

# 2008 HOME BREW COMPETITION

Chairperson: Katie Duggan

Sponsored by: North Shore Brewers Homebrew Club

## RULES & REGULATIONS

1. Anyone 21 years of age or older may enter.
2. More than one entry may be made per class, however they must be from different fermentations or of different ingredients.
3. This will be a BJCP sanctioned competition. All entries will be judged on an individual basis - judging sheets and a list of winners will be mailed to all entrants. The list of winners will also be posted on the North Shore Brewers' web site <<http://www.hbd.org/northshore>> after the competition.
4. Each entry shall consist of (3) three 10-22 oz. unlabeled bottles (7 oz. bottles are permissible for strong ale categories). Caps should be plain or blacked out with a felt-tipped pen to prevent association with a particular brewer. Swing tops permitted.
5. All entries must be brewed at home. No commercial operation or equipment may be used. All entries become the property of the Topsfield Fair Home Brew Committee.
6. It is the entrant's responsibility to enter his or her beer in the proper class, as defined in the 2004 BJCP Style Guide (available on-line at <<http://www.bjcp.org>>). No entry will be reclassified.
7. An entry fee of (\$5.00) five dollars shall be paid for each entry. Competitors with (5) five or more entries shall pay an entry fee of (\$4.00) four dollars per entry.

8. Entries will be accepted at the Coolidge Building on the Fairgrounds, from August 27th through August 29th between 6:00 pm and 8:00 pm. The following locations will be accepting entries during normal business hours, until August 30th at closing:

*Boston Brewin'* 281 Cabot St. Beverly, MA 01915 (978) 921-1559

*The Modern Homebrew Emporium* 2304 Mass Ave. Cambridge, MA 02140 (617) 498-0400

Entries may be shipped to:

Topsfield Fair Homebrew, 207 Boston Street, Topsfield, MA 01983

**No entries will be accepted after 5:00 pm, September 1st.**

9. Winning entries will be on display in the Coolidge Building during the Fair from October 3 – October 13.
10. Entry forms may be duplicated if extra ones are unavailable. Additional entry forms can be found on the North Shore Brewers' website, <<http://www.northshorebrewers.org>>.
11. Any exhibits that are deemed unworthy by the judges will not receive awards.

## 2004 BJCP STYLE CHART

STYLE	OG	FG	ABV%	IBU	COLOR SRM
<b>1. LIGHT LAGER</b>					
A. Lite American Lager	1.030-40	0.998-1.008	3.2-4.2	8-12	2-3
B. Standard American Lager	1.040-50	1.004-10	4.2-5.1	8-15	2-4
C. Premium American Lager	1.046-56	1.008-12	4.7-6.0	15-25	2-6
D. Munich Helles	1.045-51	1.008-12	4.7-5.4	16-22	3-5
E. Dortmunder Export	1.048-56	1.010-15	4.8-6.0	23-30	4-6
<b>2. PILSNER</b>					
A. German Pilsner (Pils)	1.044-50	1.008-13	4.4-5.2	25-45	2-5
B. Bohemian Pilsener	1.044-56	1.013-17	4.2-5.4	35-45	3.5-6
C. Classic American Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
<b>3. EUROPEAN AMBER LAGER</b>					
A. Vienna Lager	1.046-52	1.010-14	4.5-5.7	18-30	10-16
B. Oktoberfest/Märzen	1.050-56	1.012-16	4.8-5.7	20-28	7-14
<b>4. DARK LAGER</b>					
A. Dark American Lager	1.044-56	1.008-12	4.2-6.0	8-20	14-22
B. Munich Dunkel	1.048-56	1.010-16	4.5-5.6	18-28	14-28
C. Schwarzbier	1.046-52	1.010-16	4.4-5.4	22-32	17-30+
<b>5. BOCK</b>					
A. Maibock/Helles Bock	1.064-72	1.011-18	6.3-7.4	23-35	6-11
B. Traditional Bock	1.064-72	1.013-19	6.3-7.2	20-27	14-22
C. Doppelbock	1.072-96+	1.016-24+	10.0+ 7.0-	16-26+	6-25
D. Eisbock	1.078-120+	1.020-35+	14.0+ 9.0-	25-35+	18-30+
<b>6. LIGHT HYBRID BEER</b>					
A. Cream Ale	1.044-55	1.006-12	3.8-5.5	15-20	2.5-5
B. Blonde Ale	1.038-54	1.008-13	4.2-5.6	15-28	3-6
C. Kölsch	1.044-50	1.007-11	4.4-5.2	20-30	3.5-5
D. American Wheat or Rye Beer	1.040-55	1.008-13	4.0-5.5	15-30	3-6

