

Appleton Libation Enthusiasts 2009 “All-American Beers” Competition

(BJCP/AHA Sanctioned Competition)

Entries Due: Friday, July 17th, 2009

Judging: Saturday, July 18th, 2009

Categories

Open to all beers in the following Categories of the 2008 BJCP style guidelines:

Group A – Light/ Pilsner/ Hybrid Beer

- 1A. Lite American Lager
- 1B. Standard American Lager
- 1C. Premium American Lager
- 2C. Classic American Pilsner
- 6A. Cream Ale
- 6B. Blonde Ale
- 6D. American Wheat or Rye Beer
- 7B. California Common Beer

Group B – Ale/ Stout/ Strong Beer

- 10A. American Pale Ale
- 10B. American Amber Ale
- 10C. American Brown Ale
- 13E. American Stout
- 14B. American IPA
- 19C. American Barleywine

Group C – Fruit/ Spiced/ Smoked/ Wood-Aged/ Specialty Beer

- 20. (Fruit Beer)
- 21A. (Spice, Herb, or Vegetable Beer)
- 21B. (Christmas/Winter Specialty Spiced Beer)
- 22B. (Other Smoked Beer)
- 22C. (Wood-Aged Beer)
- 23. (Specialty Beer)

Eligibility

1. Open to any homebrewer. Professional brewers may compete as long as the beer they enter complies with eligibility rule #3 below.
2. Individual or group brews accepted.
3. Beer must be brewed at home. Professionally-brewed beers (brewed in a commercial brewery, microbrewery, brewpub, or BOP) are not eligible for competition.

Entry Requirements

1. Entry Fee: **Non-members** – 1st Entry - \$7.00, subsequent entries - \$5.00 each. **ALE Members** – 1st entry - **Free**, subsequent entries - \$5.00 each. Make checks payable to the **Appleton Libation Enthusiasts**. Entry fees are not refundable in event of bottle breakage in transit.
2. Bottles: three bottles containing 10-14 ounces are required for each entry. Do not send half-liter bottles.
 - Bottles must be brown or green in color. Clear bottles will not be eligible for entry. **Grolsch-style ceramic closure bottles are not allowed** and will not be judged. Bottles with raised lettering or decorations should NOT be used.
 - Bottles and caps must be free of all labels and identifying markings.
 - Caps must be plain OR be blacked out with permanent black marker.
 - Each bottle must have a bottle ID form attached to it with a RUBBER BAND. **NO TAPE PLEASE!**
3. A recipe form must accompany each set of bottles.
4. All entry fees, forms, and recipes must accompany entries when submitted. No entry form will be returned. All entries, including bottles, become the property of the Appleton Libation Enthusiasts.

When & Where to Enter

1. **Entries must be received no later than 5:00 PM, Friday, July 17th, 2009.**
2. Ship entries to: Stone Cellar Brewpub, ATTN: ALE Club Competition, 1004 South Olde Oneida Street, Appleton, WI 54915.
3. Entries may be hand-delivered to the address above after 10:00 AM. Ask for Steve or Tory at the Brewpub.
4. The Appleton Libation Enthusiasts Homebrew Club is not responsible for lost or misdirected entries.
5. **Entry fees must be paid by check – PLEASE NO CASH!**

Shipping/Packing

Please pack carefully and well. If asked what you are shipping, try stating that it is food products for analysis purposes. Neither the organizers of this competition nor the Appleton Libation Enthusiasts will be liable for any legal issues entrants may encounter.

Judging

The 2009 BJCP Style Guidelines will be used. They can be viewed at: www.bjcp.org/stylecenter.html
The judging will be held at Stone Cellar Brewpub, 1004 South Olde Oneida Street, Appleton, WI on Saturday, July 19th, starting at 10:00 AM.

Awards

Group Awards

First, Second, and Third Place entries will be selected in each Group; however, the judges reserve the right not to award all three prizes in any given Group.

Best of Show

Best of Show shall be selected from a pool comprised of the First Place winners from each Group plus all entries receiving more than 35 points on the BJCP Score sheet.

