

AMATEUR WINE, BEER & SPECIALTY BEVERAGES PREMIUM LIST

DIRECTOR IN CHARGE

Candace Blancher

SUPERINTENDENT

Louis A. Matej

Phone: (253) 921-5612

Louis.Ag-Hort@wamail.net

ASSISTANT SUPERINTENDENT

Vernene Scheurer

Phone: (253) 221-7059

vernene.scheurer@gmail.com

AGRICULTURAL OFFICE

Phone: (253) 841-5035

WINE SHOW COORDINATOR

Michael Stacey – psawbc@yahoo.com

BEER SHOW COORDINATOR

Eric Miller – psawbc@yahoo.com

COMPETITIVE EXHIBITS OFFICE

Washington State Fair

Hours: Mon.–Fri., 8am – 4:30pm

Phone: (253) 841-5074

Email: CompExhibits@thefair.com

WASHINGTON STATE FAIR

SEPT. 2 – 25, 2022

(CLOSED TUESDAYS & SEPT. 7)

110 9th Avenue SW, Puyallup WA 98371-6811

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

Revised: 05-09-2022

- 1 -



Go To
Table of Contents

2022 AMATEUR WINE, BEER & SPECIALTY BEVERAGES CALENDAR

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

CONTENTS

- 2022 CALENDAR 2**
- 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 Divisions9
- Specialty Beverage Divisions10
- Beer – Recipe Form 11

Washington STATE FAIR

DO THE PUYALLUP!

SEPT. 2 – 25, 2022
(CLOSED TUESDAYS & SEPT. 7)

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 Premium List. While we ask that you **read and be familiar with the information in the Premium List 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 Premium List **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 Premium List.
 - 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: 253-841-5074, 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. 9, 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 two Fair admission tickets at time of entry.
2. **ENTRY DAY – ONE DAY ONLY – SATURDAY, AUG. 13, 2022.** 10am – 2pm. No entry day early, 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. 8, 2022. 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: Jennifer Schelbert
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. 12, 2022 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 Beerclub, a partner of this show.

AMATEUR WINE ENTRY SPECIFICS

WINE COORDINATOR: 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 Beerclub 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’ pallet. 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. 21, 2022.

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. 2 – 25) 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. 2 – Sunday, Sept. 25. All remaining ribbons will be presented at the Awards Ceremony hosted by the Puget Sound Amateur Wine and Beer Makers Club on Friday, Oct. 7, 2022 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			
4010	Blackberry – Dry	8.00	6.00
4011	Raspberry – Dry	8.00	6.00
4012	Blueberry – Dry	8.00	6.00
4013	Strawberry – Dry.	8.00	6.00
4014	Other Berries – Dry	8.00	6.00
4015	Blends Berries – Dry.	8.00	6.00
BERRY – SWEET			
4020	Blackberry – Sweet	8.00	6.00
4021	Raspberry – Sweet.	8.00	6.00
4022	Blueberry – Sweet	8.00	6.00
4023	Strawberry – Sweet	8.00	6.00
4024	Other Berries – Sweet.	8.00	6.00
4025	Blends Berries – Sweet	8.00	6.00
FRUIT DRY – WHITE			
4030	Peach – Dry White	8.00	6.00
4031	Nectarine – Dry White	8.00	6.00
4032	Apricot – Dry White	8.00	6.00
4033	Pear – Dry White	8.00	6.00
4034	Yellow Plum – Dry White.	8.00	6.00
4035	Apple – Dry White	8.00	6.00
4036	Other Fruits – Dry White	8.00	6.00
4037	Blends Fruits – Dry White	8.00	6.00
FRUIT SWEET – WHITE			
4040	Peach – Sweet White	8.00	6.00
4041	Nectarine – Sweet White.	8.00	6.00
4042	Apricot – Sweet White	8.00	6.00
4043	Pear – Sweet White	8.00	6.00
4044	Yellow Plum – Sweet White	8.00	6.00
4045	Apple – Sweet White	8.00	6.00
4046	Other Fruits – Sweet White	8.00	6.00
4047	Blends Fruits – Sweet White.	8.00	6.00
FRUIT DRY – RED			
4050	Plum/Prune – Dry Red	8.00	6.00
4051	Cherry – Dry Red.	8.00	6.00
4052	Chokecherry – Dry Red.	8.00	6.00
4053	Other Fruits – Dry Red	8.00	6.00
4054	Blends Fruits – Dry Red.	8.00	6.00
FRUIT SWEET – RED			
4060	Plum/Prune – Sweet Red.	8.00	6.00
4061	Cherry – Sweet Red	8.00	6.00
4062	Chokecherry – Sweet Red	8.00	6.00
4063	Other Fruits – Sweet Red.	8.00	6.00
4064	Blends Fruits – Sweet Red	8.00	6.00

COUNTRY – DRY AND SWEET

4070	Rhubarb – Dry & Sweet.	8.00	6.00
4072	Other Vegetable – Dry & Sweet	8.00	6.00
4073	Flower – Dry & Sweet	8.00	6.00
4074	Blends, Country – Dry & Sweet	8.00	6.00

GRAPE - RED WINE DIVISION 467

CLASS		1st	2nd
GRAPE – DRY RED			
4080	Cabernet Sauvignon – Dry Red	8.00	6.00
4081	Merlot – Dry Red.	8.00	6.00
4082	Syrah – Dry Red	8.00	6.00
4083	Malbec – Dry Red	8.00	6.00
4084	Pinot Noir – Dry Red	8.00	6.00
4085	Cabernet Franc – Dry Red	8.00	6.00
4086	Sangiovese – Dry Red.	8.00	6.00
4087	Lemberger – Dry Red.	8.00	6.00
4088	Zinfandel – Dry Red.	8.00	6.00
4089	Other – Dry Red	8.00	6.00
4090	Blends – Dry Red.	8.00	6.00

GRAPE – SWEET RED

4100	Native American or Hybrid (Concord, etc) – Sweet Red	8.00	6.00
4101	Other – Sweet Red.	8.00	6.00
4102	Blends – Sweet Red	8.00	6.00

GRAPE - WHITE WINE DIVISION 468

CLASS		1st	2nd
GRAPE – DRY WHITE			
4110	Chardonnay – Dry White.	8.00	6.00
4111	Sauvignon Blanc – Dry White.	8.00	6.00
4112	Pinot Gris – Dry White	8.00	6.00
4113	Viognier – Dry White	8.00	6.00
4114	Reisling – Dry White.	8.00	6.00
4115	Gewurztraminer – Dry White	8.00	6.00
4116	Other – Dry White	8.00	6.00
4117	Blends – Dry White	8.00	6.00

GRAPE – SWEET WHITE

4120	Riesling – Sweet White	8.00	6.00
4121	Gewurztraminer – Sweet White	8.00	6.00
4122	Native American or Hybrid (Niagra, etc) – Sweet White	8.00	6.00
4123	Other – Sweet White	8.00	6.00
4124	Blends – Sweet White.	8.00	6.00

GRAPE – BLUSH/ROSE

4130	Grape Blush/Rose – Dry	8.00	6.00
4131	Grape Blush/Rose – Sweet.	8.00	6.00

DESSERT WINE DIVISION 469

CLASS		1st	2nd
DESSERT			
4140	Fruit Berry – Dessert	8.00	6.00
4141	Country – Dessert	8.00	6.00
4142	Grape – Dessert	8.00	6.00
4143	Port and Sherry Style – Dessert	8.00	6.00
4144	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			
5001	Light American Lager.	8.00	6.00
5002	American Lager	8.00	6.00
5003	Cream Ale	8.00	6.00
5004	American Wheat Beer	8.00	6.00
INTERNATIONAL LAGER			
5005	International Pale Lager	8.00	6.00
5006	International Amber Lager	8.00	6.00
5007	International Dark Lager	8.00	6.00
PALE MALTY EUROPEAN LAGER			
5008	Munich Helles	8.00	6.00
5009	Festbier	8.00	6.00
5010	Helles Bock	8.00	6.00
PALE BITTER EUROPEAN BEER			
5011	German Leichbier	8.00	6.00
5012	Kolsch	8.00	6.00
5013	German Pils	8.00	6.00
AMBER MALTY EUROPEAN LAGER			
5014	Marzen	8.00	6.00
5015	Rauchbier	8.00	6.00
5016	Dunkles Bock	8.00	6.00
AMBER BITTER EUROPEAN BEER			
5017	Vienna Lager	8.00	6.00
5018	Altbier	8.00	6.00
DARK EUROPEAN LAGER			
5019	Munich Dunkel	8.00	6.00
5020	Schwarzbier	8.00	6.00

