

DEPARTMENT 19 - FERMENTED BEVERAGES - WINE (CONTINUED)

HOMEMADE WINE (Cont))

- CLASS 18** - Grape Wine - White Sweet - From Kit
CLASS 19 - Cherry Wine - From Kit
CLASS 20 - Fruit Wine - Berry - From Kit - Specify Type
CLASS 21 - Fruit Wine - Other than listed - From Kit - Specify
CLASS 22 - Rose Hip Wine - From Kit
CLASS 23 - Vegetable Wine - From Kit - Specify Type
CLASS 24 - Rice Wine / Sake - From Kit
CLASS 25 - Sparkling Wine - From Kit

HOMEMADE LIQUEUR

Liqueurs must be entered with the same rules as in the Wine Section; however, bottles can be 12-16 ounces. NO KITS OR EXTRACTS ARE ALLOWED. Label bottle with ingredients or flavor (e.g., cherry, elderberry, potato, etc.)

- CLASS 27** - Fruit Liqueur - Specify Type
CLASS 28 - Honey Liqueur - Specify Type
CLASS 29 - Liqueur - Other than listed - Specify Type
CLASS 30 - Kahlua



DEPARTMENT 20 - FERMENTED BEVERAGES - BEER

SUPERINTENDENTS: Kelsee Paradise PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL CONTESTS

\$30.00 Award & Grand Champion Medal to
Best of Show Homemade Beer.

\$15.00 Award & Reserve Champion Silver Medal to
Reserve Champion Homemade Beer.

20A - DIVISION 1 - ALL ADULTS, 21 and Older

20B - DIVISION 5 - SENIORS, 65 and Older

ENTRANT RULES & ELIGIBILITY

1. All exhibitors must supply a minimum of two (2) 12-ounce or one (1) 22-ounce bottle of each class entered.
2. Enter as many classes as you'd like, but only one entry per class will be accepted per exhibitor.
3. Persons entering their beer are responsible for entering them in the correct class. If you have questions, ask one of the Superintendents in Department #20.
4. Beers entered in the wrong class will not be judged.
5. Each beer entered will be judged on its own merits, and by more than one judge.
6. Exhibitors must be 21 years of age or older.

HOMEMADE BEER LABEL MUST INCLUDE:

Attach a 3x5 or 4x6 card to your entry with the following:

- Name of Beer
- Size of Batch
- Date Started
- Starting Specific Gravity Reading
- Date Bottled
- Specific Gravity Reading at Bottling Time
- Ingredients (Type & Amount)
- Malt Extracts
- Dry Malt
- Grains
- Yeast
- Hops (Variety, Flowers, or Pellets)
- Boiling Time (Minutes)
- Finishing Time (Minutes)
- Fermentation (Time & Temperature)
- Primary
- Secondary
- Prime Sugar

- CLASS 01** - All Grain - Barley Wine
CLASS 02 - All Grain - Belgian-Style Specialty
CLASS 03 - All Grain - Brown Ale
CLASS 04 - All Grain - Pale Ale
CLASS 05 - All Grain - Indian Pale Ale (IPA)
CLASS 06 - All Grain - Amber Ale
CLASS 07 - All Grain - Scottish Ale
CLASS 08 - All Grain - Porter
CLASS 09 - All Grain - Stout
CLASS 10 - All Grain - Light Lager
CLASS 11 - All Grain - Dark Lager
CLASS 12 - All Grain - Specialty Beer - Specify Type
CLASS 13 - All Grain - Wheat
CLASS 14 - Partial Mash - Barley Wine
CLASS 15 - Partial Mash - Belgian-Style Specialty
CLASS 16 - Partial Mash - Brown Ale
CLASS 17 - Partial Mash - Pale Ale
CLASS 18 - Partial Mash - Indian Pale Ale (IPA)
CLASS 19 - Partial Mash - Amber Ale
CLASS 20 - Partial Mash - Scottish Ale
CLASS 21 - Partial Mash - Porter
CLASS 22 - Partial Mash - Stout
CLASS 23 - Partial Mash - Light Lager
CLASS 24 - Partial Mash - Dark Lager
CLASS 25 - Partial Mash - Specialty Beer
CLASS 26 - Partial Mash - Wheat
CLASS 27 - Kit Beers - Belgian-Style Specialty
CLASS 28 - Kit Beers - Brown Ale
CLASS 29 - Kit Beers - Pale Ale
CLASS 30 - Kit Beers - Indian Pale Ale (IPA)
CLASS 31 - Kit Beers - Amber Ale
CLASS 32 - Kit Beers - Scottish Ale
CLASS 33 - Kit Beers - Porter
CLASS 34 - Kit Beers - Stout
CLASS 35 - Kit Beers - Light Lager
CLASS 36 - Kit Beers - Dark Lager
CLASS 37 - Kit Beers - Specialty Beer
CLASS 38 - Kit Beers - Wheat
CLASS 39 - Other than listed - Specify Type