

## Special Contest – 5th Annual

# HOME BREWING

## Amateur Competition

**Coordinators:** Jim Files & Damien Perry,  
Leaders of Marin Society of  
Homebrewers (MaSH)

**Judging:** Coordinated by MaSH



### Timeline & Rules

**Entry Forms Due** → On or before Friday, May 18, 5 pm, Fair Office

**Entry Limit** → One entry per sub-class

**Entry Fee** → \$10 per Entry - \$4 per Entry for Labels

**Entry Delivery Deadline** → Saturday, May 28, 12 noon (or before)

After Entry Forms have been submitted exhibits must be dropped off, during business hours, at any of the following locations:

- J & M Brewing Supplies ----- 101 Roblar Drive, Suite C, Novato, CA  
415.883.7300
- Oak Barrel Winecraft -----1443 San Pablo Ave., Berkeley, CA  
510.849.0400
- The Beverage People ----1845 Piner Road, Suite D, Santa Rosa, CA  
707.544.2520

**Judging Final Round** → Saturday, June 9, 9:30 am

**Judging Best of Show** → Sunday, June 10, 9:30 am

**Announcement of Awards** → Friday, June 22 at [marinmashers.com](http://marinmashers.com)

**Entries become the property of MaSH.**

**Entries will not be returned.**

1. Local and State Rules govern this Competition.
2. Competition is open to all amateur homebrewers who are U.S. residents and over 21 years of age.
3. Entries may not be brewed wholly or in part using the facilities or equipment of a commercial brewery or brew on premises of said establishment.
4. To assure the anonymity of entrants, entries must meet the following standardization requirements:
  - Each entry consists of three 12 oz. plain brown bottles (green bottles will also be accepted).
  - There may be no identifying marks, including raised lettering or embossing, on the bottle.
  - The bottles must have crown caps, which must be plain or blacked out with a marking pen.
5. Each bottle submitted must have a label (affixed by rubber band, no tape or adhesive may be used) with the entrant's name, class number and style name identified. (E.g.: John Doe, 17 D, English Barleywine.)  
See [http://www.bjcp.org/docs/BJCP\\_BottleID.pdf](http://www.bjcp.org/docs/BJCP_BottleID.pdf) for label template.

- 6. Entry categories marked with an asterisk (\*) must include BJCP required details in the description field on the entry form** (e.g. strength, special ingredients, color, etc.) as detailed for that style in the BJCP 2015 guidelines. (Email [exhibits@marincounty.org](mailto:exhibits@marincounty.org) for details.)
- 7.** This competition is sanctioned by the American Homebrew Association (AHA) and the Beer Judge Certification Program (BJCP). The competition is using the BJCP scoring system and 2015 Style Guidelines. (Refer to the BJCP website for more information: <http://www.bjcp.org/stylecenter.php>)
- 8.** The Marin County Fair or its representatives retains the right to refuse or disqualify any entries that do not meet specifications of the rules of competition.
- 9. The competition committee reserves the right to combine categories based on number of entries.** All possible effort will be made to combine similar styles. All brews in combined categories will be judged according to the style they were originally entered.
- 10.** Ribbons will be awarded at the discretion of the judges.
- 11.** Winners & ribbons awarded will be on display in the Exhibit Hall at the Marin County Fair, June 30 through July 4.
- 12.** Score sheets will be mailed to entrants after the close of the fair along with any earned ribbons and prizes.
- 13.** For further information contact the Fair Manager at 415.473.7048 or [cbaroni@marincounty.org](mailto:cbaroni@marincounty.org) OR visit the Marin County Fair competition information page at [marinmashers.com](http://marinmashers.com).
- 14.** The Marin Society of Homebrewers (MaSH), whose members coordinate the judging, reserve the right to make all final decisions regarding entry eligibility and contest procedures. All scores awarded by judges are final.
- 15.** Entries become property of MaSH. Entries will not be returned.

## **Division 9 Homebrewing**

**Entry Fee – \$10 per entry**

### **Class**

#### **1 Standard American Beer**

- a. American Light Lager
- b. American Lager
- c. Cream Ale
- d. American Wheat Beer

#### **2 International Lager**

- a. International Pale Lager
- b. International Amber Lager
- c. International Dark Lager

#### **3 Czech Lager**

- a. Czech Pale Lager
- b. Czech Premium Pale Lager
- c. Czech Amber Lager
- d. Czech Dark Lager

#### **4 Pale Malty European Lager**

- a. Munich Helles
- b. Festbier
- c. Helles Bock

#### **5 Pale Bitter European Beer**

- a. German Leichtbier
- b. Kölsch
- c. German Helles Exportbier
- d. German Pils

#### **6 Amber Malty European Lager**

- a. Märzen
- b. Rauchbier
- c. Dunkles Bock

#### **7 Amber Bitter European Lager**

- a. Vienna Lager
- b. Altbier
- c. Kellerbier \*

#### **8 Dark European Lager**

- a. Munich Dunkel
- b. Schwarzbier

- 9 Strong European Beer**
- a. Doppelbock \*
  - b. Eisbock
  - c. Baltic Porter
- 10 German Wheat Beer**
- a. Weissbier
  - b. Dunkles Weissbier
  - c. Weizenbock \*
- 11 British Bitter**
- a. Ordinary Bitter
  - b. Best Bitter
  - c. Strong Bitter
- 12 Pale Commonwealth Beer**
- a. British Golden Ale
  - b. Australian Sparkling Ale
  - c. English IPA
- 13 Brown British Beer**
- a. Dark Mild
  - b. British Brown Ale
  - c. English Porter
- 14 Scottish Ale**
- a. Scottish Light
  - b. Scottish Heavy
  - c. Scottish Export
- 15 Irish Beer**
- a. Irish Red Ale
  - b. Irish Stout
  - c. Irish Extra Stout
- 16 Dark British Beer**
- a. Sweet Stout
  - b. Oatmeal Stout
  - c. Tropical Stout
  - d. Foreign Extra Stout
- 17 Strong British Ale**
- a. British Strong Ale
  - b. Old Ale
  - c. Wee Heavy
  - d. English Barleywine
- 18 Pale American Ale**
- a. Blonde Ale
  - b. American Pale Ale
- 19 Amber and Brown American Beer**
- a. American Amber Ale
  - b. California Common
  - c. American Brown Ale
- 20 American Porter and Stout**
- a. American Porter
  - b. American Stout
  - c. Imperial Stout
- 21 IPA**
- a. American IPA
  - b. Specialty IPA \*
- 22 Strong American Ale**
- a. Double IPA
  - b. American Strong Ale
  - c. American Barleywine
  - d. Wheatwine
- 23 European Sour Ale**
- a. Berliner Weisse
  - b. Flanders Red Ale
  - c. Oud Bruin
  - d. Lambic
  - e. Gueuze
  - f. Fruit Lambic \*
- 24 Belgian Ale**
- a. Witbier
  - b. Belgian Pale Ale
  - c. Bière de Garde \*
- 25 Strong Belgian Ale**
- a. Belgian Blonde Ale
  - b. Saison \*
  - c. Belgian Golden Strong Ale
- 26 Trappist Ale**
- a. Trappist Single
  - b. Belgian Dubbel
  - c. Belgian Tripel
  - d. Belgian Dark Strong Ale
- 27 Historical Beer \***
- 28 American Wild Ale \***
- a. Brett Beer
  - b. Mixed-Fermentation Sour Beer
  - c. Wild Specialty Beer

### **29 Fruit Beer \***

- a. Fruit Beer
- b. Fruit and Spice Beer
- c. Specialty Fruit Beer

### **30 Spiced Beer \***

- a. Spice, Herb, or Vegetable Beer
- b. Autumn Seasonal Beer
- c. Winter Seasonal Beer

### **31 Alternative**

#### **Fermentables Beer \***

- a. Alternative Grain Beer
- b. Alternative Sugar Beer

### **32 Smoked Beer \***

- a. Classic Style Smoked Beer
- b. Specialty Smoked Beer

### **33 Wood Beer \***

- a. Wood-Aged Beer
- b. Specialty Wood-Aged Beer

### **34 Specialty Beer \***

- a. Clone Beer
- b. Mixed-Style Beer
- c. Experimental Beer

**Note: Enter Meads & Ciders in the Amateur Winemaking Department.**

### **Homebrewing Best of Class Awards**

**1st Place (Best in Class) \$10 & Rosette Ribbon**

**2nd Place in Class – Rosette Ribbon**

**3rd Place in Class – Rosette Ribbon**

**(Awarded at the discretion of the Judges)**

### **Homebrewing Best in Show Awards**

**Overall Best in Show Award – \$50 & Rosette Ribbon**

**Second Best in Show – Rosette Ribbon**

**Third Best in Show – Rosette Ribbon**

### **Division 10 Homebrew Label Competition**

**sponsored by ~ GrogTag**

**Entry Fee – \$4 per entry**

#### **Class**

- 35** Submit your original homebrew label affixed to a piece of card stock or any other stiff paper. Labels will be judged on originality, creativity, readability, etc.



#### **American System of Judging – Awards Offered for Labels**

**Best of Show (1st Place) – \$30 2nd Place – \$20 3rd Place – \$10**

**Honorable Mention – Ribbon (up to 5 may be awarded)**

- The Marin Society of Homebrewers (MaSH) is actively welcoming new members to our homebrewing club. Visit the MaSH website [marinmashers.com](http://marinmashers.com) for additional information as well as updates regarding the Marin County Fair homebrew competition.
- Please also join our Facebook Group at - <https://www.facebook.com/groups/marinsocietyofhomebrewers>

