



# Green Bay Packers 11<sup>th</sup> Annual Titletown Open Homebrew Competition

(BJCP Sanctioned Competition)

Judging: April 30<sup>th</sup>, 2005 - Titletown Brewing Company  
200 Dousman Street, Green Bay, WI

**Categories:** All BJCP beer styles will be accepted **EXCEPT mead, cider, and sake**. Entries will be grouped into one of eight general beer classes for judging purposes:

- A. Light Ales & Lagers
- B. Pale Ales
- C. Mild Amber & Brown Beers
- D. German Wheat & Rye Beers
- E. Dark Beers
- F. Strong Beers
- G. Belgian & French Ales
- H. Specialty Beers

### ***Changes to this year's contest!***

- ***Contest registration on Thursday, Apr. 28<sup>th</sup>, 2005***
- ***Persons will be charged only for the first four (4) beers entered. Additional entries are FREE OF CHARGE!***
- ***New BJCP categories & Style guidelines!***
- ***New Judges Special Recognition Awards!***

The competition is a part of the Homebrew Interclub Competition CUP (HICCUP) series. Clubs interested in considering participation in this series should check out the website at [www.foxvalleycupforkeggers.com](http://www.foxvalleycupforkeggers.com)

### **Eligibility**

1. Open to any homebrewer. Professional brewers may compete as long as the entry complies with eligibility rule #3 below.
2. Individual or group brews accepted.
3. Must be brewed at home. Professionally brewed beers (brewed in a commercial brewery, microbrewery, brewpub, or BOP) are not eligible for competition.

### **When & Where to Enter**

1. Walk-in registration will be held on **Thursday** evening, April 28<sup>th</sup> at the Titletown Brewing Company (upstairs) from 7:00 PM until 9:00 PM.
2. Shipped entries should be shipped to: House of Homebrew, 415 Dousman Ave., Green Bay, WI 54303.
3. Delivered entries should be brought to: Titletown Brewing Company, 200 Dousman Street, Green Bay, WI 54301. (Delivered entries should be brought in during regular business hours. Due to limited available space, we ask that delivered entries be brought in no sooner than one week prior to the contest. **Checks only for dropped-off entries, NO CASH!**)

## Entry Requirements

1. Entry Fee: **Non-members**- 1<sup>st</sup> Entry - \$7.00, \$5.00 per entry for 2<sup>nd</sup> – 4<sup>th</sup> entries. Entries #5 and greater are free.  
**Members** – 1<sup>st</sup> entry is free. Subsequent entries are \$5.00 each  
**Judges** – same as Members entry fees
2. Bottles: Two (2) bottles containing 10-14 ounces are required for each entry.
  - **Do not** send one-half liter bottles.
  - Bottles must be brown or green in color. Clear bottles will not be eligible for entry. **Grolsch-style ceramic closure bottles are not allowed** and will not be judged.
  - Bottles must be free of all labels, raised lettering or decorations, or identifying markings.
  - Caps must be plain OR be blacked out with permanent black marker.
  - Each bottle must have an entry form attached to it with a RUBBER BAND. **NO TAPE PLEASE!**
3. A recipe form must accompany each set of bottles.
4. All entry fees, forms, and recipes must accompany entries when submitted. No entry form will be returned. All entries, including bottles, become the property of the Green Bay Rackers.

## Shipping/Packing

Please pack carefully and well. If asked what you are shipping, state that it is food products for analysis purposes.

## Judging

BJCP Style Guidelines will be used. The back of the entry form has the proper categories listed. These can be viewed at the [www.bjcp.org](http://www.bjcp.org) website.

## Best of Show Eligibility:

The Best of Show round will consist of a maximum of twelve beers. All First place beers from each category shall advance to the Best of Show round. The remaining four beers shall be made of the top four scoring beers of the remaining entries, provided those beers have an average score of over 30 points. No beer with a score of less than 30 points shall be eligible for the BOS round unless they are the first place beer in their category.

## Awards:

### **Class Awards**

First Place will receive a medal. Second, and Third place ribbons may be awarded in all 8 beer classes. Contest organizer reserves the right to not offer all of or any of the prizes for categories in which there are less than four entries. Beers that score more than 35 points but fail to place in their category will be awarded Honorable Mentions.

### **Best of Show**

Best of Show shall receive a plaque. The Best of Show winner MAY be brewed and put on tap at Tiletown Brewing Company at the discretion of the TBC head brewer and management.

### **Judges Special Recognition Awards**

Judges reserve the right to give special recognition to particular beers of note, regardless of their overall score or any placement for awards.

## Disclaimer

The Green Bay Rackers are solely responsible for the conduct of this contest. All recipes, forms, leftover beer, and empty bottles become property of the Green Bay Rackers. Entry in this contest constitutes permission for the Rackers to publish all results and recipes on their web site.

