

HOMEBREW BEER

Board Member in Charge
Michael Poynter

Jason Rosenberger - Superintendent

ENTRY DEADLINE: JULY 8

2021 Kentucky State Fair

AMERICAN HOMEBREWERS ASSOCIATION AND BJCP
SANCTIONED SHOW

ALL HOMEBREWERS: READ THE RULES CAREFULLY.

DON'T FORGET THE LABEL CONTEST!

IT IS THE RESPONSIBILITY OF THE EXHIBITOR TO BE FAMILIAR WITH AND UNDERSTAND THE GENERAL TERMS AND CONDITIONS OF THE KENTUCKY STATE FAIR AND THOSE SPECIFIC TO THE HOMEBREW DEPARTMENT.

Entry Fee - \$5.00/ per entry if submitted by July 8th
Late fee \$8.00/per entry by July 10th

PLEASE CHECK YOUR ENTRIES!
ONCE YOU ARE REGISTERED, YOU WILL NOT BE ABLE TO
CHANGE CATEGORIES!

1. See General Rules on pages 195-197.
2. This department is open to exhibitors 21 years of age and older as of August 1.
3. Entrants are limited to one entry in each subclass. If you enter online, please include all information that is required for your entry, including recipe information.
4. **Enter the label contest in the same way.** Each entry must have been on the entry form and have a tag and number. **NO EXCEPTIONS.** The rules for the label contest are outlined in this section of the rule book. The label classes are class numbers 41-43.
5. Homebrew Beer entries should be brought to the Department located in the East Hall on Wednesday, August 11 between 10:00 a.m. and 6:00 p.m. The first session of judging will be held on Friday, August 13 at 7:00 p.m. The second session of judging will be held on Saturday, August 14 at 9:30 a.m., with the third session following at 12:30 p.m. Best of Show selection will follow this session.
6. Beers produced in a commercially licensed facility are ineligible.
7. Once you have completed your entries through the online entry system, you will print your completed Bottle ID form for each entry from the website. The Bottle ID form will be located under the Entry Tag button. Click the Entry Tag button and click Print. Every

BOTTLE or CAN must have a completed bottle ID form affixed with a rubber band. Do not glue or tape these labels to the bottles. (If you enter via paper form, you will receive an email/letter with further instructions.)

8. Each BEER, MEAD & CIDER entry must consist of two (2) bottles or cans. BEER, MEAD, and CIDER entries must be in bottles or cans that hold a minimum of 10 ounces in volume, and that will fit in a standard case box slot. The measurements of a standard case box slot are 2.75 inches long x 2.75 inches wide x 9 inches high (7 cm x 7cm x 22.9 cm). Bottles or cans may be of any color and must be free of ink, paint, or paper labeling other than competition entry label. Obliterate any lettering or graphics on the cap with a permanent black marker. Bottles with Grölsch-type swing tops and 22 oz Bomber bottles are not allowed. Corked bottles and odd-shaped bottles are acceptable as long as they can fit in a standard case box slot (2.75 inches L x 2.75 in W x 9 in H; 7 cm x 7 cm x 22.9 cm). Bottles with raised lettering are acceptable if they fit in a standard case box slot. Bottles not meeting the above requirements will be disqualified.
9. **SHIPPING/PACKAGING:** Entries can be shipped via UPS or Federal Express. (Do not use U.S. mail) All postage must be prepaid. Ship to: Homebrew Beer Department, c/o Entry Department, Kentucky State Fair, 937 Phillips Lane, Louisville, KY 40209. It is suggested that each bottle be wrapped in a section of newspaper or bubble wrap and placed in a six pack carrier. Fill all the voids with wadded newspaper or packing material. Line shipping box with a plastic trash bag. Completely fill box with packing material to prevent rattling of bottles. Label box "This End Up" and "Fragile". Package must arrive by August 3.
10. On Monday, August 30, awards will be released from 12:00 p.m. - 2:00 p.m. Any awards not claimed by 2:00 p.m. will be mailed to the exhibitors.
11. All entries will become the property of the Kentucky State Fair and will not be released after the exhibit.
12. Entries will be judged according to the 2015 revision of the Beer Judge Certification Program (BJCP) beer style guidelines. Categories are designated by class numbers and subcategories are designated with letters. These can be found at www.BJCP.org.
13. Beers are judged according to the style guidelines for the category and subcategory as listed by the entrant. Directors, judges or registrars will not classify or reclassify any entry under any circumstances. All entries requiring additional information, per the BJCP guidelines, will be noted in the registration process and the brewer is responsible for providing this information on their entry when registering. Historical beers must list the source (book or periodical) of the historic nature of the beer. Please note the name, date and page numbers of the source on your recipe sheet.
14. The superintendent reserves the right to combine classes to create a flight for judging and prize purposes.

