



# AUSTRALIAN AMATEUR BREWING CHAMPIONSHIP - 2011, Sat 22<sup>nd</sup> October

CLOSING DATE FOR ENTRIES: Fri 8<sup>th</sup> 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](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 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: 1<sup>st</sup>: 3 points, 2<sup>nd</sup>: 2 points; 3<sup>rd</sup>: 1 point.
8. AABC 2011 is a BJCP registered competition and will be judged on two morning sessions Fri 21<sup>st</sup> and Sat 22<sup>nd</sup> October 2011.
9. Presentations will be made on Saturday 22<sup>nd</sup> October 2011 at the Holdfast Bay Bowls & Croquet Club, 583 Anzac Hwy, Glenelg. 6.30pm.

## ENTRY FORM — AABC 2011 Closing Date: 8<sup>th</sup> 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	
<b>Beer Details</b> (For list of Categories & Styles within Categories, see > <a href="http://www.aabc.org.au">www.aabc.org.au</a> )			
<b>State Qualifying Championship, Category &amp; placing</b>			
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 – <b>details above</b>		<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 > <a href="mailto:mike_leup@internode.on.net">mike_leup@internode.on.net</a>	

# AABC 2011 Categories, Styles & Sponsors

Full AABC Style Guidelines are available at: [WWW.aabc.org.au](http://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 Weißbier
- 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

