



# 2008 AUSTRALIAN AMATEUR BREWING CHAMPIONSHIP

Thursday 23<sup>rd</sup> October

William Angliss Conference Centre

Level 5, 555 La Trobe Street, Melbourne, Victoria.

CLOSING DATE FOR ENTRIES:  
Sat 11<sup>th</sup> October

Entry Fees: first entry \$10, subsequent entries \$6, cheques payable to 'Vicbrew'.

Entries to be delivered by closing date to: AABC, c/- Grain & Grape, 5/280 Whitehall St, Yarraville, Vic 3013

For questions about delivery arrangements, contact: Mark Hibberd, Ph: (03) 9580 0372, Mob: 0427 178 068, admin@vicbrew.org

## Rules & Conditions

1. AABC Competition Rules and AABC Style Guidelines for judging are available at: [www.aabc.org.au](http://www.aabc.org.au)
2. Entries accepted only from brewers who have qualified via AABC State Qualifying Championships. Entrants must nominate a designated Style for the Category in which they have qualified, as listed overleaf. Organisers may reclassify or disqualify incorrectly nominated entries.
3. One bottle per entry (750ml preferred) with a minimum of 500 ml. If unavoidable, entrants may submit two smaller bottles, with duplicate entry forms clearly marked Bottle 1 and Bottle 2 attached separately to each. All entry forms and fees may be attached by rubber band only.
4. Beers in each Category will be judged in by a panel of at least 3 judges. Completed scoresheets will be returned to entrants.
5. Trophies will be awarded for the 3 highest scoring beers in each Category. In the event of tied scores, placegetters will be decided by progressive countback as follows: a) highest score for Overall Impression; b) highest score for Flavour; c) lowest range of individual judge scores (smallest spread of scores across panel); d) the judging panel will be requested to resolve the tie.
6. Champion Beer of Show will be awarded to the highest scoring beer in the competition. In the event of a tie, a progressive countback will be used as for category placings.
7. Champion Brewer and Best State will be determined by the sum of place points awarded: 1<sup>st</sup>: 3 points, 2<sup>nd</sup>: 2 points; 3<sup>rd</sup>: 1 point.
8. AABC 2008 is a BJCP registered competition.

## ENTRY FORM — AABC 2008 Closing Date: 11<sup>th</sup> October

Fold page or cut off entry form and attach to bottle **with rubber band only**, with entry details visible. Enclose entry fee in envelope and attach likewise.

Brewer Details (Information supplied will only be used by the AABA.)		Organiser use only – entry #	
Brewer's Name One name only will be registered by Organizers			
Address (street)		Suburb	
Email		Postcode	
Phone		State	

Beer Details (See over for list of Categories & Styles eligible for entry)			
<b>State Qualifying Championship, Category &amp; placing</b>			
Category		Style Must be a designated Style for the Category nominated (see over).	
Name of Brew (optional)		Bottle Cap ID	
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash/Extract	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast Used		Original Gravity	Final Gravity

Cost: \$10 for first entry from each brewer, \$6 for subsequent entries  <input type="checkbox"/> Cash  <input type="checkbox"/> Cheque payable to "Vicbrew"	Payment included <input type="checkbox"/> with this entry  <input type="checkbox"/> as part of a bulk payment.  Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries.
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# CATEGORIES & STYLES FOR AABC 2008

Full AABC Style Guidelines are available at: [www.aabc.org.au](http://www.aabc.org.au)



Category	Styles (Beers may only be entered in the listed styles)	
<b>1. LOW ALCOHOL (&lt;3.5% alc)</b>	1.1 Light Australian Lager 1.2 Light Wheat Beer 1.3 English Ordinary Bitter	1.4 English Mild 1.5 Scottish Light (60/-)
<b>2. BRITISH &amp; IRISH ALE</b>	2.1 English Special/Best Bitter 2.2 English Extra Special Bitter 2.3 English Pale Ale	2.4 Irish Red Ale 2.5 Scottish Heavy (70/-) 2.6 Scottish Export (80/-)
<b>3. PALE ALE</b>	3.1 Australian Pale Ale 3.2 American Pale Ale	3.3 English IPA 3.4 American IPA
<b>4. DARK ALE</b>	4.1 Australian Dark Ale 4.2 Northern English Brown Ale 4.3 Southern English Brown Ale	4.4 American Brown Ale 4.5 Brown Porter 4.6 Robust Porter
<b>5. STOUT</b>	5.1 Dry Stout 5.2 Australian/Foreign Extra Stout	5.3 Sweet Stout 5.4 Oatmeal Stout
<b>6. STRONG ALE (&gt;6% ABV)</b>	6.1 Old Ale (English Strong Ale) 6.2 Strong Scotch Ale 6.3 Imperial India Pale Ale	6.4 English Barleywine 6.5 American Barleywine 6.6 Russian Imperial Stout
<b>7. PALE LAGER</b>	7.1 Australian Lager 7.2 Premium Australian Lager 7.3 Pale Continental Lager 7.4 Munich Helles	7.5 Dortmunder Export 7.6 Classic American Pils 7.7 German Pilsener 7.8 Bohemian Pilsner
<b>8. DARK LAGER</b>	8.1 Dark Lager 8.2 Munich Dunkel 8.3 Schwarzbier (Black Beer)	8.4 Vienna Lager 8.5 Oktoberfest/Märzen
<b>9. STRONG LAGER (&gt;6% ABV)</b>	9.1 Strong Pale Lager 9.2 Traditional Bock 9.3 Maibock/Helles Bock	9.4 Eisbock 9.5 Doppelbock 9.6 Baltic Porter
<b>10. WHEAT &amp; RYE BEER</b>	10.1 Berliner Weisse 10.2 Australian Wheat Beer 10.3 Weizen/Weissbier	10.4 Dunkelweizen 10.5 Weizenbock 10.6 Roggenbier (German Rye Beer)
<b>11. HYBRID BEER</b>	11.1 Kölsch 11.2 Blonde Ale 11.3 Cream Ale	11.4 North German Altbier 11.5 Düsseldorfer Altbier 11.6 California Common Beer
<b>12. BELGIAN, FRENCH &amp; SOUR BEER</b>	12.1 Belgian Witbier 12.2 Belgian Pale Ale 12.3 Belgian Blonde Ale 12.4 Dubbel 12.5 Tripel 12.6 Belgian Strong Golden Ale 12.7 Belgian Strong Dark Ale 12.8 Biere De Garde	12.9 Belgian Specialty Ale 12.10 Flanders Red Ale 12.11 Flanders Brown Ale/Oud Bruin 12.12 Straight (unblended) Lambic 12.13 Fruit Lambic 12.14 Gueuze 12.15 Saison
<b>13. FRUIT &amp; OTHER SPECIALTY BEER</b>	13.1 Fruit Beer 13.2 Spice/Herb/Vegetable Beer 13.3 Christmas/Winter Specialty Spiced Beer 13.4 Classic Rauchbier (Smoked Beer) 13.5 Wood-aged Beer 13.6 Other Speciality  (Specify the fruit, herb, spice, vegetable, smoke or other details on label)	

## SPECIAL AWARDS (Determined according to Rules 6 and 7 overleaf)

CHAMPION BEER OF SHOW
CHAMPION BREWER
BEST STATE