

Prize

Style

Base Style

Additional Information

Jason Hanlon

05b First Kölsch

16b Third Oatmeal Stout

Doug and Elsie Hartmann

01d Third American Wheat Beer

Leonard D. Jeremy

15a Second Irish Red Ale
Organic all-grain

Danny Mejia

18b Third American Pale Ale

25b Second Saison Saison
Strength: super; Color: pale

Justin Motta

28c Third Wild Specialty Beer Amber Saison
Fermented with Concord grape yeast

Dennis Nolan

29a Third Fruit Beer American Pale Ale
Added fruit: Blueberries; Carbonation: medium

30c Second Winter Seasonal Beer American Brown Ale
Hazelnut Brown Ale

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Dennis Nolan

30a	Third	Spice, Herb, or Vegetab	Porter
	Double Dutch Chocolate Porter		
M2E	Second	Melomel	Apple Cider
	Peaches; Orange Honey; Lightly carbonated; strong; low sweetness		
M4A	Honorable Mention	Braggot	Wheat Beer
	Orange Honey Wheat Beer: Strong; Lightly carbonated; low sweetness		

Steve Rannals

18a	Third	Blonde Ale	
30a	Third	Spice, Herb, or Vegetab	Baltic Porter
	Vanilla and bourbon added to give barrel-aged character		

Tom Spaulding

26b	Second	Belgian Dubbel	
28a	Second	Brett Beer	Belgian Pale Ale
	With Rye; Brett brux added at bottling		

Steve Tanner

21a	Second	American IPA	West Coast IPA
	OG: 1.064; ABV: 7.2%; IBU: 70.8;		
34a	Second	Clone Beer	Focal Banger (Alchemis
	New England-style IPA: "soft" mouthfeel, "juicy" hops character , and a hazy appearance;		

Jered Chaney and Joel Wickersham

18b	Second	American Pale Ale	
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Scott Wilson

21a	Second	American IPA	American IPA
	Simcoe & Mosaic hops. Fermented with California Ale Yeast.		
28c	Second	Wild Specialty Beer	Saison
	Mixed fermentation with fresh raspberries from Gizdich		
28a	Second	Brett Beer	Saison
	Saison with multiple strains of Brett.		
30a	Third	Spice, Herb, or Vegetab	American Stout
	With Lactose and vanilla beans		

John Wyatt

28b	Third	Mixed-Fermentation So	Brown Porter
	British ale yeast in primary, secondary with sour batchkidz , aged with oak cubes and blackberries		
C1A	First	New World Cider	
	Carbonation: 2; sweetness: semi dry		