



Edmonton Homebrewers Guild
Aurora Brewing Challenge 2008
An MCAB XI Qualifying Event



Entry Deadline: Wednesday, May 21, 2008

Judging: May 26 – 30, 2008

Rules of Engagement

Home brewed beer and mead is eligible. "Home brew" means beer or mead, which has been made on "home brewing" equipment only. Beer made on a Brew-On-Premise is not eligible. Beers made from commercially available kits are eligible.

An entry consists of any two (2) 300 - 500 ml unmarked beer bottles with plain or blacked out caps, a \$6.00 entry fee, and the provided completed entry forms. For the 4th and additional entries, the fee is \$4.00. ****PLEASE NOTE**** For current EHG Members each and every entry is only \$4.00. Attach a form to each bottle with an elastic band. *Entries with forms taped to the bottles will be disqualified.* Incomplete entries will not be judged. Bottles will not be returned.

Enter as many beer styles/subcategories as you wish. You may enter more than one entry per subcategory. Identify each of these subcategory entries with a unique number or name.

All entries must specify a style and subcategory. Acceptable subcategories are listed under each style. Each entry will be judged based on the category indicated. Entries not categorized as above will not be judged.

Special prizes will be awarded for Best of Show and Brewer of the Year (most medal points in the competition). Medals will be awarded in each beer style and in the mead category. Only one beer in each category will advance to MCAB.

Judges qualified under the Beer Judge Certification Program (BJCP) will perform the judging. Everyone who enters will have an evaluation form returned to them for each entry within 30 days of the end of the competition. Results will be posted on the Edmonton Homebrewers Guild web page at <http://www.ehg.ca>, within 48 hours of the competition close.

Medals will be awarded in each class - 1st place in qualifying MCAB styles are eligible for MCAB XI in 2009

The Masters Championship of Amateur Brewing (MCAB) is a grass roots amateur brewing championship. The format of the MCAB is a small invitation "champions' championship," where amateur brewers compete head-to-head under ideal conditions, and with the highest standards of judging. The MCAB XI will be held in 2009.

Fourteen local competitions in North America have been selected as MCAB Qualifying Events. Edmonton is the only Canadian site. First place Qualifying Styles at each Qualifying Event receive an invitation to enter the MCAB finals in that style category. MCAB entrants are free to enter any one beer they wish in their Qualifying Style, including samples from fresh batches brewed specially for the MCAB. This format allows MCAB entrants to brew and submit beers at peak levels of freshness and conditioning, and have their beers judged in small flights by panels of highly experienced judges. <http://hbd.org/mcab>

Send (prepaid) or drop off entries on or before May 21, 2008 4:00 PM MDT directly to:

Alley Kat Brewing Company
c/o Neil Herbst
9929 - 60th Avenue, Edmonton, Alberta, Canada, T6E 0C7, (780) 436-8922

Please mark "RE: ABC2008" on shipping labels.

Any packages sent COD will be returned to sender unopened.

(Entrants from the United States should contact the chair for additional shipping details before sending entries)

For more information, please contact the Competition Chair, Matthew Smolak, at (780) 437-3397, or aurorachallenge@hotmail.com.

Aurora Brewing Challenge 2008 Qualifying Styles

MCAB Styles

1. Light Lager

- A. Lite American Lager
- B. Standard American Lager
- C. Premium American Lager
- D. Munich Helles
- E. Dortmunder Export
- F. Specialty Light Lager

2. Pilsner

- A. German Pilsner (Pils)
- B. Bohemian Pilsner
- C. Classic American Pilsner
- D. Specialty Pilsner

3. European Amber Lager

- A. Vienna Lager
- B. Oktoberfest/Märzen
- C. Specialty Amber Lager

4. Dark Lager

- A. Dark American Lager
- B. Munich Dunkel
- C. Schwarzbier
- D. Specialty Dark Lager

5. Bock

- A. Maibock/Helles Bock
- B. Traditional Bock
- C. Doppelbock
- D. Eisbock
- E. Specialty Bock

6. Light Hybrid Beer

- A. Cream Ale
- B. Blonde Ale
- C. Kölsch
- D. American Wheat or Rye Beer
- E. Specialty Light Hybrid

7. Amber Hybrid Beer

- A. North German Altbier
- B. California Common Beer
- C. Düsseldorf Altbier
- D. Specialty Amber Hybrid

8. English Pale Ale

- A. Standard/Ordinary Bitter
- B. Special/Best/Premium Bitter
- C. Extra Special/Strong Bitter
- D. Specialty English Pale Ale

9. Scottish and Irish Ale

- A. Scottish Light 60/-
- B. Scottish Heavy 70/-
- C. Scottish Export 80/-
- D. Irish Red Ale
- E. Strong Scotch Ale
- F. Specialty Scottish/Irish Ale

10. American Ale

- A. American Pale Ale
- B. American Amber Ale
- C. American Brown Ale
- D. Specialty American Pale Ale

11. English Brown Ale

- A. Mild
- B. Southern English Brown Ale
- C. Northern English Brown Ale
- D. Specialty English Brown Ale

12. Porter

- A. Brown Porter
- B. Robust Porter
- C. Baltic Porter
- D. Specialty Porter

13. Stout

- A. Dry Stout
- B. Sweet Stout
- C. Oatmeal Stout
- D. Foreign Extra Stout
- E. American Stout
- F. Imperial Stout
- G. Specialty Stout

14. India Pale Ale (IPA)

- A. English IPA
- B. American IPA
- C. Imperial IPA
- D. Specialty IPA

15. German Wheat and Rye Beer

- A. Weizen/Weissbier
- B. Dunkelweizen
- C. Weizenbock
- D. Roggenbier (German Rye Beer)
- E. Specialty German Wheat/Rye

16. Belgian and French Beer

- A. Witbier
- B. Belgian Pale Ale
- C. Saison
- D. Bière de Garde
- E. Belgian Specialty Ale

17. Sour Ale

- A. Berliner Weisse
- B. Flanders Red Ale
- C. Flanders Brown Ale/Oud Bruin
- D. Straight Unblended Lambic
- E. Gueuze
- F. Fruit Lambic
- G. Specialty Sour Ale

18. Belgian Strong Ale

- A. Belgian Blond Ale
- B. Belgian Dubbel
- C. Belgian Triple
- D. Belgian Golden Strong Ale
- E. Belgian Dark Strong Ale
- F. Specialty Belgian Strong Ale

19. Strong Ale

- A. Old Ale
- B. English Barleywine
- C. American Barleywine
- D. Specialty Strong Ale

22. Smoke-Flavoured & Wood-Aged Beer

- A. Classic Rauchbier
- B. Other Smoked Beer
- C. Wood-Aged Beer

Non-MCAB Styles

20. Fruit Beer

- A. Fruit Beer

21. Spice/Herb/Vegetable Beer

- A. Spice, Herb, or Vegetable Beer
- B. Christmas/Winter Specialty Spiced Beer

23. Specialty Beer

- A. Specialty Beer

24. Traditional Mead

- A. Dry Mead
- B. Semi-Sweet Mead
- C. Sweet Mead

25. Traditional Mead

- A. Cyser (Apple Melomel)
- B. Pyment (Grape Melomel)
- C. Other Fruit Melomel

26. Other Mead

- A. Metheglin
- B. Braggot
- C. Open Mead category

For more style information, please visit:

<http://www.bjcp.org>

EHG Specialty Substyles

The EHG is committing to a two year trial of a new specialty beer breakdown. The new specialty substyles in categories 1-15 and 16-19 are intended for beers that are more-or-less "to style" but have one relatively minor deviation from the "classic" styles. For example, a beer brewed as a Bohemian Pilsner with style appropriate malt & soft water but with American hop varieties such as Cascade or Centennial would probably be best evaluated alongside other beers in the Pilsner category and not in the "catch – all" Category 23. Beers with major deviations from the style guidelines should still be entered in Category 23.

It is the brewer's responsibility to determine whether a beer should be entered in one of the new specialty categories or the traditional Category 23. **If a beer is entered in one of the new specialty substyles, entrants must specify the classic style the beer is based on, and what makes the beer unique. Entries lacking this information will not be eligible for medals.**

Brewers who win a gold medal in one of the qualifying MCAB styles will advance to the MCAB finals, regardless of whether the beer is one of the classic styles or is one of the new specialty styles. Of course, if a specialty beer does happen to win, the brewer will have to brew a new "to style" beer to send to the finals to have any chance of winning.

And now a word from our Sponsors...

The Aurora Brewing Challenge is an amateur brewing competition organized and operated by the EHG. We express our sincere thanks to the following businesses for their support. *Additional sponsors are listed on our website at www.ehg.ca.* Please support our sponsors.

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www.winningwinesplus.com

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www.wyeastlab.com