

# THE THIRD ANNUAL BREW MASTERS COMPETITION OFFICIAL ENTRY FORM FOR BEER, MEAD, CIDER

## Brewer(s) Information

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
City \_\_\_\_\_ State, ZIP \_\_\_\_\_  
Phone (h) \_\_\_\_\_ Email Address \_\_\_\_\_

Name of Entry \_\_\_\_\_ Category (Name & No.) \_\_\_\_\_  
Specific Gravity (OG) \_\_\_\_\_ Sub Category (Name and letter) \_\_\_\_\_  
Special Ingredients/ Classic Style \_\_\_\_\_  
(Required for categories 6D,16E,17F,20,21,22C,23,25C,26A,27E,28B-D)

Extract plus specialty grains \_\_\_\_\_ Partial Mash \_\_\_\_\_ All-Grain \_\_\_\_\_  
For Mead: Hydromel (OG 1.035 to 1.080) \_\_\_\_\_ Standard (OG 1.080 to 1.120) \_\_\_\_\_ Sack (OG 1.120 to 1.140+) \_\_\_\_\_  
For Mead and Cider: Still \_\_\_\_\_ Petillant \_\_\_\_\_ Sparkling \_\_\_\_\_  
Dry (FG 1.010 or less) \_\_\_\_\_ Semi-Sweet (FG 1.010 to 1.025) \_\_\_\_\_ Sweet (FG 1.025 to 1.050) \_\_\_\_\_  
For Wine: Year \_\_\_\_\_ Major Ingredients \_\_\_\_\_  
Kit/Concentrate? (Y) \_\_\_\_\_ (N) \_\_\_\_\_ Minor Ingredients \_\_\_\_\_  
Dry (FG 1.002 or less) \_\_\_\_\_ Semi-Sweet (FG 1.003 to 1.010) \_\_\_\_\_ Sweet (FG above 1.010) \_\_\_\_\_

PLEASE SUBMIT ONE FORM FOR EACH ENTRY

email to: felix14\_lonestar@yahoo.com

OR

Mail to:

Edward Mathis  
N16564 Vinger Lane  
Beecher, WI 54156

# **BOTTLE ID FORM**

Please cut out these labels and apply to bottle with a rubber band. Do not tape labels or glue to bottle

Name of Entry
Entrant's Name
Style
Substyle

Name of Entry
Entrant's Name
Style
Substyle

Name of Entry
Entrant's Name
Style
Substyle

Name of Entry
Entrant's Name
Style
Substyle

Make as many copies as you need.

# **BEER/MEAD/CIDER STYLES**

## **1. LIGHT LAGER**

- A. Lite American Lager
- B. Standard American Lager
- C. Premium American Lager
- D. Munich Helles
- E. Dortmund Export

## **2. PILSNER**

- A. German Pilsner (Pils)
- B. Bohemian Pilsener
- C. Classic American Pilsner

## **3. EUROPEAN AMBER LAGER**

- A. Vienna Lager
- B. Oktoberfest/Märzen

## **4. DARK LAGER**

- A. Dark American Lager
- B. Munich Dunkel
- C. Schwarzbier

## **5. BOCK**

- A. Maibock/Helles Bock
- B. Traditional Bock
- C. Doppelbock
- D. Eisbock

## **6. LIGHT HYBRID BEER**

- A. Cream Ale
- B. Blonde Ale
- C. Kölsch
- D. American Wheat or Rye Beer

## **7. AMBER HYBRID BEER**

- A. North German Altbier
- B. California Common Beer
- C. Düsseldorf Altbier

## **8. ENGLISH PALE ALE**

- A. Standard/Ordinary Bitter
- B. Special/Best/Premium Bitter

## **9. SCOTTISH AND IRISH ALE**

- A. Scottish Light 60/-
- B. Scottish Heavy 70/-
- C. Scottish Export 80/-
- D. Irish Red Ale
- E. Strong Scotch Ale

## **10. AMERICAN ALE**

- A. American Pale Ale
- B. American Amber Ale
- C. American Brown Ale

## **11. ENGLISH BROWN ALE**

- A. Mild
- B. Southern English Brown Ale
- C. Northern English Brown Ale

## **12. PORTER**

- A. Brown Porter
- B. Robust Porter
- C. Baltic Porter

## **13. STOUT**

- A. Dry Stout
- B. Sweet Stout
- C. Oatmeal Stout
- D. Foreign Extra Stout
- E. American Stout
- F. Imperial Stout

## **14. INDIA PALE ALE (IPA)**

- A. English IPA
- B. American IPA
- C. Imperial IPA

## **15. GERMAN WHEAT AND RYE BEER**

- A. Weizen/Weissbier
- B. Dunkelweizen
- C. Weizenbock
- D. Roggenbier (German Rye Beer)

