Steward's supervision by the blind taste method and will be carried out by experienced judges appointed by the Head Steward.

The Head Steward's decision is final and no dispute will be entered into in any circumstances.

KIT DEFINITION: includes Wort kits, Cans or extract with or without grains i.e. anything but Full Mash

SPECIAL CONDITIONS OF ENTRY

To qualify for awards each class **MUST** have received a minimum of 6 entries. If the minimum requirements are not reached in any class the entries will still be judged according to class and style and the judges sheets returned to the entrant.

Each entry must score at least 60% of the total score available, i.e. (150 x .6 = 90 points) to qualify for any award.

A restriction of one (1) entry per class per entrant also applies.

Beers provided that are not specified in attached guidelines will **NOT** be judged.

N.B. no refunds if beer submitted not to style.

Please read the above very carefully and make sure the class / style details quoted on your form (s) and bottle labels are correct. Organisers and judges will take no responsibility for beers entered into the wrong class / style.

Extra Special Brewers Winter Home Brew Competition 2008

OFFICIAL ENTRY FORM ESB Winter Home Brewing Competition 2008

FOR INFORMATION REGARDING COMPETITION, CLASSES, ETC. PLEASE REFER TO GUIDELINES FOR ENTRANTS.

THIS SECTION MUST BE COMPLETED BY ENTRANT		
Class Number	Class Description	Style (IMPORTANT – please specify)
Name _____		
Address _____		
State _____ Postcode _____ Phone (_____) _____		
Club (if applicable) _____ email _____		
TYPE OF BREWING (tick box)		
Kit Extract Base <input type="checkbox"/> Full Mash <input type="checkbox"/>		
Brand Type of Kit used _____		
Brewing Information – Please indicate whether you are prepared to supply details of your brew Ingredients and brewing method for general publication if requested. YES <input type="checkbox"/> NO <input type="checkbox"/>		

ENTRY FORM & ENTRY FEE ENVELOPE MUST BE WRAPPED AROUND ONE BOTTLE AND SECURED WITH AN ELASTIC BAND

ONE FORM PER ENTRY

Bottle Description Labels	
Please complete the bottle label as below – cut along dotted line and securely <u>TAPE</u> bottle description label to the bottle.	
Bottle 1	Bottle 2
Class Number	Class Number
Class Description	Class Description
Style	Style

Extra Special Brewers Winter Home Brew Competition 2008

Class: 2 (AABC) . Description: British and Irish Ale, Style: 2.2 Extra Special/Strong Bitter

Appearance: Golden to deep copper. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low.

Aroma: Hop aroma moderately-high to moderately-low, using any variety of UK hops. Medium to medium-high malt aroma, often with a low to moderately strong caramel component (although this character will be more subtle in paler versions). Medium-low to medium-high fruity esters. Generally no diacetyl, although very low levels are allowed. May have light, secondary notes of sulfur and/or alcohol in some examples (optional).

Flavour: Medium-high to medium bitterness with supporting malt flavours evident. Normally has a moderately low to somewhat strong caramelly malt sweetness. Hop flavour moderate to moderately high (any UK variety, although earthy, resinous, and/or floral are most traditional). Hop bitterness and flavour should be noticeable, but should not totally dominate malt flavours. May have low levels of secondary malt flavours (e.g., nutty, biscuity) adding complexity. Moderately-low to high fruity esters. Optionally may have low amounts of alcohol, and up to a moderate mineral/sulfury flavour. Medium-dry to dry finish (particularly if sulfate water is used). Generally no diacetyl, although very low levels are allowed.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation, although bottled commercial versions will be higher. Stronger versions may have a slight alcohol warmth but this character should not be too high.

Overall Impression: An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales. A rather broad style that allows for considerable interpretation by the brewer.

History: Strong bitters can be seen as a higher-gravity version of best bitters (although not necessarily "more premium" since best bitters are traditionally the brewer's finest product). Since beer is sold by strength in the UK, these beers often have some alcohol flavour (perhaps to let the consumer know they are getting their due).

Comments: More evident malt and hop flavours than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Fuller's ESB is a unique beer with a very large, complex malt profile not found in other examples; most strong bitters are fruitier and hoppier. Judges should not judge all beers in this style as if they were Fuller's ESB clones. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export.

Ingredients: Pale ale, amber, and/or crystal malts, may use a touch of black malt for colour adjustment. May use sugar adjuncts, corn or wheat. English hops Characterful English yeast. "Burton" versions use medium to high sulfate water.

Vital Statistics: OG 1048-1060+ FG 1010-1016 IBUs 30-50+ SRM:6 – 18 ABV 4.6-6.2%

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman's XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale

Extra Special Brewers Winter Home Brew Competition 2008

Class Number: 13 (BJCP), Description: Stout, Style: 13A Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Appearance: Jet black to deep brown with garnet highlights in colour. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-coloured head is characteristic.

Flavour: Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavour. No diacetyl.

Mouthfeel: Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more “stout” body and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a “Stout Porter”). Modern versions are brewed from a lower OG and no longer reflect a higher strength than porters.

Comments: This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add creaminess. A small percentage (perhaps 3%) of soured beer is sometimes added for complexity (generally by Guinness only). Water typically has moderate carbonate hardness, although high levels will not give the classic dry finish.

Vital Statistics:
OG: 1.036 – 1.050
IBUs: 30 – 45 FG: 1.007 – 1.011
SRM: 25 – 40 ABV: 4 – 5%

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout, O'Hara's Celtic Stout, Russian River O.V.L. Stout, Three Floyd's Black Sun Stout, Dorothy Goodbody's Wholesome Stout, Orkney Dragonhead Stout, Old Dominion Stout, Goose Island Dublin Stout, Brooklyn Dry Stout

Extra Special Brewers Winter Home Brew Competition 2008

Class Number: 10 (AABC),, Description: Pale Australian Lager,
Style:10.3 Premium Australian Lager

Appearance: Straw to pale gold. Bright, with a reasonable head. Darker than common Australian lagers, due to the use of less adjuncts.

Aroma: A mild, malt aroma, which may be supported by low to moderate, and even possibly noble, hop notes. Estery fruitiness, diacetyl, and phenolic or yeasty notes should be absent.

Flavour: Low to moderate mild malt flavour may be supported by low to moderate hop flavours. Bitterness can range from low-medium (lagers) to high-medium (pilsners), resulting in a neutral to slightly bitter malt/bitterness balance. Medium to medium-high carbonation. Crisp and dry. Any fruity flavours, phenolics, yeasty flavours, diacetyl, astringency or harshness, should be penalized.

Mouthfeel: Light to light-medium.

Overall Impression: A clean, crisp lager, designed basically for quaffing, but containing more interest and more malt and hop character than the typical Australian session lagers.

Vital Statistics:

OG 1045-1055 FG 1008-1012 IBUs 15-25 ABV 4.7-6.0%

Commercial Examples: Malt Shovel Pilsner, Boags Premium Lager.