

## 2008 VICTORIAN AMATEUR BREWING CHAMPIONSHIP CLOSING DATE FOR ENTRIES: Sat 20<sup>th</sup> Sept 2008. No Late Entries.

**\$10 for first entry, \$6 for subsequent entries**, cheques payable to 'VICBREW'. Entries can be delivered to participating brew stores in Victoria (including *Geelong Home Brewing, Grain & Grape, Greensborough Home Brewing Supplies, Narre Brew Supplies, The Brewer's Den, Ballarat Home Brew Centre, Bendigo Home Brew Centre, Ezybrew, Raglan St., Sale and Magick Brew*) or delivered to: Mark Hibberd Ph: 9580 0372.

Judging will be on 4<sup>th</sup> & 5<sup>th</sup> October 2008 at Beer DeLuxe, Federation Square, Flinders Street Melbourne. Melways 1A P10

### Rules & Information

- Maximum of 2 entries per category per brewer. Within this limit, only one entry per style. The beer style nominated must be a designated style for the category, as listed over the page. Entries open to Victorian residents only. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: [www.vicbrew.org](http://www.vicbrew.org)
- One bottle (per entry 750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Tied placing's where judging points are used will be separated by applying the following criteria in order until a winner is found: a) highest score for "overall impression"; b) highest score for "flavour"; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the tie stands.
- "Champion Brewer" and "Best Club" will be determined by the sum of points awarded: 1<sup>st</sup>: 3 points, 2<sup>nd</sup>: 2 points and 3<sup>rd</sup>: 1 point. The "Champion Brewer" will be awarded a free Australian National HomeBrew Conference pass courtesy of the ANHC committee.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5. to be invoked in the event of a tie. Cider and Mead are not eligible for Champion Beer award.
- Best Novice Trophy is open to brewers who have not placed 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> in previous VicBrew accredited competitions.
- Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
- Brewers of the best three beers in each Category, which score at least 60%, will be invited to enter that beer (or a replacement) in the National Championship to be held in Melbourne on Thursday 23<sup>rd</sup> October 2008. Entry fee to VicBrew 2008 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
- Presentations for VicBrew 2008 to be made after 5 pm on Sunday 5<sup>th</sup> October.

### ENTRY FORM — VICBREW 2008 Closing Date: 20<sup>th</sup> September

Please fold page or cut off entry form and **attach with rubber band** to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Brewer Details (Information supplied will only be used by VicBrew.)		Organiser use only – entry #	
Brewer's Name (If multiple brewers, give primary brewer – only one name accepted)			
Address (street)		Suburb	
Email		Postcode	
Phone		Club	

Beer Details (For list of Categories & Styles within Categories, see over. Maximum of TWO entries per Category per brewer.)			
Category #	Category name	Style #	Please specify so that your beer can be judged properly.
Name of Brew (optional)			Bottle Cap ID
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast Used		Original Gravity	Final Gravity
Full recipe may be requested from placegetters to produce a recipe booklet.			

Cost: \$10 for first entry from each brewer, \$6 for subsequent entries	Payment included <input type="checkbox"/> with this entry
<input type="checkbox"/> Cash	<input type="checkbox"/> as part of a bulk payment.
<input type="checkbox"/> Cheque payable to 'VICBREW'	Payment for bulk entries can be combined in a single envelope, but please include with payment a list of Brewers and Beer Entries paid for.