C. Extra Special/Strong Bitter (English Pale Ale)

## **16. BELGIAN AND FRENCH ALE**

- A. Witbier
- B. Belgian Pale Ale
- C. Saison
- D. Bière de Garde
- E. Belgian Specialty Ale

## **17. SOUR ALE**

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Flanders Brown Ale/Oud Bruin
- D. Straight (Unblended) Lambic
- E. Gueuze
- F. Fruit Lambic

## **18. BELGIAN STRONG ALE**

- A. Belgian Blond Ale
- B. Belgian Dubbel
- C. Belgian Tripel
- D. Belgian Golden Strong Ale
- E. Belgian Dark Strong Ale

## **19. STRONG ALE**

- A. Old Ale
- B. English Barleywine
- C. American Barleywine

## **20. FRUIT BEER**

## **21. SPICE/HERB/VEGETABLE BEER**

- A. Spice, Herb, or Vegetable Beer
- B. Christmas/Winter Specialty Spiced Beer

## **22. SMOKE-FLAVORED & WOOD-AGED BEER**

- A. Classic Rauchbier
- B. Other Smoked Beer
- C. Wood-Aged Beer

## **23. SPECIALTY BEER**

## **24. TRADITIONAL MEAD**

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

## **25. MELOMEL (FRUIT MEAD)**

- A. Cyser (Apple Melomel)
- B. Pyment (Grape Melomel)
- C. Other Fruit Melomel

## **26. OTHER MEAD**

- A. Metheglin
- B. Braggot
- C. Open Category Mead

## **27. STANDARD CIDER AND PERRY**

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

## **28. SPECIALTY CIDER AND PERRY**

- A. New England Cider
- B. Fruit Cider
- C. Apple Wine
- D. Other Specialty Cider or Perry

# WINE STYLES

Category      Subcategory: A (Dry) B (Semi-Sweet) C (Sweet)

## 29 Red Vinifera

Alicante, Barbera, Cabernet Franc, Cabernet Sauvignon, Carignan, Carmine, Chianti, Cinsault, Gamay, Gamay Beaujolais, Grenache, Lemberger, Malbec, Merlot, Mourvedre, Nebbiolo, Petite Sirah, Petite Verdot, Pinot Noir, Ruby Cabernet, Sangiovese, Shiraz, Syrah, Tempranillo, and Zinfandel.

## 30 White Vinifera

Chablis, Chardonnay, Chenin Blanc, Columbard, Giesenheim, Gewuertztraminer, Liebfraumilch, Mueller-Thurgau, Muscat, Muscatel, Pinot Grigio, Pinot Gris, Riesling, Sauvignon Blanc, Semillon, Symphony and Trebbiano.

## 31 Native American

Aestivalis, Catawba, Concord, Delaware, Diamond, Dutchess, Edelweiss, Fredonia, Himrod, Isabella, King of the North, Norton, Labrusca, Niagara, Riparia, Rotundifolia, Steuben, and St. Croix. Some of these are “wild grapes.”

## 32 Red French Hybrid

Baco Noir, Cascade, Chambourcin, Chancellor, Chelois, Dechaunac, Frontenac, Leon Millot, Marechel Foch, and Rougeon Noir.

## 33 White French Hybrid

Aurora, Cayuga, Chardonel, Ravat, Seyval Blanc, St Pepin, LaCrosse, Traminette, Vidal Blanc and Vignoles.

## 34 Fruit

Apple, Apricot, Banana, Cantaloupe, Carambola, Cherry, Chokecherry, Crabapple, Grapefruit, Kiwi, Lemon, Lime, Lychee, Mango, Orange, Passion Fruit, Peach, Pear, Persimmon, Pineapple, Plum, Pomegranate, Prickly Pear Cactus, Quince, Rose hips, Rhubarb, Tangerine and Watermelon.

## 35 Berry

Blackberry, Blueberry, Boysenberry, Cranberry, Currant, Elderberry, Firethornberry, Gooseberry, Juniper Berry, Loganberry, Marion Berry, Mountain Ash Berry, Mulberry, Oliaberry, Raspberry, Rowanberry, Sodusberry and Strawberry

## 36 Novelty

Made with ingredients not usually associated with table wines & not covered by any other category such as Almonds, Beet, Carrot, Dandelion, Elderflower, Garlic,

Ginger, Jalapeno, Maple Syrup, Molasses, Onion, Parsley, Pepper, Potato, Pumpkin, Rose Hip, Thyme, Tomato and White Pine Needle.

**37 Rose'**

Rose' is a light colored grape wine produced by using a red grape but using a white or modified red wine process. Examples are Cabernet Rose', White Zinfandel, White Merlot. Also referred to as blush. Frontenac and Steuben are sometimes made as a blush.

**38 Sparkling**

Sparkling wines may be made from any local ingredient or combination of ingredients, as long as it has effervescence. Sometimes referred to as Champagne.

**39 Specialty**

Specialty wines are made by using a special process or technique including high alcohol, and nouveau wines. May also be a combination of the above classes.