



Newcastle Regional Show Brewers Championship

COMPETITION ORGANISER: Hunter United Brewers Club

JUDGING: 21st and 22nd of February 2015

*Competitors and members of the public are welcome to attend and observe all judging sessions.
Entries Close 5.00pm Monday, 16th February, 2015 - No telephone or late entries can
be accepted.*

AWARDS

**CLASS CHAMPIONS
CHAMPION BEER OF SHOW**

BEER CLASSES

**LAGER
ALE
DARK AND STRONG
WHEAT BEER
SPECIALTY BEER**



VENUE: The competition will be conducted at **Hamilton North Bowling Club**, 31 Boreas Road Hamilton North

LODGING ENTRIES: All entries, clearly labelled (including completed entry forms wrapped around one appropriate bottle and secured with an elastic band, together with correct entry fees) must be received prior to the closing date. Entries received after this date will be discarded and the entry fee returned - no late entries can be accepted.

Drop off points are Homebrew Inn (www.homebrewinn.com.au; 184 Pacific Highway, Charlestown NSW 2290, (02) 4943 0978) and Brewman (www.brewman.com.au; arrange drop off via phone 04 9011 6025).

Postal address for submission of entries is Hunter United Brewers, PO Box 859, Toronto NSW 2283.

This competition is open to all brewers whatsoever, without restriction. Entries must not have been fermented on licensed premises and must be entered under the name of the brewer or brewers. This includes all beers not made as commercial beer regardless of where the wort was made i.e. at home, in a brewshop, at 'Brew on Premises' locations or obtained from a commercial brewery as a Beer Kit or Fresh Wort Pack. **The entry fee shall be \$5 per entry (inclusive of GST) and must accompany the entry.**

CONTAINERS: Each entry is to be a minimum of 2 x 330 ml bottles (or equivalent eg 1 x 750ml bottle) to provide sufficient samples for two rounds of judging. Any size bottles or kegs will be accepted provided that the minimum quantity of beer is supplied. One sample shall be used to provide feedback to the brewer on how well the beer conforms to the entered style and to determine the Category placing's. The highest scoring beer of each **CLASS** will advance to the **CHAMPION BEER** taste-off where the second sample will be required. Upon receipt all bottles become the property of the Hunter United Brewers Club. Entrants will be required to arrange for the return of any Kegs entered, at their expense.

JUDGING: All judging will be conducted under the Head Judge's supervision by the blind taste method and will be carried out by experienced beer judges appointed by the Head Judge. All entries will be impartially evaluated against the style guidelines published on the BJCP website (<http://www.bjcp.org>). Beers may be entered into any of the published BJCP styles. Please read these guidelines very carefully and make sure the correct Class/Category/Style details are quoted on your entry form and bottle labels. Each Brewer may enter a maximum of 2 entries per BJCP Category e.g. 2 x IPA, 2 x Light Lager etc.

Organisers and judges will take no responsibility for beers entered into the wrong class / style. The Head Judge's decision is final and no dispute will be entered into in any circumstances whatsoever.

AWARDS: The following awards will be given:

- **First, Second and Third** placing in each of the 4 Overall Classes
- **Highly Commended** places may be awarded at the discretion of the judges.
- **Champion Beer of Show**



A maximum of two (2) entries will be accepted per entrant, per BJCP Category, from the following. Beers outside the styles listed below can only be entered in 23 - Specialty beer. Please refer to the BJCP website (<http://www.bjcp.org>) for the details of the BJCP Style Guidelines.

Please read the style guidelines very carefully and make sure the Class / Category / style details quoted on your entry form (s) and bottle labels strictly comply. Organisers will take no responsibility for beers entered into the wrong style as the beer will be judged against the criteria for the style that it is entered.

A. LAGER

1. LIGHT LAGER

- A. Lite American/Australian Lager
- B. Standard American/Australian Lager
- C. Premium American/Australian Lager
- D. Munich Helles
- E. Dortmunder Export

2. PILSNER

- A. German Pilsner (Pils)
- B. Bohemian Pilsener
- C. Classic American Pilsner

3. EUROPEAN AMBER LAGER

- A. Vienna Lager
- B. Oktoberfest/Märzen

6. LIGHT HYBRID

- A. Cream Ale
- B. Blonde Ale
- C. Kölsch

7. AMBER HYBRID BEER

- A. North German Altbier
- B. California Common Beer
- C. Düsseldorf Altbier

B. ALE

8. ENGLISH PALE ALE

- A. Standard/Ordinary Bitter
- B. Special/Best/Premium/ Australian Bitter
- C. Extra Special/Strong Bitter and Australian Sparkling Ale

