

Entry requirements.

1. **Number of bottles.** Two bottles (2) per regular entry. Four (4) bottles required if entering in the People's Choice competition as well.
2. **Types of bottles.**
 - Brown or green bottles capable of holding 12-16 ounces and must meet other requirements listed below. The following will **NOT be allowed** - ½ liter bottles, plastic bottles, clear glass bottles, and ceramic-closure bottles.
 - Bottles must be free of all labels, raised lettering/decorations, or other identifying marks.
 - Caps must be solid colored OR blacked out with permanent marker.
3. **Paperwork.** The following paperwork is required for all entries.
 - Entry form
 - Recipe form (attached form OR any computer-based recipe form is acceptable).
 - Bottle label on EACH BOTTLE. These must be attached by rubber bands. DO NOT use tape or glue.
 - Entry fee (Check or money-order ONLY with shipped/dropped off entries. On-site registration may pay cash).

Registration:

1. On-line registration can be done at <http://www.hordsoffun.com/hbc.rw/regwiz.aspx?w=0C090D2709>
Be sure to print off a copy of your registration form to include when your entry is shipped or dropped off.
2. Walk-in registration may bring in a copy of on-line registration form or the attached fill-in form.
On-site registration will be in the upstairs beer cellar at Titledown Brewing Company.
3. No additional registrations (other than judges) will be allowed after walk-in registration is closed.

Delivery of Entries:

1. Shipped entries should be packaged carefully to avoid breakage and leaking should breakage occur.
Shipped entries should be sent to: Titledown Open HBC c/o Michael Conard, 1021 Juneau Street, Kewaunee, WI 54216. There will be no refund for entries damaged in transit.
2. Drop off entries can be left at Titledown Brewing Company, 200 Dousman Street, Green Bay, WI 54303 during their regular business hours. Please remember that they are a busy brewpub. Calling ahead would be greatly appreciated. Remember – dropped off entries must be accompanied by all paperwork and entry fees. Check or MO only – NO CASH!

Awards.

Place Awards.

There will be 1st, 2nd, and 3rd place awards for all groups in which there are at least four entries. In groups where there are less than four entries, the contest organizer shall determine how many awards there will be for that group.

People's Choice Award.

A single People's Choice award will be determined by popular vote of the participating public.

Judge's Special Recognition Awards.

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

Best of Show.

The BOS round shall consist of a maximum of twelve (12) beers. Beers advancing to the BOS round must meet the following criteria:

1. Attain a minimum average score. The baseline minimum score for BOS shall be 30 points. In the event that the average overall scoring of the beers is exceptionally high or exceptionally low, the contest organizer (in consultation with the BOS judges) may adjust the base minimum score up or down.

2. The first place beer in each group (A-H) shall advance to BOS round ONLY if they meet the established minimum score. The remaining beers advancing to the BOS round shall be the top-scoring beers regardless of group provided they meet the established minimum score.
3. No beer shall advance to the BOS if it has not attained the established minimum score.
4. People's Choice winner is NOT eligible for the BOS round.

Disclaimer.

The Green Bay Rackers are solely responsible for the conduct of this contest. All recipes, leftover beer, and empty bottles become the property of the Green Bay Rackers. Entry into this competition shall constitute permission for the Rackers to publish all results and recipes on their website.

Call for Judges & Stewards!

If you are interested in judging or stewarding for this competition, register on-line at <http://www.hordsoffun.com/hbc.rw/judgewiz.aspx?w=0C090D2709>

Information.

See the Green Bay Rackers website at www.rackers.org or contact
Michael Conard, Contest Chairman
1021 Juneau Street
Kewaunee, WI 54216
(920) 388-2728
mconard@itol.com

BOTTLE IDENTIFICATION FORMS

Attach one label to each bottle WITH A RUBBER BAND. No tape please.

Bottle ID Label

Name:

Street Address:

City State ZIP

Phone

Name of Beer:

BJCP Category ____ Subcategory ____

Attach one form to each bottle with a rubber band

Bottle ID Label

Name:

Street Address:

City State ZIP

Phone

Name of Beer:

BJCP Category ____ Subcategory ____

Attach one form to each bottle with a rubber band

Bottle ID Label

Name:

Street Address:

City State ZIP

Phone

Name of Beer:

BJCP Category ____ Subcategory ____

Attach one form to each bottle with a rubber band

Bottle ID Label

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Street Address:

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Name of Beer:

BJCP Category ____ Subcategory ____

Attach one form to each bottle with a rubber band

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 _____

Name of Beer: _____

BJCP Category (1-29)*: _____ Sub-category (a-f): _____

** If BJCP Category is 20, 21, 22 or 23; 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:

_____	_____ lbs.
_____	_____ lbs.
_____	_____ lbs.
_____	_____ lbs.
_____	_____ lbs.
_____	_____ lbs.

Hops

% Alpha

Boil time

_____	_____ %	_____ min.
_____	_____ %	_____ min.
_____	_____ %	_____ min.
_____	_____ %	_____ min.
_____	_____ %	_____ min.

Water Treatment:

Yeast:

Opening Gravity: _____ SG Final Gravity: SG _____

Fermentation:

Primary: _____ days at _____ °F
Secondary: _____ days at _____ °F
Tertiary: _____ days at _____ °F

Conditioning: Bottle Forced Date Bottled: _____

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
 - B. Bohemian Pilsner
 - C. Classic American Pilsner
6. LIGHT HYBRID BEER
 - A. Cream Ale
 - B. Blonde 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

- 6d. AMERICAN WHEAT/RYE
15. GERMAN WHEAT/ RYE BEERS
 - A. Weizen/Weissbier
 - B. Dunkelweizen
 - C. Weizenbock
 - D. Roggenbier

Group E: Dark Beers

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 F: Strong Beers

5. BOCK
 - C. Doppelbock
 - D. Eisbock
9. SCOT/ IRISH ALE
 - E. Strong Scotch Ale
13. STOUT
 - F. Imperial Stout
18. BELG. 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 & 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
- 18a. BELGIAN BLONDE 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. SMOKED/WOOD-AGED BEER
 - A. Classic Rauchbier
 - B. Other Smoked Beer
 - C. Wood-Aged Beer
23. SPECIALTY BEERS