## Categories & Styles for Vicbrew 2008



Category	Styles (Beers can only be entered in the listed styles)	
<b>1. LOW ALCOHOL (&lt;3.5% alc)</b>	1.1 Light Australian Lager 1.2 Light Wheat Beer 1.3 English Ordinary Bitter	1.4 English Mild 1.5 Scottish Light (60/-)
<b>2. BRITISH &amp; IRISH ALE</b>	2.1 English Special/Best Bitter 2.2 English Extra Special Bitter 2.3 English Pale Ale	2.4 Irish Red Ale 2.5 Scottish Heavy (70/-) 2.6 Scottish Export (80/-)
<b>3. PALE ALE</b>	3.1 Australian Pale Ale 3.2 American Pale Ale	3.3 English IPA (India Pale Ale) 3.4 American IPA (India Pale Ale)
<b>4. DARK ALE</b>	4.1 Australian Dark 4.2 Northern English Brown Ale 4.3 Southern English Brown Ale	4.4 American Brown 4.5 Brown Porter 4.6 Robust Porter
<b>5. STOUT</b>	5.1 Dry Stout 5.2 Australian/Foreign Extra Stout	5.3 Sweet Stout 5.4 Oatmeal Stout
<b>6. STRONG ALE (&gt;6% alc)</b>	6.1 Old Ale (English Strong Ale) 6.2 Strong Scotch Ale 6.3 Imperial India Pale Ale	6.4 English Barleywine 6.5 American Barleywine 6.6 Russian Imperial Stout
<b>7. PALE LAGER</b>	7.1 Pale Australian Lager 7.2 Premium Australian Lager 7.3 Pale Continental Lager 7.4 Munich Helles	7.5 Dortmunder Export 7.6 Classic American Pils 7.7 German Pilsener 7.8 Bohemian Pilsner
<b>8. DARK LAGER</b>	8.1 Dark Lager 8.2 Munich Dunkel 8.3 Schwarzbier (Black Beer)	8.4 Vienna Lager 8.5 Oktoberfest/Märzen
<b>9. STRONG LAGER (&gt;6% alc)</b>	9.1 Strong Pale Lager 9.2 Traditional Bock 9.3 Maibock/Helles Bock	9.4 Eisbock 9.5 Doppelbock 9.6 Baltic Porter
<b>10. WHEAT &amp; RYE BEER</b>	10.1 Berliner Weisse 10.2 Australian Wheat 10.3 Weizen/Weissbier	10.4 Dunkelweizen 10.5 Weizenbock 10.6 Roggenbier (German Rye Beer)
<b>11. HYBRID BEER</b>	11.1 Kölsch 11.2 Düsseldorfer Altbier 11.3 North German Altbier	11.4 California Common Beer 11.5 Cream Ale 11.6 Blonde Ale
<b>12. BELGIAN, FRENCH &amp; SOUR BEER</b>	12.1 Belgian Witbier 12.2 Belgian Pale Ale 12.3 Belgian Blonde Ale 12.4 Dubbel 12.5 Tripel 12.6 Belgian Strong Golden Ale 12.7 Belgian Strong Dark Ale 12.8 Biere De Garde	12.9 Belgian Specialty Ale 12.10 Flanders Red Ale 12.11 Flanders Brown Ale/Oud Bruin 12.12 Straight (unblended) Lambic 12.13 Fruit Lambic 12.14 Gueuze 12.15 Saison
<b>13. FRUIT &amp; OTHER SPECIALTY BEER</b>	13.1 Fruit Beer 13.2 Spice/Herb/Vegetable Beer 13.3 Christmas/Winter Specialty Spiced Beer	13.4 Classic Rauchbier (Smoked Beer) 13.5 Wood-aged Beer 13.6 Other Specialty: Specify the fruit, herb, spice, vegetable, smoke or other details.
<b>14. CIDER</b>	14.1 Dry Cider	14.2 Sweet Cider
<b>15. MEAD</b>	Dry Mead, Sweet Mead, Cyser, Braggot, Melomel, Metheglin, Pymment	
<b>16. CHAMPION BEER OF SHOW</b>		
<b>17. BEST NOVICE BREWER</b>		
<b>18. CHAMPION BREWER</b>		
<b>19. BEST CLUB OF SHOW</b>		
<b>20. SCOTT VERNON PERPETUAL TROPHY FOR BEST EXHIBITED CLUB OF SHOW</b>		

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