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## THE DEER RIVER BAR-B-QUE & BREW FEST COMMITTEE

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# BREW COMPETITION GUIDELINES

SATURDAY, JULY 20, 2019

THE PARK BEHIND THE WHITE OAK INN AND SUITES

DEER RIVER, MN 56636



### WELCOME

Thank you for your interest in the Deer River Bar-b-que & Brew Fest!

The following are some guidelines to help orient you to our event.

If you have any questions please contact David Owens, Competition Organizer at (218) 259-1654 or david@oldroadbrewery.com.

Cheers!

### SPIRIT

The spirit of our brewing event is twofold: To have your craft beer evaluated by judges and to share the art of making beer with the public. Brewers are encouraged to interact with the people attending the event while providing samples of their homebrew. The event opens up to the public at 3:00 PM. It will provide an opportunity to talk about your craft with people who may be interested in trying new styles of beer and want to learn more about the rewards of brewing beer at home.

### ENTRY DETAILS

The competition is open to all brewers who are at least 21 years of age. Mail in entries will not be accepted. All entries must be hand delivered by the brewer to the contest. Judging is sanctioned by the Beer Judge Certification Program (BJCP) and the American Homebrewers Association (AHA).

The \$25 entry fee allows you to enter up to seven different beers in any combination of categories. You can enter all seven into one category if you choose. See the "2015 Style—2019 Contest Matrix" document for more details.

Category	2015 BJCP Classes	Examples
Meads, Ciders, Barlywines	17d, 22c, 22d, C1a-C2f, M1a-M4c	English Barleywine, Wheatwine, Cider, Perry, Dry Mead, Melomel, Braggot, Applewine
Lager	1-7a, 8-9	Pilsner, Bock, Helles, Schwarzbier, Kölsch
Pale Ale / IPA	11, 12c, 18, 21	Bitter, English IPA, Pale American Ale, India Pale Ale,
German / Belgian	10, 24, 25, 26	Weissbier, Dunkles Weissbier, Weizenbock, Witbier, Belgian Pale Ale, Biere de Garde, Trappist
Specialty Beers	23, 27-34	Fruit, Spice, Herb, Vegetable, Smoked, Wood-aged, Sour, Wild Yeast, Experimental
Brown Ale / Porter / Stout	13, 15b, 15c, 16, 19c, 20	Mild, Brown, Porter, Stout
Other Ales	7b, 12a, 12b, 14, 15a, 17, 19a, 19b, 22	Cream, Blonde, American Wheat / Rye, Scottish and Irish, British Strong, Old Ale

Each entry will be judged against the 2015 BJCP Style Guidelines.

You are required to provide a *minimum* of 144 ounces of each entry (twelve 12 ounce bottles).

- Two 12 ounce bottles for submission to the judges.
- The remainder can be in bottles or kegs to be made available by the brewer for public sampling.
- It is highly recommended to bring sufficient quantities in anticipation of a large crowd. Feel free to bring samples of brew that have not been entered in the competition.

### JUDGING

Judging will start promptly at 12:00 PM on Saturday. Entries will be accepted on Friday from 5 PM - 7 PM. Saturday registrations will be accepted with prior approval before 11:00 AM. The public will also have an opportunity to vote for their favorite brews throughout the day based on brewer provided samples. Please use the provided Bottle Identification Forms to label your bottles. Attach the form to a clean, unmarked bottle with a rubber band so it can easily be removed prior to judging.

### BREWERS PAVILION

The brewers and their guests will be assigned an area to provide samples to the public. You are encouraged to setup your area with appropriate decorations, equipment and/or ingredient displays or other homebrew/beer related items to support the spirit of the event. The brewer with the best decorated booth will receive special recognition. Please bring your own chairs/stools and canopy if you have one. The Committee will provide sampling cups to share your brew with the public. Sampling runs from 3:00 PM - 7:00 PM or until gone.

### AWARDS & PRIZES

The awards ceremony will commence at 5:00 PM. Prizes will be awarded in each category, Best of Show and Crowd Favorite. All entrants will receive an event t-shirt when they register PRIOR to June 30th.