



Best of Brooklyn V

Homebrew Competition

**February 23, 2002
at the Brooklyn Brewery
in Brooklyn, New York**

The Malted Barley Appreciation Society, a homebrewers' club based in New York City, has organized the fifth annual "Best of Brooklyn" homebrew competition which will take place on Saturday, February 23, 2002. The Brooklyn Brewery is hosting the contest.

Homebrewers from all over are encouraged to send entries to be judged. Last year the Best of Brooklyn contest awarded over \$2,000 worth of great prizes. This year we hope to top that, awarding prizes and ribbons for the 1st, 2nd and 3rd place winners of every category. There will also be prizes awarded for the Best Of Show, 2nd BOS and First Time Contestant BOS.

Back by popular demand is the "First Time Contestant's Best of Show" round. New homebrewers will get to compete not only in the general contest, but also in this special round open only to brewers entering a contest for the first time. This round is intended to encourage new brewers to compete who might otherwise feel intimidated by the more experienced, perennial contestants.

Here are some of the details:

- Entries need to be received between February 4 and 15, 2002.
- The 1999 BJCP Style Guidelines will be used.
- Each entry must consist of two (2) bottles, with no labels and blank or black-out caps.
- The entry fee is: \$5 each for the first 5 entries; \$4 each for any entry after that.
- Limit of 2 entry per brewer, per SUB-category, except for the following categories, for which there is no limit: Fruit, Spice/ Herb/ Vegetable, Experimental beers, and all Ciders and Meads.
- All entries MUST be pre-registered.
- Judges may bring pre-registered entries with them the day of the show ONLY if they do not live near a drop-off point, in order to avoid a delayed start of the contest, due to large numbers of walk-ins. (Call if you have any questions.)
- All types of bottles will be accepted provided they contain at least 10 ounces & no more than 1 liter of beer.
- Those sending entries with carbonators should include a S.A.S.E. for return of their carbonators.
- Entries can be dropped off at the addresses below. The only mail-drop location is Triage

Triage
133 W. 25th Street - #8e
New York, NY 10001-7206
Tel. 212-989-4545

Maltose Express
Tess
391 Main St.,
Monroe, CT 06468-1136
203-452-7332

Karps Homebrew
Alan Talman
2 Larkfield Rd.
E. North Port, NY 11731-1899
516-261-1235

Party Creations
Gloria
345 Rokeby Rd.
Red Hook, NY 12571-1911
845-758-0661

Home Sweet Homebrew
Nancy
2008 Sansom Street
Philadelphia, PA 19103-4417
215-569-9469

C.H. Evans Brewing Co.
at the Pump Station
George
19 Quackenbush Square
Albany, NY 12207-2311
518-447-9000

The Brewshop at
Cornell's Hardware
310 White Plains Road
Eastchester NY 10706
914-961-2400

Homemade Libations
Peter
25 Ely Avenue
Norwalk, CT 06854-2995
203-855-7911

Kedco
564 Smith Street
Farmingdale, NY 11735-1111
(631)454-7800

Ramapo Valley Brewery
122 Orange Avenue
Suffern, NY 10901-5409
(845)369-7827

For more information (including additional drop-off points, directions to the brewery, judge registration, etc.) contact Kevin Winn at 914-632-0184 or via email at krewbrew@mindspring.com. Brooklyn Brewery is located at 79 North 11th Street in Brooklyn, New York. They offer free tours to the public on Saturdays from Noon to 5:00 p.m., and will be offering tours on February 23rd as well.

A judge entrant form and a beer entry form are attached, or enter via the internet at: <http://hbd.org/MBAS/bob2002.html>.

Best of Brooklyn V

Homebrew Competition

February 23, 2002

ENTRY FORM



Name: _____

Email Address: _____

Address: _____

Phone: _____

Name of Beer: _____

Beer Style (Include #): _____

Beer Substyle (Include Letter): _____

Number of Entries: _____

Payment Amount Enclosed: _____

First Time Entering a Competition? (Y/N): _____

All first time contestants will qualify for a special judging round which will include only first time contestants. Your beer will still be judged along with all other entries with nothing to distinguish it from the others, but it will also have the benefit of competing with other first time contestants. Prizes will be given for the 1st, and 2nd place winners of the First Timers Best of Show round. Note, however: if your beer places 1st in its respective category, it will go on to the general Best of Show round and will not be eligible to compete in the First Timers BOS.

