



CABA All About Ales 2014

Competition Regulations and Entry Guidelines

A. Competition Description:

All About Ales is the traditional Canadian Amateur Brewers Association autumn homebrewed beer competition focusing on ale styles. The competition is designed to highlight creativity and skill in the amateur brewing of beers categorized as Ales.

All About Ales (AAA) is listed with the Beer Judge Certification Program (BJCP - <http://www.bjcp.org>). All entries will be judged by BJCP sanctioned judges, and each entrant will receive evaluation forms with judge feedback and comments. Judging will take place November 8 and 9 in Toronto.

The awards ceremony will be part of the Canadian Amateur Brewers Association Annual General Meeting (CABA AGM) and Bus Tour on November 15. Awards will be presented at 5 Paddles Brewing Co on the tour. (See <http://www.homebrewers.ca>)

B. Sponsors and Prizes:

Thanks to the following companies for generously sponsoring the 2014 All About Ales Competition:



<http://www.blackoakbeer.com/>

<http://5paddlesbrewing.com/>

<http://www.torontobrewing.ca/>

<http://www.whitelabs.com/>

- 5 Paddles will be supplying the prize for overall Best of Show: An opportunity for a 6th Paddle pro-am brew!
- Toronto Brewing for providing prize packs for ribbon winners!
- White Labs for providing prize packs for ribbon winners!
- Thanks to Black Oak for being our main drop-off point, and judging location! And Happy 15th Birthday!!

C. Competition Dates:

Registration Open: Wednesday, October 8, 2014

Entry Drop-Off Opens: Friday, October 10, 2014

Registration/Entry Deadline: Friday, October 31, 2014, 4:00 PM

Judging period: November 1 to 14

Awards Ceremony and Results Publication: Saturday, November 15, 2014

D. Eligibility:

All homebrewers are eligible to enter beers they have brewed. Beers must be brewed on homebrew systems. Commercial beers or beers brewed on commercial equipment (commercial scale systems or commercial pilot systems) are not eligible. Unmodified kit beers are ineligible, as are any beers where the entrant brewer did not perform a majority of the tasks.

E. Categories:

All About Ales is restricted to Ale categories. Each entry must be registered under one of the accepted BJCP Ale categories or the extension sub-category. Each entrant is allowed only one beer per subcategory. (However, beers from a single brewed batch may be entered more than once as long as each entry is in a different subcategory.)

Accepted BJCP Categories:

- BJCP 2008 categories 6-19 including hybrids and Baltic porters
- BJCP 2008 categories 20 - 23 with an ale style for the base beer
- Extension Category for Black IPA (see below)

Extension Category:

The following extension category is included due to the popularity of this style in Canadian homebrew competitions in 2014. The description follows the draft 2014 BJCP Guidelines for this specialty IPA style. For AAA, this will be grouped with other IPAs as a subcategory of category 14.

14X. Black IPA:

Aroma: A moderate to high hop aroma, often with a stone fruit, tropical, citrusy, resinous, piney, berry, or melon character. If dry hopped, can have an additional floral, herbal, or grassy aroma, although this is not required. Very low to moderate dark malt aroma, which can optionally include light chocolate, coffee, or toast notes. Some clean or lightly caramelly malty sweetness may be found in the background. Fruitiness, either from esters or from hops, may also be detected in some versions, although a neutral fermentation character is also acceptable.

Appearance: Color ranges from dark brown to black. Should be clear, although unfiltered dry-hopped versions may be a bit hazy; if opaque, should not be murky. Good head stand with light tan to tan color should persist.

Flavor: Medium-low to high hop flavor with tropical, stone fruit, melon, citrusy, berry, piney or resinous aspects. Medium-high to very high hop bitterness, although dark malts may contribute to the perceived bitterness. The base malt flavor is generally clean and of low to medium intensity, and can optionally have low caramel or toffee flavors. Dark malt flavors are low to medium-low; restrained chocolate or coffee flavors may be present, but the roasted notes should not be intense, ashy, or burnt, and should not clash with the hops. Low to moderate fruitiness (from yeast or hops) is acceptable but not required. Dry to slightly off-dry finish. The finish may include a light roast character that contributes to perceived dryness, although this is not required. The bitterness may linger into the aftertaste but should not be harsh. Some clean alcohol flavor can be noted in stronger versions.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without significant hop- or (especially) roasted malt-derived astringency. Dry-hopped versions may be a bit resinous. Medium carbonation. A bit of creaminess may be present but is not required. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A beer with the dryness, hop-forward balance, and flavor characteristics of an American IPA, only darker in color - but without strongly roasted or burnt flavors. The flavor of darker malts is gentle and supportive, not a major flavor component. Drinkability is a key characteristic.

