



# The Lethbridge Werthogs

## Tenth Annual Homebrew Competition

Saturday March 13, 2010

### The RULES

1. This is a homebrew competition and only beer brewed at home is eligible. The beer must be made with home equipment with recipe input by the brewer. Beer made on, or in, any type of commercial premises is NOT eligible.
2. An ENTRY consists of two standard 350ml unmarked bottles (SwingTop bottles are acceptable). Use an elastic band to attach a completed entry form to each bottle. You may enter as many categories and classes as you wish with one entry per class.
3. Include an entry fee of \$6.00 per entry. Incomplete entries will not be judged. PLEASE MAKE CHEQUES PAYABLE TO "VERYL TODD".
4. All entries must specify a class and category according to the competition list. Entries will be judged as specified. Entries not categorized will be disqualified. There will be a Best of Show chosen, along with a runner-up. Organizers reserve the right to combine classes and categories if there are too few entries to select a legitimate winner.
5. The Ninth Annual Werthogs Homebrew Competition will be held on Saturday, March 13 2010. Everyone who enters the competition will receive a completed evaluation form as filled out by the panel of judges. Judges will evaluate using style guidelines as set out by the Beer Judge Certification Program and the comments of entrants are welcome.
6. All entries must be received by 5.30pm MST Monday March 8, 2010. For more information, contact Veryl Todd at (403) 381-8314 or [toddvi@telusplanet.net](mailto:toddvi@telusplanet.net)

Local entries may be dropped at:

Prairie Vintners  
231-13 Street North,  
Lethbridge, Alberta  
T1H 2R6

**All other entries must be shipped prepaid to:**

Prairie Vintners  
231-13 Street North,  
Lethbridge, Alberta T1H 2R6

# CLASSES AND CATEGORIES

## Light Lager (LL)

- 1a. Canadian/American Light Lager
- 1b. Canadian/American Standard Lager
- 1c. Premium American Lager
- 1d. Munich Helles
- 1e. Dortmunder Export

## Pilsner (PIL)

- 2a. German Pilsner
- 2b. Bohemian Pilsner
- 2c. Classic American Pilsner

## European Amber Lager (EL)

- 3a. Vienna Lager
- 3b. Oktoberfest/Marzen

## Dark Lager (DL)

- 4a. Dark American Lager
- 4b. Munich Dunkel
- 4c. Schwarzbier (Black Beer)

## Bock (BO)

- 5a. Maibock/Helles Bock
- 5b. Traditional Bock
- 5c. Doppelbock
- 5d. Eisbock

## Light Hybrid Beer (LH)

- 6a. Cream Ale
- 6b. Blonde Ale
- 6c. Kolsch
- 6d. American Wheat or Rye Beer \*

## Amber Hybrid Beer AH)

- 7a. Northern German Altbier
- 7b. California Common beer
- 7c. Dusseldorf Altbier

## English Pale Ale (PA)

- 8a. Standard/Ordinary Bitter
- 8b. Special/Best Premium Bitter
- 8c. Extra Special/Strong Bitter (English Pale Ale)

## Scottish and Irish Ale (SA)

- 9a. Scottish Light 60
- 9b. Scottish Heavy 70
- 9c. Scottish Export 80
- 9d. Irish Red Ale
- 9e. Strong Scotch Ale

## American Ale (AA)

- 10a. American Pale Ale
- 10b. American Amber Ale
- 10c. American Brown Ale

## English Brown Ale (EBA)

- 11a. Mild
- 11b. Southern English Brown
- 11c. Northern English Brown

## Porter (POR)

- 12a. Brown Porter
- 12b. Robust Porter
- 12c. Baltic Porter

## Stout (ST)

- 13a. Dry Stout
- 13b. Sweet Stout
- 13c. Oatmeal Stout
- 13d. Foreign Extra Stout
- 13e. American Stout
- 13f. Russian Imperial Stout

## India Pale Ale (IPA)

- 14a. English IPA
- 14b. American IPA
- 14c. Imperial IPA

## German Wheat and Rye Beer (WB)

- 15a. Weizen/Weissbier
- 15b. Dunkelweizen
- 15c. Weizenbock
- 15d. Roggenbier (German Rye Beer)

## Belgian and French Ale (BEL)

- 16a. Witbier
- 16b. Belgian Pale Ale
- 16c. Saison
- 16d. Biere de Garde
- 16e. Belgian Special Ale \*\*

## Belgian Strong Ale (BSA)

- 18a. Belgian Blond Ale
- 18b. Belgian Dubbel
- 18c. Belgian Tripel
- 18d. Belgian Golden Strong
- 18e. Belgian Strong Dark

## Strong Ale (SA)

- 19a. Old Ale
- 19b. English Barleywine
- 19c. American Barleywine

## Fruit Beer (FB)

Brewer specifies base beer and type of fruit used

## Spice/Herb/Vegetable Beer (SB)

- 21a. Brewer specifies base beer style and type of spices, herbs, vegetable used
- 21b. Christmas/Winter Specialty Spiced \*brewer specifies beer base and spices used

## Smoke-Flavored/Wood-Aged

- 22a. Classic Rauchbier
- 22b. Other Smoked
- 22c. Wood Aged

## Specialty Beer

- 23. Specialty Beer – Specify

## Special Class

- 24. Lawn Mower Beer – Anything you like to drink whilst pushing a lawn mower or watching someone else push a lawn mower.

\* Brewer to specify type of grain used

\*\* Brewer to specify special ingredients

## Brewers Information

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/Province: \_\_\_\_\_  
Postal Code: \_\_\_\_\_  
Home Phone: \_\_\_\_\_  
Work Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

## Entry Information

Name of Entry: \_\_\_\_\_  
Class: \_\_\_\_\_  
SubClass: \_\_\_\_\_

I have read, understood, and complied with the  
Werthogs 2008 competition rules:

Signature: \_\_\_\_\_

Brewing Experience: \_\_\_\_\_  
HomeBrew Club Name: \_\_\_\_\_

## Mailing Label: Do Not Remove

Name:	_____
Address:	_____
City/Prov:	_____
Postal Code:	_____

## **Entry Instructions:**

Cut off the label below and affix it with a rubber band  
to the 2<sup>nd</sup> bottle. Affix the rest of this entry sheet to  
the first bottle with a rubber band.

**Do not use tape or glue!!!!!!!!!!!!**

## 2010 Werthogs Competition

(Attach to 2<sup>nd</sup> bottle)

Class Entered:	_____
SubClass:	_____
Name:	_____
Telephone Nbr:	_____