

# 2014 Beer Competition

---

The 2<sup>nd</sup>-year Brewmaster students of Niagara College, as part of their final semester of studies, are holding an open beer competition. Breweries that are participating in the Beer & BBQ Festival are invited to submit beers to the competition. These can be from your regular line-up of beers, or special one-offs, or a combination of both. Best of all, there is no entry fee.

Beers will be blind judged in keeping with Beer Judge Certification Program (BJCP) guidelines for competitions, and feedback from the judges will be provided to every entrant.

Winners will be announced during the Beer & Rib Festival at the college on the afternoon of Saturday, April 12.

Got questions? Here are answers:

## **Who can enter?**

Just about anyone:

- Breweries
- Home-brewers and home-brewing clubs
- Niagara College Brewmaster students

## **How many beers can I enter?**

You may enter as many beers into as many categories as you wish.

## **What is the entry fee?**

There is no entry fee.

## **How do I enter?**

Fill out an entry form for each beer being entered (see Page 3 – make as many copies as needed) and drop off your UNLABELLED beer(s) at either:

- a. Niagara College Campus Beer Retail Store (135 Taylor Rd., Niagara-on-the-Lake campus, in the Teaching Brewery building). Store is open 11am–5pm every day
- b. Black Oak Brewery (75 Horner Ave #1, Etobicoke) during business hours.

## **What is the entry deadline?**

Entries must be received at either of the above locations by **Wednesday, March 26**.

## **How much beer do I need to enter?**

For each entry, we need: 6 x 341 mL bottles OR 4 x 650 mL bottles OR 6 x 355 mL cans OR 4 x 500 mL cans. **All bottles or cans must be UNLABELLED.**

## **What else do I need to know about entering my beer?**

You must enter each of your beers beer into a specific BJCP sub-category (see entry form).

- Exceptions: **Class 20 Fruit Beer** and **Class 23 Specialty Beer** have no sub-category. Entries in either of these categories must be accompanied by an explanation of the type of beer brewed and what the brewer was trying to accomplish.

**What standards will be beers be judged by?**

Beers will be judged by *BJCP Style Guidelines (2008)*.

**How will prizes be awarded?**

There will be one prize awarded for each overall Class, given to the highest-scoring beer in that Class. For instance, of all the porters entered in sub-classes 12A, 12B and 12C, the one with the highest mark would receive the prize for best Class 12 porter.

**I have more questions that haven't been answered here**

Contact Alan Brown at the college:

- Phone 905-641-2252 ext. 4637
- Email [alabrown@niagaracollege.ca](mailto:alabrown@niagaracollege.ca) (note that "ala" is missing the "n")

## NIAGARA COLLEGE 2014 BEER COMPETITION: ENTRY FORM

(A copy of this form must accompany each beer being entered. All bottles or cans must be unlabelled.)

BREWERY: \_\_\_\_\_ NAME OF BEER: \_\_\_\_\_

Contact: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

### THIS BEER IS BEING ENTERED INTO A BEER COMPETITION AND IS NOT FOR RESALE

Circle SUB-CLASS of beer being entered (i.e. 9D Irish Red Ale).

#### 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 Pilsener
- 2C. Classic American Pilsner.

#### 3. EUROPEAN AMBER LAGER.

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

#### 4. DARK LAGER

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

#### 5. BOCK.

- 5A. Maibock/Helles Bock
- 5B. Traditional Bock.
- 5C. Doppelbock
- 5D. Eisbock

#### 6. LIGHT HYBRID BEER.

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

#### 7. AMBER HYBRID BEER.

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

#### 8. ENGLISH PALE ALE

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

#### 9. SCOTTISH AND 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 AND RYE BEER.

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

#### 16. BELGIAN AND FRENCH ALE

- 16A. Witbier
- 16B. Belgian Pale Ale
- 16C. Saison
- 16D. Bière 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 Blond Ale
- 18B. Belgian Dubbel
- 18C. Belgian Tripel.
- 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\*\*

#### 21. SPICE/HERB/VEGETABLE BEER.

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

#### 22. SMOKE-FLAVORED and WOOD-AGED BEER.

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

#### 23. SPECIALTY BEER.\*\*

\*\*For CLASS 20 Fruit Beer and CLASS 23 Specialty Beer, add specific style of beer created (i.e. Pumpkin Ale, Cascadian Dark Ale, etc) and a short explanation of what the brewer was trying to create in terms of taste, appearance, etc.