

# Microbrew Competition



## FORM & ENTRY DUE DATES:

### Entries due:

**Monday - Friday, January 6 – February 3, 2025**, 9 am - 4 pm At Fair Office, 100 Placerville Dr., Placerville 95667

**Monday, January 6 – February 1, 2025**, At these alternative drop-off locations:

- Fort Rock Brewing | 12401 Folsom Blvd, Suite 110, Rancho Cordova | 916-936-4616
- DarkHeart Brewery | 4339 Auburn Blvd, Sacramento | 916-333-1192
- Red Bus Brewing | 802 Reading St, Unit A, Folsom | 916-467-7790

(Check <https://eldoradocountyfair.org/brew-competition.html> for updates.)

**Judged: February 15, 2025**

Judging is not open to the public. Results will be uploaded to the Fair's website shortly after the competition.

## COMMERCIAL MICROBREW COMPETITION

### EL DORADO INVITATIONAL

### ENTRY FEE IS \$10 PER ENTRY PER CLASS

Awards to GOLD, SILVER, BRONZE, AND BEST OF SHOW AWARDS

### COMMERCIAL RULES:

- Open to all commercially licensed entities.
- Entry to consist of a 6-pack or equivalent.
- Commercial entries must be produced at the licensed premises by the exhibitor; no pilot batches.
- Entries must have all necessary TTB/ABC brand and label approvals and be commercially available at the time of entry with the exception of "Seasonal" offerings (must indicate when these are available).
- Entries in categories where BJCP Style Guidelines require specific descriptions must have the necessary information on entry forms and bottle labels.

Entry forms may be downloaded at: [www.eldoradocountyfair.org](http://www.eldoradocountyfair.org).

### ABOUT THE COMPETITION

This competition is organized in partnership with the El Dorado County Fair Association, the Hangtown Association of Zymurgy Enthusiasts (HAZE) and That Dam Brew Club. This is an American Homebrewers Association (AHA) sanctioned competition run in accordance with AHA and BJCP rules unless they are in conflict with State Rules. AHA/BCJP Rules and 2015 Style Guidelines are available at <http://www.homebrewersassociation.org>. Each panel will have at least one BJCP qualified judge ranked Certified or higher.

Be sure that each entry has an accompanying Entry Form, with payment attached. Entries become the property of the El Dorado County Fair and will not be returned.

Enter according to the following Fair category and class #, using 2021 BJCP Style Guideline descriptions. Classes will be consolidated or split based on number of entries and style characteristics.

**New Category for 2025:** Kombucha is a slightly sweet/acidic, cider-like beverage made by fermenting tea, usually slightly effervescent, using a starter of a symbiotic culture of bacteria and yeasts (SCOBY). The fermentation produces a beverage with some natural carbonation, organic acids, and nutrients in natural form. Flavor variations include additions of fruit, juices, herbs, spices, and other ingredients for a variety of related similar products with different flavor profiles. For additional information on variations, see <https://kombuchabrewers.org/kombucha-code-of-practice>, Sections 1 through 3. Kombucha entries must describe the base solution (type of tea and source of fermentable sugar, for example sucrose or honey) and include all specialty ingredients (including alternate sugars, fruit, juices, spices, herbs, etc.), and an approximate value of alcohol-by-volume. Since kombucha entries may require constant refrigerated storage, deliver kombucha entries directly to the Fair office at 100 Placerville Dr, Placerville, CA between 9:00 am and 4:00 pm, Monday through Friday.

## DIVISION 311 (COMMERCIAL MICROBREW)

### PALE LAGER

#### CLASS #

- 1A. American Light Lager
- 1B. American Lager
- 2A. International Pale Lager
- 3A. Czech Pale Lager
- 3B. Czech Premium Pale Lager
- 4A. Munich Helles
- 4B. Festbier
- 4C. Helles Bock
- 5A. German Leichtbier
- 5C. German Helles Exportbier
- 5D. German Pils
- 27. Historical Beer – Kellerbier
- 27. Historical Beer – Pre-Prohibition Lager
- X5. New Zealand Pilsner

### AMBER LAGER

#### CLASS #

- 2B. International Amber Lager
- 3C. Czech Amber Lager
- 6A. Märzen
- 7A. Vienna Lager
- 19B. California Common

### DARK LAGER

#### CLASS #

- 2C. International Dark Lager
- 3D. Czech Dark Lager
- 6C. Dunkles Bock
- 8A. Munich Dunkel
- 8B. Schwarzbier
- 9A. Doppelbock
- 9B. Eisbock

### PALE ALE

#### CLASS #

- 1C. Cream Ale
- 5B. Kölsch
- 12A. British Golden Ale
- 12B. Australian Sparkling Ale
- 18A. Blonde Ale
- 18B. American Pale Ale
- X1. Dorada Pampeana

### IPA

#### CLASS #

- 12C. English IPA
- 21A. American IPA
- 21B. Specialty IPA
- 21C. Hazy IPA
- 22A. Double IPA
- X2. IPA Argenta