15. Scoring will be based on the following:
- | | |
|-------------------------|-----|
| Taste..... | 40% |
| Appearance | 24% |
| Overall Impression..... | 20% |
| Mouthfeel..... | 10% |
| Bouquet Aroma..... | 6% |
16. First, second and third places will be awarded to the top three eligible entries in each judging flight. The first place winner in each judging flight will advance to the Homebrew Beer "Best of Show" round. Please note that first place winners in Mead & Cider will advance to the Mead and Cider "Best of Show" round. In addition, no more than two honorable mention ribbons will be awarded per judging flight, if so deemed by the judges.
17. Brewer of the Year Award: All beers will be judged according to the relative merits within their class (classes 1-40). First place winner will receive four points, second place winner will receive three points, third place winner will receive two points, honorable mention winner will receive one point. Contestant with the most total points at the end of judging wins "Brewer of the Year."
18. APOCALYPSE BREW WORKS AWARD: The Homebrew Beer "Best of Show" brewer is invited to brew their award winning beer at the Apocalypse Brew Works (ABW).
19. ST. ARNOLD AWARD: All beers will be judged according to the relative merits within their class (classes 1-40). First place winner will receive four points, second place winner will receive three points, third place winner will receive two points, honorable mention will receive one point. A minimum of six entries is required to be eligible. The total points divided by the number of entries will provide the efficiency score for this award. Contestant with the highest efficiency score will win the "St. Arnold Award."
20. HIVE & BARREL MEADERY AWARD: The Mead & Cider "Best of Show" meadmaker/cidermaker is invited to make their award winning mead/cider at Hive & Cider Meadery.

MAKE ALL ENTRIES IN HOMEBREW BEER IN DIVISION 3501.

#	CLASS CATEGORY/ SUBCATEGORY	#	CLASS CATEGORY/ SUBCATEGORY
1	STANDARD AMERICAN BEER A American Light Lager B American Lager C Cream Ale D American Wheat Beer	2	INTERNATIONAL LAGER A International Pale Lager B International Amber Lager C International Dark Lager
3	CZECH LAGER A Czech Pale Lager B Czech Premium Pale Lager C Czech Amber Lager D Czech Dark Lager	4	PALE MALTY EUROPEAN LAGER A Munich Helles B Festbier C Helles Bock

