GUIDELINES FOR ENTRANTS

The NSW State Homebrewing Competition 2008 will be held in Ashbury, Sydney on Saturday 6th and Sunday 7th September 2008. Visitors welcome.

Contacts: Head Steward – Stuart Upton

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Closing Date: Entries to be received by 5pm Friday 22nd August at the drop off points or by 29th

August 2008 for postal entries. NO LATE ENTRIES ACCEPTED. (While this late date has been allowed due to the late notice provided to entrants for this competition, it would be appreciated if entries could be received by Friday 22nd August for the benefit of the organising committee. This will also give more time for beers to settle after transit by

post to the benefit of the entrants.)

Venue: The competition will be conducted at the Canterbury Scout Hall, Cheviot St, Ashbury

NSW.

Date: Judging will occur on Saturday 6th August and Sunday 7th September commencing at

9.00am

Categories: Entries will be accepted in the categories listed below. The category nominated on

each entry form and bottle label MUST be a designated category as listed below. Organisers and judges will take no responsibility for beers entered into the wrong

category although judging sheets will still be completed in this case.

Conditions: A brewer may enter a *maximum of 2 entries in each category.* Only home brewed

beers are eligible for entry. No commercial entries accepted.

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

entrant.

Each entry must score at least 60% of the total score available, i.e. $(150 \text{ x} \cdot .6 = 90 \text{ points})$ to qualify for any trophy or award. The only exception to this will be the most successful exhibitor of the competition award where all scores will be taken into consideration and entrants must have a minimum of three (3) entries overall to

qualify.

Please read the above very carefully and make sure the category and style details quoted on your form(s) and bottle labels are strictly in accord therewith. Organisers and judges will take no responsibility for beers entered into the wrong category or style.

Entry Fee:

A cash fee of \$8 for each entry must be paid at the time of entry lodgement. Securely attach to one bottle an envelope with all fees and the completed entry form below, stating your name and the number of entries.

Entries:

Each entry shall consist of **two bottles**. Entries should be of a minimum of 500ml per bottle. PET (plastic) bottles will be accepted. Upon receipt all bottles become the property of the NSW State Homebrewing Competition and will not be returned. All bottles shall be securely labelled with a bottle label provided with the entry form. The Entry Form (below) and fees are to be wrapped around the bottles and attached with an elastic band. Bottle labels must NOT have the entrants name recorded.

Privacy:

Information supplied will only be used for the running of the competition and will not be released to third parties. Brewers' names will be published in result lists.

Consignment: Entries (securely packaged) should be consigned to the following drop off locations:

- Country Brewer stores (http://www.countrybrewer.com.au/)
 - o 1/148 Toongabbie Rd, Girraween, NSW, 2145
 - o 3/4 Station Street, Thornleigh, 2120
 - o 148 Russell Street, Bathurst, 2795
 - Shop 3/304 Windsor Street, Richmond, NSW, 2753
 - 226 Great Western Hwy, Kingswood
 - Shop 3 / 609 611 Hume Hwy, Casula
- Dave's Home Brew North Sydney (under the Grandstand at North Sydney Oval) (https://daveshomebrew.com.au/)
 - o 1/283A Miller Street, North Sydney, NSW, Australia, 2060
- ESB Peakhurst (http://www.esbeer.com.au/)
 - o 1/11 Lorraine Street, Peakhurst NSW 2210
- The Brew Shop Peakhurst
 - o 60A Henry Lawson Dr, Peakhurst, NSW 2210
- Marks Home Brew (email mhb@ubrew.com.au)
 - o 18 Maitland Rd, Islington NSW 2296
- **Absolute Homebrew** (http://www.absolutehomebrew.com.au/)
 - o PO Box 128, Lawson, 2783
- Scotty Morgan
- Northern Brew
 - o 341 Princes Hwy, Woonona, NSW, 2517

Postal entries:

- Should be sent to the Head Steward NSW State Homebrewing Competition 2008
- C/- 44 Beresford Ave, Croydon Park, NSW 2133

Judging:

Beers will be judged against the AABC Style guidelines. 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. The competition will be a BJCP registered event. Completed judging sheets will be returned to brewers.

Awards:

Category winners and placegetters $(1^{st} - 3^{rd})$ will be based on the number of judging points received by each beer in a category. The entry with the highest points will be

awarded 1st place, the next highest 2nd and the 3rd highest 3rd. There will be no equal placing awarded. The Champion Beer and Champion Brewer awards will be

Prizes:

The Champion Brewer will receive a **free conference package** kindly donated by the ANHC for the 1st National Conference in Melbourne in October

The brewer of the Champion Beer will get the chance to brew with Matt Donelan at the St. Peters Brewery in St. Peters, Sydney at a time to be arranged by mutual consent.

Prizes will be awarded to all category winners and place getters due to the kind sponsorship of **The Country Brewer** and **Dave's Home Brew**.

NSW State Homebrewing Competition 2008

Style Guidelines

The following Categories and Styles have been agreed upon for the 2008 competition. Entrants can qualify for the Australian Amateur Brewing Championship by placing 1st, 2nd or 3rd (and scoring at least 60%) in this competition. Brewers are then entitled to enter a beer in that Category in the AABC. Beers will be judged against the style guidelines in this document. For this reason, brewers must specify one of the listed Styles for each entry. The organizers reserve the right to reclassify nonconforming entries to a listed style. Full guidelines for these styles are available at www.aabc.org.au
Note: Judging will be carried out at appropriate serving temperatures for the beers, typically 8–12°C for ales and 5–7°C for lagers.

