

HOMEBREW – DEPARTMENT #61

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AREA:	Open to amateur brewers throughout the United States.
ENTRY DEADLINE:	By online deadline or with entry at receiving.
ONLINE ENTRY DEADLINE:	June 14, 2023 @ 4:00 pm Online entry must be completed before drop-off. Drop off entry during receiving dates/times.
ENTRY FEE:	\$5.00 per entry
RECEIVING DATES:	Monday – Friday June 5-14, 2023 9:00 am – 4:00 pm Bottles of beer, with I.D. label attached can be mailed or delivered to: Red River Valley Fair 1805 Main Avenue West West Fargo, ND 58078
ENTRY FORM:	Online entries are encouraged at www.redrivervalleyfair.com or use form on page 24
SYSTEM OF JUDGING:	Danish
RELEASE DATE:	Pick up at fair on July 18, 2023 from 4:00pm – 7:00pm or include stamp (one stamp per entry)



INFORMATION:

- The Red River Valley Fair Home Brew competition is an American Homebrewers Association (A.H.A) sanctioned event.
- Submit two 12 oz. bottles per entry. You can only submit one entry per class, but you can submit entries in multiple classes within a division.
- ***If you pre-enter online, you must have your entry delivered during the receiving dates stated. Online entries must still send entry forms with beer.***
- Bottles must be free of commercial labels, residue, or any identifying marks (preprinted caps must be colored over with black ink). Judges may refuse to judge entries that do not meet these criteria.
- Attach a label to each bottle with a rubber band (no tape or glue). Online registrations will receive a set of labels. Paper registrations are requested to use the labels available at which have spaces for brewer information, class, division, special ingredient information and the words "not for sale." Registration information at this end of this section.
- All entries become Fair property. We assume no responsibility for returning bottles to participants.
- A plaque will be awarded to Best of Show
- For more information on the BJCP 2021 Guidelines see <http://www.bjcp.org/stylecenter.php>

BEER

DIVISION 1: Standard American Beer

Classes:

- A. American Lite Lager
- B. American Lager
- C. Cream Ale
- D. American Wheat Beer

DIVISION 2: International Lager

Classes:

- A. International Pale Lager
- B. International Amber Lager
- C. International Dark Lager

DIVISION 3: Czech Lager

Classes:

- A. Czech Pale Lager
- B. Czech Premium Pale Lager
- C. Czech Amber Lager
- D. Czech Dark Lager

DIVISION 4: Pale Malty European Lager

Classes:

- A. Munich Helles
- B. Festbier
- C. Helles Bock

DIVISION 5: Pale Bitter European Beer

Classes:

- A. German Leichtbier
- B. Kölsch
- C. German Helles Exportbier
- D. German Pils

DIVISION 6: Amber Malty European Lager

Classes:

- A. Märzen
- B. Rauchbier
- C. Dunkles Bock

DIVISION 7: Amber Bitter European Beer

Classes:

- A. Vienna Lager
- B. Altbier

DIVISION 8: Dark European Lager

Classes:

- A. Munich Dunkel
- B. Schwarzbier

DIVISION 9: Strong European Beer

Classes:

- A. Doppelbock
- B. Eisbock
- C. Baltic Porter

DIVISION 10: German Wheat Beer

Classes:

- A. Weissbier
- B. Dunkles Weissbier
- C. Weizenbock

DIVISION 11: British Bitter

Classes:

- A. Ordinary Bitter
- B. Best Bitter
- C. Strong Bitter

DIVISION 12: Pale Commonwealth Beer

Classes:

- A. British Golden Ale
- B. Australian Sparkling Ale
- C. English IPA

DIVISION 13: Brown British Beer

Classes:

- A. Dark Mild
- B. British Brown Ale
- C. English Porter

DIVISION 14: Scottish Ale

Classes:

- A. Scottish Light
- B. Scottish Heavy
- C. Scottish Export

DIVISION 15: Irish Beer

Classes:

- A. Irish Red Ale
- B. Irish Stout
- C. Irish Extra Stout

DIVISION 16: Dark British Beer

Classes:

- A. Sweet Stout
- B. Oatmeal Stout
- C. Tropical Stout
- D. Foreign Extra Stout

DIVISION 17: Strong British Ale

Classes:

- A. British Strong Ale
- B. Old Ale
- C. Wee Heavy
- D. English Barley Wine

DIVISION 18: Pale American Ale

Classes:

- A. Blonde Ale
- B. American Pale Ale

DIVISION 19: American and Brown American Beer

Classes:

- A. American Amber Ale
- B. California Common
- C. American Brown Ale

DIVISION 20: American Porter and Stout

Classes:

- A. American Porter
- B. American Stout
- C. Imperial Stout

DIVISION 21: IPA

Classes:

