SABSOSA - 2008 Competition Results Judged on 14 September 2008, Holdfast Bay Bowling Club, 212 entries from 43 brewers

1. LC	OW ALCOHOL	(<3.5%)		Sponsor: WYEAST		
1	Bruce	Smith	90.5	1.1	Light Australian Lager	kit
2	Luke	Willis	74	1.3	English Ordinary Bitter	extract
3	David	Bond	71	1.3	English Ordinary Bitter	mash
-	Bruce	Smith	66	1.4	English Mild	kit
	Anthony	King	65	1.1	Light Australian Lager	mash
	Greg	Lee	62	1.1	Light Australian Lager	mash
	Ken	Jermey	59.5	1.1	Light Australian Lager	kit
	Anthony	King	45	1.3	English Ordinary Bitter	mash
	,	·····g	.0	1.0	Zingilon Oramany Dillon	
	RITISH & IRISH				Sponsor: GRAIN & GRAPE (VI	C)
1	Jason	Burdett	83.5	2.6	Scottish Export (80/-)	mash
2	Andrew	Hearl	81	2.1	English Special Bitter	mash
3	Anthony	King	77.5	2.4	Irish Red Ale	mash
	VF	Brewers	75.5	2.4	Irish Red Ale	mash
	Russell	Taylor	74.5	2.1	English Bitter	mash
	Jason	Burdett	70.5	2.4	Irish Red Ale	mash
	Lyndon	Wilson	67.5	2.6	Scottish Export (80/-)	mash
	Adam	Beauchamp	67	2.1	English Special Bitter	mash
	Wayne	Lunn .	66.5	2.2	English ESB	mash
	Peter	Winch	64	2.2	English Extra Special Bitter	mash
	Tim	Harriss	63.5	2.3	English Pale Ale	mash
	Brad	Hocking	63.5	2.6	Scottish Export (80/-)	mash
	Mark	Smith	57	2.3	English Pale Ale	mash
	Ivan	Hughes	56	2.1	British Bitter (ordinary bitter)	kit
	Stuart	Kearney	56	2.4	Irish Red Ale	extract
	Greg	Lee	55.5	2.2	English Extra Special Bitter	mash
	Luke	Willis	55.5	2.4	Irish Red Ale	extract
	Neil	Murray	53.5	2.1	English Special Bitter	kit
	Anthony	King	51	2.2	English ESB	mash
	Bruce	Smith	50	2.6	Scottish Export (80/-)	kit
	Andrew	Hearl	47.5	2.3	English Pale Ale	mash
	Dave	Armstrong	45	2.2	English Extra Special Bitter	mash
	Greg	Lee	42	2.3	English Pale Ale	extract/mash
	John	Shearer	40	2.1	English Special Bitter	kit
					3	
	ALE ALE				Sponsor: COOPERS	
1	Lyndon	Wilson	86	3.4	American Rye IPA	mash
2	Mark	Rasheed	83.5	3.4	American Pale Ale	mash
3	Peter	Winch	76.5	3.1	Australian Pale Ale	mash
	Brad	Hocking	76.5	3.3	English IPA	mash
	Tom	Ballantyne	75.5	3.2	American Pale Ale	mash
	Greg	Lee	75	3.2	American Pale Ale	extract/mash
	Dave	Armstrong	74.5	3.2	American Pale Ale	mash
	Bruce	Smith	74.5	3.3	English IPA	mash
	Mark	Smith	72	3.4	American IPA	mash
	John	Shearer	68.5	3.1	Australian Pale Ale	kit
	Adam	Beauchamp	66.5	3.2	American Pale Ale	mash
	Andew	Hearl	65.5	3.2	American Pale Ale	mash
	Bill	Fergusson	65.5	3.3	India Pale Ale ?English	mash
	Kent	Kleinig	64	3.3	English IPA	mash
	Mark	Smith	63.5	3.2	American Pale Ale	mash
	Tom	Hardi	62.5	3.2	American Pale Ale	kit

