



**Edmonton Homebrewers Guild**  
**Aurora Brewing Challenge 2007**  
An MCAB X Qualifying Event



**Entry Deadline: Friday, June 1, 2007**

**Judging: June 6 – 9, 2007**

**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 X in 2008**

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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 X will be held in 2008.

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>

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Send (prepaid) or drop off entries on or before June 1, 2007 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: ABC2007" on shipping labels.

(Entrants from the United States should contact the chair for additional shipping details before sending entries)  
For more information, please contact the Competition Chair, Glen Hannah, 780-417-3695,  
[glhannah@telusplanet.net](mailto:glhannah@telusplanet.net)

## Aurora Brewing Challenge 2007 Qualifying Styles

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### MCAB Styles

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#### 1. Light Lager

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

#### 2. Pilsner

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

#### 3. European Amber Lager

- A. Vienna Lager
- B. Oktoberfest/Märzen

#### 4. Dark Lager

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

#### 5. Bock

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

#### 6. Light Hybrid Beer

- A. Cream Ale
- B. Blonde Ale
- C. Kölsch
- D. American Wheat or Rye Beer

#### 7. Amber Hybrid Beer

- A. North German Altbier
- B. California Common Beer
- C. Düsseldorf Altbier

#### 8. English Pale Ale

- A. Standard/Ordinary Bitter
- B. Special/Best/Premium Bitter
- C. Extra Special/Strong Bitter

#### 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

#### 10. American Ale

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

#### 11. English Brown Ale

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

#### 11. English Brown Ale

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

#### 12. Porter

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

#### 13. Stout

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

#### 14. India Pale Ale (IPA)

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

#### 15. German Wheat and Rye Beer

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

#### 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

#### 18. Belgian Strong Ale

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

#### 19. Strong Ale

- A. Old Ale
- B. English Barleywine
- C. American Barleywine

#### 22. Smoke-Flavoured & Wood-Aged Beer

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

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### Non-MCAB Styles

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#### 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. Pymment (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>

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### EHG Style

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#### 66. BURRP! Beer \*\*\* NEW \*\*\*

##### Basic rules for Brewing Under Really Ridiculous Parameters! (BURRP!)

1. Five kg (10 lbs) of 2-row pale malt (preferably Western Canadian malt) -OR- 2.5 kg (5 lbs) of 2-row pale malt and 2.5 kg (5 lbs) of pale dry malt extract.
2. Additional really ridiculous parameters as established each year. For 2007, "Liquid Bread" is this year's extra parameter with the addition of a loaf of yeast-risen bread.
3. See pg. 8 in the November 2006 issue of *The Worthouse News* (<http://www.ehg.ca>) for additional details and rules.

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### And now a word from our Sponsors...

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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 <http://www.ehg.ca>.* Please support and thank our sponsors for their ongoing support of home brewing. Interested in becoming a sponsor? Please contact the Chair, Glen Hannah at [glhannah@telusplanet.net](mailto:glhannah@telusplanet.net)

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