

THE QUEENSLAND ASSOCIATION OF AMATEUR WINE AND BEER MAKERS'
GUILDS INCORPORATED

2008 STATE CHAMPIONSHIPS
-OFFICIAL SCHEDULE-

BEER COMPETITION

Class No. 1. Pale Lager

1a. Australian Pale Lager.

Colour: Very pale straw to pale gold. Good to excellent clarity.

Aroma: Little or no malt aroma, with moderate to no hops aroma. Slightly fruity aromas from yeast and hops varieties are acceptable.

Flavour: Crisp, dry flavour with a low level of sweetness. Low to medium hops flavour, low to medium bitterness. Balance varies from slightly malty to slightly bitter, and is usually close to even. No diacetyl. Low to no fruitiness. Finish tending to dry and bitter.

Carbonation: Medium to high carbonation. Moderate to good head formation and retention.

Alcohol: (4 — 5.2% alc/vol)

(Commercial Examples: *Fosters Lager, Carlton Draught, Tooheys New, Castlemaine Cascade Premium, Boags.*)

1b. Continental Pale Lager.

Colour: Medium yellow to pale gold. Clear with a creamy white head.

Aroma: Aroma of grain and sweet, clean malt flavours, supported by low to moderate noble hops aroma. A low background note of sulphur is acceptable.

Flavour: No diacetyl. Slightly sweet, malty flavour. Grain and malt flavour predominate, offset by a low to medium hop bitterness. Clean flavour with no fruity esters or diacetyl. Slight to moderate hops flavour is acceptable. Finish and aftertaste remain malty.

Carbonation: Medium body, medium carbonation, smooth maltiness with no trace of astringency. Long lasting creamy white head stand.

Alcohol: (4.5 — 5.4% alc/vol)

(Commercial Examples: *Paulaner Premium Lager, Lowenbrau Hell, Munchner Helles, Heniken, Tuborg, Grolsch.*)

1c. American Pale Lager.

Colour: Very pale straw to medium yellow colour. Brilliant clarity with white frothy head.

Aroma: Little or no malt aroma, but may be grainy or corn-like if present. Hops aroma ranges from none to light floral or spicy hop presence. Low levels of yeast character (sulphur, fruitiness or green apples) are acceptable. No diacetyl.

Flavour: Crisp and dry flavour with a low level of sweetness. Hops bitterness at low to medium-low level. Hops flavour ranges from low to none. Balance varies from slightly malty to slightly bitter but is close to even. No fruitiness or diacetyl in flavour. Strong flavours or any kind are a fault.

Carbonation: Light body from use of a high percentage of rice or corn adjuncts. Very highly carbonated with a slight carbonic bite on the tongue. Good initial head stand may fade rapidly.

Alcohol: (4.2 — 5.2% alc/vol)

(Commercial Examples: *Budweiser, Molson Golden Lager, Corona Extra, Miller High Life*)

Class No. 2. Dark Lager

2a. Munich Dunkel.

Colour: Deep copper to dark brown, often with red tint. Creamy, light to tan head. Usually clear although cloudy unfiltered versions exist.

Aroma: Rich Munich malt aroma with hints of chocolate, nuts, caramel and/or toffee. No fruity esters or diacetyl. Slight noble hops aroma is acceptable.

Flavour: Flavour is dominated by rich and complex Munich malt character, sometimes reminiscent of bread crusts. Moderately sweet flavour, but not overwhelming or cloying. Hints of caramel, nuts, chocolate or toast may be present in the background. Burnt or bitter flavours from roasted malts are inappropriate, as are pronounced caramel flavours from crystal malt. Noble hops flavour is low to none. Hop bitterness is moderately low but perceptible, with the balance firmly toward maltiness. Aftertaste remains malty although the hops bitterness may become more noticeable in the medium-dry finish. Clean lager flavour with no fruity esters or diacetyl.

Carbonation: Medium to full body with a firm mouthfeel without becoming cloying. Moderate carbonation, may have a slight alcohol warming. Creamy, long lasting white to tan head.