## Questions about the contest? Call, fax, write, or email:

Michael Conard, Contest Chairman, 1021 Juneau Street, Kewaunee, WI 54216  
(920) 388-2728 Fax (920) 388-3747 email: [mconard@itol.com](mailto:mconard@itol.com) **or** check out our club website at [www.rackers.org](http://www.rackers.org)

## BOTTLE IDENTIFICATION FORMS

One label should be attached to each bottle entered. These should be attached by RUBBER BAND ONLY.

<b>Bottle ID Label</b>
Name _____
Street Address _____
City _____
State _____ ZIP _____
Phone (_____) _____
Name of Beer _____
BJCP Category _____ (Ex: 2c)
<b>Attach one form to each bottle with a rubber band!</b>

<b>Bottle ID Label</b>
Name _____
Street Address _____
City _____
State _____ ZIP _____
Phone (_____) _____
Name of Beer _____
BJCP Category _____ (Ex: 2c)
<b>Attach one form to each bottle with a rubber band!</b>

*Titletown Open Homebrew Competition*  
**ENTRY/RECIPE FORM**

**Note:** If you wish to use a recipe form from a commercial software program or other format, it **must** have the BJCP Category, sub-category, and Group number added to the top of the form for registration purposes!

**Part 1. BREWERS' INFORMATION**

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

I am a member of the \_\_\_\_\_ Brew Club  
(necessary for Fox Valley Cup for Keggers Interclub Competition)

Name of Beer: \_\_\_\_\_

Group \_\_\_\_\_ BJCP Category (1-28):\* \_\_\_\_\_ BJCP Sub-category (a-f): \_\_\_\_\_

\* If BJCP Category is 20, 21, or 22, you must identify the underlying beer style you are trying to brew, as well as the type of fruit/spice/vegetable(s) used.

The underlying beer style for this beer would be a: \_\_\_\_\_

Additives: \_\_\_\_\_

Recipe is:  All Grain       Extract Only       Extract with Specialty Grains

**Part 2. INGREDIENTS & PROCEDURES**

Number of gallons brewed for this batch: \_\_\_\_\_ gallons.

Fermentables & Adjuncts	Amount:	Hops	% Alpha	Boil time
_____	_____	_____	_____%	____min
_____	_____	_____	_____%	____min
_____	_____	_____	_____%	____min
_____	_____	_____	_____%	____min
_____	_____	_____	_____%	____min
_____	_____	_____	_____%	____min

Water Treatment: \_\_\_\_\_ Yeast: \_\_\_\_\_

Opening Gravity: \_\_\_\_\_ Final Gravity: \_\_\_\_\_

**Fermentation:**

Primary: \_\_\_\_\_ days at \_\_\_\_\_ degrees F

Secondary: \_\_\_\_\_ days at \_\_\_\_\_ degrees F

Tertiary: \_\_\_\_\_ days at \_\_\_\_\_ degrees F

Carbonation:  Bottle conditioned

Force carbonated

Date Bottled/kegged: \_\_\_\_\_

## BJCP Styles

### Group A: Light Ales & Lagers

1. LIGHT LAGER
  - A. Lite American Lager
  - B. Standard American Lager
  - C. Premium American Lager
  - D. Munich Helles
  - E. Dortmunder Export
2. PILSNER
  - A. German Pilsner (Pils)
  - B. Bohemian Pilsener
  - C. Classic American Pilsner
6. LIGHT HYBRID BEER
  - A. Blonde Ale
  - B. Cream Ale
  - C. Kölsch
7. AMBER HYBRID BEER
  - B. California Common

### Group B: Pale Ales

8. ENGLISH PALE ALE
  - A. Standard/Ordinary Bitter
  - B. Special/Best/Premium Bitter
  - C. Extra Special/Strong Bitter (English Pale Ale)
10. AMERICAN ALE
  - A. American Pale Ale
14. INDIA PALE ALE (IPA)
  - A. English IPA
  - B. American IPA
  - C. Imperial IPA

### Group C: Mild Amber & Browns

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
7. AMBER HYBRID BEER
  - A. Northern German Altbier
  - C. Duesseldorf Altbier
9. SCOTTISH AND IRISH ALE
  - A. Scottish Light 60/-
  - B. Scottish Heavy 70/-
  - C. Scottish Export 80/-
  - D. Irish Red Ale
10. AMERICAN 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

### Group D: Wheat & Rye Beers

6. LIGHT HYBRID BEER
  - D. American Wheat/Rye beers

### Group D: Wheat & Rye Beers (cont)

15. GERMAN WHEAT/ RYE BEERS
  - A. Weizen/Weissbier
  - B. Dunkelweizen
  - C. Weizenbock
  - D. Roggenbier
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

### Group E: Dark Beers

5. BOCK
  - C. Doppelbock
  - D. Eisbock
9. SCOTTISH AND IRISH ALE
  - E. Strong Scotch Ale
13. STOUT
  - F. Imperial Stout
18. BELGIAN STRONG 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

### Group G: Belgian & French Ales

16. BELGIAN AND FRENCH ALE
  - A. Witbier
  - B. Belgian Pale Ale
  - C. Saison
  - D. Bière de Garde
  - E. Belgian Specialty
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

### Group H: Specialty Beers

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