

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: 05-17-2022

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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 |
| | | | | | | |
| AUG. 21 | AUG. 22 | AUG. 23 | AUG. 24 | AUG. 25 | AUG. 26 | AUG. 27 |
| JUDGING: Amateur Wine, Beer & Specialty Beverages | | | | | | |
| 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 | | | | | | |

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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