The brewer MUST describe the unique ingredients/procedures, etc. for the fruit, spice, herb, vegetable and experimental category. In addition, if entering a beer based on a non-standard commercial style in the experimental category, the name of the beer it is modeled after should be listed. If any or all of this applies, the information should go here: _____

Note: Entries must be received between February 4 and 15, 2002.
Make checks payable to: The Malted Barley Appreciation Society.

Best of Brooklyn V

Homebrew Competition

Best of Brooklyn V Homebrew Competition



Entry Form

Name: _____

Address: _____

Phone: _____

Name of Beer: _____

Beer Style: (#) _____

Beer Substyle: (letter) _____

Attach one form, with rubber bands
ONLY, to each Bottle

Best of Brooklyn V Homebrew Competition



Entry Form

Name: _____

Address: _____

Phone: _____

Name of Beer: _____

Beer Style: (#) _____

Beer Substyle: (letter) _____

Attach one form, with rubber bands
ONLY, to each Bottle

CALL FOR JUDGES AND STEWARDS

The Malted Barley Appreciation Society will present the fifth annual Best of Brooklyn Homebrew Competition on Saturday, February 23, 2002 at 10:00 am. There will be one round of judging, complimentary lunch and a second round if required. Best of Show round will be judged immediately thereafter.

JUDGE REQUIREMENTS

AHA/BJCP experience points will be awarded on an as available basis. Judges and stewards should make advance registration with Kevin Winn. Judges may bring their own entries to the competition, if they do not live near a drop-off point, and as long as they register the entries by February 15, 2002. As the date of the competition approaches, preference will be given to more experienced judges. Judges and stewards must report no later than 9:15 a.m. to guarantee their spot. A judge registration/waiver must be signed or points will not be submitted. Everyone is welcome to judge or steward, but please note that non-BJCP judges will serve as apprentices judges, whose scores will not count towards the final score.

REGISTRATION

To register as a judge or steward, fill out the attached form and send the signed form via mail to:

Kevin Winn
179 Drake Avenue, #1M
New Rochelle, NY 10805.

As an alternative, you will be able to register via the website during between February 4 and 15. There will be a link on the competition web page <http://hbd.org/mbas/bob2002.html>, at that time. For more information, contact: Kevin Winn, Phone (914) 632-0184, E-mail krewbrew@mindspring.com. You will not be contacted, unless there is a change of plan. Please view this as a commitment. We do understand that last minute problems may arise. If you find that you cannot keep this commitment, please contact us no later than Thursday, February 21, in order that we can reassign judges.

Best of Brooklyn V

Homebrew Competition

JUDGE / STEWARD REGISTRATION FORM

To assist us in planning and to insure your judging/stewarding points get properly recorded, please complete all the following information, read the bottom portion of the form and sign in the space provided. Mail form back to Kevin Winn, address on previous page, or register via web page, <http://hbd.org/mbas/bob2002.html> by February 15, 2002.

Name: _____
Street: _____
City: _____ State: _____ Zip _____
Phone: _____ E-mail _____

I would like to: Judge _____ Steward _____

JUDGE LEVEL: (circle one) Recognized, Certified, National, Master, Honorary or Other

Number of judging points _____
of batches brewed past 12 months _____
Grain or extract brewer _____

Being aware that I cannot judge a category in which I am entered, I would prefer to judge the following categories:

1) _____ 3) _____
2) _____ 4) _____

I would prefer not to judge the following categories:

1) _____ 2) _____

I have entered beers in the following categories: (if more than 4, please write below)

1) _____ 3) _____
2) _____ 4) _____

I FULLY UNDERSTAND:

My participation in this competition is entirely voluntary. I know that participation in this competition involves the consumption of an alcoholic beverage and that this may affect my perception and reactions. I accept responsibility for my conduct, behavior and actions and absolve the Malted Barley Appreciation Society, The Brooklyn Brewery, the BJCP, and any other organizations businesses or persons involved with this competition for responsibility for my conduct, behavior and actions.

