

2009 Colorado State Fair



HOMEBREW COMPETITION

The Colorado State Fair is proud to announce the 2009 Homebrew Competition, an American Homebrewers Association Sanctioned Event. All of the winning homebrews will be displayed in the Creative Arts Building for the interest and enjoyment of the public. The Colorado State Fair Homebrew Competition is open to anyone 21 years of age or older who makes beer/ale as a hobby.

ENTRY FORM, RECIPE FORM, FEE & BEER:

Homebrew entry form, recipe form, fee & beer deadline is **SATURDAY, AUGUST 15, 2009.**

ENTRY FEE:

Entry fees are \$5.00 per entry.



ENTRIES CONSISTS OF:

One entry consists of three (3) bottles. To assure the anonymity of exhibitor, bottles must be standardized to the current AHA competition requirements: 10-14 oz green or brown bottles with no paper or inked labels, raised glass brand-name designs or any other identifying or distinguishing marks on the bottle identifying the brewer. Each three (3) bottle entry must have three (3) identical labels attached with rubber bands. Each three (3) bottle entry must be accompanied by a completed recipe form. Be sure that you enter your beer into the proper style category. Styles accepted include all styles as listed in the 2004 AHA Category Descriptions.

JUDGING:

Qualified judges will conduct the judging and any placement in or removal from a category will be at the discretion of the judging chairman. If the judges are faced with an obviously flawed bottle of beer, no more than one additional bottle of the same entry will be opened and tasted. In the interest of achieving valid results, the judges will have an appeal process. The judges will retain the option to combine categories. Judging is based on the merit of the beer, and awards will be awarded at the discretion of the judges. Judging is in accordance with the AHA & BJCP. If judging or stewarding and competing, you may not judge or steward a category that you have entered. **Judging will occur Friday, August 28, 2009 at 10:00am in the Special Events Tent (east end of the Colorado Pavilion).** Judging is open to the public.

AWARDS:

- | | |
|------------|--------------|
| 1st Place: | GOLD MEDAL |
| 2nd Place: | SILVER MEDAL |
| 3rd Place: | BRONZE MEDAL |

SPECIAL AWARDS:

JOHN HANLEY MEMORIAL AWARD:

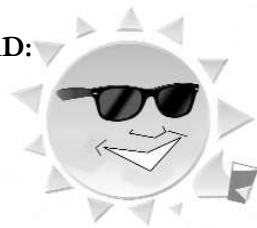
Best of Category 2 Pilsner

BEST OF SHOW:

PLAQUE & 100 AWARD SEALS

MEAD/CIDER BEST OF SHOW:

PLAQUE & 100 AWARD SEALS



*Awards Ceremony during Foam Fest 2009.
Please see enclosed flyer.*

BEER ACCEPTED FOUR (4) WAYS:

1. Hand-Delivered

Homebrew will be accepted the week of **August 10-15, 2009, 8am-5pm at the Colorado State Fair General Entry Office.**

2. Denver Drop-Off

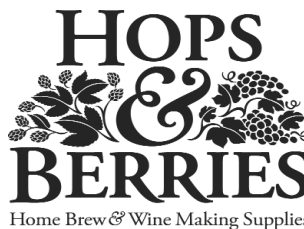
Homebrew will be accepted the week of **August 10-15, 2009**



The Brew Hut will not issue receipts for your entries, or be held liable for your entries. All rules apply.

3. Fort Collins Drop-Off

Homebrew will be accepted the week of **August 10-15, 2009**



125 Remington Street
Fort Collins
970-493-2484
www.hopsandberries.com

Hops & Berries will not issue receipts for your entries, or be held liable for your entries. All rules apply.

4. Shipped

Pack your bottles carefully! Be sure to include entry/recipe form and rubber band one (1) bottle ID form to each bottle shipped. Do not ship your entry prior to **August 10.**

Ship To:

Colorado State Fair
Homebrew Competition/Yeast Samples
Attn: Deborah Wallace
1001 Beulah Avenue
Pueblo, CO 81004

*Questions about the contest, entry forms or need flyers: call
1.800.876.4567 or 719.404.2080
or visit us at www.coloradostatefair.com*



BJCP Beer Styles 2004

1. LIGHT LAGER

- 1A. Lite American Lager
- 1B. Standard American Lager
- 1C. Premium American Lager
- 1D. Munich Helles
- 1E. Dortmunder Export

2. PILSNER

- 2A. German Pilsner (Pils)
- 2B. Bohemian Pilsner
- 2C. Classic American Pilsner

3. EUROPEAN AMBER LAGER

- 3A. Vienna Lager
- 3B. Oktoberfest/Marzen

4. DARK LAGER

- 4A. Dark American Lager
- 4B. Munich Dunkel
- 4C. Schwarzbier (Black Beer)

5. BOCK

- 5A. Maibock/Hells Bock
- 5B. Traditional Bock
- 5C. Dopperbock
- 5D. Eisbock

6. LIGHT HYBRID BEER

- 6A. Cream Ale
- 6B. Blonde Ale
- 6C. Kolsch
- 6D. American Wheat or Rye Beer

7. AMBER HYBRID BEER

- 7A. Northern German Altbier
- 7B. California Common Beer
- 7C. Dosseldorf Altbier