10. AMERICAN/ AUSTRALIAN ALE

- A. American/Australian Pale Ale
- B. American Amber/Australian Dark Ale
- C. American Brown Ale

11. ENGLISH BROWN ALE

- A. Mild
- B. Southern English Brown Ale
- C. Northern English Brown Ale

14. INDIA PALE ALE (IPA)

- A. English IPA
- B. American IPA
- C. Imperial IPA

C. DARK & STRONG

4. DARK LAGER

- A. Dark American Lager
- B. Munich Dunkel
- C. Schwarzbier

5. BOCK

- A. Maibock/Helles Bock
- B. Traditional Bock
- C. Doppelbock
- D. Eisbock

9. SCOTTISH AND IRISH ALE

- A. Scottish Light 60/-
- B. Scottish Heavy 70/-
- C. Scottish Export 80/-
- D. Irish Red Ale
- E. Strong Scotch Ale

12. PORTER

- A. Brown Porter
- B. Robust Porter
- C. Baltic Porter

13. STOUT

- A. Dry Stout
- B. Sweet Stout
- C. Oatmeal Stout
- D. Foreign Extra Stout
- E. American Stout
- F. Imperial Stout

19. STRONG ALE

- A. Old Ale
- B. English Barleywine
- C. American Barleywine

D. WHEAT BEER

6. LIGHT HYBRID

- D. American Wheat or Rye

15. GERMAN WHEAT RYE BEER

- A. Weizen/Weissbier
- B. Dunkelweizen
- C. Weizenbock
- D. Roggenbier (German Rye Beer)

16. BELGIAN and FRENCH ALE

- A. Witbier

E. SPECIALTY BEER

16. BELGIAN and FRENCH ALE

- B. Belgian Pale Ale
- C. Saison
- D. Bière de Garde
- E. Belgian Specialty Ale

17. SOUR ALE

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Flanders Brown Ale/Oud Bruin
- D. Straight (Unblended) Lambic
- E. Gueuze
- F. Fruit Lambic

18. BELGIAN STRONG ALE

- A. Belgian Blond Ale
- B. Belgian Dubbel
- C. Belgian Tripel
- D. Belgian Golden Strong Ale
- E. Belgian Dark Strong Ale

20. FRUIT

21. SPICE/HERB/VEGETABLE BEER

- A. Spice, Herb, or Vegetable Beer
- B. Christmas/Winter Specialty Spiced

22. SMOKE-FLAVORED & WOOD-AGED BEER

- A. Classic Rauchbier
- B. Other Smoked Beer
- C. Wood-Aged Beer

23. SPECIALTY BEER

OFFICIAL ENTRY FORM – NEWCASTLE SHOW BREWING CHAMPIONSHIP

<i>Prize Class</i> (A/ B/ C/ D/ E)	<i>Class Description</i> (LAGER/ ALE/ D&S/ WHEAT/ SPECIAL)	<i>BJCP Style</i> (eg 1D MUNICH HELLES)
Note: For class E. SPECIALTY BEER the entrant must specify the underlying beer style as well any type of fruit, spices herbs or vegetables used - the judges need to know what you were trying to achieve: <hr style="border: 0; border-top: 1px solid black; margin: 5px 0;"/>		
<i>Name</i> _____ <i>Address</i> _____ <i>State</i> _____ <i>Postcode</i> _____ <i>Phone</i> () _____ <i>eMail</i> _____		

Payment by cash cheque/money order (payable to Hunter United Brewers)

ENTRIES MUST BE RECEIVED AT PARTICIPATING DROP-OFF LOCATIONS OR
 POSTAL ADDRESS BEFORE 5.00 PM MONDAY 16th FEBRUARY, 2015
 LATE OR INCOMPLETE ENTRIES WILL NOT BE ACCEPTED

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

ONE FORM PER ENTRY - PLEASE PHOTOCOPY FORM AS REQUIRED

PLEASE COMPLETE BOTTLE LABEL(S) BELOW - CUT ALONG DOTTED LINE AND TAPE BOTTLE DESCRIPTION LABEL SECURELY AROUND BOTTLE(S)
 IF YOU ARE ENTERING 2 BEERS OF THE SAME STYLE YOU CAN ADD 'A' or 'B' TO THE BOTTLE LABEL AND ENTRY FORM TO IDENTIFY WHICH RESULTS APPLY TO EACH ENTRY

----- cut along dotted line -----

BOTTLE 1	BOTTLE 2
Class	Class
Class Description	Class Description
Style	Style