- A. American IPA
- B. Specialty IPA
 - Specialty IPA: Belgian IPA
 - Specialty IPA: Black IPA
 - Specialty IPA: Brown IPA
 - Specialty IPA: Red IPA
 - Specialty IPA: Rye IPA
 - Specialty IPA: White IPA
 - Specialty IPA: Brut IPA
- C. Hazy IPA

DIVISION 22: Strong American Ale

Classes:

- A. Double IPA
- B. American Strong Ale
- C. American Barleywine
- D. Wheatwine

DIVISION 23: European Sour Ale

Classes:

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Our Bruin
- D. Lambic
- E. Gueuze
- F. Fruit Lambic
- G. Gose

DIVISION 24: Belgian Ale

Classes:

- A. Witbier
- B. Belgian Pale Ale
- C. Bière de Garde

DIVISION 25: Strong Belgian Ale**Classes:**

- A. Belgian Blonde Ale
- B. Saison
- C. Belgian Golden Strong Ale

DIVISION 26: Monastic Ale**Classes:**

- A. Belgian Single
- B. Belgian Dubbel
- C. Belgian Triple
- D. Belgian Dark Strong Ale

DIVISION 27: Historical Beer**Classes:**

- A. Historical Beer:
 - Kellerbier
 - Kentucky Common
 - Lichtenhainer
 - London Brown Ale
 - Piwo Grodziskie
 - Pre-Prohibition Lager
 - Pre-Prohibition Porter
 - Roggenbier
 - Sahti

DIVISION 28: American Wild Ale**Classes:**

- A. Brett Beer
- B. Mixed-Fermentation Sour Beer
- C. Wild Specialty Beer
- D. Straight Sour Beer

DIVISION 29: Fruit Beer**Classes:**

- A. Fruit Beer
- B. Fruit and Spice Beer
- C. Specialty Fruit Beer
- D. Grape Ale

DIVISION 30: Spiced Beer**Classes:**

- A. Spiced, Herb or Vegetable Beer
- B. Autumn Seasonal Beer
- C. Winter Seasonal Beer
- D. Specialty Spiced Beer

DIVISION 31: Alternative Fermentable Beer**Classes:**

- A. Alternative Grain Beer
- B. Alternative Sugar Beer

DIVISION 32: Smoked Beer**Classes:**

- A. Classic Style Smoked Beer
- B. Specialty Smoked Beer

DIVISION 33: Wood Beer**Classes:**

- A. Wood-Aged Beer
- B. Specialty Wood-Aged Beer

DIVISION 34: Specialty Beer**Classes:**

- A. Commercial Specialty Beer
- B. Mixed-Style Beer
- C. Experimental Beer

MEAD**DIVISION M1: Traditional Mead****Classes:**

- A. Dry Mead
- B. Semi-Sweet Mead
- C. Sweet Mead

DIVISION M2: Fruit Mead**Classes:**

- A. Cyser
- B. Pyment
- C. Berry Mead
- D. Stone Fruit Mead
- E. Melomel

DIVISION M3: Spiced Mead**Classes:**

- A. Fruit and Spice Mead
- B. Spiced, Herb or Vegetable Mead

DIVISION M4: Specialty Mead**Classes:**

- A. Braggot
- B. Historical Mead
- C. Experimental Mead

CIDER**DIVISION C1: Standard Cider and Perry****Classes:**

- A. New World Cider
- B. English Cider
- C. French Cider
- D. New World Perry
- E. Traditional Perry

DIVISION C2: Specialty Cider and Perry**Classes:**

- A. New England Cider
- B. Cider with Other Fruit
- C. Applewine
- D. Ice Cider
- E. Cider with Herbs/Spices
- F. Specialty Cider/Perry





AHA/BJCP Sanctioned Competition Program
ENTRY/RECIPE FORM



Brewer(s) Information.....

Name(s) _____ Street Address _____
 City _____ State _____ ZIP/Postal Code _____
 Phone (h) (____) _____ Phone (w) (____) _____ Email Address _____
 Club Name (if appropriate) _____

Entry Information.....

Name of Brew _____ Category (No.) _____ Subcategory (A-F) _____
 Category/Subcategory (print full names) _____

- For Mead and Cider For Mead
- Still Dry Hydromel (light mead)
- Petillant Semi-Sweet Standard Mead
- Sparkling Sweet Sack (strong mead)

Special Ingredients/Classic Style
(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

Ingredients and Procedures.....

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings _____

Type _____

Amount _____

Please use the back of this form for brewer's specifics.



AHA/BJCP Sanctioned Competition Program

BOTTLE IDENTIFICATION FORM



The American Homebrewers Association
www.beertown.org

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM . . .

Name _____

Street Address _____

City _____

State _____ Zip _____

Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

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City _____

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Street Address _____

City _____

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Phone Number _____

Email Address _____

Name of Beer _____

Category Entered _____

Subcategory Entered _____

Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE