

AMATEUR WINE, BEER & SPECIALTY BEVERAGES COMPETITION GUIDE

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WASHINGTON STATE FAIR

SEPTEMBER 4 - 27, 2026

(CLOSED TUESDAYS & SEPT. 9)

110 9th Avenue SW, Puyallup WA 98371-6811

24-Hour Hotline: 253-841-5045 | THEFAIR.COM



2026 AMATEUR WINE, BEER & SPECIALTY BEVERAGES CALENDAR

SUN	MON	TUE	WED	THU	FRI	SAT
AUG. 9	AUG. 10	AUG. 11	AUG. 12	AUG. 13	AUG. 14	AUG. 15
	MAIL IN ENTRIES DUE, <i>See pg. 5</i>	ONLINE ENTRY REGISTRATION DUE by 10pm			EARLY DROP OFF, <i>See pg. 5</i>	
AUG. 16	AUG. 17	AUG. 18	AUG. 19	AUG. 20	AUG. 21	AUG. 22
						BRING IN ENTRIES 10am–2pm, Fair Food Court, enter at Red Gate
AUG. 23	AUG. 24	AUG. 25	AUG. 26	AUG. 27	AUG. 28	AUG. 29
JUDGING: Amateur Wine, Beer & Specialty Beverages						
AUG. 30	AUG. 31	SEPT 1	SEPT 2	SEPT 3	SEPT 4	SEPT 5
					OPENING DAY OF FAIR	
SEPT 6	SEPT. 7	SEPT. 8	SEPT. 9	SEPT.10	SEPT. 11	SEPT. 12
		FAIR CLOSED	FAIR CLOSED			
SEPT. 13	SEPT. 14	SEPT. 15	SEPT. 16	SEPT. 17	SEPT. 18	SEPT. 19
		FAIR CLOSED				
SEPT. 20	SEPT. 21	SEPT. 22	SEPT. 23	SEPT. 24	SEPT. 25	SEPT. 26
		FAIR CLOSED				
SEPT. 27	SEPT. 28	SEPT. 29	SEPT. 30	OCT 1	OCT 2	OCT 3
LAST DAY OF FAIR						

CONTENTS

Links to important Fair Information.....	4
Online Entry Registration Instructions.....	4
Amateur Wine, Beer and Specialty Beverage Show Information & Rules.....	5
Amateur Wine Divisions.....	8
Amateur Beer Divisions	9
Specialty Beverage Divisions	11
Beer – Recipe Form	12

Washington STATE FAIR

DO THE PUYALLUP!

SEPTEMBER 4 - 27, 2026
(CLOSED TUESDAYS & SEPT. 9)

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting their entries. It is important that exhibitors read and be familiar with the rules in this book, as well as the Departmental Exhibitors Rules and Regulations.

Please click here: [Enter a Competition](#) and scroll down to 'ADDITIONAL INFORMATION' to find:

- Departmental Exhibitors Rules and Regulations
- Vehicle Unloading Procedures
- Insurance Information

You may not find it necessary to print this entire Competition Guide. While we ask that you **read and be familiar with** the information in the Competition Guide prior to entry, please feel free to print just the **pages you need**.

Online Entry Registration Instructions

Read below, then register entry information online before bringing items to the Fair.

www.thefair.com

- Read the complete rules, department and division descriptions, and entry information in this Competition Guide **BEFORE** going to online entry registration.
 - Then go to the [ONLINE ENTRY REGISTRATION](#) page (*available starting May*)
 - Click **Register** or **Sign In**
 - Register using your First Name and Last Name and create a password (*write your password down or make sure it is something you will remember for future use.*) Fill in requested information, including email address. Click **Continue**.
 - Select **Department** ex.: *Amateur Wine, Beer & Specialty Beverage Show*
 - Select a **Division** ex.: *Amateur Beer, div. 471*
 - Select a **Class** ex.: *class 5002- American Lager*
 - Fill in all requested information for the class(es) you are entering, including a brief **Description** of the item.
- NOTE:** the description **should not** include any identifiable information of whom is entering such as the entrants name or your special name for the beverage
- When all your information is complete, click **Add Entry to Cart** and follow instructions to check out.
(NOTE: If you think you may want to modify your entries, you may **save** your current session and *check out at a later session*. **Be sure to Check Out before the closing date listed for your classes; entries are not submitted to the Fair office until the check out process is complete.**)
 - Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Competition Guide.
 - Click **Submit**.
 - Please print and bring a copy of your online entry summary/receipt **with your entries** when you bring them to the Fair.
 - For questions regarding online entry registration, contact: 253-841-5134, CompExhibits@thefair.com

AMATEUR WINE, BEER AND SPECIALTY BEVERAGE SHOW INFORMATION & RULES

ENTRY INFORMATION

Online entry registration should be completed by 10 pm on Tuesday, Aug. 11, unless otherwise noted. Print a copy of your online entry summary/receipt to bring with your item(s) on entry date. Competition for the Wine, Beer and Specialty Beverage Show is open to all amateur exhibitors 21 years or older. Exhibitors under the age of 21 are allowed in the non-alcoholic Specialty Beverage Division.

Entrants must not be employed by a commercial business making wine, beer or specialty beverages. Entrants must meet all Washington State and Federal laws defining amateur status (Ex: wine is for personal use only; per household production limit of 200 gallons per calendar year).

Entries will be handled and judged in accordance with Washington State Law RCW 66.28.140. Beer will also be judged in accordance with the American Homebrewers Association and the Beer Judge Certificate Program.

1. **FEES** – A fee of \$3.50 will be charged for each entry. Entries will be accepted on a first-come, first-served basis until a maximum of 500 entries is reached. Each exhibitor will receive one Fair admission tickets at time of entry.
2. **ENTRY DAY – ONE DAY ONLY – SATURDAY, AUG. 22, 2026,** 10am – 2pm. No new submissions on entry day, late arrivals or walk-in entries! Entries will be received at the north end of the Fair Food Court building. Enter through the Red Gate off of 9th Ave. SW.

MAIL IN:

Entries must be received by Monday, Aug. 10, 2026. All possible care will be taken to protect the entries; however, responsibility cannot be assumed for lost or damaged entries. Entries will need a printed copy of your online entry summary/receipt.

Please note regarding mail-in entries: It is not against any Bureau of Alcohol, Tobacco and Firearms (ATF) regulation or federal law to ship your entries via privately owned shipping company (UPS or FedEx) for analytical purposes. However, **IT IS ILLEGAL TO SHIP ALCOHOLIC BEVERAGES VIA THE U.S. POSTAL SERVICE.** Private shipping companies have the right to refuse your shipment if they are informed that the package contains glass and alcoholic beverages. Entrants can identify package contents as "State Fair Exhibit". It is solely the entrant's responsibility to follow all applicable laws and regulations.

Washington State Fair
Attn: Paige Rooney
Amateur Wine, Beer and Specialty Beverage Show
110 9th Avenue SW
Puyallup, WA 98371

EARLY DROP OFF:

Entries will need a printed copy of your online entry summary/receipt. Entries can be dropped off on or before noon on Friday, Aug. 14, 2026 at **Jon's Homebrew and Wine Supply 1430 East Main Ave, Suite C, Puyallup, WA. 98372.**

All drop-offs must be pre-registered and pre-paid using the Fair website. If you would like to receive complimentary Fair tickets, please include a self addressed stamped envelope.

3. **ENTRY DISPOSITION** – All bottles and contents will become the property of the Puget Sound Amateur Wine and Beermakers Club, a partner of this show.

AMATEUR WINE ENTRY SPECIFICS

WINE COORDINATOR:

LEANN & MICHAEL STACEY

1. **QUANTITY** – For each wine entered, one bottle is required to be used for both judging and display.
2. **BOTTLES AND CLOSURES** – All entries must be in standard cylindrical wine bottles, fitted with a suitable closure (no bottle caps). All wine must be in standard 750 ml bottles with the exception of dessert wine, which can be submitted in a 350 ml bottle. Sparkling wine corks must be wired on or capped.
3. **LABELS** –
Informational: Each bottle of wine entered must have a label containing the wine information, including the entrant's name, class number, class name, the kind of wine (the particular ingredient, not the wine's "name"), and its specific gravity. **If the wine is a blend, all ingredients must be listed in order of their percentages.**
Decorative: For display purposes, your personal decorative label may also be affixed to the bottle. This label should contain your name and may include any wording you wish, including the wine's name (i.e., "Fred's Red"). There is a People's Choice Award given for the label that gets the most votes at the display booth. Be creative and have fun with your label.
4. **ACCURACY** – Entrants are responsible for entering their wine in the correct class. The Puget Sound Amateur Wine and Beermakers Club will provide assistance, if needed, prior to or at the time of entry.

