

HOMEBREW DEPARTMENT #170

Margie Lynch-Freshner
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AREA:	Open to amateur brewers from Santa Cruz, Monterey, Santa Clara, San Benito and San Mateo counties.
ENTRY DEADLINE:	Online before drop-off, or with entry at drop-off.
ENTRY FEE:	\$5.00 per entry
RECEIVING DATES:	<u>Fairgrounds Receiving</u> August 12, 9 AM – 5 PM only Fairgrounds Harvest Building Kitchen <u>Early Receiving Drop points</u> August 5-11 only <u>During Business Hours</u> Seabright Brewery 519 Seabright Avenue Santa Cruz http://seabrightbrewery.com Fermentation Solutions 2507 Winchester Blvd., Campbell www.fermentationsettlement.com
ENTRY FORM:	ONLINE ENTRIES are encouraged at www.santacruzcountyfair.com or use paper entry form
SYSTEM OF JUDGING:	Danish BJCP 2015 style Guidelines
RELEASE	Pick up at Fair or include stamp (one stamp per entry)

Information:

- Submit three 12oz. bottles per entry. You can only submit one entry per class, but you can submit entries in multiple classes within a section.
- If you pre-enter, on-line or by mail, you must drop off your entry and fee at one of the receiving locations.
- Entry will be judged within its class, based on BJCP style guidelines. Fair Sections and Classes map to BJCP 2015 Categories and Subcategories.
- Bottles must be free of commercial labels, residue, or any identifying marks (preprinted caps must be colored over with black ink). Judges may refuse to judge entries that do not meet these criteria.
- All Cider and Mead classes require additional information. Beer classes that require additional information have a star (*) after their name in the *Sections and Classes* Listing.
- Attach a label to each bottle with a rubber band (no tape or glue).
 - On-line registrations will receive a set of labels for bottles. Allow enough time between registration and drop-off
 - Paper registrations are requested to use the labels available at <http://www.zymurgeeks.org/fairhome.html> which have spaces for brewer information, class, section, and special ingredient information.
- Following the judging, a tasting will be held at the Paddy Smith Park, 2 PM to 4 PM open to all contest workers and entrants. Please bring your own glass for the tasting.
- A plaque will be awarded for Best of Show. Rosettes will be awarded to Best in Flight. All entries meeting BJCP/AHA award standard recommendations will receive 1st, 2nd, or 3rd place ribbons.

The Santa Cruz County Fair Homebrew competition is an A.H.A sanctioned event.

PREMIUM OFFERED PER CLASS		
1st RIBBON	2nd RIBBON	3rd RIBBON

Sections and Classes

For more information on the BJCP 2015 Style Guidelines, see: <http://www.bjcp.org/stylecenter.php>

BEER

SECTION 1: Standard American Beer

Classes:

1. American Light Lager
2. American Lager
3. Cream Ale
4. American Wheat Beer

SECTION 2: International Lager

Classes:

1. International Pale Lager
2. International Amber Lager
3. International Dark Lager

SECTION 3: Czech Lager

Classes:

1. Czech Pale Lager
2. Czech Premium Pale Lager
3. Czech Amber Lager
4. Czech Dark Lager

SECTION 4: Pale Malty European Lager

Classes:

1. Munich Helles
2. Festbier
3. Helles Bock

SECTION 5: Pale Bitter European Beer

Classes:

1. German Leichtbier
2. Kölsch
3. German Helles Exportbier
4. German Pils

SECTION 6: Amber Malty European Lager

Classes:

1. Märzen
2. Rauchbier
3. Dunkles Bock

SECTION 7: Amber Bitter European Beer

Classes:

1. Vienna Lager
2. Altbier
3. Kellerbier *

SECTION 8: Dark European Lager

Classes:

1. Munich Dunkel
2. Schwarzbier

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SECTION 9: Strong European Beer

Classes:

1. Doppelbock *
2. Eisbock
3. Baltic Porter

SECTION 10: German Wheat Beer

Classes:

1. Weissbier
2. Dunkles Weissbier
3. Weizenbock *

SECTION 11: British Bitter

Classes:

1. Ordinary Bitter
2. Best Bitter
3. Strong Bitter

SECTION 12: Pale Commonwealth Beer

Classes:

