

Entry Guidelines & Instructions

HOME BREW BEER



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 version.

21B SPECIALTY IPA: Entrant must specify a strength (session, standard, double); if no strength is specified, standard will be assumed. Entrant must 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. Entrants may specify specific hop varieties used, if entrants feel that judges may not recognize the varietal characteristics of newer hops. Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions. Entrants may use this category for a different strength version of an IPA defined by its own BJCP subcategory (e.g., session-strength American or English IPA) – except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA). Currently Defined Types: Black IPA, Brown IPA, White IPA, Rye IPA, Belgian IPA, Red IPA

23F FRUIT LAMBIC: The type of fruit used must be specified. The brewer must declare a carbonation level (low, medium, high) and a sweetness level (low/none, medium, high).

24C BIÈRE DE GARDE: Entrant must specify blond, amber, or brown bière de garde. If no color is specified, the judge should attempt to judge based on initial observation, expecting a malt flavor and balance that matches the color.

25B SAISON: The entrant must specify the strength (table, standard, super) and the color (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. Currently defined examples: Gose, Piwo Grodziskie, Lichtenhainer, Roggenbier, Sahti, Kentucky Common, Pre-Prohibition Lager, Pre-Prohibition Porter, London Brown Ale.

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. The entrant may specify the strain(s) of *Brettanomyces* used.

28B MIXED-FERMENTATION SOUR BEER: 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. Soured fruit beers that aren't lambics should be entered in the American Wild Ale category.

29B FRUIT & SPICE BEER: The entrant must specify a base style; the declared style does not have to be a Classic Style. 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).

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29C SPECIALTY FRUIT BEER: The entrant must specify a base style; the declared style does not have to be a Classic Style. 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, OR VEGETABLE 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 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 Classic Style. 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 Classic Style. 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 Classic Style. 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 Classic Style. The entrant must specify the type of sugar used.

32A CLASSIC STYLE SMOKED BEER: The entrant must specify a Classic Style 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 Classic Style. 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 type of wood used and the char level (if charred). The entrant must specify the base style; 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 base style; 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. Without this information, judges who are unfamiliar with the beer will have no basis for comparison.

34B MIXED STYLE BEER: The entrant must specify the styles being mixed. The entrant may provide an additional description of the sensory profile of the beer or the vital statistics of the resulting beer.

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. Without this information, judges will have no basis for comparison.

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35A DRY MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be DRY in this category. Entrants **MAY** specify honey varieties.

35B SEMI-SWEET MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SEMI-SWEET in this category. Entrants **MAY** specify honey varieties.

35C SWEET MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SWEET in this category. Entrants **MAY** specify honey varieties.

36A CYSER: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of apple used; if specified, a varietal character will be expected. Products with a relatively low proportion of honey are better entered as a Specialty Cider. A spiced cyser should be entered as a Fruit and Spice Mead. A cyser with other fruit should be entered as a Melomel. A cyser with additional ingredients should be entered as an Experimental Mead.

36B PYMENT: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of grape used; if specified, a varietal character will be expected. A spiced pyment (hippocras) should be entered as a Fruit and Spice Mead. A pyment made with other fruit should be entered as a Melomel. A pyment with other ingredients should be entered as an Experimental Mead.

36C BERRY MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A mead made with both berries and non-berry fruit (including apples and grapes) should be entered as a Melomel. A berry mead that is spiced should be entered as a Fruit and Spice Mead. A berry mead containing other ingredients should be entered as an Experimental Mead.

36D STONE FRUIT MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A stone fruit mead that is spiced should be entered as a Fruit and Spice Mead. A stone fruit mead that contains non-stone fruit should be entered as a Melomel. A stone fruit mead that contains other ingredients should be entered as an Experimental Mead.

36E MELOMEL: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A melomel that is spiced should be entered as a Fruit and Spice Mead. A melomel containing other ingredients should be entered as an Experimental Mead. Melomels made with either apples or grapes as the only fruit source should be entered as a Cyser or Pyment, respectively. Melomels with apples or grapes, plus other fruit should be entered in this category, not Experimental Mead.

37A FRUIT & SPICED MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used, (although well-known spice blends may be referred to by common name, such as apple pie spices). Entrants **MUST** specify the types of fruits used. If only combinations of spices are used, enter as a Spice, Herb, or Vegetable Mead. If only combinations of fruits are used, enter as a Melomel. If other types of ingredients are used, enter as an Experimental Mead.

37B SPICED, HERB OR VEGETABLE MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used (although well-known spice blends may be referred to by common name, such as apple pie spices).

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38A BRAGGOT: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the base style or beer or types of malt used. Products with a relatively low proportion of honey should be entered as an Alternative Sugar Beer.

38B HISTORICAL MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, providing a description of the mead for judges if no such description is available from the BJCP.

38C EXPERIMENTAL MEAD: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, whether it is a combination of existing styles, an experimental mead, or some other creation. Any special ingredients that impart an identifiable character **MAY** be declared.

39A NEW WORLD CIDER: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). If OG is substantially above typical range, entrant should explain, e.g., particular variety of apple giving high-gravity juice.

39B ENGLISH CIDER: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (dry through medium-sweet, 4 levels). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

39C FRENCH CIDER: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (medium to sweet only, 3 levels). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

39D NEW WORLD PERRY: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories).

39E TRADITIONAL PERRY: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** state variety of pear(s) used.

40A NEW ENGLAND CIDER: Entrants **MUST** specify if the cider was barrel-fermented or aged. Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 levels).

40B CIDER W/OTHER FRUIT: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** specify all fruit(s) and/or fruit juice(s) added.

40C APPLEWINE: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 levels).

40D ICE CIDER: Entrants **MUST** specify starting gravity, final gravity or residual sugar, and alcohol level. Entrants **MUST** specify carbonation level (3 levels).

40E CIDER WITH HERBS/SPICES: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** specify all botanicals added. If hops are used, entrant must specify variety/varieties used.

40F SPECIALTY CIDER/PERRY: Entrants **MUST** specify all ingredients. Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories).