

QUAFFers Guide to Homebrew Competitions

The 2009 Competition Season

By Jenny DuRose

General Contest Rules

BEER entries must be in bottles that are brown or green glass only, 10 to 14 ounces in volume. MEAD and CIDER entries must be in bottles that are brown, green, or clear glass, 10 to 14 ounces in volume. All bottles must be free of ink, paint, or paper labeling other than competition entry labels. Obliterate any lettering or graphics on the cap with a permanent black marker. Bottles with Grölsch-type swing tops are not allowed. Corked bottles meeting the above restrictions are acceptable; however, you must crimp a crown cap over the cork. Bottles with a stopper and wire cage are acceptable. Bottles not meeting these requirements will be disqualified.

- **18th Annual America's Finest City HBC**

Hosted by QUAFF

Entries Due to AleSmith Feb 13th (2 bottles)

Judging Feb 20-21st: St Dunstons Church

Sign up at http://quaff.org/afc_page/afc1.htm

Medals will be awarded to the first, second and third place finishers in each category, as well as medals for **Best of Show**, both for beer and for cider/mead, and for the **Brewing Machine** - the homebrewer with the most awards from all categories.

- **National Homebrew Club of the Year (2009)**

QUAFF won the National Homebrew Club of the Year Award in 2001, 2002, 2003, 2004, 2005, and 2006. The last two years we came in second to St Paul. The time is now for QUAFF to take back the title!!!

Homebrew Club of the Year is awarded to the club that accumulates the most total points in all categories of beer, mead and cider in both the First and Second Rounds of the National Homebrew Competition as well as the AHA Club-Only Competitions.

AHA Club-Only Competitions, points are awarded on a twelve-eight-four basis for each of the six AHA Club-Only Competitions in the August to May cycle. All AHA Registered Homebrew Clubs are eligible to compete. Only one entry may be entered from each club. The winning entry from the QUAFF-Only competition is then sent to the appropriate judging site. QUAFF will reimburse entry and shipping fees.

First and Second Round of the National Homebrew Competition, six points are awarded for first place, four points for second place and two points for third place. In the First Round, a club may only receive points for a maximum of three awards per category, the highest three awards shall be counted, not to exceed a 12-point maximum.

Upcoming AHA Club Only Competitions

- **March/April AHA COC: Beers with OG > 1.080**

Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND.

Entries due to AleSmith for QUAFF-Only March 13, 2009 (1 bottle)
QUAFF winning entry is due nationally March 28, 2009 (2 bottles)
Entry fee is \$7. QUAFF Will Reimburse your entry and shipping fees.
This competition covers styles with OG > 1.080.

<u>BJCP Category</u>	<u>Styles</u>
5C, D	Dopplebock, Eisbock
9E	Strong Scottish Ale
12C	Baltic Porter
13F	Imperial Stout
14C	Imperial IPA
15C	Weizenbock
16C, D, E	Saison, Bière de Garde, Belgian Specialty Ale
18C, D, E	Belgian Tripel, Belgian Golden Strong, Belgian Dark Strong
19A, B, C	Old Ale, English Barleywine, American Barleywine
20	Fruit Beer over 1.080 OG
21	Spice/Herb/Vegetable Beer over 1.080 OG
22B, C	Other Smoked Beer or Wood-Aged Beer over 1.080 OG,
23	Specialty Beer over 1.080 OG

- **May AHA COC: Extract Beers**

Hosted by Michael Porter - Knights of the Brown Bottle club of Arlington, TX

Entries due to AleSmith for QUAFF-Only April 17th, 2009 (1 bottle)
QUAFF winning entry is due nationally May 2nd, 2009 (2 bottles)
Entry fee is \$7. QUAFF Will Reimburse your entry and shipping fees.

This competition covers all BJCP beer categories (1-23); however, extract must make up more than 50% of the fermentables.

National Homebrew Competition 1st Round

Deadline for Entering Online April 8th

NEW RULE: ALL ENTRIES MUST BE ENTERED ONLINE!!!

***NEW RULE: There is a limit to the number of beer for each region. Make sure your entries are included, ENTER EARLY!!!

Bottles Due to AleSmith March 30-April 8th (1 bottle)
(3 will be needed for 2nd Round!)

Judging in mid-April

Notification will be mailed to you with additional instructions if your entry advances to the Second Round.

National Homebrew Competition 2nd Round

Sipping on the Dock of the Bay: Oakland, CA

Bottles Due in early June (3 bottles)

QUAFF will have a booth for Club night! We need BEER!!!!
Please make some!!!

- **California Homebrew Club of the Year**

Presented by Anchor Brewing

Anchor Brewing will select the Homebrew Club of the Year after reviewing the results of the following three competitions and other pertinent information. In addition, the qualifying brewer who accumulates the most points from award winning beers in these competitions will receive an award from the Sierra Nevada Brewing Company.

Mayfaire

Hosted by Maltose Falcons

Registration opens: soon? Check www.maltosefalcons.com

Beers are Due: Friday April 3d (3 bottles)

Judging: Saturday April 25th.