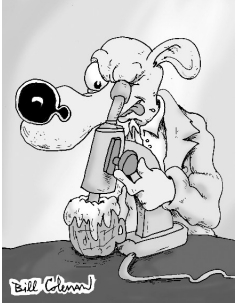
Signed: _____ Date: _____

STYLE CATEGORIES - 1999 BJCP BEER STYLE TABLE

STYLE (SRM)	OG	FG	ABV%	IBU	COLOR
1. AMERICAN LAGER					
A. Light/Standard/Premium	1.035-50	.098-1.012	3.5-5.1	8-22	2-8
B. Dark	1.040-50	1.010-12	4.1-5.1	14-20	10-20
C. Classic American Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
2. EUROPEAN PALE LAGER					
A. Bohemian Pilsner	1.044-56	1.013-17	4.0-5.3	35-45	3-5
B. Northern German Pilsner	1.044-50	1.008-13	4.4-5.2	25-45	2-4
C. Dortmund Export	1.048-60	1.010-15	4.8-6.0	23-30	4-6
D. Muenchner Helles	1.044-55	1.012-17	4.5-5.5	18-25	3-5
3. LIGHT ALE					
A. Blond Ale	1.045-60	1.008-15	4.0-6.0	15-33	2-8
B. American Wheat	1.035-55	1.008-15	3.7-5.5	10-30	2-8
C. Cream Ale	1.044-55	1.007-10	4.4-5.7	10-22	2-4
4. BITTER & ENGLISH PALE ALE					
A. Ordinary Bitter	1.030-38	1.008-13	3.0-3.8	20-40	6-14
B. Special or Best Bitter	1.039-45	1.009-14	3.7-4.8	20-45	6-14
C. Strong Bitter/English Pale Ale	1.046-65	1.011-20	4.4-6.2	30-65	6-14
5. SCOTTISH ALES					
A. Light 60/-	1.030-34	1.010-13	2.5-3.3	9-15	12-34
B. Heavy 70/-	1.034-40	1.011-15	3.2-3.9	10-25	10-19
C. Export 80/-	1.040-50	1.013-17	3.9-4.9	15-36	10-19
6. AMERICAN PALE ALES					
A. American Pale Ale	1.045-56	1.010-15	4.5-5.7	20-40	4-11
B. American Amber Ale	1.045-56	1.010-15	4.5-5.7	20-40	11-18
C. California Common Beer	1.044-55	1.011-14	4.0-5.5	35-45	8-14
7. INDIA PALE ALE	1.050-75	1.012-16	5.0-7.8	40-60+	8-14
8. KOELSCH & ALTBIER					
A. Koelsch-Style Ale	1.040-48	1.008-13	4.0-5.0	16-30	3.5-5
B. Duesseldorf Altbier	1.040-55	1.012-19	5.0-5.5	40-60	11-19
C. Northern German Altbier	1.040-55	1.012-19	5.0-5.5	25-40	11-19
9. GERMAN AMBER LAGER					
A. Oktoberfest/Maerzen	1.050-64	1.012-16	4.8-6.5	20-30	7-14
B. Vienna Lager	1.046-52	1.010-14	4.6-5.5	18-30	8-12
10. BROWN ALE					
A. Mild	1.030-38	1.008-13	2.5-4.0	10-20	10-25
B. Northern English Brown Ale	1.040-50	1.010-13	4.0-5.0	15-30	12-30
C. Southern English Brown Ale	1.040-50	1.011-14	3.5-5.0	15-24	20-35
D. American Brown Ale	1.040-60	1.010-17	4.0-6.0	25-60	15-22
11. ENGLISH & SCOTTISH STRONG ALE					
A. Old Ale	1.060-90+	1.015-22+	6.0-9+	30-60	12-16
B. Strong Scotch Ale (Wee Heavy)	1.072-88+	1.019-25+	6.9-8.5+	20-40	10-47
12. BARLEYWINE & IMPERIAL STOUT					
A. English-style Barleywine	1.080-120+	1.020-30+	8-12+	50-100	10-22
B. American-style Barleywine	1.080-120+	1.020-30+	8-12+	50-100	10-22
C. Russian Imperial Stout	1.075-95+	1.018-30+	8-12+	50-90+	20-40
13. EUROPEAN DARK LAGER					
A. Munich Dunkel	1.046-58	1.012-17	4.3-5.6	20-28	12-28
B. Schwarzbier	1.044-54	1.010-16	4.2-5.4	25-35	20-40+
14. BOCK					
A. Traditional Bock	1.064-72	1.013-20	6.0-7.5	20-35	14-30
B. Helles Bock/Maibock	1.064-72	1.011-20	6.0-7.5	20-35	4-10
C. Doppelbock	1.073-120	1.018-30	7.5-12	20-40	12-30
D. Eisbock	1.064-120	1.023-35	8.6-14.4	25-50	18-50
15. PORTER					
A. Robust Porter	1.050-65	1.012-16	4.8-6.0	25-45	30+
B. Brown Porter	1.040-50	1.008-14	3.8-5.2	20-30	20-35

