



AUSTRALIAN AMATEUR BREWING CHAMPIONSHIP - 2011, Sat 22nd October

CLOSING DATE FOR ENTRIES: Fri 8th October 2011

Deliver entries to:

Mike Leupold (ph 08) 8278 6696)
5 Ellis Ave, EDEN HILLS 5050

Entry Fee: \$10 per entry

Cheque payable to SABSOSA, Peoples' Choice Credit Union or EFT to BSB 805 050, SABSOSA account # 0233 3345
Please enclose EFT receipt with your entry form, and a list of entrants for bulk payments, thank you.

Rules & Conditions

1. AABC Competition Rules and AABC Style Guidelines for judging are available at: 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 must be attached by rubber band only.
4. Beers in each Category will be judged by a panel of at least 3 judges. Completed score sheets 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, place getters will be decided by progressive count back 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 count back will be used as for category placing's.
7. Champion Brewer and Best State will be determined by the sum of place points awarded: 1st: 3 points, 2nd: 2 points; 3rd: 1 point.
8. AABC 2011 is a BJCP registered competition and will be judged on two morning sessions Fri 21st and Sat 22nd October 2011.
9. Presentations will be made on Saturday 22nd October 2011 at the Holdfast Bay Bowls & Croquet Club, 583 Anzac Hwy, Glenelg. 6.30pm.

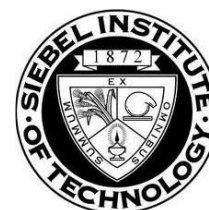
ENTRY FORM — AABC 2011 Closing Date: 8th October

Please fold page or cut off entry form and **attach with rubber band** to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Brewer Details (NB. Information supplied will only be used by AABC 2011)		Organiser use only – entry #	
Brewer's Name (Primary brewer only)			
Address (street)		Suburb	
Email		Postcode	
Phone		State	
Beer Details (For list of Categories & Styles within Categories, see > www.aabc.org.au)			
State Qualifying Championship, Category & placing			
Cat #	Category	Style #	Style (See Categories & Styles list for AABC 2011)
Additional notes for entries in Specialty Beer Category (#18) to specify fruit, etc.		Bottle Cap ID	
		Extract/Kit	
Yeast Used		Original Gravity	Final Gravity
Cost: \$10 per entry <input type="radio"/> Cash <input type="radio"/> Cheque <input type="radio"/> EFT – details above		<input type="radio"/> Payment included with this entry. <input type="radio"/> Or part of a bulk payment, if so please include with payment a list of Brewers/Entrants and Beer Entries <input type="radio"/> More info? Please contact > mike_leup@internode.on.net	

AABC 2011 Categories, Styles & Sponsors

Full AABC Style Guidelines are available at: WWW.aabc.org.au



1. LOW ALCOHOL (<4% ABV)

Better Bottle

- 1.1 Light Australian Lager
- 1.2 Leichtes Weizen (Light Wheat)
- 1.3 Scottish Light Ale
- 1.4 Southern English Brown Ale
- 1.5 Mild Ale
- 1.6 English Bitter

2. PALE LAGER

McLaren Vale Beer Company

- 2.1 Australian Lager
- 2.2 Australian Premium Lager
- 2.3 Pale Continental Lager
- 2.4 Munich Helles
- 2.5 Dortmunder

3. PILSENER

Brew Adelaide

- 3.1 Classic American Pilsner
- 3.2 German Pilsner
- 3.3 Bohemian Pilsner

4. AMBER & DARK LAGER

McLaren Vale Beer Company

- 4.1 Oktoberfest/Marzen
- 4.2 Vienna Lager
- 4.3 California Common Beer
- 4.4 North German Altbier
- 4.5 Munich Dunkel
- 4.6 Schwarzbier

5. STRONG LAGER (>6% ABV)

ANDALE Beer Dispensing Equipment

- 5.1 Strong Pale Lager
- 5.2 Maibock/Hellesbock
- 5.3 Traditional Bock
- 5.4 Doppelbock
- 5.5 Eisbock

6. PALE ALE

COOPERS BREWERY

- 6.1 Cream Ale
- 6.2 Blonde Ale
- 6.3 Kölsch
- 6.4 Belgian Pale Ale
- 6.5 Australian Pale Ale
- 6.6 English Pale Ale

7. AMERICAN PALE ALE

Ellerslie Hop Estate

- 7.1 American Pale Ale

8. BITTER ALE

SAMBA

- 8.1 Australian Bitter
- 8.2 English Best Bitter
- 8.3 English Extra Special/Strong Bitter (ESB)
- 8.4 Düsseldorf Altbier

9. BROWN ALE

Brewmaker Home Brewing

- 9.1 Northern English Brown Ale
- 9.2 Irish Red
- 9.3 Scottish Ale
- 9.4 Australian Dark/Old Ale
- 9.5 American Brown Ale

10. PORTER

ANDALE Beer Dispensing Equipment

- 10.1 Brown Porter
- 10.2 Robust Porter
- 10.3 Baltic Porter

11. STOUT

COOPERS BREWERY

- 11.1 Dry Stout
- 11.2 Sweet Stout
- 11.3 Oatmeal Stout

12. STRONG STOUT (>6% ABV)

WHEATSHEAF HOTEL

- 12.1 Australian Stout/ Foreign Extra Stout
- 12.2 Russian Imperial Stout

13. INDIA PALE ALE

WHEATSHEAF HOTEL

- 13.1 English IPA
- 13.2 American IPA
- 13.3 Imperial IPA

14. STRONG ALE (>6% ABV)

GRAIN & GRAPE

- 14.1 Old Ale (English Strong Ale)
- 14.2 Strong Scotch Ale
- 14.3 English Barley wine
- 14.4 American Barley wine

15. BELGIAN STRONG ALE (>6% ABV)

Belgian Beer Café Oostende

- 15.1 Belgian Blond Ale
- 15.2 Belgian Strong Golden Ale
- 15.3 Tripel
- 15.4 Dubbel
- 15.5 Belgian Strong Dark Ale

16. GERMAN WHEAT & RYE BEER

Five Star Chemicals

- 16.1 Weizen/Weißbier (Wheat)
- 16.2 Dunkel Weizen
- 16.3 Weizenbock
- 16.4 Roggenbier (Rye)

17. FARMHOUSE ALE & WILD BEER

Belgian Beer Café Oostende

- 17.1 Witbier (White)
- 17.2 Saison
- 17.3 Biere de Garde
- 17.4 Flanders Red Ale
- 17.5 Flanders Brown Ale/Ouid Bruin
- 17.6 Berliner Weißbe
- 17.7 Straight (unblended) Lambic
- 17.8 Gueuze
- 17.9 Fruit Lambic

18. SPECIALTY BEER

T.W.O.C. (W.A.)

- 18.1 Fruit Beer
- 18.2 Spice/Herb/Vegetable Beer
- 18.3 Christmas/Winter Specialty Spiced Beer
- 18.4 Classic Rauchbier (Smoked Marzen)
- 18.5 Belgian Specialty Ale
- 18.6 Wood-aged Beer
- 18.7 Other Specialty

BEST OF TROPHIES

SIEBEL INSTITUTE.....Highly Commended Brewer
 Mc LAREN VALE BEER COMPANY..... Highly Commended Beer
 GRAIN & GRAPE Champion Beer
 WHEATSHEAF HOTEL.....Champion Brewer
 ELLERSLIE HOP ESTATE.....Champion State

CLUB NIGHT

SIEBEL INSTITUTE.....Best Beer for Club Night
 CRYER MALT.....Best Club Stall