	VF	Brewers	60.5	3.1	Australian Pale Ale	mash
	Grantley	Carvill	60	3.1	Australian Pale Ale	kit
	Dean &					
	Aaron	Bell	59	3.1	Australian Pale Ale sparkling	kit
	Luke	Willis	58.5	3.3	English IPA	extract
	Mike	Leupold	58	3.2	American Pale Ale	mash
	Greg	Lee	56.5	3.1	Australian Pale Ale	extract/mash
	Stuart	Kearney	55.5	3.1	Australian Pale Ale	extract
	Anthony	Mibus	55	3.2	American Pale Ale	mash
	Gerry	Dillon	53	3.1	Australian Pale Ale	extract
	Wayne	Lunn	50	3.1	Australian Pale Ale	mash
	Peter	Winch	49	3.2	American Pale Ale	mash
	Dean &					
	Aaron	Bell	47.5	3.1	Australian Pale Alepale	kit
	Bruce	Smith	46	3.1	Australian Pale Ale	kit
	Ken	Jermey	46	3.3	English IPA	mash
	Tim	Harriss	45	3.2	American Pale Ale	mash
	Anthony	King	41	3.2	American Pale Ale	mash
	Bethany					
	Anne	Hardi	36	3.2	American Pale Ale	kit
	Stuart	Kearney	34	3.1	Australian Pale Ale	extract
	Anthony	King	32.5	3.4	American IPA	mash
	Jason	Burdett	30.5	3.2	American Pale Ale	mash
	Craig	O'Malley	29	3.2	American Pale Ale	mash
	ARK ALE				Sponsor: STEAM EXCHANGE	
1	Adam	Beauchamp	85	4.4	American Brown Ale	mash
2	Mark	Rasheed	82.5	4.4	American Brown Ale	mash
3	Lyndon	Wilson	82	4.2	Northern English Brown Ale	mash
	Bill	Fergusson	81	4.5	Dark Ale porter ?br/robust	mash
	VF	Brewers	78.5	4.1	Australian Dark Ale	mash
	VF	Brewers	78.5	4.2	Northern English Brown Ale	mash
	Adam	Beauchamp	73	4.5	Brown Porter	mash
	Mark	Smith	72.5	4.5	Brown Porter	mash
	Peter	Winch	72	4.6	Robust Porter	mash
	Bruce	Smith	70	4.1	Australian Dark Ale	kit
	Tim	Harriss	68	4.2	Northern English Brown Ale	mash
	Mark	Smith	68	4.4	American Brown Ale	mash
	Craig	O'Malley	68	4.6	Robust Porter	mash
	Chris	Knight	66.5	4.1	Australian Dark Ale	kit
	Anthony	King	65	4.6	Robust Porter	mash
	Bruce	Smith	64.5	4.2	Northern English Brown Ale	extract
	Greg	Lee	61.5	4.4	American Brown Ale	mash
	Wayne	Lunn	58	4.2	Northern Brown Ale	mash
	Anthony	King	58	4.4	American Brown Ale	mash
	Neil	Murray	57	4.5	Brown Porter	kit
	Dean &	•				
	Aaron	Bell	55	4.1	Australian Dark Ale	kit
	Gerry	Dillon	54	4.1	Australian Dark Ale	extract
	Tim	Harriss	50	4.4	American Brown Ale	mash
	5. STOUT	A	00.5	5 ^	Sponsor: COOPERS	
1	Dave	Armstrong	83.5	5.2	Australian Stout	mash
2	Mark	Smith	82.5	5.1	Dry Stout	mash
3	Steve	Court	80	5.1	Dry Stout	mash
	Dave	White	75	5.2	Australian Stout	extract