Alcohol: (4.5 — 5.8% alc/vol)

(Commercial Examples: *Ayinger Altbairisch Dunkel, Paulaner Aft Munchner Dunkel*)

2b. Marzen/Oktobfest.

Colour: Dark gold to deep red-orange or copper colour. Bright clarity with solid foam stand.

Aroma: Rich German malt aroma of Vienna and/or Munich malt. A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hops aroma. Caramel aroma is inappropriate.

Flavour: Flavour has initial malty sweetness but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate and noble hop flavour is low to none. Balance is toward malt although the finish is not sweet. Caramel and roasted flavours are inappropriate. Clean lager character with no fruity esters or diacetyl.

Carbonation: Medium body with a creamy texture and moderate carbonation. Smooth. Fully fermented without a cloying finish. Creamy, long lasting white head.

Alcohol: (4.8 — 5.8% alc/vol)

(Commercial Examples: *Paulaner Oktoberfest, Ayinger Oktoberfest-Marzen, Hofbrau Oktoberfest, Spaten Oktoberfest*)

2c. Schwarzbier.

Colour: Medium to very dark brown in colour, often with deep ruby highlights. Rarely truly black. Very clear. Large, persistent tan coloured head.

Aroma: Aroma of low to moderate malt, with aromatic sweetness and/or hints of roast malt. Roast aromas should be coffee like and never burnt. A low noble hops aroma is optional. Clean lager aroma with slight sulphur acceptable.

Flavour: No fruity esters or diacetyl. Light to moderate malt flavour which can have a clean neutral flavour or rich sweet Munich malt intensity. Light to moderate roasted malt flavours can give a bitter chocolate palate which lasts into the finish, but never tastes burnt. Light to medium noble hops flavour. Aftertaste tends to dry out and linger, with hops bitterness and a subtle roastiness. Some residual sweetness is acceptable but not required. Smooth, with no harshness or astringency despite the use of roasted malts.

Carbonation: Moderate to medium high carbonation. Good head retention.

Alcohol: (4.4 — 5.4% alc/vol)

(Commercial Examples: *Kostritzer Schwarzbier, Einbecker Schwarzbier, Sapporo Black Beer, Monteith's Black Beer*)

Class No. 3. Pilsner

3a. German Pilsener.

Colour: Pale straw to light gold in colour with brilliant clarity.

Aroma: Generously hopped with medium to high bitterness perception and noble hop aroma and flavour. May have an initial sulphury aroma and low background note of DMS from Pilsner malt. Flavour: No diacetyl. Light grainy character with dry finish. Drier and crisper than a Bohemian Pilsner, with a bitterness that tends to linger into the aftertaste.

Carbonation: Medium to high carbonation with a creamy long lasting white head.

Alcohol: (4.0 - 5.0 % alc/vol)

(Commercial Examples: *Bitburger, Jever Pils, Holsters Pils, Warsteiner, Hansa Pils*)

3b. Bohemian Pilsener.

Colour: Pale gold to deep burnished gold, brilliant to very clear with a dense long lasting creamy head.

Aroma: Rich aroma with complex malt and a spicy, floral Saaz hops bouquet. Some diacetyl is acceptable but need not be present, otherwise clean with no fruity esters.

Flavour: Flavour exhibits a rich complex maltiness with a pronounced yet soft and rounded bitterness and flavour from Saaz hops. Bitterness is prominent but never harsh, and does not linger. The after taste is balanced between malt and hops. No fruity esters.

Carbonation: Medium bodied with medium carbonation. Good head formation & retention.

Alcohol: (4.2 — 5.4% alc/vol)

(Commercial Examples: *Pilsner Urquell, Staropramen, Budweiser Budvar, Gambrinus Pilsner, James Squire Pilsner*)

Class No. 4. Pale Ale

4a. English Pale Ale.

Colour: Gold to deep copper in colour. Medium-light to medium-full body.

Diacetyl low to none.

Aroma: Moderate hops aroma of any variety, although UK hops are most traditional. Medium to medium-high malt aroma, often with a low to moderately strong caramel component, generally more subtle in paler examples. Medium-low to medium-high fruity esters in aroma, with light secondary notes of sulphur and/or alcohol in some examples.