8. ENGLISH PALE ALE

- 8A. Standard/Ordinary Bitter
- 8B. Special/Best/Premium Bitter
- 8C. Extra Special/Strong Bitter
(English Pale Ale)

9. SCOTTISH & IRISH ALE

- 9A. Scottish Light 60/-
- 9B. Scottish Heavy 70/-
- 9C. Scottish Export 80/-
- 9D. Irish Red Ale
- 9E. Strong Scotch Ale

10. AMERICAN ALE

- 10A. American Pale Ale
- 10B. American Amber Ale
- 10C. American Brown Ale

11. ENGLISH BROWN ALE

- 11A. Mild
- 11B. Southern English Brown
- 11C. Northern English Brown Ale

12. PORTER

- 12A. Brown Porter
- 12B. Robust Porter
- 12C. Baltic Porter

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13E. American Stout
- 13F. Russian Imperial Stout

14. INDIA PALE ALE (IPA)

- 14A. English IPA
- 14B. American IPA
- 14C. Imperial IPA

15. GERMAN WHEAT & RYE BEER

- 15A. Weizen/Weissbier
- 15B. Dunkelweizen
- 15C. Weizenbock
- 15D. Roggenbier (German Rye Beer)

16. BELGIAN & FRENCH ALE

- 16A. Witbier
- 16B. Belgian Pale Ale
- 16C. Saison
- 16D. Biore de Garde
- 16E. Belgian Specialty Ale

17. SOUR ALE

- 17A. Berliner Weisse
- 17B. Flanders Red Ale
- 17C. Flanders Brown Ale/Oud Bruin
- 17D. Straight (Unblended) Lambic
- 17E. Gueuze
- 17F. Fruit Lambic

18. BELGIAN STRONG ALE

- 18A. Belgian Blonde Ale
- 18B. Belgian Dubbel
- 18C. Belgian Triple
- 18D. Belgian Golden Strong Ale
- 18E. Belgian Dark Strong Ale

19. STRONG ALE

- 19A. Old Ale
- 19B. English Barleywine
- 19C. American Barleywine

20. FRUIT BEER

- 20A. Fruit Beer

21. SPICE/HERB/VEGETABLE BEER

- 21A. Spice, Herb, or Vegetable Beer
- 21B. Christmas/Winter Specialty Spiced Beer

22. SMOKE-FLAVORED & WOOD-AGED BEER

- 22A. Classic Rauchbier
- 22B. Other Smoked Beer
- 22C. Wood-Aged Beer

23. SPECIALTY BEER

- 23A. Specialty Beer

24. TRADITIONAL MEAD

- 24A. Dry Mead
- 24B. Semi-Sweet Mead
- 24C. Sweet Mead

25. MELOMEL (FRUIT MEAD)

- 25A. Cyser (Apple Melomel)
- 25B. Pymment (Grape Melomel)
- 25C. Other Fruit Melomel

26. OTHER MEAD

- 26A. Metheglin
- 26B. Braggot
- 26C. Open Category Mead

27. STANDARD CIDER & PERRY

- 27A. Common Cider
- 27B. English Cider
- 27C. French Cider
- 27D. Common Perry
- 27E. Traditional Perry

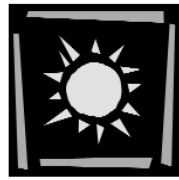
28. SPECIALTY CIDER & PERRY

- 28A. New England Cider
- 28B. Fruit Cider
- 28C. Applewine
- 28D. Other Specialty Cider/Perry



<http://www.bjcp.org>

2009



Colorado State Fair



The American Homebrewers Association

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



BOTTLE ID FORM . . .

Name _____

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ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information

Name(s) Street Address City State ZIP/Postal Code Phone (h) Phone (w) Email Address Club Name (if appropriate)

Entry Information

Name of Brew Category (No.) Subcategory (A-F) Category/Subcategory (print full names)

- For Mead and Cider: Still, Dry, Sparkling, Petillant, Sweet
For Mead: Hydromel (light mead), Standard Mead, Sack (strong mead)

Special Ingredients/Classic Style (required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Ingredients and Procedures

Number of U.S. gallons brewed for this recipe

WATER TREATMENT Type/Amount

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type

Brand

Amount

YEAST NUTRIENTS Type/Amount

CARBONATION forced CO2 Bottle Conditioned

Volumes of CO2

Type/Amount of Priming Sugar

BOILING TIME Hrs. Min.

SPECIFIC GRAVITIES Original

Terminal

FERMENTATION Duration (days) Temperature (°F)

Primary

Secondary

Other

BREWING DATE

BOTTLING DATE

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

Table with 3 columns: AMOUNT (LB.), TYPE/BRAND, USE (MASH/STEEP)

HOPS

Table with 6 columns: AMOUNT (OZ.), PELLETS OR WHOLE?, TYPE, %A ACID, USE (BOIL STEEP, DRY, ETC.), MIN. FROM END OF BOIL

MASH SCHEDULE

Table with 3 columns: STEP, TEMPERATURE, TIME

Finings

Type

Amount

Please use the back of this form for brewer's specifics.