5. **SPECIFIC GRAVITY** – In order to properly taste and judge wine entries, they must be properly categorized as dry or sweet, and they must be tasted in order going from white to red, dry to sweet. The correct order is very important for the judges’ palate. Sweet wines can wipe out all the sensory receptors in the judges’ mouth. Each class has a dry and sweet section. We use the specific gravity, tested by a hydrometer, to properly sequence the wines. Hydrometers are sold at wine making suppliers or you can bring your wine to a supply store or another wine maker to help you test it. It is imperative that we have accurate specific gravity readings with the registration. A hydrometer is about \$10 at a wine supply store. A wine and beer supply store may test it for you for a small fee. You can also contact Michael Stacey at psawbc@yahoo.com

Please remember Specific Gravity must be tested and provided prior to entry date, as wines will NOT be opened and tested on that day. Persons entering their wines are responsible for determining the specific gravity and for entering them in the correct class. Specific gravity **must** be included on the online entry and on the wine information labels. Wines entered in the wrong class will be judged based on the class entered.

Dry: 1.003 and below

Sweet: 1.004 – 1.012

Dessert: 1.013 and higher

AMATEUR BEER ENTRY SPECIFICS

**BEER COORDINATOR:
ERIC MILLER**

1. **QUANTITY/ BOTTLES** - An entry will consist of two bottles (11 oz. – 12 oz.) of BROWN GLASS. One bottle is for judging and **one for display or used for Best in Show judging**.
2. **LABELS** - All bottles must be labeled with the entrants name, class number and number from this premium book. If more than one beer is entered in the same class, include description that is clear enough to correctly identify each entry.

A sample form is included at the end of this premium book which can be printed and attached to the bottles with a rubber band. An Entry/Recipe Form must be included with each entry (see page 11).

3. **ACCURACY** - Entrants are responsible for entering their beer in the correct class. The Puget Sound Amateur Wine and Beer makers Club will provide assistance, if needed, at the time of entry. **Note: The Fair class numbers do not correlate to the BJCP numbers.**

AMATEUR SPECIALTY BEVERAGE ENTRY SPECIFICS

1. **QUANTITY/ BOTTLES** - For each entry, one 750 mL bottle or two 350 mL bottle will be required.
2. **LABELS** - All bottles must be labeled with the entrants name, class number and name from this premium book. If more than one item is entered in the same class, include description that is clear enough to correctly identify each entry.
3. **ACCURACY** - Entrants are responsible for entering their specialty beverage in the correct class. The Puget Sound Amateur Wine and Beer makers Club will provide assistance, if needed, at the time of entry.
4. **INGREDIENTS** - Ingredients should be included in the description of the entry.

In the non-alcoholic division, beverages must be made with ingredients other than store bought flavored syrups and made by the entrant. Beverages made with equipment, such as a "Soda Stream," will be disqualified.

JUDGING

ENTRIES WILL BE JUDGED SUNDAY, AUG. 23, 2026.

METHOD – Each entry will be judged on its own merits by a team of more than one judge based on the class in which they were entered.

CRITERIA – Wines will be judged using the American Wine Society scoring criteria, including: appearance (clarity, color), aroma and bouquet, taste (body, flavor and balance), finish and overall impression. Beers will be judged using the BJCP scoring criteria, including: aroma, appearance, flavor, mouth feel and overall impression.

AWARDS

First and second place winners will receive a rosette and a cash premium. Third place will receive a rosette only. In the event of a tie, ribbons or rosettes and cash premiums will be awarded to all place winners.

Scores will determine "Best in Category." The winners of each category will receive a "Best in Category" large rosette. Exhibitors who tie in "Best in Category" will each receive a rosette. The categories for wine are: Grape-White, Grape-Red, Fruit-Berry-Country and Dessert. The categories for beer are: Lager, Ale and Mixed. The categories for the specialty beverages are: meads, ciders and non-alcoholic.