Comments: Most examples are standard strength. Strong examples can sometimes seem like big, hoppy porters if made too extreme, which hurts their drinkability. The hops and malt can combine to produce interesting interactions.

History: A variation of the American IPA style first commercially produced by Greg Noonan as Blackwatch IPA around 1990. Popularized in the Pacific Northwest and Southern California of the US starting in the early-mid 2000s. This style is sometimes known as Cascadian Dark Ale (CDA), mainly in the Pacific Northwest.

Characteristic Ingredients: Debittered roast malts for color and some flavor without harshness and burnt qualities; American or New World hop varieties that don't clash with roasted malts. Hop characteristics cited are typical of these type of hops; others characteristics are possible, particularly if derived from newer varieties.

Style Comparison: Balance and overall impression of an American or Double IPA with restrained roast similar to the type found in Schwarzbiers. Not as roasty-burnt as American stouts and porters, and with less body and increased smoothness and drinkability.

Vital Statistics: OG: 1.050 - 1.085

IBUs: 50 - 90 FG: 1.010 - 1.018

SRM: 25 - 40 ABV: 5.5 - 9%

Commercial Examples: Stone Sublimely Self-Righteous Ale (double), Widmer Pitch Black IPA (standard), Deschutes Hop in the Dark CDA (standard), Rogue Dad's Little Helper (standard), 21st Amendment Back in Black (standard), Southern Tier Iniquity (double)

Reference: IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale by Mitch Steele. Incorporates elements from contributed writeups by Abram Goldman-Armstrong, Mike Winnie, and Drew Beechum.

F. Awards:

Awards will be presented in ribbon classes for first, second and third. An additional award will be presented for Best of Show.

G. Registration:

Entrants must register by the registration deadline, completing the entry form for each beer. Recipe information should be provided. For categories 20-23, details about the beer are required, including clear identification of the base beer category (or categories if a blend), and the specialty modification or ingredient.

The entry fee is per entry:

- CABA Members: \$6.00 for the first 4 entries; \$5.00 for the 5th and each subsequent entry
- Non-members: \$7.00 per entry (Note that CABA memberships are \$10.)

Registration is complete once payment has been made: beers cannot be judged without payment. The entrant should include payment in an envelope with the entry forms or directly attached to the entry forms. All payments are in Canadian funds. Make cheques/money orders payable to: "Canadian Amateur Brewers Association" or "CABA". Change is not available at the drop-off locations. Electronic, credit card, debit card, and similar payment methods are not available for entry fees.

Entrants may be a team consisting of more than one brewer where each brewer meets the entrant criteria (please identify a primary contact for the team).

H. Entry Guidelines:

Two bottles of each beer are required for each entry. For organizational purposes, the following bottle types are preferred:

- green or brown beer bottles
- 330 ml to 355 ml in size
- plain gold or silver crown caps

Bottles must not include any identifying marks. Bottle caps should not have identifying marks, colours or indicators.

Each bottle must include one of the bottle labels on the entry form, attached by one or more elastic bands to the bottle. Identifying information (category, subcategory and, entrant information) on the label should be facing outwards when attached to the bottle. (The entry label may be easier to read if in plastic ziplock bag, as condensation during shipping or leakage can make labels difficult to read, but this is not a requirement).

I. Entries:

Each set of entries must include the entry form, payment, along with two labeled bottles for each entry. Entries must be shipped/delivered to one of the following addresses:

Primary Drop-Off Location:

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

Entries must be received at the drop-off point(s) within the entry drop-off time period. Regrettably, late entries (those that arrive after the entry deadline) cannot be accepted due to organizational constraints.

If shipping entries, ensure that they are packed well: consider containing bottles in plastic bags (to prevent spillage in case of breakage), and partitioned and padded so they do not move within the shipping carton. Ensure adequate packing material is used on the top, bottom and sides of each bottle.

J. Miscellaneous:

Please direct any questions to the Competition Director:

Kurt Seelenmayer Email: kurt.seelenmayer@gmail.com Phone: (289) 244-2594

Disclaimer: *Competition organizers are not responsible for mis-categorized entries, entries received after entry deadline, or entries that are damaged upon arrival. Bottles will not be returned.*