



Canadian Amateur Brewers Association 2014 GCHC Competition Entry Rules and Guidelines



A. What To Enter

1. Only craft-brewed beer, brewed in an amateur fashion, can be entered. Craft-brewed beer, brewed in an amateur fashion, is defined as beer brewed at home (BAH), or made at a commercial brew-on-premise (BOP) establishment.
2. The use of commercially prepared extract or wort as the sole ingredient in the recipe prior to fermentation is not permitted. Competition among BAH entries is intended to emphasize the brewers creativity in brewing the competition entry. Winning recipes may be published in the CABA newsletter (or members area of the CABA website).
3. The entrant must have performed all of the steps in the brewing process at his/her home setting in the case of a BAH entry.
4. In the case of a BOP entry, the entrant must have performed all of the following steps: wort preparation (malt and hop additions, boiling, cooling as permitted by the BOP operator), yeast preparation (hydration, if employed) and pitching, filtering (only if desired and if permitted by the BOP operator) and bottling.
5. Beers brewed and prepared in laboratory, pilot-brewing, brewpub, or commercial brewery environments are not permitted.
6. Beer must be classified as one of the "Beer Classes" listed in Section G.
7. Beer must be bottled in brown or green 284-355 ml glass beer bottles or 500 ml PET bottles, which are clean and free from any identifying marks. If printed crown caps or printed screw on PET caps are used, the print must be blacked out with an indelible marker. Wire swing-top bottles, clear glass bottles, bottles with raised-glass lettering or bottles containing any other kind of brand name or distinguishing markings will be disqualified.

B. How To Enter

1. Select and enter as many beer classes/sub-classes as you wish.
2. Only one entry per entrant per subclass will be permitted to win a 1st, 2nd, or 3rd place award in the competition. A brewer may win a medal in each subclass. If there are no subclasses in a class, then only one entry per entrant will be permitted to win a 1st, 2nd, or 3rd place award medal in that class. If a brewer enters more than one entry in a subclass (or class with no subclasses), then the lower scoring entries will be judged, and their scoresheets returned, but they will not be eligible for an award.
3. Two bottles must be submitted for each entry.
4. For each class/subclass entered, complete an entry/recipe form and two bottle forms. Attach the completed entry/recipe form to the first bottle and the bottle form to the second bottle. **ENTRY AND BOTTLE FORMS MUST BE ATTACHED TO BOTTLES WITH A RUBBER BAND (no glue, tape or adhesives).** Entries received without an accompanying recipe will not be accepted.
5. Entry fees are \$6 per entry for members of the Canadian Amateur Brewers Association (CABA) or members of the American Homebrewers Association (AHA). A Fee of \$7 per entry for non-members applies. For CABA members, the fifth and additional entries are \$5 each. Submit total payment with your entries. (You may join CABA at <http://www.homebrewers.ca>.)

All payments are in Canadian funds. Make cheques/money orders payable to: **Canadian Amateur Brewers Association, or CABA.** Please do not send cash.

C. Entry Deadline

Entries must be received by 4 p.m. Thursday, May 22, 2014. Due to organizational constraints, late entries will not be accepted.

D. Where To Send Entries

Take or send your entries to:

CABA GCHC Competition

c/o

Black Oak Brewing

75 Horner Ave #1, Etobicoke, ON M8Z 4X5

Phone: (416) 252-2739

Alternate Drop-Off Location:

Kevin Tighe

148 Clover Ridge Dr E, Ajax, ON L1S1H2

Phone: (905) 426-6561

If you are asked the contents of the package, answer "Bottles, but they are double-boxed and well padded". Please pack your entries well. Broken entries cannot be judged! Line the inside of the carton with a plastic garbage bag. Partition and pack each bottle with adequate material, top, sides and bottom.

Include entry fees and entry/recipe/bottle form with each entry.

E. Judging

The CABA GCHC Competition is registered with the Beer Judge Certification Program (BJCP, <http://www.bjcp.org>). Judging for first, second and Best of Show (BOS) rounds will be conducted by beer judges recognized by the BJCP between May 29 and June 8 2014 in Toronto, Ontario. The decisions of the judges will be final. All entrants will receive the judging sheets used to evaluate their entries. Please clearly fill out the mailing label space on the entry form, as it will be used to return your results.

G. Awards

Awards for first, second and third in each beer class, and Best of Show will be presented in Toronto at the CABA Great Canadian Homebrew Conference (GCHC) on June 21, 2014 in Toronto. (See <http://www.homebrewers.ca> for more information.)

Please direct any questions to the Competition Organizers:

Kurt Seelenmayer

Email: kurt.seelenmayer@gmail.com

Phone: (289) 244-2594

Kevin Tighe

Email: homebrewer@sympatico.ca

Phone: (905) 426-6561

BEER CLASSES

GCHC judging and evaluation follows the beer styles and descriptions of the Beer Judge Certification Program (BJCP). The BJCP 2008 Style Guidelines will be used for this competition: The full category descriptions and specifications run to many pages, and is available in downloadable format at the bjcp site: www.bjcp.org

Each beer entered must be assigned a class and subclass where relevant. All BJCP categories and subcategories are eligible.

SPONSORS

These companies have provided sponsorship support for the Great Canadian Homebrew Conference Competition:



<http://www.blackoakbeer.com>

@BlackOakBrewing



<http://www.beergrains.com>

@beergrains

GCHC COMPETITION 2014 - ENTRY FORM

BREWER'S SPECIFICS

Name(s): _____
 Address: _____

 Postal Code: _____
 Phone: Home: _____
 Homebrew Club Name: _____
 Email Address: _____

ENTRY INFORMATION

Name of Entry: _____
 Class/Subclass: _____

I have read, understood and complied with sections A and B of the 2014 GCHC entry rules (see first page).

Signature: _____

INGREDIENTS AND PROCEDURE USED

Recipe makes _____ litres. Total boiling time: _____ Water treatment used (type and amount in grams): _____

EXTRACT/GRAIN/ADJUNCTS

Type/Brand	Amount (Kg, gm)	Method (mash, partial, steep)	Time	Temp. (°C)

Hop Type	Amount (gm)	%AA	Time	Boil/Finish/Dry	Fermenter	Type (glass, plastic, stainless)	Duration	Temp (°C)
					Primary			
					Secondary			
					Other			

Yeast culture used (circle): Dried Liquid Was a starter used? (circle) Yes No

Amount and brand of yeast: _____

Amount, brand and type of yeast nutrient: _____

Please elaborate on any special ingredients or techniques used:

Carbonation (procedure and amount): _____

Original Gravity: _____ Terminal Gravity: _____ Bottling Date: _____

Cut out the label below and attach to 2nd bottle

Don't cut out this Mailing label. It will be used to return results to you. Please enter mail address.

2014 GCHC Attach to 2nd bottle

Class entered: _____
 Subclass: _____
 Name: _____
 Telephone number: _____

Name: _____
 Address: _____
 Postal Code: _____