Brewers Choice

In addition to the normal Best of Show, First, Second, and Third Place awards, there will also be a Brewer's Choice Award. Stone Cellar Brewpub will brew a batch of the beer selected as the Brewer's Choice. The Stone Cellar Brewpub Brewmaster will be the final judge for this award.

Prizes

Medals will be awarded to qualifying entries. Prizes will be awarded on July 19th, 2009 at the Stone Cellar Brewpub following the judging at approximately 3:00 PM.

Disclaimer

The 2009 "All-American Beers" Competition is a BJCP-sanctioned competition. The Appleton Libation Enthusiasts Homebrew Club is solely responsible for the conduct of this contest. 2009 BJCP judging guidelines shall be used. All recipes, forms, leftover beer, and empty bottles become property of the Appleton Libation Enthusiasts. Entry in this contest constitutes permission for the Appleton Libation Enthusiasts to publish all results and recipes on their web site, in *Zymurgy*, and *BYO Magazine*.

The Appleton Libation Enthusiasts encourages the responsible use of alcoholic beverages in a safe manner. We neither condone nor encourage the use of alcoholic beverages by underage persons and the irresponsible abuse of such products by anyone. The Appleton Libation Enthusiasts suggests that you never drive or operate power tools or machinery while using alcoholic beverages for your own safety and for the safety of others.

Questions about the contest? Email us at:

thealeclub@att.net

or visit the Appleton Libation Enthusiasts web page:

<http://www.thealeclub.org/>

ALE 2008 "All American Beer" Competition Style Guidelines Chart

STYLE	OG	FG	ABV%	IBU	COLOR SRM
1. LIGHT LAGER					
A. Lite American Lager	1.028-40	0.998-1.008	2.8-4.2	8-12	2-3
B. Standard American Lager	1.040-50	1.004-10	4.2-5.3	8-15	2-4
C. Premium American Lager	1.046-56	1.008-12	4.6-6.0	15-25	2-6
2. PILSNER					
C. Classic American Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
6. LIGHT HYBRID BEER					
A. Cream Ale	1.042-55	1.006-12	4.2-5.6	15-20	2.5-5
B. Blonde Ale	1.038-54	1.008-13	3.8-5.5	15-28	3-6
D. American Wheat or Rye Beer	1.040-55	1.008-13	4.0-5.5	15-30	3-6
7. AMBER HYBRID BEER					
B. California Common Beer	1.048-54	1.011-14	4.5-5.5	30-45	10-14
10. AMERICAN ALE					
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
13. STOUT					
E. American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40
14. INDIA PALE ALE (IPA)					
B. American IPA	1.056-75	1.010-18	5.5-7.5	40-70	6-15
19. STRONG ALE					
C. American Barleywine	1.080-120	1.016-30	8.0-12.0	50-120	10-19
20. FRUIT BEER					
	Varies	with	base	beer	style
21. SPICE/HERB/VEGETABLE BEER					
A. Spice, Herb, or Vegetable Beer	Varies	with	base	beer	style
B. Christmas/Winter Specialty Spiced Beer	Varies	with	base	beer	style
22. SMOKE-FLAVORED & WOOD-AGED BEER					
B. Other Smoked Beer	Varies	with	base	beer	style
C. Wood-Aged Beer	Varies	with	base	beer	style
23. SPECIALTY BEER					
	Varies	with	base	beer	style



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information.....

Name(s) _____ Street Address _____
 City _____ State _____
 Phone (h) (____) _____ Phone (w) (____) _____ Email Address _____
 Club Name (if appropriate) _____

Entry Information.....

Name of Brew _____ Category (No.) _____ Subcategory (A-F) _____
 Category/Subcategory (print full names) _____

- For Mead and Cider For Mead
- Still Dry Hydromel (light mead)
- Petillant Semi-Sweet Standard Mead
- Sparkling Sweet Sack (strong mead)

Special Ingredients/Classic Style

(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Ingredients and Procedures.....

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type _____

Amount _____

Please use the back of this form for brewer's specifics.



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE



BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE