

**Public House Brewing Company and
MASH Club's
Inaugural Homebrew Competition at the AHA Rally**

Date: Saturday, April 8

Start Time: 1:00 p.m.

- Tasting will run from 1-4:00 p.m.
- People's Choice voting from 1-3:00 p.m.
- Winners announced at 4:00 p.m.

Location: Public House Brewing Company – St. James, MO

Rules:

- The competition is open to anyone, regardless of homebrew club affiliation.
- To be considered for the winning beer, beer must be brewed with ingredients listed in the "approved ingredients" document (attached)
- We request you bring at least 12 x 12oz bottles or equivalent worth of beer to sample for the attendees.
 - Brewers responsible to bring own beer supplies (CO2, keg equipment, bottles, etc.) if needed to pour along with any coolers you may need to keep beer cold in.
 - PHBC will provide tables and ice for all brewers
- You will need to be set up and ready for tasting by 12:30. Tasting officially starts at 1:00 p.m. Winners to be announced at 4:00 p.m.
- Entry form must be submitted by Monday, April 3. Drop off at Public House Brewing Company – St. James or Rolla location or email to gina.maben@stjameswinery.com
- Brewer or representative must be present to pour beer day of event and judging.

Winners:

- People's Choice winners are selected by the attendees.
- Judges' Choice winners are selected from the top five (5) People's Choice winners by Public House Brewing Company and MASH Club.

Prizes:

- Judges' Choice first place winner will brew their recipe, along with Public House staff, on the Rolla Brewpub's 3.5-barrel system and the beer will be released on tap in the Rolla Brewpub.
 - Second and Third place prizes TBD
- First, Second and Third place People's Choice winners prizes TBD

Homebrew Approved Ingredients List

Wyeast:

1007 German Ale
1010 American Wheat
1028 London Ale
1056 American Ale
1084 Irish Ale
1098 British Ale
1099 Whitbread Ale
1187 Ringwood Ale
1272 American Ale II
1275 Thames Valley Ale
1318 London Ale III
1332 Northwest Ale
1335 British Ale II
1450 Denny's Favorite 50
1469 West Yorkshire Ale
1728 Scottish Ale
1968 London ESB Ale
2565 Kolsch
1214 Belgian Abbey II
3068 Weihenstephan Weizen
3333 German Wheat
3463 Forbidden Fruit
3522 Belgian Ardennes
3638 Bavarian Wheat
3711 French Saison
3724 Belgian Saison
3787 Trappist High Gravity

3942 Belgian Wheat
3944 Belgian Wit

White Labs:

WLP001 California Ale
WLP002 English Ale
WLP004 Irish Ale
WLP005 British Ale
WLP006 Bedford British
WLP007 Dry English Ale
WLP008 East Coast Ale
WLP011 European Ale
WLP013 London Ale
WLP017 Whitbread Ale
WLP022 Essex Ale
WLP023 Burton Ale Yeast
WLP025 Southwold Ale
WLP026 Premium Bitter Ale
WLP028 Edinburgh Scottish
WLP029 German Ale/Kolsch
WLP033 Klassic Ale
WLP036 Dusseldorf Ale
WLP038 Manchester Ale
WLP039 Midlands Ale
WLP041 Pacific Ale
WLP051 California Ale V
WLP072 French Ale

WLP090 San Diego Super Yeast
WLP95 Burlington Ale
WLP300 Hefeweizen Ale
WLP320 American Hefe Ale
WLP351 Bavarian Weizen
WLP380 Hefeweizen IV Ale
WLP400 Belgian Wit Ale
WLP410 Belgian Wit II Ale
WLP500 Monastery Ale
WLP510 Bastogne Belgian
WLP515 Antwerp Ale
WLP530 Abbey Ale
WLP540 Abbey IV Ale
WLP545 Belgian Strong Ale
WLP550 Belgian Ale
WLP565 Belgian Saison I
WLP566 Belgian Saison II
WLP570 Belgian Golden Ale
WLP585 Belgian Saison III
WLP590 French Saison

No brettanomyces, pediococcus, lactobacillus, non-approved strains of saccharomyces, or wild/spontaneous fermentation

Malt

Any malt, flakes, or adjuncts from the following approved suppliers: Briess, Castle, Crisp, Rahr, Simpsons, Weyermann

Other Acceptable Ingredients

Fruits

Apples
Apricots
Blackberries
Blueberries
Cherries
Cranberries
Juniper berries
Lemons
Oranges
Peaches
Pumpkins
Raspberries
Strawberries

Spices

Allspice
Anise
Pepper/Peppercorns
Cardamon
Cinnamon
Clove
Cocoa (Powder or nibs)
Coriander
Ginger
Nutmeg
Orange peel or zest
Lemon peel or zest
Star Anise
Vanilla (whole bean)

Other

Brown sugar
Candy (candi) sugar
Chili peppers
Chocolate
Coffee (beans or grounds)
Honey
Maple sugar/syrup
Molasses
Blackstrap molasses
Lactose

Homebrewers Competition Registration Form

Brewer Information

Brewer: _____

Addition Brewer(s): _____

Address: _____ City: _____ State: _____ Zip Code: _____

Phone: _____ Email: _____

Club Name (if applicable): _____

Beer Information

Beer Name: _____

Style of Beer: _____

Ingredients (include: grain, adjuncts, hops, yeast, fermentation temperature, mash temperature):

Procedural information (when/how any adjuncts were added, unusual hopping techniques, etc.):

Additional Notes:

By signing below I am stating that I personally brewed the beer registered, honorably followed but not limited to, the rules and guidelines provided. I also pledge that the recipe is my own and the beer is my own.

Brewer Signature: _____ Date: _____