1. LOW ALCOHOL (< 3.5% alcohol)

- 1.1 Light Australian Lager
- 1.2 Light Wheat Beer
- 1.3 English Ordinary Bitter
- 1.4 English Mild
- 1.5 Scottish Light (60/-)

2. BRITISH & IRISH ALE

- 2.1 English Special/Best Bitter
- 2.2 English Extra Special Bitter
- 2.3 English Pale Ale
- 2.4 Irish Red Ale
- 2.5 Scottish Heavy (70/-)
- 2.6 Scottish Export (80/-)

3. PALE ALE

- 3.1 Australian Pale Ale
- 3.2 American Pale Ale
- 3.3 English IPA
- 3.4 American IPA

4. DARK ALE

- 4.1 Australian Dark
- 4.2 Northern English Brown Ale
- 4.3 Southern English Brown Ale
- 4.4 American Brown
- 4.5 Brown Porter
- 4.6 Robust Porter

5. STOUT

- 5.1 Dry Stout
- 5.2 Australian/Foreign Extra Stout
- 5.3 Sweet Stout
- 5.4 Oatmeal Stout

6. STRONG ALE (> 6% alcohol)

- 6.1 Old Ale (English Strong Ale)
- 6.2 Strong Scotch Ale
- 6.3 Imperial India Pale Ale
- 6.4 English Barleywine
- 6.5 American Barleywine
- 6.6 Russian Imperial Stout

7. PALE LAGER

- 7.1 Australian Lager
- 7.2 Premium Australian Lager
- 7.3 Pale Continental Lager
- 7.4 Munich Helles
- 7.5 Dortmunder Export
- 7.6 Classic American Pils
- 7.7 German Pilsener
- 7.8 Bohemian Pilsner

8. DARK LAGER

- 8.1 Dark Lager
- 8.2 Munich Dunkel

- 8.3 Schwarzbier (Black Beer)
- 8.4 Vienna Lager
- 8.5 Oktoberfest/Märzen

9. STRONG LAGER (> 6% alcohol)

- 9.1 Strong Pale Lager
- 9.2 Traditional Bock
- 9.3 Maibock/Helles Bock
- 9.4 Eisbock
- 9.5 Doppelbock
- 9.6 Baltic Porter

10. WHEAT & RYE BEER

- 10.1 Berliner Weisse
- 10.2 Australian Wheat
- 10.3 Weizen/Weissbier
- 10.4 Dunkelweizen
- 10.5 Weizenbock
- 10.6 Roggenbier (German Rye Beer)

11. HYBRID BEER

- 11.1 Kölsch
- 11.2 Blonde Ale
- 11.3 Cream Ale
- 11.4 North German Altbier
- 11.5 Düsseldorfer Altbier
- 11.6 California Common Beer

12. BELGIAN, FRENCH & SOUR BEER

- 12.1 Belgian Witbier
- 12.2 Belgian Pale Ale
- 12.3 Belgian Blonde Ale
- 12.4 Dubbel
- 12.5 Tripel
- 12.6 Belgian Strong Golden Ale
- 12.7 Belgian Strong Dark Ale
- 12.8 Bière De Garde
- 12.9 Belgian Specialty Ale
- 12.10 Flanders Red Ale
- 12.11 Flanders Brown Ale/Oud Bruin
- 12.12 Straight (unblended) Lambic
- 12.13 Fruit Lambic
- 12.14 Gueuze
- 12.15 Saison

13. FRUIT & OTHER SPECIALTY BEER

- 13.1 Fruit Beer
- 13.2 Spice/Herb/Vegetable Beer
- 13.3 Christmas/Winter Specialty Spiced Beer
- 13.4 Classic Rauchbier (Smoked Beer)
- 13.5 Wood-aged Beer
- 13.6 Other Speciality. Specify the fruit, herb, spice,
- vegetable, smoke or other details

ENTRY FORM

Closing Date: Friday 29th August 2008 (5pm)

Please cut off entry form and attach with rubber band to bottle with entry details visible. Include entry fee in envelope attached to bottle.

BREWER DETAILS							
Name			Email				
Address				Postcode			
Club (if applicable)					Phone		
Entry No.	Cat. No.	Style No.	Sty	le Description		Additional info	
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
Are you prepared to supply recipe details/brewing method if requested:							
Yes			No				
Cost per entry: \$8				Payment:			
Cash				With this e	ntry		
Cheque [As part of a bulk payment			
Cheques sho	ould be made	out to Stuart	Upton.	With bulk entries, please include payment in a single envelope with a list of brewers and beer entries paid for.			

Bottle Description Labels

Please complete bottle labels and tape securely around bottles. Two (2) bottles of minimum 500ml. PET bottles accepted.

Bottle 1 Style Number: Category: Style:	Bottle 2 Style Number: Category: Style:	
Bottle 1 Style Number: Category: Style:	Bottle 2 Style Number: Category: Style:	
Bottle 1 Style Number: Category: Style:	Bottle 2 Style Number: Category: Style:	