California State Fair Homebrew Competition

California State Fair: August 21st- September 7th

Entry Deadline/ Bottles Due: May 5th (3 bottles)

Download your entry form:

www.bigfun.org/Competitions/competition_information.asp

31st Annual California State Homebrew Competition

Saturday, November 14th, 2009 10:00 AM - 6:00 PM

Entry Deadline: September-October (3 bottles)

Exact dates will be available closer to the competition date.

- **San Diego County Fair Homebrew Contest**

Contest: June 14th

Registration deadline Deadline: May 20th – 2 bottles

Register on-line at www.sdfair.com/entry starting mid-March.

Links: www.sdfair.com/fair/index.php?fuseaction=contests.beer_wine

Looking Ahead: National Homebrew Club of the Year

2009-2010 Season AHA Club Onlys – Start Planning Now!

August 2009: Amber Hybrid Beers

Hosted by Ryan Thomas and KROC (Keg Ran Out Club) of Broomfield, CO

This competition covers BJCP Category 7 beer styles.

September/October 2009: European Amber Lagers

Hosted by Angela Cottingham and the Jayhops of Kansas City, MO

This competition covers BJCP Category 3 styles.

November/December 2009: Belgian Strong Ale

Hosted by Nelson Crowle and the Dunedin Brewers Guild (DBG) of Clearwater, FL.

This competition covers BJCP Category 18 styles.

January/February 2010: The Session Challenge – English Brown Ales

Hosted by Tim Hayner and the Impaling Ales of Kent, WA.

This competition covers BJCP Category 11 styles.

March/April 2010: American Ales

Hosted by Bill Lynch and the Carolina Brewmasters of Charlotte, NC.

This competition covers BJCP Category 10 styles.

May 2010: Extract Beers

Hosted by Ric Cunningham and the Niagra Association of Homebrewers of Buffalo, NY.

This competition covers all BJCP beer categories (1-23); however, extract must make up more than 50% of the fermentables.

2009 National Homebrewers Conference & Competition

<http://www.beertown.org/events/hbc/>

June 18-20, 2009

Oakland Marriott City Center



It's time to get ready for this year's National Homebrewers Conference and Competition! I've been pissed off long enough- we're taking it back!

Registration has already begun. You have until March 31, 2009 before prices go up. Here's what they look like:

Full Conference package- AHA member \$230, non-member \$268 (includes \$38 membership)

- Includes all conference seminars, Pro-Brewers Night, Club Night, Keynote Address, Grand Banquet/Awards Ceremony, Hospitality Suite access
- Prices will increase to \$255/\$293 after March 31

Social package- AHA member \$175, non-member \$213 (includes \$38 membership)

- Includes everything but conference seminars
- Prices will increase to \$200/\$238 after March 31

*Note that these two packages do not include any pre-conference events.

*Also, a la carte options will be made available (depending on space) after the March 31, 2009 deadline.

Hotel reservations in the conference room block are already sold out! The AHA is recommending two additional hotels that are close to the Oakland Marriott City Center:

- 1) The Washington Inn- (across the street) 495 Tenth St., Oakland, CA 94607; 510.452.1776

Group code: AHA1

\$109/night for single queen; \$129/night for two double beds; \$149/night king parlor suite

- 2) The Inn at Jack London Square- (8 blocks) 233 Broadway, Oakland, CA 94607; 510.452.5465

Group code: Homebrewers Association

\$109/night for 1 king or 2 queens

All of this information and more can be found at <http://www.beertown.org/events/hbc/>

Why should you go?

It's a great learning experience; you'll have the chance to hear presentations by such known beer-community celebs like...

- **Dr. Charles Bamforth**, UC Davis Extension, Dept. Food Science & Technology
- **Matt Brynildson**, Firestone Walker Brewing Co.
- **Sam Calagione**, Dogfish Head Craft Brewery
- **Vinnie Cilurzo**, Russian River Brewing Co
- **Ray Daniels**, Author of Designing Great Beers and Director of the Cicerone Certification Program
- **Michael Ferguson**, BJ's Restaurants, Inc.
- **Kent Fletcher**, Maltose Falcons
- **Bob Hanson**, Briess Malt and Ingredients Co.
- **John Herskovits**, Five Star Chemicals
- **Colin Kaminski**, Beer, Beer & More Beer
- **Dr. Michael Lewis**, UC Davis Extension, Dept. Food Science & Technology
- **Randy Mosher**, Author of Radical Brewing
- **Ralph Olson**, Hopunion CBS, L.L.C.
- **Sean Paxton**, The Homebrew Chef
- **Maribeth Raines**, Great Beer Co.

Also, it's a great opportunity to bond with your fellow QUAFFers in *hopefully* victory! Although I understand if you'd rather not be seen with Randy... :) What if you can't make it? How can you contribute?

Please lend us kegs of your finest brews to put on tap at Club Night and in the Hospitality Suite. If we bring the most kegs out of any club, we'll get to bring home *The Golden Urinal*! Some folks from Alabama brought 40 kegs last year, at it's illegal to homebrew in Alabama! We can certainly match that.

Also, please give us your recipes or prepared dishes to serve at Club Night; preferably recipes/dishes that can easily be prepared/stored in one's hotel room. We might have access to someone's kitchen, but that is not definite. We are planning on serving some dishes that can be paired with specific beers only; more info on that to come.

Finally, enter your beers in the First round of Nationals! I know that we can take back what was once ours, but it's up to you! Go QUAFF!