Flavour: Medium to high bitterness with supporting malt flavours evident. Normally has a moderate to somewhat strong caramel malt sweetness. Hops flavour moderate to moderately high, any variety although earthy, resinous and/or floral UK hops are traditional. Hop bitterness and flavour should be noticeable but should not totally dominate malt flavours. May have low levels of specialty malt flavours (eg, nutty, biscuity) adding complexity, complemented by moderate to high fruity esters. Optionally may have low amounts of alcohol and a mineral/sulphury flavour. Medium dry to dry finish. Balance varies from even to distinctly bitter.

Carbonation: Low to moderate carbonation, low to moderate head formation and retention.

Alcohol: (4.6 — 6.2% alc/vol)

(Commercial Examples: *Adnams Broadside, Bass Ale, Whitbread Pale Ale, Fuller's ESB, Morland Old Speckled Hen, Black Sheep Ale, Greene King Abbot Ale, Marston's Pedigree, Bateman's XXXB*)

4b. India Pale Ale (IPA).

Colour: Golden amber to light copper colour, generally clear but dry hopped versions may be hazy.

Aroma: Moderate to high floral or citrusy hops aroma from English or American hops varieties. Grassy dry hops aroma is acceptable but not required.

Flavour: Caramel like or toasty malt presence is common. Hop flavour is medium to high and may be either earthy/floral English hops or citrusy American varieties. Moderate to assertive hop bitterness. Malt flavour should be moderate to medium-high, with bready, caramelly or toasty character in some examples. Clean alcohol flavour can be noted in stronger versions. Medium bodied mouthfeel, with some alcohol warming noticeable in stronger versions. Finish is medium to dry, and bitterness may linger in aftertaste but is never harsh.

Carbonation: Moderate to medium-high carbonation, good head stand should persist.

Alcohol: (6.0 — 7.5%+ alc/vol).

(Commercial Examples: *Samuel Smith's IPA, Fuller's IPA, Stone Arrogant Bastard, Sierra Nevada Celebration Ale*)

4c. American Pale Ale.

Colour: Pale gold to amber in colour.

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrusy hop aroma very common. Esters vary from low to high.

Flavour: Light to medium bodied with balance toward bitterness. Little or no diacetyl. Malt flavour moderate relative to hop flavour and bitterness. May show low levels of specialty malt character (bready, toasty, biscuity). Moderate to high hops flavour, often showing citrusy American hops character although other varieties may be used. Hops flavour and bitterness lingers into the finish. Balance is towards bitterness and hops, but with sufficient supporting malt.

Carbonation: Moderate to high carbonation, good head formation and retention.

Alcohol: (4.0 - 5.6% alc/vol)

(Commercial Examples: *Sierra Nevada Pale Ale, Anchor Liberty Ale, Little Creatures Pale Ale*)

Class No 5. Dark Ale

5a. Brown Ale.

Colour: Dark gold to brown or mahogany colour.

Aroma: Malty aroma, with some fruitiness. Little or no hop flavour and aroma.

Flavour: Malty with a lightly nutty character but little or no roast character. Some malt sweetness, and caramel flavour due to crystal malt may be perceived.

Carbonation: Medium body. Low to moderate carbonation. Low to moderate head formation and retention.

Alcohol: (3.2 - 5.9% alc/vol)

(Commercial Examples: *Newcastle Brown Ale, Samuel Smith Nut Brown Ale, Highgate Mild*)

5b. Dark Ale.

Colour: Dark amber to ruby or deep brown in colour.

Aroma: Little or now hops flavour and aroma.

Flavour: Rich, medium to full bodied with a predominant malt flavour. May have a slight woody taste of roasted malt and some residual sweetness.

Carbonation: Low to moderate carbonation, moderate head formation and retention.

Alcohol: (3.8 - 5.9 % alc/vol)

(Commercial Examples: *Theakston Old Peculiar, Tooheys Old, Coopers Dark Ale*)

5c. Dark Wheat Beer.

Colour: Dark amber to deep brown in colour.

Aroma: Hop aroma absent.

Flavour: Lightly hopped and low in bitterness. Gentle malt aroma supported by fruity banana-like and clove-spice aroma. Medium ester levels are typical hops flavour and diacetyl are absent.

Carbonation: Medium to full bodied, highly carbonated, prominent head.

Alcohol: (3.6 - 5.5% alc/vol)

(Commercial Examples: *Schneider Dunkel Weiss, Schofferhofer Dunkelweizen, Erdinger Dunkel, Cascade Winter Warmer*)

Class No. 6. Bitter

6a. Australian Bitter.

Colour: Gold to amber in colour, with crystal clarity.

Aroma: Well hopped

Flavour: May have a residual sweet flavour. Med to high hop taste.

Carbonation: Moderate to high carbonation with good head formation and retention.

Alcohol: (3.6 - 5.2 % alc/vol)

(Commercial Examples: *Castlemaine XXXX Bitter, Carlton Midstrength Bitter, Victoria Bitter, Boags Strongarm Bitter*)

6b. English Bitter.

Colour: Medium gold to copper-brown.

Aroma: Hop aroma ranges from none to high.

Flavour: Diacetyl moderate to none. Moderate fruitiness and some malt aroma including caramel notes in some versions. Malt flavour apparent. Caramel flavour from crystal malt is common. Balance varies from even to distinctly bitter

Carbonation: Low to moderate carbonation, low to moderate head formation and retention.

Alcohol: (3.2 - 4.6% alc/vol)

(Commercial Examples: *Fuller's London Pride, Adnams Bitter, Brakspear Bitter, Timothy Taylor Landlord*)

Class No. 7. Stout

7a. Dry Stout

Colour: Dry stouts are black, opaque.

Aroma: Low hop aroma. Some roast aromas.

Flavour: well hopped with medium to high bitterness perception, but low hop flavour. Characterized by a malt/caramel flavour with a distinct dry roasted bitterness at the finish. Coffee like roasted barley flavours are common. Fruity esters are minimal and are overshadowed by malt character and hops.

Carbonation: Moderate carbonation. A strong rich head with good retention is essential.

Alcohol: (4 - 6 %+ alc/vol)

(Commercial Examples: *Guinness, Murphy's Irish Stout, Coopers Stout, Sheaf Stout*)

7b. Sweet Stout.

Colour: Sweet stouts are black, opaque

Aroma: No hop aroma,

Flavour: Sweet stout, also referred to as Cream stout, has a full-bodied mouthfeel but a less roasted bitter flavour. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate, and caramel flavour should dominate the flavour profile. Hops should balance the sweetness without contributing apparent flavour.

Carbonation: Moderate carbonation. Creamy tan to brown head.

Alcohol: (4.4 - 6.0 % alc/vol) (Commercial Examples: *Mackeson Stout*)

7c. Porter.

Colour: Very dark brown to black colour.

Aroma: Roast malt or grain aroma, often coffee-like or chocolate-like should be evident. Hop aroma moderate to low. Fruity esters and diacetyl are moderate to none.

Flavour: Malt flavour features coffee or chocolate-like roasty dryness. Hop flavour varies from low to moderate. Although closely related to stout may be distinguished as lacking stout's roasted barley character.

Carbonation: Medium to full bodied, moderate carbonation. Good head retention is essential.

Alcohol: (4.8 - 6.0% alc/vol)

(Commercial Examples: *James Squire Porter, Samuel Smith Taddy Porter, Fuller's London Porter, Whitbread Castle Eden Porter*)

Class No 8. Pale Wheat Beer

8a. German Wheat Beer.

Colour: Pale to amber in colour. Unfiltered versions may be cloudy with suspended yeast.

Aroma: Hop aroma is absent. Fruity banana-like esters and clove-like phenolic aromas are common.

Flavour: Lightly hopped and low in bitterness perception. Hop flavour and diacetyl are absent. Medium ester levels are typical. Fruity banana-like esters and clove-like flavours are common in German style wheat beers.

Carbonation: Light to medium bodied, highly carbonated, prominent light coloured head.

Alcohol: (3.6 - 5.5 % alc/vol)

(Commercial Examples: *Schneider Weisse, Schofferhofer Hefeweizen, Schofferhofer Kristallweizen, Erdinger Weissbier, Redback Original Wheat Beer*)

8b. Belgian Wit.

Colour: Very pale straw to light gold in colour. Cloudy from starch haze and/or yeast, giving a characteristic milky whitish-yellow appearance. Dense white head.

Aroma: Moderate perfumy coriander aroma often with complex herbal, peppery or spicy notes in background. A low spicy herbal hops aroma and flavour is optional.

Flavour: No diacetyl. Flavour is pleasantly sweet, often with a zesty orange-citrus fruitiness. Crisp with a dry, often tart finish, and optionally a light lactic tasting sourness.

Carbonation: Light to medium body with a smoothness and sometimes creaminess from unmalted wheat and occasionally oats.

Alcohol: (4% - 5.5% alc/vol)

(Commercial Examples: *Hoegaarden Wit, Blanche de Brugs, Blanche de Namur, Hahn Witbier, Grand Ridge Pure Blonde*)

8c. American Wheat Beer.

Colour: Pale yellow to gold in colour. Unfiltered versions may be cloudy with suspended yeast.

Aroma: Low to moderate grainy wheat character in aroma with low to moderate hops aroma which may either be from citrusy American hops or noble varieties.

Flavour: Low to moderate in bitterness perception. No diacetyl. Low to moderate hops flavour from American or noble varieties. Medium ester levels are typical. Fruity banana-like esters and clove-like phenolic flavours should be subdued or absent. Light to medium bodied.

Carbonation: Highly carbonated, prominent light coloured head.

Alcohol: (3.6 - 5.5 % alc/vol)

(Commercial Examples: *Pyramid Hefe-Weizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Cascade Summer Blonde*)

Class No 9. Strong Ale

9a. Strong Ale.

Colour: Light to dark amber, copper or ruby in colour.

Aroma: Low to medium hop aroma and flavour,

Flavour: Low to medium hop flavour, Medium bitterness perception. Full bodied, malty and alcoholic flavour is perceived.

Carbonation: Low to moderate carbonation. High alcohol levels may inhibit head formation and retention.

Alcohol: (6.0 — 11.0+ % alc/vol)

(Commercial Examples: *Cooper's Vintage Strong Ale, Fuller's Golden Pride Barley Wine, Eldridge Pope Goldie Barley Wine*)

9b. Belgian Strong Ale.

Colour: Pale gold to dark amber-brown in colour. Clarity is fair to good.

Aroma: Rich malt aroma with rasy and fruity ester aromas. No roasted malt aroma. Peppery, spicy and cinnamon or clove-spice aromas may be present. Hops aroma ranges from none to moderate.

Flavour: No diacetyl. Rich malty and fruity flavours bring balance to malt throughout. May be malty yet dry. Warming mouthfeel from alcohol. Vanilla, raisin and plum flavours, balanced by hops, alcohol and clove-like spice are common.

Carbonation: Med to High, head retention may be adversely affected by alcohol.

Alcohol: (6.0 - 8.0% alc/vol)

(Commercial Examples: *Chimay Cinq Cents, Chimay Premiere, Westmalle Dubbel, Wetmalle Tripel, Duvel, Lucifer, Leffe Blonde*)

Class No 10. Specialty Beer

10a. Fruit Beer.

Colour: Appearance varies depending on base beer. For lighter beers with fruits that exhibit distinctive colours, the colour should be noticeable.

Aroma: The character of the particular fruit (s) should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured fruit(s) as appropriate to the specific type of beer. If the base beer is ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma preferable, especially in dark styles. Hop aroma should be absent or balanced with fruit.

Flavour: The overall flavour should be balanced and harmonious, the character of the fruit(s) used should be distinctive in the flavour profile. The entrant should specify the base beer (e.g. lager, pale ale, wheat, stout) as well as the types of fruits used.

Colour, carbonation, head retention, bitterness, alc/vol% are as for the base beer.

(Commercial Examples: *Bellevue Kriek, Timmerman Peche Lambic, Oxford Ruby, Samuel Adams Cherry Wheat*)

10b. Lambic.

Colour: Yellow to gold colour. May be cloudy in appearance.