Judges will determine "Best in Show" from among the "Best in Category" winners. Additional first place winners may be included in the best of show competition based on discretion

of the judges and judging coordinators at the time and the overall scores of the entries.

DISPLAY – Entries which receive 1st, 2nd or 3rd place points, will be displayed prominently during the Fair (Sept. 4 - 27) in the Puget Sound Amateur Wine & Beer makers Club booth in Barn "J" (see Fair map, link on page 4).

DISTRIBUTION – You may pick up your ribbons and score sheets at the Agriculture Department office in Barn "J" Friday, Sept. 4 – Sunday, Sept. 27. **All remaining ribbons will be presented at the Awards Ceremony hosted by the Puget Sound Amateur Wine and Beer Makers Club on Friday, Oct. 2, 2026 starting at 6:30 pm at the Federal Way Senior Center 4016 S. 352nd Street Auburn, WA. Ribbons can also be picked up from Jon's Homebrew and Winemaking Supply in Puyallup after the awards ceremony.** If you have questions, please email to psawbc@yahoo.com. Premium checks will be mailed in November.

AMATEUR WINE DIVISIONS

FRUIT - BERRY - COUNTRY WINE DIVISION 470

CLASS		1st	2nd
BERRY – DRY			
4000	Blackberry – Dry	8.00	6.00
4005	Raspberry – Dry	8.00	6.00
4010	Blueberry – Dry	8.00	6.00
4015	Strawberry – Dry.	8.00	6.00
4020	Other Berries – Dry	8.00	6.00
4025	Blends Berries – Dry.	8.00	6.00
BERRY – SWEET			
4030	Blackberry – Sweet	8.00	6.00
4035	Raspberry – Sweet.	8.00	6.00
4040	Blueberry – Sweet	8.00	6.00
4045	Strawberry – Sweet	8.00	6.00
4050	Other Berries – Sweet.	8.00	6.00
4055	Blends Berries – Sweet	8.00	6.00
FRUIT DRY – WHITE			
4060	Peach – Dry White	8.00	6.00
4065	Nectarine – Dry White	8.00	6.00
4070	Apricot – Dry White	8.00	6.00
4075	Pear – Dry White	8.00	6.00
4080	Yellow Plum – Dry White.	8.00	6.00
4085	Apple – Dry White.	8.00	6.00
4090	Other Fruits – Dry White	8.00	6.00
4095	Blends Fruits – Dry White	8.00	6.00
FRUIT SWEET – WHITE			
4100	Peach – Sweet White	8.00	6.00
4105	Nectarine – Sweet White.	8.00	6.00
4110	Apricot – Sweet White	8.00	6.00
4115	Pear – Sweet White	8.00	6.00
4120	Yellow Plum – Sweet White	8.00	6.00
4125	Apple – Sweet White	8.00	6.00
4130	Other Fruits – Sweet White	8.00	6.00
4135	Blends Fruits – Sweet White.	8.00	6.00
FRUIT DRY – RED			
4140	Plum/Prune – Dry Red	8.00	6.00
4145	Cherry – Dry Red.	8.00	6.00
4150	Chokecherry – Dry Red.	8.00	6.00
4155	Other Fruits – Dry Red	8.00	6.00
4160	Blends Fruits – Dry Red.	8.00	6.00
FRUIT SWEET – RED			
4165	Plum/Prune – Sweet Red.	8.00	6.00
4170	Cherry – Sweet Red	8.00	6.00
4175	Chokecherry – Sweet Red	8.00	6.00
4180	Other Fruits – Sweet Red.	8.00	6.00
4185	Blends Fruits – Sweet Red	8.00	6.00

COUNTRY – DRY AND SWEET

4190	Rhubarb – Dry & Sweet.	8.00	6.00
4195	Other Vegetable – Dry & Sweet	8.00	6.00
4200	Flower – Dry & Sweet	8.00	6.00
4205	Blends, Country – Dry & Sweet.	8.00	6.00