	Wayne	Lunn	75	5.2	Foreign Extra Stout	mash
	Anthony	King	75	5.3	Sweet Stout	mash
	Mike	Leupold	71	5.4	Oatmeal Stout	kit
	Stuart	Kearney	68	5.3	Sweet Stout	extract
	Bruce	Smith	66.5	5.2	Foreign Extra Stout	kit
	Ken	Jermey	65.5	5.2	Foreign Extra Stout	kit
	Craig	O'Malley	59.5	5.2	Australian Stout	kit
	John	Shearer	56.5	5.2	Australian Stout	kit
	Ben	Janssen	56.5	5.2	Australian Stout	kit
	Stuart	Kearney	49	5.2	Australian Stout	extract
	Anthony	•	46	5.1	Dry Stout	mash
	Anthony	King	40	5.1	Dry Stout	IIIasii
6 91	RONG ALE (>	6%)			Sponsor: HOLDFAST BREWP	IIR
1	Ken		89	6.1	Old Ale	extract
		Jermey				
2	Ken	Jermey	87.5	6.4	English Barley Wine	mash
3	Steve	Court	87	6.3	Imperial IPA	mash
	Anthony	King	86.5	6.1	Old Ale	mash
	Mark	Smith	85	6.3	Imperial IPA	mash
	Mark	Rasheed	83.5	6.1	Old Ale	mash
	Bruce	Smith	82	6.1	Old Ale	mini mash
	Mark	Smith	82	6.1	Old Ale	mash
	Greg	Lee	79	6.1	Old Ale	extract/mash
	Andrew	Hearl	74.5	6.2	Strong Scotch Ale	mash
	Craig	O'Malley	69	6.1	Old Ale	mash
	Brad	Hocking	68	6.1	Old Ale	mash
	Anthony	King	57	6.2	Strong Scotch Ale	mash
	7	·9	0.	0	5g 500.0/0	
7. P	ALE LAGER				Sponsor: HOLDFAST BREWP	UB
1	Mike	Leupold	83.5	7.8	Bohemian Pilsner	mash
2	Anthony	Mibus	80	7.7	German Pilsner	mash
3	Anthony	Mibus	78.5	7.8	Bohemian Pilsner	mash
3	Bill		73.5	7.0 7.7		
		Fergusson			German Pilsner)	mash
	Anthony Dean &	King	71.5	7.5	Dortmunder export	mash
	Aaron	Bell	70	7.3	Pale Continental Lager	kit
	Mark	Smith	69.5	7.8	Bohemian Pilsner	mash
	Stuart	Kearney	68	7.0 7.1	Australian Lager	extract
		-			<u> </u>	
	Brad	Hocking	64	7.8	Bohemian Pilsner	mash
	Peter	Winch	62	7.7	German Pilsner	mash
	Tim	Harriss	59	7.8	Bohemian Pilsner	mash
	Anthony	King	55	7.4	Munich Helles	mash
	Neil	Murray	54	7.3	Pale Continental Lager	kit
	Stuart	Kearney	49.5	7.3	Pale Continental Lager	extract
	Luke	Willis	48.5	7.1	Australian Lager	kit
	Simon	Holt	48	7.7	German Pilsner	mash
	Russell	Taylor	45	7.4	Munich Helles	mash
	Greg	Lee	42	7.7	German Pilsner	extract
	Bruce	Smith	41	7.2	Premium Australian Lager	mash
	Greg	Lee	40	7.8	Bohemian Pilsner	extract/mash
	Dave	Armstrong	39	7.7	German Pilsner	mash
	Bruce	Smith	32	7.7	German Pilsner	extract
		J	-	· · ·		
8. D	ARK LAGER				Sponsor: ANDALE BEVERAGI	E SYSTEMS
1	Wayne	Lunn	85.3	8.5	Oktoberfest/Marzen	mash
2	Adam	Beauchamp	83	8.3	Schwarzbier	mash
3	Peter	Winch	71.3	8.4	Vienna Lager	mash
J	Daniel	Sosnowski	61.3	8.1	Dark Lager	kit
	שמוווכו	SUSHIUWSKI	01.3	0.1	Daik Layei	NIL