Aroma: Aroma is a complex blend from a wide variety of microbes, often described as: horsey, horse blanket, sweaty, oaky, hay, vinegary and sour. Lambics may also be fruity, woody or corky. No hop aroma or diacetyl is perceived. Head retention is not important.

Flavour: Young examples may exhibit intensely sour flavour from lactic and acetic acid. In aged examples the sourness is more in balance with malt and wheat character. Fruit flavours are simpler in young lambics and more complex in aged examples. Some oak or wood flavour may be noticeable. Hop flavour is absent. Bitterness perception is low to none. Overall impression is of a complex, sour, pale, wheat-based ale fermented with a wide variety of microflora.

Note: fruit lambic beers should be entered as 10a

Carbonation: Carbonation varies from none to well carbonated.

Alcohol: (4.0 - 5.8% alc/vol) (Commercial examples: *Cantillon, Boon, Timmerman*)

10c. Smoked Beer.

Colour: Amber, to copper or dark brown colour.

Aroma: Smoky aroma ranging from faint to assertive. Some malt should be evident in low to moderately smoked examples. Hop aroma absent to very low.

Flavour: Flavour should exhibit malty sweetness with smoke flavours ranging from low to high, but balanced with malt and hop bitterness. The smoke flavour and aroma should integrate harmoniously with the beer. Smoky flavours range from peaty to woody to slightly bacon-like depending on the type of smoked malts used.

Carbonation: Medium body with a good medium level of carbonation.

Classic Rauchbier is based on a Marzen/Oktobfest lager, however other base styles are also used and the base style should be specified.

Alcohol: (4.0 - 8.0% alc/vol)

(Commercial Examples: *Aecht Schlenkerla Marzen Rauchbier, Kaiserdom Rauchbier*)

Class No 11. Ale (Kit Based)

Must be based on Classes 4, 5 or 6. Style of kit to be nominated on entry form.

Class No 12. Stout (Kit Based)

Must be based on Class 7. Style of kit to be nominated on entry form.

RULES AND CONDITIONS

1. Entries must be the product of the person entering, who must be a financial member of the QAAWBG or an individual so invited.
2. Entries are restricted to a maximum of two (2) bottles per person per Class. A particular batch of beer may be entered only once in the Competition.
3. Entries will be accepted between 2 pm and 4 pm on Saturday, 30th August 2008 at the following address: Laidley Showgrounds (use of venue kindly supplied by Laidley Show Society), Hayes Street, LAIDLEY, 0, 4341.
No entries will be accepted after 4 pm. Distant entrants should make appropriate arrangements - Contact Janelle Kerr (07) 5465 1990. Entries must be submitted (and will be judged) at room temperature.
4. All care will be taken with entrees but no responsibility accepted.
5. A registration fee of \$5 is payable for entrants that are not affiliated with the QAAWBG. Entry fees are \$1.50 per entered beer. Extra labels will be available at the entry point.
6. An entry form is provided to simplify the administration and assist entrants. Each form, duly complete and signed, must accompany the entries to which it relates and all entries must appear on the form. A space has been provided on the entry form for entrants to state (if they wish) if the beer has been made from a kit and, if so, which kit. This applies to ALL CLASSES. As a trophy has been provided for Champion kit beer, it is recognised that entries in any class may be entitled to consideration. Particulars, if provided, need not be shown on the bottle label. Entrants are **reminded that kit beers have always been permitted in any class (Clause 15)**.
7. Upon entry, the beers become the property of QAAWBG, and after judging, the contents of the bottles will be discharged to waste.
8. Judge will be a member of the AMATEUR WINE/BEERMAKERS QUEENSLAND GUILD OF JUDGES or suitably qualified persons appointed by that body. No person shall judge any class wherein a member of his or her household has entered beer.
9. Judge, Chief Steward and officiating Stewards shall be the only persons present during the Judging and must be financial members of an affiliated club or members of the Judges Guild.
10. Beer entered obviously out-of-class will be disqualified.
11. 750ml (26oz) brown beer bottles may be used. Bottles are to be clean and free from flaws. Each bottle shall be sealed with a new, clean, unbranded, gold coloured crown seal of good quality. Brown plastic PET beer bottles with white unbranded screw caps are permitted.
12. For safety during judging, all beers must be degassed prior to entry. That is: - A few days prior to entry, chilled, opened to allow excess gas to escape and recapped.
13. The airspace should measure 4.5 to 6.5 cm (1.75 to 2.5 in) from the top of the bottle.
14. Entries will be judged on presentation as well as contents. All beers should present a reasonable lasting head.
15. Kit based beers may be entered in any class. Classes 11 and 12 are only open to kit based beers.
16. Entrants are required to circle the class number at the foot of the white label. The entrant's name, dub, and beer batch identity (use batch no. or date or simply A/B to distinguish) should be written on the central portion of the label, which will be hidden by folding the top down **AFTER ACCEPTANCE. Do not fold the label down.** The lower edge of the white label should be approximately 5 cm from the base of the bottle.
17. Details on the entry form should correspond with those on the label. "Entry number" will be allocated randomly at point entry.
18. All entries will be judged, and comments will be returned to competitors via their respective club.
19. Serious infringement of these rules and conditions may render the entrant subject to disqualification from this competition and suspension from future QAAWBG competitions.
20. The decisions of the Judges and Chief Steward are final and no discussion or correspondence will be entered into.