GRAPE - RED WINE DIVISION 467

CLASS		1st	2nd
GRAPE – DRY RED			
4500	Cabernet Sauvignon – Dry Red	8.00	6.00
4510	Merlot – Dry Red.	8.00	6.00
4515	Syrah – Dry Red	8.00	6.00
4520	Malbec – Dry Red	8.00	6.00
4525	Pinot Noir – Dry Red	8.00	6.00
4530	Cabernet Franc – Dry Red	8.00	6.00
4535	Sangiovese – Dry Red.	8.00	6.00
4540	Lemberger – Dry Red.	8.00	6.00
4545	Zinfandel – Dry Red.	8.00	6.00
4550	Other – Dry Red	8.00	6.00
4555	Blends – Dry Red.	8.00	6.00

GRAPE – SWEET RED

4560	Native American or Hybrid (Concord, etc) – Sweet Red	8.00	6.00
4565	Other – Sweet Red.	8.00	6.00
4570	Blends – Sweet Red	8.00	6.00

GRAPE - WHITE WINE DIVISION 468

CLASS		1st	2nd
GRAPE – DRY WHITE			
4800	Chardonnay – Dry White.	8.00	6.00
4805	Sauvignon Blanc – Dry White.	8.00	6.00
4810	Pinot Gris – Dry White	8.00	6.00
4815	Viognier – Dry White	8.00	6.00
4820	Riesling – Dry White.	8.00	6.00
4825	Gewurztraminer – Dry White	8.00	6.00
4830	Other – Dry White	8.00	6.00
4835	Blends – Dry White	8.00	6.00
GRAPE – SWEET WHITE			
4840	Riesling – Sweet White	8.00	6.00
4845	Gewurztraminer – Sweet White	8.00	6.00
4850	Native American or Hybrid (Niagra, etc) – Sweet White	8.00	6.00
4855	Other – Sweet White	8.00	6.00
4860	Blends – Sweet White.	8.00	6.00
GRAPE – BLUSH/ROSE			
4865	Grape Blush/Rose – Dry	8.00	6.00
4870	Grape Blush/Rose – Sweet.	8.00	6.00

DESSERT WINE DIVISION 469

CLASS		1st	2nd
DESSERT			
4950	Fruit Berry – Dessert	8.00	6.00
4955	Country – Dessert	8.00	6.00
4960	Grape – Dessert	8.00	6.00
4965	Port and Sherry Style – Dessert	8.00	6.00
4970	Sparkling – Dessert	8.00	6.00

Additional classes may be created, or classes consolidated, based on the entry of sufficient numbers of particular wine varieties or styles.

AMATEUR BEER DIVISIONS

LAGER DIVISION 471

CLASS		1st	2nd
STANDARD AMERICAN BEER			
5000	Light American Lager.	8.00	6.00
5005	American Lager	8.00	6.00
5010	Cream Ale	8.00	6.00
5015	American Wheat Beer	8.00	6.00
INTERNATIONAL LAGER			
5020	International Pale Lager	8.00	6.00
5025	International Amber Lager	8.00	6.00
5030	International Dark Lager	8.00	6.00
CZECH LAGER			
5035	Czech Pale Lager.	8.00	6.00
5040	Czech Premium Pale Lager	8.00	6.00
5045	Czech Amber Lager	8.00	6.00
5050	Czech Dark Lager	8.00	6.00
PALE MALTY EUROPEAN LAGER			
5055	Munich Helles	8.00	6.00
5060	Festbier	8.00	6.00
5065	Helles Bock	8.00	6.00
PALE BITTER EUROPEAN BEER			
5070	German Leichbier	8.00	6.00
5075	Kolsch	8.00	6.00
5080	German Pils	8.00	6.00
AMBER MALTY EUROPEAN LAGER			
5085	Marzen	8.00	6.00
5090	Rauchbier	8.00	6.00
5095	Dunkles Bock	8.00	6.00
AMBER BITTER EUROPEAN BEER			
5100	Vienna Lager	8.00	6.00

5105	Altbier	8.00	6.00
DARK EUROPEAN LAGER			
5110	Munich Dunkel.	8.00	6.00
5015	Schwarzbier.	8.00	6.00
STRONG EUROPEAN BEER			
5120	Doppelbock.	8.00	6.00
5125	Eisbock.	8.00	6.00
5130	Baltic Porter.	8.00	6.00
GERMAN WHEAT BEER			
5135	Weissbier	8.00	6.00
5140	Dunkles Weissbier.	8.00	6.00
5145	Weizenbock.	8.00	6.00