1. British Golden Ale
2. Australian Sparkling Ale
3. English IPA

SECTION 13: Brown British Beer

Classes:

1. Dark Mild
2. British Brown Ale
3. English Porter

SECTION 14: Scottish Ale

Classes:

1. Scottish Light
2. Scottish Heavy
3. Scottish Export

SECTION 15: Irish Beer

Classes:

1. Irish Red Ale
2. Irish Stout
3. Irish Extra Stout

SECTION 16: Dark British Beer

Classes:

1. Sweet Stout
2. Oatmeal Stout
3. Tropical Stout
4. Foreign Extra Stout

SECTION 17: Strong British Ale

Classes:

1. British Strong Ale
2. Old Ale
3. Wee Heavy
4. English Barleywine

SECTION 18: Pale American Ale

Classes:

1. Blonde Ale
2. American Pale Ale

SECTION 19: Amber and Brown American Beer

Classes:

1. American Amber Ale
2. California Common
3. American Brown Ale

SECTION 20: American Porter and Stout

Classes:

1. American Porter
2. American Stout
3. Imperial Stout

SECTION 21 IPA

Classes:

1. American IPA
2. Listed Specialty IPA *
3. Other Specialty IPA *

SECTION 22: Strong American Ale

Classes:

1. Double IPA
2. American Strong Ale
3. American Barleywine
4. Wheatwine

SECTION 23: European Sour Ale

Classes:

1. Berliner Weisse
2. Flanders Red Ale
3. Oud Bruin
4. Lambic
5. Gueuze
6. Fruit Lambic *

SECTION 24: Belgian Ale

Classes:

1. Witbier
2. Belgian Pale Ale
3. Bière de Garde *

SECTION 25: Strong Belgian Ale

Classes:

1. Belgian Blond Ale
2. Saison *
3. Belgian Golden Strong Ale

SECTION 26: Trappist Ale

Classes:

1. Trappist Single
2. Belgian Dubbel
3. Belgian Tripel
4. Belgian Dark Strong Ale

SECTION 27: Historical Beer

Classes:

1. Listed Historical Beer *
2. Other Historical Beer *

SECTION 28: American Wild Ale

Classes:

1. Brett Beer *
2. Mixed-Fermentation Sour Beer *
3. Wild Specialty Beer *

SECTION 29: Fruit Beer

Classes:

1. Fruit Beer *
2. Fruit and Spice Beer *
3. Specialty Fruit Beer *

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SECTION 30: Spiced Beer

Classes:

1. Spice, Herb, or Vegetable Beer *
2. Autumn Seasonal Beer *
3. Winter Seasonal Beer *

SECTION 31 Alternative Fermentables Beer

Classes:

1. Alternative Grain Beer *
2. Alternative Sugar Beer *

SECTION 32: Smoked Beer

Classes:

1. Classic Style Smoked Beer *
2. Specialty Smoked Beer *

SECTION 33: Wood Beer

Classes:

1. Wood-Aged Beer *
2. Specialty Wood-Aged Beer *

SECTION 34: Specialty Beer

Classes:

1. Clone Beer *
2. Mixed-Style Beer *
3. Experimental Beer *

MEAD *

SECTION 41: Traditional Mead

Classes:

1. Dry Mead
2. Semi-Sweet Mead
3. Sweet Mead

SECTION 42: Fruit Mead

Classes:

1. Cyser
2. Pymment
3. Berry Mead
4. Stone Fruit Mead
5. Melomel

SECTION 43: Spiced Mead

Classes:

1. Fruit and Spice Mead
2. Spice, Herb or Vegetable Mead

SECTION 44: Specialty Mead

Classes:

1. Braggot
2. Historical Mead
3. Experimental Mead

CIDER *

SECTION 51: Standard Cider and Perry

Classes:

1. New World Cider
2. English Cider
3. French Cider
4. New World Perry
5. Traditional Perry

SECTION 52: Specialty Cider and Perry

Classes:

1. New England Cider
2. Cider with Other Fruit
3. Applewine
4. Ice Cider
5. Cider with Herbs/Spices
6. Specialty Cider/Perry