



SPECIFIC ENTRANT INFORMATION / RULES & SCHEDULES

There are specific entry requirements for different classes. For a list of the entry classes and details please refer to **International Brewing Awards 2017 Competition Classes**.

The entry requirements are listed below and on the relevant forms 2A – Smallpack only, 2B – Keg only, 2C – Cask only. To enter in the combined draught and smallpack please refer to the requirements below and complete form 2D.

SPECIFIC REQUIREMENTS FOR SMALLPACK ENTRIES (read in conjunction with Rules)

24 glass bottles, cans or PET bottles should be submitted for each entry where container volume is less than 500mls. For containers over 500 mls then 12 containers are required. If bottles are of more than a litre in volume, please contact the Organisers for guidance. Entrants have a choice of pouring temperature (4°C or 8°C – please specify on entry form)

Labels showing the class number must be attached to 12 bottles, cans or PET bottles and the case address label completed with the brewery name and postal address. Labels for sediment beers are provided and should be attached where appropriate and on the same side of the container as the judging number label. **No packaging material, cases or bottles will be returned.**

SPECIFIC REQUIREMENTS FOR KEG ENTRIES (read in conjunction with Rules)

Keg beer must be entered in a container of minimum 20 litres or 6 US gallons and maximum of 50 litres or 15 US gallons. Keg beer must be filled into the commercial keg that is sold in the market.

Entrants must specify the type of keg coupler required. If a type, not on the Organiser's list, is required, it must be provided and securely attached to the container. Entrants have a choice of dispense gas mixture (CO₂ only or 30:70 (CO₂:N₂) and pouring temperature (4°C or 8°C).

If the CO₂ content of the beer is above 1.35 vols (2.7g/l), the Organiser will only be able to dispense using 100% CO₂, due to the necessity to store kegs at ambient temperature and considerations of safe working pressures at that temperature.

*** All beers, including those electing for mixed gas dispense, will be served through an IMI Cornelius Dalex 200 Flow Control Tap. It is possible to fit a restrictor plate (orifice plate) into the spout nozzle (Catalogue 84 4205 021) which does not have any further sparkler device fitted. **The plate dimensions are critical – only a stainless steel disc of o.d. 12.87 to 13.33mm, 0.92 to 1.08mm thickness will fit.** The intention to supply an orifice plate must be marked on the entry form and the plate securely attached to the head of the keg in a strong envelope marked appropriately. If you do not supply an orifice plate, a standard nozzle (Catalogue 84 4207 001) with sparkler will be used.

There is **NO** opportunity for entrants to supply any of their own equipment beyond the orifice restrictor plate.

A label showing class number must be attached to the top and bottom of each keg and the container address label completed with the brewery name and postal address. Mixed gas and coupler/orifice plate labels will be provided. Where appropriate, these must be affixed to the keg head.

Recovery of empty largepack containers - See General Competition Rules to ensure the safe return of your containers.

SPECIFIC REQUIREMENTS FOR CASK ENTRIES (read in conjunction with Rules)

Cask beer must be entered in a container of 9 UK gallons / 40 litres or less. Cask beer must be entered in the commercial cask that is sold in the market. The cask must allow traditional belly stillage with dispense via a keystone tap. The Organisers cannot accept 'upright' type containers dispensed using gas pressure. Beers must be fined ready for stillaging; no fining will be allowed at the Competition. **Beers will be poured at 12°C +/-2°C**

Casks should have plain wood or white plastic shives and keystones.

A label showing the class number must be attached to the top and bottom of each cask and the container address label completed with the brewery name and postal address.

SPECIFIC REQUIREMENTS FOR SPECIALITY BEER ENTRIES (read in conjunction with Rules)

Entries in speciality Beer competition must be fermented primarily from a cereal source. The product must have been brewed with materials or processes such that the resulting beer is clearly discernible as not a "mainstream" product.

Several classes require specific information to be provided on special ingredients, flavours or processes to assist organisers with the management of judging. Please ensure this information is included with your entry.

Class 3 : the name of the Organisation validating the organic status is to be provided.

Class 7 : the list of non water ingredients is to be provided in this Zero Gluten class and may need to be obtained from the brewery where entries are made by a distributor .