#	CLASS CATEGORY/ SUBCATEGORY	#	CLASS CATEGORY/ SUBCATEGORY
5	PALE BITTER EUROPEAN LAGER A German Leichtbier B Kölsch C German Helles Exportbier D German Pils	6	AMBER MALTY EUROPEAN LAGER A Marzen B Rauchbier C Dunkles Bock
7	AMBER BITTER EUROPEAN BEER A Vienna Lager B Altbier C Kellerbier Kellerbier: Pale Kellerbier Kellerbier: Amber Kellerbier	8	DARK EUROPEAN LAGER A Munich Dunkel B Schwarzbier
9	STRONG EUROPEAN BEER A Doppelbock B Eisbock C Baltic Porter	10	GERMAN WHEAT BEER A Weissbier B Dunkles Weissbier C Weizenbock
11	BRITISH BITTER A Ordinary Bitter B Best Bitter C Strong Bitter	12	PALE COMMONWEALTH BEER A British Golden Ale B Australian Sparkling Ale C English IPA
13	BROWN BRITISH BEER A Dark Mild B British Brown Ale C English Porter	14	SCOTTISH ALE A Scottish Light B Scottish Heavy C Scottish Export
15	IRISH BEER A Irish Red Ale B Irish Stout C Irish Extra Stout	16	DARK BRITISH BEER A Sweet Stout B Oatmeal Stout C Tropical Stout D Foreign Extra Stout
17	STRONG BRITISH ALE A British Strong Ale B Old Ale C Wee Heavy D English Barleywine	18	PALE AMERICAN ALE A Blonde Ale B American Pale Ale
19	AMBER AND BROWN AMERICAN BEER A American Amber Ale B California Common C American Brown Ale	20	AMERICAN PORTER AND STOUT A American Porter B American Stout C Imperial Stout
21	IPA A American IPA B Specialty IPA	22	STRONG AMERICAN ALE A Double IPA B American Strong Ale C American Barleywine D Wheatwine

CLASS CATEGORY/ SUBCATEGORY		CLASS CATEGORY/ SUBCATEGORY	
23	EUROPEAN SOUR ALE A Berliner Weisse B Flanders Red Ale C Oud Bruin D Lambic E Gueuze F Fruit Lambic	24	BELGIAN ALE A Witbier B Belgian Pale Art C Biere de Garde
25	STRONG BELGIAN ALE A Belgian Blond Ale B Saison C Belgian Golden Strong Ale	26	TRAPPIST ALE A Trappist Single B Belgian Dubbel C Belgian Tripel D Belgian Dark Strong Ale
27	HISTORICAL BEER	28	AMERICAN WILD ALE A Brett Beer B Mixed- Fermentation Sour Beer C Wild Specialty Beer
29	FRUIT BEER A Fruit Beer B Fruit and Spice Beer C Specialty Fruit Beer	30	SPICED BEER A Spice, Herb, or Vegetable Beer B Autumn Seasonal Beer C Winter Seasonal Beer
31	ALTERNATIVE FERMENTABLES BEER A Alternative Grain Beer B Alternative Sugar Beer	32	SMOKED BEER A Classic Style Smoked Beer B Specialty Smoked Beer
33	WOOD BEER A Wood-Aged Beer B Specialty Wood-Aged Beer	34	SPECIALTY BEER A Clone Beer B Mixed Style Beer C Experimental Beer
35	TRADITIONAL MEAD A Dry Mead B Semi-Sweet Mead C Sweet Mead	36	FRUIT MEAD A Cyser B Pymment C Berry Mead D Stone Fruit Mead E Melomel
37	SPICED MEAD A Fruit and Spice Mead B Spice, Herb or Vegetable Mead	38	SPECIALTY MEAD A Braggot B Historical Mead C Experimental Mead
39	STANDARD CIDER AND PERRY A New World Cider B English Cider C French Cider D New World Perry E Traditional Perry	40	SPECIALTY CIDER AND PERRY A New England Cider B Cider with Other Fruit C Applewine D Ice Cider E Cider with Herbs/ Spices F Specialty Cider/Perry

***NOTE: Classes 35, 36, 37 & 38 are for Mead Beers, NOT wine. For Mead Wine classes, please see the Homemade Wine Department.**

HOMEBREW LABEL CONTEST

A homebrew label contest will be held on August 14. Labels produced for or by a commercially licensed facility are ineligible. Homebrew labels must be submitted on a brown or green 12 or 14 oz. capped beer bottle. Labels will be judged on the bottles. Because this is a blind judging, please avoid identifying yourself on your label if possible. Entries also should be submitted flat on an 8 1/2" x 11" poster board with the following information on the back: name, address, phone number, inspiration and comments. All entries become the property of Kentucky State Fair and the award contributors. Each design may only be entered in one category.

CRITERIA FOR JUDGING LABELS WILL INCLUDE:

- Creativity
- Originality
- Aesthetic appeal
- Appropriate for beer style
- Entered in correct class

See Classes 41-43 for label categories

LABEL CONTEST

DIVISION 3501

Class No.

- 41 HUMOROUS/SATIRICAL LABEL (Examples may include political or current events.)
- 42 SERIES OF THREE LABELS MOST LIKELY TO BE MISTAKEN FOR COMMERCIAL (Representing different beer styles from the same brewer.)
- 43 HAND OR COMPUTER PRODUCED BY AMATEUR

AWARDS

As of press time, these companies have agreed to contribute to awards:

**Fermenters of Special Southern Indiana Libations Society (FOSSILS)
LAGERS, Louisville Area Grain & Extract Research Society
Winemakers & Beermakers Supply
B.O.C.K (Brewers of Central Kentucky)**

**COME AND WATCH THE HOMEBREW BEER
BEING JUDGED IN THE
SOUTH WING CONFERENCE CENTER
SATURDAY, AUGUST 14 AT 9:30 AM
PLEASE JOIN US FOR THE AWARDS PRESENTATION AT 5:00 PM**

HOMEBREW ENTRY INFORMATION

9A. DOPPELBOCK: Entry Instructions: The entrant will specify whether the entry is a pale or a dark variant.

10C WEIZENBOCK: Entry Instructions: The entrant will specify whether the entry is a pale or a dark version.

21B SPECIALTY IPA: Entry Instructions: Entrant must specify a strength (session, standard, double); if no strength is specified, standard will be assumed. Entrant must specify specific type of Specialty IPA from the library of known types listed in the Style Guidelines, or as amended by the BJCP web site; or the entrant must describe the type of Specialty IPA and its key characteristics in comment form so judges will know what to expect. Entrants may specify specific hop varieties used, if entrants feel that judges may not recognize the varietal characteristics of newer hops. Entrants may specify a combination of defined IPA types (e.g., Black Rye IPA) without providing additional descriptions. Entrants may use this category for a different strength version of an IPA defined by its own BJCP subcategory (e.g., session-strength American or English IPA) – except where an existing BJCP subcategory already exists for that style (e.g., double [American] IPA). Currently Defined Types: Black IPA, Brown IPA, White IPA, Rye IPA, Belgian IPA, Red IPA

23F FRUIT LAMBIC: Entry Instructions: The type of fruit used must be specified. The brewer must declare a carbonation level (low, medium, high) and a sweetness level (low/none, medium, high).

24C BIÈRE DE GARDE: Entry Instructions: Entrant must specify blond, amber, or brown bière de garde. If no color is specified, the judge should attempt to judge based on initial observation, expecting a malt flavor and balance that matches the color.

25B SAISON: Entry Instructions: The entrant must specify the strength (table, standard, super) and the color (pale, dark).

27 HISTORICAL BEER: Entry Instructions: The entrant must either specify a style with a BJCP-supplied description from the list below, or specify a different historical beer style that is not described elsewhere in these guidelines. In the case of a style that has changed substantially over the years (such as Porter or Stout), the entrant may specify an existing BJCP style as well as an era (e.g., 1820 English Porter). When the entrant specifies any style not on the BJCP-supplied list, the entrant must provide a description of the style for the judges in sufficient detail to allow the beer to be judged. If a beer is entered with just a style name and no description, it is very unlikely that judges will understand how to judge it. Currently defined examples: Gose, Piwo Grodziskie, Lichtenhainer, Roggenbier, Sahti, Kentucky Common, Pre-Prohibition Lager, Pre-Prohibition Porter, London Brown Ale.

28A BRETT BEER: Entry Instructions: The entrant must specify either a base beer style (Classic Style, or a generic style family) or provide a description of the ingredients/specs/desired character. The entrant must specify if a 100% Brett fermentation was conducted. The entrant may specify the strain(s) of *Brettanomyces* used.

28B MIXED-FERMENTATION SOUR BEER: Entry Instructions: The entrant must specify a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer.