	Adam Anthony	Beauchamp King	61.3 60	8.5 8.4	Oktoberfest/Marzen Vienna Lager	mash mash	
	Mark Anthony	Rasheed King	59.3 58.3	8.5 8.5	Oktoberfest/Marzen Oktoberfest/Marzen	mash mash	
	Tim	Harriss	47.3	8.5	Oktoberfest/Marzen	mash	
	11111	11011155	47.3	0.5	Oktoberiest/Marzeri	1114511	
9.	STRONG LAGE	ER (>6%)			Sponsor: ANDALE BEVERAGE SYSTEMS		
1		Beauchamp	85	9.3	Maibock	mash	
2	? Anthony	King	78.5	9.2	Traditional Bock	mash	
3	B Peter	Winch	76	9.3	Helles Bock	mash	
	Mark	Rasheed	74.5	9.3	Maibock	mash	
	Ken	Jermey	70.5	9.2	Traditional Bock	kit	
	Bruce	Smith	70	9.2	Traditional Bock	mini mash	
	Anthony	King	70	9.5	Dopplebock	mash	
	Wayne	Lunn	66.5	9.3	Maibock	mash	
	Steve	Court	64.5	9.3	Maibock	mash	
	Sam	Hamlyn	64	9.5	Doppelbock	mash	
	Russell	Taylor	61.5	9.3	Maibock	mash	
	Greg	Lee	61.5	9.3	Maibock	mash	
10	. WHEAT & RYI				Sponsor: BAROSSA VALLEY		
1	,	Lunn	82	10.2	Australian Wheat	mash	
2		Winch	76.5	10.3	Bavarian Weizen	mash	
3		Jermey	66.5	10.5	Weizenbock	mash	
	Anthony	King	64	10.2	Australian Wheat	mash	
	Anthony	King	60	10.3	Hefeweizen	mash	
	Alex	Szabo	58	10.3	Weizen	kit	
	Anthony	Mibus	47	10.3	Hefeweizen	mash	
	Bill	Fergusson	41.5	10.3	Australian Wheat	mash	
	Mike	Leupold	41.5	10.3	Weizen	mash	
	John	Shearer	41	10.2	Australian Wheat	kit	
11	. HYBRID BEEF	र			Sponsor: BEERBELLY		
1	Adam	Beauchamp	88.5	11.6	California Common Beer	mash	
2	? Mark	Smith	79	11.5	Dusseldorf Altbier	mash	
3	3 Anthony	King	78	11.4	North German Altbier	mash	
	Steve	Court	71.5	11.1	Kolsch	mash	
	Anthony	King	66	11.1	Kolsch	mash	
	Mark	Smith	66	11.1	Kolsch	mash	
	Peter	Winch	64.5	11.1	Kolsch	mash	
	Wayne	Lunn	63.5	11.2	Blonde Ale	mash	
	Steve	Court	60.5	11.5	Dusseldorf Altbier	mash	
	Tim	Harriss	58	11.1	Kolsch	mash	
	Mike	Leupold	55	11.1	Kolsch	mash	
	Daniel	Sosnowski	39.5	11.2	Hybrid beer lowcarb blonde	kit	
	Tom	Ballantyne	39.5	11.2	lager Kolsch	mash	
	10111	Dallarityrie	39	11.1	KUISCII	IIIaSII	
					Sponsor: BELGIAN BEER CAFÉ -		
	2. BELGIAN, FR			46.4=	Oostende		
1	Sam	Stacey	85	12.15	Saison	mash	
1 2	Sam Anthony	Stacey King	85 84	12.1	Saison Belgian Witbier	mash	
1	Sam Anthony Darren	Stacey King Mitolo	85 84 83	12.1 12.6	Saison Belgian Witbier Belgian Strong Golden Ale	mash mash	
1 2	Sam Anthony Darren Jason	Stacey King Mitolo Burdett	85 84 83 73	12.1 12.6 12.4	Saison Belgian Witbier Belgian Strong Golden Ale Dubbel	mash mash mash	
1 2	Sam Anthony Darren Jason Russell	Stacey King Mitolo Burdett Taylor	85 84 83 73 71.5	12.1 12.6 12.4 12.4	Saison Belgian Witbier Belgian Strong Golden Ale Dubbel Dubbel	mash mash mash mash	
1 2	Sam Anthony Darren Jason	Stacey King Mitolo Burdett	85 84 83 73	12.1 12.6 12.4	Saison Belgian Witbier Belgian Strong Golden Ale Dubbel	mash mash mash	

				Belgian Pale Ale with	
Anthony	King	69.5	12.2	mandarin,cuminetc	mash
Dave	White	61	12.1	Belgian Witbier	extract
Greg	Lee	61	12.2	Belgian Pale Ale	extract/mash
Dave	White	60.5	12.1	Belgian Witbier	extract
Wayne	Lunn	60.5	12.7	Belgian Strong Dark Ale	mash
Ken	Jermey	60.5	12.7	Belgian Strong Dark Ale	mash
Alex	Szabo	60	12.6	Belgian Strong Golden Ale	kit
Matt	Hogg	51	12.1	Belgian Witbier	extract
Matt	Hogg	51	12.1	Belgian Witbier	extract
	3.5			-	

13. FRUIT & OTHER SPECIALTY BEER				Sponsor: BREWMAKER HOME BREWING		
1	Peter	Winch	75.5	13.2	Herb Beer	mash
					Fruit/herb/vegetable beer	
2	Anthony	King	73	13.2	pumpkin	mash
3	Bruce	Smith	72	13.2	Chilli Lager	mash
	Ken	Jermey	70.5	13.3	Christmas Spiced Beer	mash
	Anthony	King	69	13.6	Smoked Porter	mash
	Tim	Harriss	64.5	13.6	Double Chocolate Stout	mash
	Ken	Jermey	62	13.5	Oak Aged Porter	kit
	Bruce	Smith	60.5	13.6	Ginger Beer	kit
	Dave	White	53	13.1	Fruit Beer Cherry	extract
	Dave	White	47	13.1	Fruit Beer Raspberry	extract

BEST MASH OF SHOW BEST KIT/EXTRACT OF SHOW BEST BREWER OF SHOW

Ken Jermey Bruce Smith Adam Beauchamp Sponsor: BeerBelly Sponsor: Coopers Sponsor: Holdfast Brew Pub