STYLE	OG	FG	ABV%	IBU	COLOR SRM
<b>7. AMBER HYBRID BEER</b>					
A. North German Altbier	1.046-54	1.010-15	4.5-5.2	25-40	13-19
B. California Common Beer	1.048-54	1.011-14	4.5-5.5	30-45	10-14
C. Düsseldorf Altbier	1.046-54	1.010-15	4.5-5.2	35-50	13-17
<b>8. ENGLISH PALE ALE</b>					
A. Standard/Ordinary Bitter	1.032-40	1.007-11	3.2-3.8	25-35	4-14
B. Special/Best/Premium Bitter	1.040-48	1.008-12	3.8-4.6	25-40	5-16
C. Extra Special/Strong Bitter (English Pale Ale)	1.048-60+	1.010-16	4.6-6.2	30-50+	6-18
<b>9. SCOTTISH AND IRISH ALE</b>					
A. Scottish Light 60/-	1.030-35	1.010-13	2.5-3.2	10-20	9-17
B. Scottish Heavy 70/-	1.035-40	1.010-15	3.2-3.9	10-25	9-17
C. Scottish Export 80/-	1.040-54	1.010-16	3.9-5.0	15-30	9-17
D. Irish Red Ale	1.044-60	1.010-14	4.0-6.0	17-28	9-18
E. Strong Scotch Ale	1.070-130	1.018-30+	6.5-10.0	17-35	14-25
<b>10. AMERICAN ALE</b>					
A. American Pale Ale	1.045-60	1.010-15	4.5-6.0	30-45+	5-14
B. American Amber Ale	1.045-60	1.010-15	4.5-6.0	25-40+	10-17
C. American Brown Ale	1.045-60	1.010-16	4.3-6.2	20-40	18-35
<b>11. ENGLISH BROWN ALE</b>					
A. Mild	1.030-38	1.008-13	2.8-4.5	10-25	12-25
B. Southern English Brown Ale	1.035-42	1.011-14	2.8-4.2	12-20	19-35
C. Northern English Brown Ale	1.040-52	1.008-13	4.2-5.4	20-30	12-22
<b>12. PORTER</b>					
A. Brown Porter	1.040-52	1.008-14	4.0-5.4	18-35	20-30
B. Robust Porter	1.048-65	1.012-16	4.8-6.0	25-50+	22-35+
C. Baltic Porter	1.060-90	1.016-24	5.5-9.5	20-40	17-30
<b>13. STOUT</b>					
A. Dry Stout	1.036-50	1.007-11	4.0-5.0	30-45	25-40+
B. Sweet Stout	1.042-56	1.010-23	4.0-6.0	25-40	30-40+
C. Oatmeal Stout	1.048-65	1.010-18	4.2-5.9	25-40	22-40+
D. Foreign Extra Stout	1.056-75	1.010-18	5.5-8.0	30-70	30-40+
E. American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40+
F. Imperial Stout	1.075-95+	1.018-30+	8.0-12.0+	50-90+	30-40+
<b>14. INDIA PALE ALE (IPA)</b>					
A. English IPA	1.050-75	1.010-18	5.0-7.5	40-60	8-14
B. American IPA	1.056-75	1.010-18	5.5-7.5	40-60+	6-15
C. Imperial IPA	1.075-90+	1.012-20	7.5-10.0+	60-100+	8-15
<b>15. GERMAN WHEAT AND RYE BEER</b>					
A. Weizen/Weissbier	1.044-52	1.010-14	4.3-5.6	8-15	2-8
B. Dunkelweizen	1.044-56	1.010-14	4.3-5.6	10-18	14-23
C. Weizenbock	1.064-80+	1.015-22	6.5-8.0+	15-30	12-25
D. Roggenbier (German Rye Beer)	1.046-56	1.010-14	4.5-6.0	10-20	14-19
<b>16. BELGIAN AND FRENCH ALE</b>					
A. Witbier	1.044-52	1.008-12	4.5-5.5	10-20	2-4
B. Belgian Pale Ale	1.048-54	1.010-14	4.8-5.5	20-30	8-14
C. Saison	1.048-80	1.010-16	5.0-8.5	25-45	5-12
D. Bière de Garde	1.060-80	1.012-18	6.0-8.0	20-30	6-19
E. Belgian Specialty Ale	Variable	Variable	Variable	Variable	Variable

<b>17. SOUR ALE</b>					
A. Berliner Weisse	1.028-32	1.004-06	2.8-3.6	3-8	2-3
B. Flanders Red Ale	1.046-54	1.008-16	5.0-5.5	15-25	10-16
C. Flanders Brown Ale/Oud Bruin	1.043-77	1.012-16	4.0-8.0	15-25	15-20
D. Straight (Unblended) Lambic	1.040-54	1.000-10	5.0-6.5	<10	3-7
E. Gueuze	1.040-60	1.000-06	5.0-8.0	<10	3-7
F. Fruit Lambic	1.040-60	1.000-10	5.0-7.0	<10	3-7+
<b>18. BELGIAN STRONG ALE</b>					
A. Belgian Blond Ale	1.062-75	1.008-16	6.0-7.5	20-30	4-6
B. Belgian Dubbel	1.062-75	1.010-18	6.0-7.5	15-25	10-14
C. Belgian Tripel	1.075-85	1.010-16	7.5-9.0	25-38	4.5-6
D. Belgian Golden Strong Ale	1.070-95	1.010-16	7.5-10.0	25-35	4-6
E. Belgian Dark Strong Ale	1.075-110+	1.010-24	8.0-12.0+	15-25+	14-20
<b>19. STRONG ALE</b>					
A. Old Ale	1.060-90+	1.015-22+	6.0-9.0+	30-60+	10-22+
B. English Barleywine	1.080-120+	1.018-30+	8.0-12.0+	35-70	8-22
C. American Barleywine	1.080-120+	1.016-30+	8.0-12.0+	50-120+	10-19
<b>20. FRUIT BEER</b>	Varies	with	base	beer	style
<b>21. SPICE/HERB/VEGETABLE BEER</b>					
A. Spice, Herb, or Vegetable Beer	Varies	with	base	beer	style
B. Christmas/Winter Specialty Spiced Beer	Varies	with	base	beer	style
<b>22. SMOKE-FLAVORED &amp; WOOD-AGED BEER</b>					
A. Classic Rauchbier	1.050-56	1.012-16	4.8-6.0	20-30	14-22+
B. Other Smoked Beer	Varies	with	base	beer	style
C. Wood-Aged Beer	Varies	with	base	beer	style
<b>23. SPECIALTY BEER</b>	Varies	with	base	beer	style

887-8357 (work) 887-2988 (home)

# R.E. THOMPSON COMPANY

EXCAVATING CONTRACTOR  
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COMPLETE BACKHOE & DOZER WORK

Richard E. Thompson  
Owner

50B Main Street • Topsfield, MA 01983

# AMATEUR HOMEBREWERS COMPETITION ENTRY FORM

PLEASE PRINT:

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ E-Mail \_\_\_\_\_

Club \_\_\_\_\_

Please be sure to include Class & Sub-Class.

Class	Sub-Class	Description & Unusual Ingredients	Fee
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

**Instructions:**

- 1.) Review competition rules.
- 2.) Fill out entry form above.
- 3.) Fill out bottle registration forms, one for *each* bottle, and affix to bottles with rubber bands.
- 4.) Send with check or money order made payable to: Topsfield Fair Homebrew.

**REGISTRATION FORM**

Name of Competitor \_\_\_\_\_

Class Entered \_\_\_\_\_

Sub-Class Entered \_\_\_\_\_

**REGISTRATION FORM**

Name of Competitor \_\_\_\_\_

Class Entered \_\_\_\_\_

Sub-Class Entered \_\_\_\_\_

**REGISTRATION FORM**

Name of Competitor \_\_\_\_\_

Class Entered \_\_\_\_\_

Sub-Class Entered \_\_\_\_\_

**FORGOTTEN SOMETHING?**

- ✓ Clean bottles of correct size.
- ✓ Registration form attached to each bottle with rubber band.
- ✓ There are **three** bottles for each entry.
- ✓ All forms are filled out completely.
- ✓ Entry fee is enclosed.

Any questions about the competition regulations, procedures, awards, etc., should be directed to:

Katie Duggan  
(978) 762-4789  
(leave message)  
or by e-mail to:  
kateduggan@comcast.net