ALES DIVISION 472

CLASS		1st	2nd
BRITISH BITTER			
5300	Ordinary Bitter	8.00	6.00
5305	Best Bitter	8.00	6.00
5310	Strong Bitter	8.00	6.00
PALE COMMONWEALTH BEER			
5315	British Golden Ale	8.00	6.00
5320	Australian Sparkling Ale	8.00	6.00
5325	English IPA.	8.00	6.00
BROWN BRITISH BEER			
5330	Dark Mild	8.00	6.00
5335	British Brown	8.00	6.00
5340	English Porter.	8.00	6.00
SCOTTISH ALE			
5345	Scottish Light.	8.00	6.00
5350	Scottish Heavy	8.00	6.00
5355	Scottish Export.	8.00	6.00
IRISH BEER			
5360	Irish Red Ale.	8.00	6.00
5365	Irish Stout	8.00	6.00
5370	Irish Extra Stout	8.00	6.00
DARK BRITISH BEER			
5375	Sweet Stout	8.00	6.00
5380	Oatmeal Stout	8.00	6.00
5385	Tropical Stout.	8.00	6.00
5390	Foreign Extra Stout	8.00	6.00
STRONG BRITISH ALE			
5395	British Strong Ale	8.00	6.00
5400	Old Ale	8.00	6.00
5405	Wee Heavy	8.00	6.00
5410	English Barleywine	8.00	6.00
PALE AMERICAN ALE			
5415	Blonde Ale.	8.00	6.00
5420	American Pale Ale	8.00	6.00

AMBER AND BROWN AMERICAN BEER

5425	American Amber Ale	8.00	6.00
5430	California Common	8.00	6.00
5435	American Brown Ale	8.00	6.00

AMERICAN PORTER AND STOUT

5440	American Porter	8.00	6.00
5445	American Stout.	8.00	6.00
5450	Imperial Stout	8.00	6.00

IPA (IMPERIAL PALE ALE)

5455	American IPA	8.00	6.00
5460	Specialty IPA: Belgian.	8.00	6.00
5465	Specialty IPA: Black	8.00	6.00
5470	Specialty IPA: Brown	8.00	6.00
5475	Specialty IPA: Red	8.00	6.00
5480	Specialty IPA: Rye	8.00	6.00
5485	Specialty IPA: White.	8.00	6.00
5490	Specialty IPA: Brut	8.00	6.00
5495	Hazy IPA	8.00	6.00

STRONG AMERICAN ALE

5500	Double IPA	8.00	6.00
5505	American Strong Ale.	8.00	6.00
5510	American Barleywine.	8.00	6.00
5515	Wheatwine	8.00	6.00

EUROPEAN SOUR ALE

5520	Berliner Weisse	8.00	6.00
5525	Flanders Red Ale.	8.00	6.00
5530	Oud Bruin	8.00	6.00
5535	Lambic	8.00	6.00
5540	Gueuze.	8.00	6.00
5545	Fruit Lambic.	8.00	6.00
5550	Gose	8.00	6.00

BELGIAN ALE

5555	Witbier	8.00	6.00
5560	Belgian Pale Ale	8.00	6.00
5565	Biere de Garde	8.00	6.00

STRONG BELGIAN ALE

5570	Belgian Blond Ale	8.00	6.00
5575	Saison	8.00	6.00
5580	Belgian Golden Strong Ale	8.00	6.00

MONASTIC ALE

5585	Belgian Single	8.00	6.00
5590	Belgian Dubbel.	8.00	6.00
5595	Belgian Tripel.	8.00	6.00
5600	Belgian Dark Strong Ale	8.00	6.00

**MIXED BEER
DIVISION 473**

CLASS		1st	2nd
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AMERICAN WILED ALE

5800	Brett Beer	8.00	6.00
5805	Mixed-Fermentation Sour Beer	8.00	6.00
5810	Wild Specialty Beer	8.00	6.00
5815	Straight Sour Beer	8.00	6.00

FRUIT BEER

5820	Fruit Beer	8.00	6.00
5825	Fruit & Spiced Beer	8.00	6.00
5830	Specialty Fruit Beer	8.00	6.00

SPICED BEER

5835	Spice, Herb or Vegetable Beer	8.00	6.00
5840	Autumn Seasonal Beer	8.00	6.00
5845	Winter Seasonal Beer	8.00	6.00
5850	Specialty Spice Beer.	8.00	6.00

