

# Winter 2016 Beer Competition

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It's time for our winter beer competition! Beers will once again be blind judged using the 2015 Beer Judge Certification Program (BJCP) guidelines. Winners of each category will be announced at the **Project Brew event** in Market Square, St. Catharines on **Friday, April 8**, and the judges' scoring sheets will be returned to every entrant.

Got questions? Here are answers:

## Who can enter?

This competition is open to:

- Home-brewers and home-brewing clubs
- Niagara College Brewmaster students

## How many beers can I enter?

You may enter as many beers as you wish.

## What is the entry fee?

There is no entry fee.

## How do I enter?

Fill out a copy of the attached entry form for each beer submitted and drop off your beer(s) to one of these three places:

1. **On-campus registration: Monday, March 21, 3-5 p.m., Room E202**
2. **The Brewmonger** (383 Merritt St, St Catharines)
3. **Brewtime** (1638 Upper James St, Hamilton)

## What is the entry deadline?

The deadline is **5 pm on Monday, March 21**.

## How much beer do I need to enter?

For each entry, we need two bottles or cans of any size.

## What standards will be used to judge beers?

Beers will be judged by the new **BJCP Style Guidelines (2015)**. A free PDF of these new guidelines is available on the BJCP website at [http://www.bjcp.org/docs/2015\\_Guidelines\\_Beer.pdf](http://www.bjcp.org/docs/2015_Guidelines_Beer.pdf)

## When will results be announced?

The top three beers in each Category will be announced at the college's Project Brew event in Market Square, St. Catharines on **Friday, April 8**.

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**If I have a beer entered in the competition, do I have to pay the entrance fee to get into Project Brew?**

Yes, you do have to pay the entrance fee unless you are an event organizer or volunteer.

**What else do I need to know about entering my beer?**

You must enter each of your beers into a specific BJCP sub-category (see entry form attached).

- For Categories 1–27: Submit only page 1 of the entry form
- For Categories 28–34: Submit only page 2 of the entry form. Note that Subcategories 28–34 require extra and very specific information about your beer. Read the entry information carefully, and legibly print **ALL** of the required information on the back of your entry form. If you don't include this information, your beer will be at a severe disadvantage during judging.

**How will prizes be awarded?**

There will be one prize awarded for each overall Category, given to the highest-scoring beer in that category. For instance, of all the Scottish Ales entered in sub-categories 14A, 14B and 14C, the beer with the highest score in all three subcategories would receive the prize for best Category 14 Scottish Ale.

**Will I get judges' comments on my beer?**

All scoresheets with judges' comments and scoring will be returned to competitors. If you are not a Brewmaster student, make sure you include your address, phone number and email address on the entry form so we know how to contact you.

**I have more questions that haven't been answered here**

Contact Alan Brown, Brewmaster Support Liaison:

- Phone 905-641-2252 ext. 4637
- Email [alabrown@niagaracollege.ca](mailto:alabrown@niagaracollege.ca)

## NIAGARA COLLEGE WINTER 2016 BEER COMPETITION: ENTRY FORM

(A copy of this form must accompany each beer being entered.)

BREWER: \_\_\_\_\_ NAME OF BEER: \_\_\_\_\_ ABV: \_\_\_\_\_ %

Address: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

(address and phone only needed for entrants who are NOT Niagara College Brewmaster students)