AWARDS

A INDIVIDUAL COMPETITION

- i. Only one First, one Second and one Third place certificates will be awarded in each class. Gold, Silver and Bronze awards may be allocated in each class at the Judges discretion. Highly Commended Certificates will accompany each Gold, Silver or Bronze award not receiving a First, Second or Third place.
- ii. A trophy will be awarded to each FIRST PLACE WINNER.
- iii. A trophy will be awarded to the CHAMPION NOVICE BEERMAKER (being an entrant who has not received a Gold, Silver or Bronze award in any previous beer section Brisbane Challenge Trophy/Queensland State Championships or National Championships).
- iv. Trophies will be awarded for the RESERVE CHAMPION BEER and to the RESERVE CHAMPION BEERMAKER.
- v. A trophy will be awarded for the CHAMPION BEER of the competition.
- vi. A trophy will be awarded to the CHAMPION BEERMAKER of the competition (on points basis: First 3, Second 2, Third 1, plus Gold 5, Silver 3, Bronze 1).
- vii. Perpetual trophies: The QAAWBG TROPHY will be held by the Champion Beermaker and the CSR TROPHY will be held by the maker of the Champion Beer for the year. The REDCLIFFE & DISTRICT GUILD TROPHY will be awarded to the CHAMPION ALL-ROUNDER (highest aggregate points in wine and beer competitions, with at least 6 points in each), a smaller trophy to be retained by the winner. The BRITANNIA INN ALE HOUSE RESTAURANT TROPHY will be held by the maker of the Champion Novice Beer for a year.
- viii. A trophy has been provided for CHAMPION KIT BEER (see Clauses 6 and 15).
- ix. The George Dowie Memorial trophy will be awarded for the BEST PALE ALE entered in Class 4.

B GUILD COMPETITIONS

The points awarded in the individual competition will be tallied on a club basis, and the Queensland club gaining the most points will be awarded the (perpetual) CRAVEN FILTER SHIELD. A trophy will be awarded to the guild with the highest aggregate points in wine and beer competitions with at least 10 points in each.

C PRESENTATION DINNER

A Social Function will be held on Saturday, 13th September 2008 at The Showplace, Ipswich Showgrounds, Warwick Road, Ipswich, commencing at 6.45pm. Admission will be by ticket only, obtainable from the Treasurer, at \$20 per person.