### AMBER / BROWN ALE

#### CLASS #

- 7B. Altbier
- 11A. Ordinary Bitter
- 11B. Best Bitter
- 11C. Strong Bitter
- 14A. Scottish Light
- 14B. Scottish Heavy
- 14C. Scottish Export
- 15A. Irish Red Ale
- 19A. American Amber Ale
- 27. Historical Beer – Kentucky Common
- 13A. Dark Mild
- 13B. British Brown Ale
- 19C. American Brown Ale
- 27. Historical Beer – London Brown Ale

### PORTER / STOUT

#### CLASS #

- 9C. Baltic Porter
- 13C. English Porter
- 20A. American Porter
- 27. Historical Beer – Pre-Prohibition Porter
- 15B. Irish Stout
- 15C. Irish Extra Stout
- 16A. Sweet Stout
- 16B. Oatmeal Stout
- 16C. Tropical Stout
- 16D. Foreign Extra Stout
- 20B. American Stout
- 20C. Imperial Stout

### STRONG ALE

#### CLASS #

- 17A. British Strong Ale
- 17B. Old Ale
- 17C. Wee Heavy
- 17D. English Barleywine
- 22B. American Strong Ale
- 22C. American Barleywine
- 22D. Wheatwine

### WHEAT / RYE BEER

#### CLASS #

- 1D. American Wheat Beer
- 10A. Weissbier
- 10B. Dunkles Weissbier
- 10C. Weizenbock
- 27. Historical Beer – Piwo Grodziskie
- 27. Historical Beer – Lichtenhainer
- 27. Historical Beer – Roggenbier
- 27. Historical Beer – Sahti

**BELGIAN-STYLE ALE****CLASS #**

- 24A. Witbier
- 24B. Belgian Pale Ale
- 24C. Bière de Garde
- 25A. Belgian Blond Ale
- 25B. Saison
- 25C. Belgian Golden Strong Ale
- 26A. Belgian Single
- 26B. Belgian Dubbel
- 26C. Belgian Tripel
- 26D. Belgian Dark Strong Ale

**SOUR ALE****CLASS #**

- 23A. Berliner Weisse
- 23B. Flanders Red Ale
- 23C. Oud Bruin
- 23D. Lambic
- 23E. Gueuze
- 23F. Fruit Lambic
- 23G. Gose
- 28A. Brett Beer
- 28B. Mixed-Fermentation Sour Beer
- 28C. Wild Specialty Beer
- 28D. Straight Sour Beer
- X4. Catharina Sour

**FRUIT / SPICE / HERB / VEGETABLE BEER****CLASS #**

- 29A. Fruit Beer
- 29B. Fruit and Spice Beer
- 29C. Specialty Fruit Beer
- 29D. Grape Ale
- X3. Italian Grape Ale
- 30A. Spice, Herb, or Vegetable Beer
- 30B. Autumn Seasonal Beer
- 30C. Winter Seasonal Beer
- 30D. Specialty Spice Beer

**SMOKE-FLAVORED / WOOD-AGED****CLASS #**

- 6B. Rauchbier
- 32A. Classic Style Smoked Beer
- 32B. Specialty Smoked Beer
- 33A. Wood-Aged Beer
- 33B. Specialty Wood-Aged Beer

**SPECIALTY BEER****CLASS #**

- 31A. Alternative Grain Beer
- 31B. Alternative Sugar Beer
- 34A. Commercial Specialty Beer
- 34B. Mixed-Style Beer
- 34C. Experimental Beer

**MEAD****CLASS #**

- M1A. Dry Mead
- M1B. Semi-Sweet Mead
- M1C. Sweet Mead
- M2A. Cyser
- M2B. Pyment
- M2C. Berry Mead
- M2D. Stone Fruit Mead
- M2E. Melomel
- M3A. Fruit and Spice Mead
- M3B. Spice, Herb or Vegetable Mead
- M4A. Braggot
- M4B. Historical Mead
- M4C. Experimental Mead

**CIDER****CLASS #**

- C1A. New World Cider
- C1B. English Cider
- C1C. French Cider
- C1D. New World Perry
- C1E. Traditional Perry
- C2A. New England Cider
- C2B. Cider with Other Fruit
- C2C. Applewine
- C2D. Ice Cider
- C2E. Cider with Herbs/Spices
- C2F. Specialty Cider/Perry

**KOMBUCHA****CLASS #**

- K1A. Hard
- K2A. Non-alcoholic
- K2B. Spiced
- K2C. Fruited
- K2D. Floral/Herbs
- K2E. Hopy

Official Bottle ID Label (Rubber band to bottles. No tape or glue.)

<b>SAMPLE LABEL</b>	
Category:	_____
Class #:	_____
Brew Name:	_____
Style Description:	_____
Brewer's Name:	_____
Homebrew Club (optional):	_____
Other Remarks:	_____