

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

BREW COMPETITION GUIDELINES

SATURDAY, JULY 16, 2022

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.

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 "2021 Style—2019 Contest Matrix" document for more details.

| Category | 2021 BJCP Classes | Examples |
|----------------------------|---|---|
| Meads, Ciders, Barleywines | 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 2021 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. 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 TENTS

The brewers and their guests will be assigned an area to provide samples to the public. Please bring your own chairs/stools and canopy if you have one. 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 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. First and second place prizes will be awarded in each category and Best of Show. All entrants will receive an event t-shirt if they register PRIOR to June 30th.