### Categories 1–27: Circle SUB-CATEGORY of beer being entered (e.g. *9C Baltic Porter*)

- |                                 |                                 |                                  |
|---------------------------------|---------------------------------|----------------------------------|
| 1. STANDARD AMERICAN BEER       | 10. GERMAN WHEAT BEER           | 20. AMERICAN PORTER & STOUT      |
| 1A. American Light Lager        | 10A. Weissbier                  | 20A. American Porter             |
| 1B. American Lager              | 10B. Dunkles Weissbier          | 20B. American Stout              |
| 1C. Cream Ale                   | 10C. Weizenbock                 | 20C. Imperial Stout              |
| 1D. American Wheat Beer         | 11. BRITISH BITTER              | 21. IPA                          |
| 2. INTERNATIONAL LAGER          | 11A. Ordinary Bitter            | 21A. American IPA                |
| 2A. International Pale Lager    | 11B. Best Bitter                | 21B. Specialty IPA (includes     |
| 2B. International Amber Lager   | 11C. Strong Bitter              | Belgian, Black, Brown, Red,      |
| 2C. International Dark Lager    | 12. PALE COMMONWEALTH BEER      | Rye, or White – please circle    |
| 3. CZECH LAGER                  | 12A. British Golden Ale         | which one)                       |
| 3A. Czech Pale Lager            | 12B. Australian Sparkling Ale   | 22. STRONG AMERICAN ALE          |
| 3B. Czech Premium Pale Lager    | 12C. English IPA                | 22A. Double IPA                  |
| 3C. Czech Amber Lager           | 13. BROWN BRITISH BEER          | 22B. American Strong Ale         |
| 3D. Czech Dark Lager            | 13A. Dark Mild                  | 22C. American Barleywine         |
| 4. PALE MALTY EUROPEAN LAGER    | 13B. British Brown Ale          | 22D. Wheatwine                   |
| 4A. Munich Helles               | 13C. English Porter             | 23. EUROPEAN SOUR ALE            |
| 4B. Festbier                    | 14. SCOTTISH ALE                | 23A. Berliner Weisse             |
| 4C. Helles Bock                 | 14A. Scottish Light             | 23B. Flanders red Ale            |
| 5. PALE BITTER EUROPEAN BEER    | 14B. Scottish Heavy             | 23C. Oud Bruin                   |
| 5A. German Leichtbier           | 14C. Scottish Export            | 23D. Lambic                      |
| 5B. Kölsch                      | 15. IRISH BEER                  | 23E. Gueuze                      |
| 5C. German Helles Exportbier    | 15A. Irish Red Ale              | 23F. Fruit Lambic                |
| 5D. German Pils                 | 15B. Irish Stout                | 24. BELGIAN ALE                  |
| 6. AMBER MALTY EUROPEAN LAGER   | 15C. Irish Extra Stout          | 24A. Witbier                     |
| 6A. Märzen                      | 16. DARK BRITISH BEER           | 24B. Belgian Pale Ale            |
| 6B. Rauchbier                   | 16A. Sweet Stout                | 24C. Bière de Garde              |
| 6C. Dunkles Bock                | 16B. Oatmeal Stout              | 25. STRONG BELGIAN ALE           |
| 7. AMBER BITTER EUROPEAN BEER   | 16C. Tropical Stout             | 25A. Belgian Blond Ale           |
| 7A. Vienna Lager                | 16D. Foreign Extra Stout        | 25B. Saison                      |
| 7B. Altbier                     | 17. STRONG BRITISH BEER         | 25C. Belgian Golden Strong Ale   |
| 7C. Kellerbier (Pale or Amber – | 17A. British Strong Ale         | 26. TRAPPIST ALE                 |
| please circle which one)        | 17B. Old Ale                    | 26A. Trappist Single             |
| 8. DARK EUROPEAN LAGER          | 17C. Wee Heavy                  | 26B. Belgian Dubbel              |
| 8A. Munich Denkel               | 17D. English Barleywine         | 26C. Belgian Tripel              |
| 8B. Schwartzbier                | 18. PALE AMERICAN ALE           | 26D. Belgian Dark Strong Ale     |
| 9. STRONG EUROPEAN BEER.        | 18A. Blonde Ale                 | 27. HISTORICAL BEER              |
| 9A. Doppelbock                  | 18B. American Pale Ale          | (Circle one)                     |
| 9B. Eisbock                     | 19. AMBER & BROWN AMERICAN BEER | Gose, Kentucky Common,           |
| 9C. Baltic Porter               | 19A. American Amber Ale         | Lichtenhainer, London Brown Ale, |
|                                 | 19B. California Common          | Pre-Prohibition Lager, Piwo      |
|                                 | 19C. American Brown Ale         | Grodziskie, Roggenbier, Sahti    |

**For categories 1–27, submit this page only**  
**For categories 28–34, submit next page only**

**THIS BEER IS BEING ENTERED INTO A BEER COMPETITION AND IS NOT FOR RESALE**

# NIAGARA COLLEGE WINTER 2016 BEER COMPETITION: ENTRY FORM

(A copy of this form must accompany each beer being entered.)

BREWER: \_\_\_\_\_ NAME OF BEER: \_\_\_\_\_ ABV: \_\_\_\_\_ %

Address: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

(address and phone only needed for non-students)

**Categories 28–34: Read entry requirements carefully. Use back of entry form for specified information required. If the required information is not included, beer will be at disadvantage during judging!**

## 28. AMERICAN WILD ALE

### 28A. Brett Beer

Specify either a base beer style or provide a description of the ingredients/specs/desired character. You must specify if a 100% Brett fermentation was conducted. You may specify strain(s) of *Brettanomyces* used.

### 28B. Mixed-Fermentation Sour Beer

Specify a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer

### 28C. Wild Specialty Beer

Specify:

- i) the type of fruit, spice, herb, or wood used.
- ii) a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer.

A general description of the special nature of the beer can cover all the required items.

## 29. FRUIT BEER

### 29A. Fruit Beer

Specify:

- i) a base style (does not have to be a Classic Style).
- ii) the type(s) of fruit used.

*[Soured fruit beers that aren't lambics should be entered in the American Wild Ale category.]*

### 29B. Fruit and Spice Beer

Specify

- i) a base style; the declared style does not have to be a Classic Style.
- ii) The type of fruit and SHV (spices, herbs, or vegetables) used; individual SHV ingredients do not need to be specified if a well-known blend of spices is used (e.g. apple pie spice).

### 29C. Specialty Fruit Beer

specify

- i) a base style; does not have to be a Classic Style.
- ii) the type of fruit used.
- iii) the type of additional fermentable sugar or special process employed

## 30. SPICED BEER

### 30A. Spice, Herb, or Vegetable Beer

Specify

- i) a base style, (does not have to be a Classic Style).
- ii) the type of spices, herbs, or vegetables used, but individual ingredients do not need to be specified if a well-known spice blend is used (e.g., apple pie spice, curry powder, etc).

### 30B. Autumn Seasonal Beer

The beer must contain spices, and may contain vegetables and/or sugars. Specify

- i) a base style, (does not have to be a Classic Style).
- ii) the type of spices, herbs, or vegetables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., pumpkin pie spice).

### 30C. Winter Seasonal Beer

Specify

- i) a base style, (does not have to be a Classic Style.)
- ii) the type of spices, sugars, fruits, or additional fermentables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., mulling spice).

## 31. ALTERNATIVE FERMENTABLES BEER

### 31A. Alternative Grain Beer

Specify

- i) a base style, (does not have to be a Classic Style.
- ii) the type of alternative grain used.

### 31B. Alternative Sugar Beer

Specify

- i) a base style, (does not have to be a Classic Style.
- ii) the type of sugar used

## 32. SMOKED BEER

### 32A. Classic Style Smoked Beer

Specify

- i) a Classic Style base beer.
- ii) the type of wood or smoke if a varietal smoke character is noticeable

### 32B. Specialty Smoked Beer

Specify

- i) a base beer style; does not have to be a Classic Style.
- ii) the type of wood or smoke if a varietal smoke character is noticeable.
- iii) the additional ingredients or processes that make this a specialty smoked beer.

## 33. WOOD BEER

### 33A. Wood-Aged Beer

Specify

- i) the type of wood used and the char level (if charred).
- ii) the base style; the base style can be either a classic BJCP style or may be a generic type of beer (e.g., porter, etc).
- iii) If an unusual wood has been used, the entrant must supply a brief description of the sensory aspects the wood adds to beer.

### 33B. Specialty Wood-Aged Beer

Specify

- i) the additional alcohol character, with information about the barrel if relevant to the finished flavor profile.
- ii) the base style; the base style can be either a classic BJCP style or may be a generic type of beer.
- iii) If an unusual wood or ingredient has been used, the entrant must supply a brief description of the sensory aspects the ingredients adds to the beer.

## 34. SPECIALTY BEER

### 34A. Clone Beer

Specify the name of the commercial beer being cloned, specifications (vital statistics) for the beer, and either a brief sensory description or a list of ingredients used in making the beer. *Without this information, judges who are unfamiliar with the beer will have no basis for comparison.*

### 34B. Mixed-Style Beer

Specify the styles being mixed. The entrant may provide an additional description of the sensory profile of the beer or the vital statistics of the resulting beer.

### 34C. Experimental Beer

Specify the special nature of the experimental beer, including the special ingredients or processes that make it not fit elsewhere in the guidelines. The entrant must provide vital statistics for the beer, and either a brief sensory description or a list of ingredients used in making the beer. *Without this information, judges will have no basis for comparison.*

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