

Delaware State Fair Homebrew Competition

– Sponsored by –

The Delaware Department of Agriculture

July 30th in the Entertainment Tent

Judging: 9am – 6pm

Awards Ceremony: 7pm

Rules:

1. Open to any amateur home brewer over 21 years of age.
2. For 2016, The Delaware State Fair Homebrew Competition is open to the **first 120 entries**.
3. Entries are limited to **TWO** entries per individual and **THREE** entries per Homebrew Club.
4. All beer styles will be accepted and must also fall into one of our classes listed below:

Individual Beer:

Entry must fit within one of the individual subclasses below:

- **Specialty Beer:**
 - Entrant **MUST** specify the beer style on their Entry Recipe Form.
 - The use of Delaware ingredients is not required.
 - All specialty beer styles will be accepted.
- **Delaware Beer:**
 - Must be beer made including at least ONE Delaware ingredient.
 - Entrant **MUST** specify the beer style and the Delaware ingredients used on their Entry Recipe Form
 - **Delaware Beer Classes:**
 - Delaware Grain/Fermentable Beer made with barley, wheat, rye, honey, sorghum, or other fermentable ingredient (except fruit) grown in Delaware.
 - Delaware Hops Beer made with Delaware grown hops.
 - Delaware Fruit & Spice Beer made with a fruit, spice, herb, or other flavoring ingredient grown in Delaware

Homebrew Club Beer:

- Open to all amateur home brewing clubs; out of state clubs are welcome to compete.
 - Each club may submit up to THREE entries.
 - Clubs must specify the name of the club, style, and brewers on their Entry Recipe Form
 - Club entries will not count towards limit of two individual Entries.
 - The use of Delaware ingredients is not required.
5. Entry fee is \$5.00 per entry (per brew).
Register your entries online via the Delaware State Fair website between April 1 and June 1, 2016
Registration will close once the 120 entry limit is reached. Go to www.delawarestatefair.com – choose Exhibitors – then click the online registration link. Register as a new exhibitor, entering the required information - select Contests – select Homebrew – select the appropriate class as outlined above.

NOTE: When entering your Homebrew Club Classes, you will enter under one of your member's names. As they may have additional individual entries, **YOU MUST CHECK YES** and type in the club name when making the club entries.

6. Please submit two plain brown 12 oz. bottles for each entry.
- Bottles must be de-labeled and without identifying / unique markings or caps.
 - Attach your State Fair entry tag to each bottle. Two tags will be mailed to you (at the address provided with your entry information) by the Fair after registration closes.

- Attach entry tags with **rubber bands** – not glue, tape, or wire please.
- Submit a completed Entry Recipe Form for each entry (see below). Full recipes are optional, but make sure you **list the base style, any Delaware ingredients and club and brewers** for each entry as required.

7. Beers will ONLY be accepted between July 7, 2016 and July 16, 2016 at Fordham & Dominion Brewing. The address is 1284 McD Drive, Dover, DE 19901. Don't forget to enjoy a brew while you are there!

8. Judging will follow the BJCP Guidelines: <http://www.bjcp.org/2008styles/catdex.php>

9. Delaware State Fair Homebrew Competition Prize Money and Awards

- Individual: Specialty Beer
- Individual: Delaware Beer Grain/Fermentable
- Individual: Delaware Beer Hops
- Individual: Delaware Beer Fruit & Spice
- Homebrew Club Beer

<u>1st Place</u>	<u>2nd Place</u>	<u>3rd Place</u>
\$50	\$25	15
Rosette	Ribbon	Ribbon

Best In Show

The first place winning entries from the Specialty Beer, Delaware Beer and Homebrew Club Beer will compete for \$100 prize money, the Best In Show trophy and the title of Delaware Homebrew Champion!

10. Forms and Information

- For more information, or to volunteer for judging and stewarding contact:
Dan Woodall, 302- 698-4526
- Entry Recipe Form – See Next Page



2016 HOMEBREW COMPETITION ENTRY RECIPE FORM



Brewer(s) Information.....

Name(s) _____ Street Address _____
 City _____ State _____ ZIP/Postal Code _____
 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
 Still Dry
 Petillant Semi-Sweet
 Sparkling Sweet
- For Mead
 Hydromel (light mead)
 Standard Mead
 Sack (strong mead)

Special Ingredients/Classic Style

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.