ALTERNATIVE FERMENTABLE BEER

5855	Alternative Grain Beer	8.00	6.00
5860	Alternative Sugar Beer	8.00	6.00

SMOKED BEER

5865	Classic Style Smoked Beer.	8.00	6.00
5870	Specialty Smoked Beer.	8.00	6.00

WOOD BEER

5875	Wood-Aged Beer	8.00	6.00
5880	Specialty Wood-Aged Beer	8.00	6.00

SPECIALTY BEER

5885	Commercial Specialty Beer	8.00	6.00
5890	Mixed Style Beer	8.00	6.00
5895	Experimental Beer.	8.00	6.00

HISTORICAL BEER

5900	Historical Beer: Kellerbier	8.00	6.00
5905	Historical Beer: Kentucky Common	8.00	6.00
5910	Historical Beer: Lichtenhainer.	8.00	6.00
5915	Historical Beer: London Brown Ale	8.00	6.00
5920	Historical Beer: Piwo Grodziskie	8.00	6.00
5925	Historical Beer: Pre-Prohibition Lager	8.00	6.00
5930	Historical Beer: Pre-Prohibition Porter	8.00	6.00
5935	Historical Beer: Roggenbier.	8.00	6.00
5940	Historical Beer: Sahti	8.00	6.00

SPECIALTY BEVERAGE DIVISIONS

MEAD DIVISION 474

CLASS		1st	2nd
TRADITIONAL MEAD			
8000	Dry Mead	8.00	6.00
8005	Semi-Sweet Mead	8.00	6.00
8010	Sweet Mead.	8.00	6.00
FRUIT MEAD			
8015	Cyser	8.00	6.00
8020	Pyment.	8.00	6.00
8025	Berry Mead	8.00	6.00
8030	Stone Fruit Mead.	8.00	6.00
SPICED MEAD			
8035	Fruit & Spice Mead.	8.00	6.00
8040	Spice, Herb or Vegetable Mead	8.00	6.00
SPECIALTY MEAD			
8045	Braggot	8.00	6.00
8050	Experimental Mead	8.00	6.00

CIDER DIVISION 476

CLASS		1st	2nd
STANDARD CIDER & PERRY			
8200	New World Cider.	8.00	6.00
8205	English Cider	8.00	6.00
8210	French Cider	8.00	6.00
8225	Spanish Cider.	8.00	6.00
8230	New World Perry.	8.00	6.00
8235	Traditional Perry	8.00	6.00
8240	Heirloom Cider.	8.00	6.00
SPECIALTY CIDER & PERRY			
8245	New England Cider	8.00	6.00
8250	Cider with Other Fruit	8.00	6.00
8255	Ice Cider	8.00	6.00
8260	Cider with Herbs/Spices	8.00	6.00
8265	Fire Cider	8.00	6.00
8270	Appelwine Cider.	8.00	6.00
8275	Experimental Cider	8.00	6.00
8280	Specialty Cider/Perry	8.00	6.00
8285	Experimental Perry	8.00	6.00

NON-ALCOHOLIC DIVISION 477

CLASS		1st	2nd
8600	Root Beer	8.00	6.00
8605	Ginger Ale	8.00	6.00
8610	Cream Soda	8.00	6.00
8615	Other Non-Alcoholic	8.00	6.00



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

Division _____ Class (No.) _____
 Class Name _____

For Mead and Cider

- Still Dry
 Petillant Semi-Sweet
 Sparkling Sweet

For Mead

- Hydromel (light mead)
 Standard Mead
 Sack

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 recipes _____

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.

WASHINGTON STATE FAIR

WINE, BEER & SPECIALTY BEVERAGE BOTTLE TAGS

BOTTLE ID TAG

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Division _____

Class Number _____

Class Name _____

ATTACH ONE TAG TO EACH BOTTLE

BOTTLE ID TAG

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Division _____

Class Number _____

Class Name _____

ATTACH ONE TAG TO EACH BOTTLE

BOTTLE ID TAG

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Division _____

Class Number _____

Class Name _____

ATTACH ONE TAG TO EACH BOTTLE

BOTTLE ID TAG

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Division _____

Class Number _____

Class Name _____

ATTACH ONE TAG TO EACH BOTTLE