28C WILD SPECIALTY BEER: Entry Instructions: Entrant must specify the type of fruit, spice, herb, or wood used. Entrant must specify a description of the beer, identifying the yeast/bacteria used and either a base style or the ingredients/specs/target character of the beer. A general description of the special nature of the beer can cover all the required items.

29A FRUIT BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type(s) of fruit used. Soured fruit beers that aren't lambics should be entered in the American Wild Ale category.

29B FRUIT & SPICE BEER: Entry Instructions: The entrant must specify a base style; the declared style does not have to be a Classic Style. The entrant must specify the type of fruit and spices, herbs, or vegetables (SHV) used; individual SHV ingredients do not need to be specified if a well-known blend of spices is used (e.g., apple pie spice).

29C SPECIALTY FRUIT BEER: Entry Instructions: The entrant must specify a base style; the declared style does not have to be a Classic Style. The entrant must specify the type of fruit used. The entrant must specify the type of additional fermentable sugar or special process employed.

30A SPICE, HERB, OR VEGETABLE BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of spices, herbs, or vegetables used, but individual ingredients do not need to be specified if a well-known spice blend is used (e.g., apple pie spice, curry powder, chili powder).

30B AUTUMN SEASONAL BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of spices, herbs, or vegetables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., pumpkin pie spice). The beer must contain spices, and may contain vegetables and/or sugars.

30C WINTER SEASONAL BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of spices, sugars, fruits, or additional fermentables used; individual ingredients do not need to be specified if a well-known blend of spices is used (e.g., mulling spice).

31A ALTERNATIVE GRAIN BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of alternative grain used.

31B ALTERNATIVE SUGAR BEER: Entry Instructions: The entrant must specify a base style, but the declared style does not have to be a Classic Style. The entrant must specify the type of sugar used.

32A CLASSIC STYLE SMOKED BEER: Entry Instructions: The entrant must specify a Classic Style base beer. The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable.

32B SPECIALTY SMOKED BEER: Entry Instructions: The entrant must specify a base beer style; the base beer does not have to be a Classic Style. The entrant must specify the type of wood or smoke if a varietal smoke character is noticeable. The entrant must specify the additional ingredients or processes that make this a specialty smoked beer.

33A WOOD-AGED BEER: Entry Instructions: The entrant must specify the type of wood used and the char level (if charred). The entrant must specify the base style; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood has been used, the entrant must supply a brief description of the sensory aspects the wood adds to beer.

33B SPECIALTY WOOD-AGED BEER: Entry Instructions: The entrant must specify the additional alcohol character, with information about the barrel if relevant to the finished flavor profile. The entrant must specify the base style; the base style can be either a classic BJCP style (i.e., a named subcategory) or may be a generic type of beer (e.g., porter, brown ale). If an unusual wood or ingredient has been used, the entrant must supply a brief description of the sensory aspects the ingredients adds to the beer.

34A CLONE BEER: Entry Instructions: The entrant must specify the name of the commercial beer being cloned, specifications (vital statistics) for the beer, and either a brief sensory description or a list of ingredients used in making the beer. Without this information, judges who are unfamiliar with the beer will have no basis for comparison.

34B MIXED STYLE BEER: Entry Instructions: The entrant must specify the styles being mixed. The entrant may provide an additional description of the sensory profile of the beer or the vital statistics of the resulting beer.

34C EXPERIMENTAL BEER: Entry Instructions: The entrant must specify the special nature of the experimental beer, including the special ingredients or processes that make it not fit elsewhere in the guidelines. The entrant must provide vital statistics for the beer, and either a brief sensory description or a list of ingredients used in making the beer. Without this information, judges will have no basis for comparison.

35A DRY MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be DRY in this category. Entrants **MAY** specify honey varieties.

35B SEMI-SWEET MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SEMI-SWEET in this category. Entrants **MAY** specify honey varieties.

35C SWEET MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level and strength. Sweetness is assumed to be SWEET in this category. Entrants **MAY** specify honey varieties.