**A Special Thank You to the following Sponsors of  
Homebrew Competition Cash Awards, Ribbons, & Prizes:**

**Drake's Brewing Company, San Leandro**

**Giga Yeast, Inc., San Jose**

**GrogTag, Custom Homebrew Beer Bottle Labels**

**Imperial Yeast, Portland OR**

**J & M Homebrew Supply, Novato**

**Omega Yeast Labs, Chicago IL**



## Additional details required for beer styles

Category #	Style Category Name	Required Information (40 characters maximum on entry form, including spaces)
7C	Kellerbier	The entrant must specify whether the entry is a <i>Pale Kellerbier</i> (based on Helles) or an <i>Amber Kellerbier</i> (based on Märzen). The entrant may specify another type of Kellerbier based on other base styles such as Pils, Bock, Schwarzbier, but should supply a style description for judges.
9A	Doppelbock	The entrant will specify whether the entry is a pale or a dark variant.
10C	Weizenbock	The entrant will specify whether the entry is a pale or a dark variant.
21B	Specialty IPA	Entrant <u>must</u> specify a strength (session, standard, double); if no strength is specified, standard will be assumed. Entrant <u>must</u> specify specific type of Specialty IPA from the library of known types listed in the Style Guidelines, or as amended by the BJCP web site; or the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect.
23F	Fruit Lambic	The <i>type of fruit</i> used must be specified. The brewer must declare a <i>carbonation</i> level (low, medium, high) and a <i>sweetness</i> level (low/none, medium, high).
24C	Biere de Garde	Entrant must specify <i>blond, amber, or brown</i> bière de garde.
25B	Saison	The entrant must specify the <i>strength</i> (table, standard, super) and the <i>color</i> (pale, dark).
27	Historical Beer	The entrant must either specify a style with a BJCP-supplied description from the list below, or specify a different historical beer style that is not described elsewhere in these guidelines. In the case of a style that has changed substantially over the years (such as Porter or Stout), the entrant may specify an existing BJCP style as well as an era (e.g., 1820 English Porter). When the entrant specifies any style not on the BJCP-supplied list, the entrant must provide a description of the style for the judges in sufficient detail to allow the beer to be judged. If a beer is entered with just a style name and no description, it is very unlikely that judges will understand how to judge it.
28A	Brett Beer	The entrant must specify either a base beer style (Classic Style, or a generic style family) or provide a description of the ingredients/specs/desired character. The entrant must specify if a 100% Brett fermentation was conducted.
28B	Mixed Fermentation Sour	The entrant must specify a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer.
28C	Wild Specialty Beer	Entrant must specify the type of fruit, spice, herb, or wood used. Entrant must specify a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer. A general description of the special nature of the beer can cover all the required items.
29A	Fruit Beer	The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type(s) of fruit used.
29B	Fruit and Spice Beer	The entrant must specify a base style; the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of fruit and spices, herbs, or vegetables (SHV) used; individual SHV ingredients do not need to be specified if a well-known blend of spices is used (e.g., apple pie spice).
29C	Specialty Fruit Beer	The entrant must specify a base style; the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of fruit used. The entrant must specify the type of additional fermentable sugar or special process employed.

30A	Spice, Herb, Vegetable Beer	The entrant must specify a base style, but the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of spices, herbs, or vegetables used, but individual ingredients do not need to be specified if a well-known spice blend is used (e.g., apple pie spice, curry powder, chili powder).
30B	Autumn Seasonal Beer	The entrant must specify a base style, but the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of spices, herbs, or vegetables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., pumpkin pie spice). The beer must contain spices, and may contain vegetables and/or sugars.
30C	Winter Seasonal Beer	The entrant must specify a base style, but the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of spices, sugars, fruits, or additional fermentables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., mulling spice).
31A	Alternative Grain Beer	The entrant must specify a base style, but the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of alternative grain used.
31B	Alternative Sugar Beer	The entrant must specify a base style, but the declared style does not have to be a <i>Classic Style</i> . The entrant must specify the type of sugar used.
32A	Classic Style Smoked Beer	The entrant must specify a <i>Classic Style</i> base beer. The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable.
32B	Specialty Smoked Beer	The entrant must specify a base beer style; the base beer does not have to be a <i>Classic Style</i> . The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable. The entrant must specify the additional ingredients or processes that make this a specialty smoked beer.
33A	Wood-aged Beer	The entrant must specify the <u>type of wood</u> used and the <u>char level</u> (if charred). The entrant must specify the <u>base style</u> ; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood has been used, the entrant must supply a brief description of the sensory aspects the wood adds to beer.
33B	Specialty Wood-aged Beer	The entrant must specify the additional alcohol character, with information about the barrel if relevant to the finished flavor profile. The entrant must specify the <u>base style</u> ; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood or ingredient has been used, the entrant must supply a brief description of the sensory aspects the ingredients adds to the beer.
34A	Clone Beer	The entrant must specify the name of the commercial beer being cloned, specifications (vital statistics) for the beer, and either a brief sensory description or a list of ingredients used in making the beer. <i>Without this information, judges who are unfamiliar with the beer will have no basis for comparison.</i>
34B	Mixed-Style Beer	The entrant must specify the styles being mixed.
34C	Experimental Beer	The entrant must specify the special nature of the experimental beer, including the special ingredients or processes that make it not fit elsewhere in the guidelines. The entrant must provide vital statistics for the beer, and either a brief sensory description or a list of ingredients used in making the beer. <i>Without this information, judges will have no basis for comparison.</i>