STRONG EUROPEAN BEER

5021	Doppelbock.	8.00	6.00
5022	Eisbock.	8.00	6.00
5023	Baltic Porter	8.00	6.00

GERMAN WHEAT BEER

5024	Weissbier	8.00	6.00
5025	Dunkles Weissbier.	8.00	6.00
5026	Weizenbock.	8.00	6.00

ALES DIVISION 472

CLASS		1st	2nd
BRITISH BITTER			
5027	Ordinary Bitter	8.00	6.00
5028	Best Bitter	8.00	6.00
5029	Strong Bitter	8.00	6.00
PALE COMMONWEALTH BEER			
5030	English IPA.	8.00	6.00
BROWN BRITISH BEER			
5031	Dark Mild	8.00	6.00
5032	British Brown	8.00	6.00
5033	English Porter.	8.00	6.00
SCOTTISH ALE			
5034	Scottish Light	8.00	6.00
5035	Scottish Heavy	8.00	6.00
5036	Scottish Export.	8.00	6.00
IRISH BEER			
5037	Irish Red Ale.	8.00	6.00
5038	Irish Stout	8.00	6.00
5039	Irish Extra Stout	8.00	6.00
DARK BRITISH BEER			
5040	Sweet Stout	8.00	6.00
5041	Oatmeal Stout	8.00	6.00
5042	Foreign Extra Stout	8.00	6.00
STRONG BRITISH ALE			
5043	British Strong Ale	8.00	6.00
5044	Old Ale	8.00	6.00
5045	Wee Heavy	8.00	6.00
5046	English Barleywine	8.00	6.00
PALE AMERICAN ALE			
5047	Blonde Ale.	8.00	6.00
5048	American Pale Ale	8.00	6.00
AMBER AND BROWN AMERICAN BEER			
5049	American Amber Ale	8.00	6.00
5050	California Common	8.00	6.00
5051	American Brown Ale	8.00	6.00
AMERICAN PORTER AND STOUT			
5052	American Porter	8.00	6.00
5053	American Stout.	8.00	6.00
5054	Imperial Stout	8.00	6.00

IPA (IMPERIAL PALE ALE)			
5055	American IPA	8.00	6.00
5056	Specialty IPA	8.00	6.00
STRONG AMERICAN ALE			
5057	Double IPA	8.00	6.00
5058	American Strong Ale	8.00	6.00
5059	American Barleywine	8.00	6.00
EUROPEAN SOUR ALE			
5060	Berliner Weisse	8.00	6.00
5061	Flanders Red Ale	8.00	6.00
5062	Oud Bruin	8.00	6.00
5063	Lambic	8.00	6.00
BELGIAN ALE			
5064	Witbier	8.00	6.00
5065	Belgian Pale Ale	8.00	6.00
5066	Biere de Garde	8.00	6.00
STRONG BELGIAN ALE			
5067	Belgian Blonde Ale	8.00	6.00
5068	Saison	8.00	6.00
5069	Belgian Golden Strong Ale	8.00	6.00
TRAPPIST ALE			
5070	Trappist Single	8.00	6.00
5071	Belgian Dubbel	8.00	6.00
5072	Belgian Tripel	8.00	6.00
5073	Belgian Dark Strong Ale	8.00	6.00

MIXED BEER DIVISION 473

CLASS		1st	2nd
SPECIALTY TYPE BEER			
5074	Specialty Beer	8.00	6.00
FRUIT BEER			
5075	Fruit Beer	8.00	6.00
5076	Fruit & Spiced Beer	8.00	6.00
5077	Specialty Fruit Beer	8.00	6.00
SPICED BEER			
5078	Spice, Herb or Vegetable Beer	8.00	6.00
5079	Autumn Seasonal Beer	8.00	6.00
5080	Winter Seasonal Beer	8.00	6.00
ALTERNATIVE FERMENTABLE BEER			
5081	Alternative Grain Beer	8.00	6.00
5082	Alternative Sugar Beer	8.00	6.00
SMOKED BEER			
5083	Classic Style Smoked Beer	8.00	6.00
5084	Specialty Smoked Beer	8.00	6.00
WOOD BEER			
5085	Wood-Aged Beer	8.00	6.00
5086	Specialty Wood-Aged Beer	8.00	6.00
SPECIALTY BEER			
5087	Clone Beer	8.00	6.00
5088	Mixed Style Beer	8.00	6.00
5089	Experimental Beer	8.00	6.00

SPECIALTY BEVERAGE DIVISIONS

MEAD DIVISION 474

CLASS		1st	2nd
TRADITIONAL MEAD			
5090	Dry Mead	8.00	6.00
5091	Semi-Sweet Mead	8.00	6.00
5092	Sweet Mead	8.00	6.00
FRUIT MEAD			
5093	Cyser	8.00	6.00
5094	Pymment	8.00	6.00
5095	Berry Mead	8.00	6.00
5096	Stone Fruit Mead	8.00	6.00
SPICED MEAD			
5097	Fruit & Spice Mead	8.00	6.00
5098	Spice, Herb or Vegetable Mead	8.00	6.00
SPECIALTY MEAD			
5099	Braggot	8.00	6.00
6000	Experimental Mead	8.00	6.00

CIDER DIVISION 476

CLASS		1st	2nd
STANDARD CIDER & PERRY			
6001	New World Cider	8.00	6.00
6002	English Cider	8.00	6.00
6003	French Cider	8.00	6.00
6004	New World Perry	8.00	6.00
6005	Traditional Perry	8.00	6.00
SPECIALTY CIDER & PERRY			
6006	New England Cider	8.00	6.00
6007	Cider with Other Fruit	8.00	6.00
6008	Ice Cider	8.00	6.00
6009	Cider with Herbs/Spices	8.00	6.00
6010	Specialty Cider/Perry	8.00	6.00

NON-ALCOHOLIC DIVISION 477

CLASS		1st	2nd
6011	Root Beer	8.00	6.00
6012	Ginger Ale	8.00	6.00
6013	Cream Soda	8.00	6.00
6014	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