36A CYSER: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of apple used; if specified, a varietal character will be expected. Products with a relatively low proportion of honey are better entered as a Specialty Cider. A spiced cyser should be entered as a Fruit and Spice Mead. A cyser with other fruit should be entered as a Melomel. A cyser with additional ingredients should be entered as an Experimental Mead.

36B PYMENT: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the varieties of grape used; if specified, a varietal character will be expected. A spiced pyment (hippocras) should be entered as a Fruit and Spice Mead. A pyment made with other fruit should be entered as a Melomel. A pyment with other ingredients should be entered as an Experimental Mead.

36C BERRY MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A mead made with both berries and non-berry fruit (including apples and grapes) should be entered as a Melomel. A berry mead that is spiced should be entered as a Fruit and Spice Mead. A berry mead containing other ingredients should be entered as an Experimental Mead.

36D STONE FRUIT MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A stone fruit mead that is spiced should be entered as a Fruit and Spice Mead. A stone fruit mead that contains non-stone fruit should be entered as a Melomel. A stone fruit mead that contains other ingredients should be entered as an Experimental Mead.

36E MELOMEL: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the varieties of fruit used. A melomel that is spiced should be entered as a Fruit and Spice Mead. A melomel containing other ingredients should be entered as an Experimental Mead. Melomels made with either apples or grapes as the only fruit source should be entered as a Cyser or Pyment, respectively. Melomels with apples or grapes, plus other fruit should be entered in this category, not Experimental Mead.

37A FRUIT & SPICED MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used, (although well-known spice blends may be referred to by common name, such as apple pie spices). Entrants **MUST** specify the types of fruits used. If only combinations of spices are used, enter as a Spice, Herb, or Vegetable Mead. If only combinations of fruits are used, enter as a Melomel. If other types of ingredients are used, enter as an Experimental Mead.

37B SPICED, HERB OR VEGETABLE MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the types of spices used (although well-known spice blends may be referred to by common name, such as apple pie spices).

38A BRAGGOT: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MAY** specify the base style or beer or types of malt used. Products with a relatively low proportion of honey should be entered as an Alternative Sugar Beer.

38B HISTORICAL MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, providing a description of the mead for judges if no such description is available from the BJCP.

38C EXPERIMENTAL MEAD: Entry Instructions: See Introduction to Mead Guidelines for entry requirements. Entrants **MUST** specify carbonation level, strength, and sweetness. Entrants **MAY** specify honey varieties. Entrants **MUST** specify the special nature of the mead, whether it is a combination of existing styles, an experimental mead, or some other creation. Any special ingredients that impart an identifiable character **MAY** be declared.

39A NEW WORLD CIDER: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). If OG is substantially above typical range, entrant should explain, e.g., particular variety of apple giving high-gravity juice.

39B ENGLISH CIDER: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (dry through medium-sweet, 4 levels). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

39C FRENCH CIDER: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (medium to sweet only, 3 levels). Entrants **MAY** specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

39D NEW WORLD PERRY: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories).

39E TRADITIONAL PERRY: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** state variety of pear(s) used.

40A NEW ENGLAND CIDER: Entry Instructions: Entrants **MUST** specify if the cider was barrel-fermented or aged. Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 levels).

40B CIDER W/OTHER FRUIT: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** specify all fruit(s) and/or fruit juice(s) added.

40C APPLEWINE: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 levels).

40D ICE CIDER: Entry Instructions: Entrants **MUST** specify starting gravity, final gravity or residual sugar, and alcohol level. Entrants **MUST** specify carbonation level (3 levels).

40E CIDER WITH HERBS/SPICES: Entry Instructions: Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories). Entrants **MUST** specify all botanicals added. If hops are used, entrant must specify variety/varieties used.

40F SPECIALTY CIDER/PERRY: Entry Instructions: Entrants **MUST** specify all ingredients. Entrants **MUST** specify carbonation level (3 levels). Entrants **MUST** specify sweetness (5 categories).