STYLE	OG	FG	ABV%	IBU	COLOR SRM
16. STOUT					
A. Dry Stout	1.035-50	1.007-11	3.2-5.5	30-50	35+
B. Sweet Stout	1.035-66	1.010-22	3.0-5.6	20-40	35+
C. Oatmeal Stout	1.035-60	1.010-18	3.3-6.0	20-50	35+
D. Foreign Extra Stout	1.050-75	1.010-17	5.0-7.5	35-70	35+
17. WHEAT BEER					
A. Bavarian Weizen	1.040-56	1.010-14	4.3-5.6	10-20	2-9
B. Bavarian Dunkelweizen	1.040-56	1.010-14	4.3-5.6	10-20	10-23
C. Berliner Weisse	1.026-36	1.006-09	2.8-3.6	3-8	2-4
D. Weizenbock	1.066-80	1.015-22	6.5-8+	15-30	7-25
18. STRONG BELGIAN ALE					
A. Dubbel	1.040-80	1.012-18	3.2-7.8	20-35	10-20
B. Tripel	1.065-95	1.013-20	6.3-10	20-35	3.5-6
C. Belgian Strong Golden Ale	1.065-80	1.014-20	7.0-9.0	25-35	3.5-5.5
D. Belgian Strong Dark Ale	1.065-98+	1.014-24+	7-12+	25-40+	7-20
19. BELGIAN & FRENCH ALE					
A. Belgian Pale Ale	1.040-55	1.008-13	3.9-5.6	20-35	3-14
B. Witbier	1.042-55	1.008-12	4.2-5.5	15-22	2-4
C. Biere de Garde	1.060-80	1.014-22	4.5-8.0	20-35	5-18
D. Saison	1.055-80	1.010-15	4.5-8.1	20-45	6-12
E. Belgian Specialty Ale	1.040-70	1.008-16	4.0-8.0	20-40	3-8
20. LAMBIC & BELGIAN SOUR ALE					
A. Straight Lambic-style Ale	1.044-56	1.006-12	4.7-5.8	10-15	4-15
B. Gueuze-style Ale	1.044-56	1.006-12	4.7-5.8	10-15	4-15
C. Fruit Lambic-style Ale	1.044-56	1.006-12	4.7-5.8	10-15	4-15
D. Oud Bruin	1.042-60	1.008-16	4.0-5.8	14-25	10-20
E. Flanders Red Ale	1.042-60	1.008-16	4.0-5.8	14-25	10-16
21. FRUIT BEER					
Varies with base beer style.					
22. SPICE/HERB/VEGETABLE BEER					
Varies with base beer style.					
23. SMOKE-FLAVORED BEER					
A. Classic Rauchbier	1.050-64	1.012-16	4.8-6.5	20-30	7-16
B. Other Smoked Beer	Varies with base beer style.				
24. SPECIALTY, EXPERIMENTAL, HISTORICAL BEER					
Varies with base beer style.					
25. MEAD					
A. Traditional Mead	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
B. Varietal Honey Trad. Mead	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
C. Cyser	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
D. Pymment	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
E. Other Fruit Melomel	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
F. Methglin	1.070-120+	.995-1.025	7.5-15+	N/A	1-16
G. Braggot	1.060-120+	1.004-25	6.5-14+	0-50	3-16
26. CIDER					
A. Standard Cider and Perry	1.045-61	.990-1.012	4.5-7.0	N/A	3-12
B. New England-style Cider	1.061-105	.990-1.010	7.0-14	N/A	3-5
C. Specialty Cider and Perry	1.061-105	.990-1.010	7.0-14	N/A	3-12

All descriptions can be found on the BJCP guidelines (www.bjcp.org). Please note that the Experimental category is now a BJCP-recognized category (description follows): Any ale or lager beer brewed using unusual techniques (hot racks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low alcohol, combinations of fruits and spices/herbs/vegetables, or historical beers (Entire, IPA with Brettanomyces, Louvain Paterman, etc.). If the beer is based on a commercial example not represented by the above categories the brewer should specify it. It is the entrant's responsibility to completely describe the techniques and ingredients that make this beer special. The judges will have no other gauge to measure the beer against. If a beer entered into the specialty category is based on a commercial style that is already an established category, we, the organizers, have a right to disqualify it.



Malted Barley Appreciation Society
58-07 Metropolitan Ave.
Ridgewood, NY 11385-1968



Best of Brooklyn V

Homebrew Competition

February 23, 2002
at the Brooklyn Brewery
in Brooklyn, New York