HOPE TO SEE YOU THERE COMMITTEE

President	Jack Faber	LABG	(07) 5465 1404
Vice President	Jeff Walls	PUBS	(07) 3261 4569
Secretary	Janelle Kerr	BABB	(07) 54651990
Treasurer	John Harvey	WS	(07) 3264 6367
Competition Secretary	Edna Faber	LABG	(07) 5465 1404
Chief Steward	Jenny Navie	WS	(07) 3814 4030
Assistant Steward	Janelle Kerr	LABG	(07) 5465 1990

<p>QAAWBGQAAWBGQAAWBGQAA AAWBGQAAWBGQAAWBGQAAW AWBGQAAWBGQAAWBGQAAW WBGQAAWBGQAAWBGQAAWBG BGQAAWBGQAAWBGQAAWBGQ GQAAWBGQAAWBGQAAWBGQA QAAWBGQAAWBGQAAWBGQAA AAWBGQAAWBGQAAWBGQAAW ----- Fold line -----</p> <p>◆ Top of tape on this line</p> <p style="text-align: center;">Affix tape between these lines </p>
<p>NAME..... CLUB</p>
<p>CLASS No..... Description</p>

<p>AAWBMGQAAWBMGQAAWBMGQAAWBMGQAAWB AWBMGQAAWBMGQAAWBMGQAAWBMGQAAWBM WBMGQAAWBMGQAAWBMGQAAWBMGQAAWBMG BMGQAAWBMGQAAWBMGQAAWBMGQAAWBMGQ MGQAAWBMGQAAWBMGQAAWBMGQAAWBMGQA GQAAWBMGQAAWBMGQAAWBMGQAAWBMGQAA QAAWBMGQAAWBMGQAAWBMGQAAWBMGQAAW AAWBMGQAAWBMGQAAWBMGQAAWBMGQAAW AWBMGQAAWBMGQAAWBMGQAAWBMGQAAWBM WBMGQAAWBMGQAAWBMGQAAWBMGQAAWBMG BMGQAAWBMGQAAWBMGQAAWBMGQAAWBMGQ BMGQAAWBMGQAAWBMGQAAWBMGQAAWBMGQ GQAAWBMGQAAWBMGQAAWBMGQAAWBMGQAA QAAWBMGQAAWBMGQAAWBMGQAAWBMGQAAW</p> <p style="text-align: center;">Fold line</p> <p style="text-align: center;">◆ Top of tape on this line</p> <p style="text-align: center;">Affix tape between these lines </p>
<p>DESCRIPTION NAME..... CLUB</p>
<p>1a 1b 1c 2a 2b 2c 3a 3b 4a 4b 4c 5a 5b 5c 6a 6b 7a 7b 7c 8a 8b 8c 9a 9b 10a 10b 10c 11 12</p>

NOTES ON PRESENTATION

- 1 Bottles and stoppers or crown seals must conform to competition rules.
- 2 Bottles should be clean and polished and free from scratches and major flaws.
- 3 Ensure correct air space in bottles.
- 4 Position labels midway between seams of bottle with lower edge approx 5cm (2") from base of bottle.
- 5 Standard sticky tape approx 1.25cm wide to circle the bottle completely.
- 6 If using branded beer bottles apply label on opposite side to brand.
- 7 Attach labels as above diagram.

Q.A.A.W.B.G.
 QUEENSLAND STATE CHAMPIONSHIPS 2008
 BEERCOMPETITION - ENTRY FORM
ALL ENTRIES MUST BE DE-GASSED BEFORE THEY ARE SUBMITTED

NAME-
 NOVICE?
 AFFILIATION:.....
 A Novice is a competitor who has not won a gold, silver or bronze in the State Competition

CLASS No	CLASS TITLE	DESCRIPTION	KIT?	TYPE OF KIT	ENTRY No.	AWARD (if any)
1	Pale Lager					
1	Pale Lager					
2	Dark Lager					
2	Dark Lager					
3	Pilsner					
3	Pilsner					
4	Pale Ale					
4	Pale Ale					
5	Dark Ale					
5	Dark Ale					
6	Bitter					
6	Bitter					
7	Stout					
7	Stout					
8	Pale Wheat Beer					
8	Pale Wheat Beer					
9	Strong Ale					
9	Strong Ale					
10	Specialty Beer					
10	Specialty Beer					
11	Ale (Kit Based)					
11	Ale (Kit Based)					
12	Stout (Kit Based)					
12	Stout (Kit Based)					

I (We) hereby confirm my (our) acceptance of and compliance with the Rules and Conditions of the Competition as specified in the Official schedule and in particular acknowledge that responsibility for the entries herewith submitted remains mine (ours)

Signed