Beers labelled as Gluten Free in geographies such as Europe that contain gluten ,but at a low level of less than 20 ppm, must **NOT** be entered in this class . This class is for beer with **ZERO** gluten made from ingredients containing **ZERO** gluten.

Those Gluten Free beers which contain gluten but at a level below 20 ppm can be entered in other classes in the competition according to their style.

COMPETITION CLASSES

The 2017 International Brewing Awards Competition will consist of 9 Competitions comprising 34 classes.

The 9 Championship trophies are;

- International Cask Conditioned Ale
- International Keg Lager
- International Keg Ale
- International Smallpack Lager
- International Smallpack Ale
- International Non-Alcoholic and Low Alcoholic Beer
- International Speciality Beer
- International Dark Beer (Milds, Stouts, Porters, Lagers etc)
- International Strong Beer

Each class is intended to have Bronze, Silver and Gold winners. The Gold winner of each class is then re-judged to establish the Championship Beers/Ciders. There is no Supreme Champion.

All medals, certificates and trophies are presented at the Brewing, Food & Beverage Industry Suppliers' Association (BFBI) National Luncheon, Guildhall, City of London, UK on 26th April 2017.

DRAUGHT BEER:

INTERNATIONAL CASK CONDITIONED ALE COMPETITION - 4 Classes

To enter into this category please complete Form 2B.

Ales conditioned in cask on live yeast to be dispensed via tap & spigot direct from cask to glass without the aid of extraneous gas pressure

Class 1: 2.9%-3.8% ABV **Class 2:** 3.9%-4.3% ABV **Class 3:** 4.4%-4.8% ABV **Class 4:** 4.9%-6.9% ABV

INTERNATIONAL KEG LAGER COMPETITION - 2 Classes

To enter into this category please complete Form 2C.

Lagers conditioned and finished in brewery and dispensed from a keg with the aid of gas pressure.

Class 1: 2.9%-4.7% ABV **Class 2:** 4.8%-6.9% ABV

INTERNATIONAL KEG ALE COMPETITION - 2 Classes

To enter into this category please complete Form 2C.

Ales conditioned and finished in brewery and dispensed from a keg with the aid of gas pressure.

Class 1: 2.9%-4.4% ABV **Class 2:** 4.5%-6.9% ABV

SMALLPACK BEER:

INTERNATIONAL SMALLPACK LAGER COMPETITION - 4 Classes

To enter into this category please complete Form 2A.

Class 1: 2.9%-4.4% ABV **Class 2:** 4.5%-4.9% ABV **Class 3:** 5.0%-5.4% ABV **Class 4:** 5.5%-6.9% ABV

INTERNATIONAL SMALLPACK ALE COMPETITION - 4 Classes

To enter into this category please complete Form 2A.

Class 1: 2.9%-4.4% ABV **Class 2:** 4.5%-4.9% ABV **Class 3:** 5.0%-5.4% ABV **Class 4:** 5.5%-6.9% ABV

COMBINED DRAUGHT AND SMALLPACK:

INTERNATIONAL NON & LOW-ALCOHOL BEER COMPETITION - 2 Classes

To enter into this category please complete Form 2D.

Class 1: Ultra low alcohol (up to 1.1% ABV)

Beer of any style brewed in compliance with local regulations as a beer, with alcohol up to 1.1%abv

Class 2: Low (1.2%-2.8 % ABV)

INTERNATIONAL SPECIALITY BEER COMPETITION - up to 6.9% ABV - 7 Classes

To enter into this category please complete Form 2D.

Class 1: Wheat style

A recognised wheat style: e.g. German Weizen or Weiss style, Belgian Wit or American Wheat. Wheat style to be declared by brewer and information provided to assist the Organisers.

Class 2: Fruit & Vegetable

Whole, processed, or flavours of fruit &/or vegetable products a featured ingredient. Brewer to nominate the featured ingredient and provide information provided to assist the Organisers.

Class 3: Organic

A labelled organic beer sold in compliance with local labelling /Govt. regulations and 90% of non water ingredients to be organic i.e. organic hops alone is insufficient . Brewer may consider entry in other appropriate classes e.g. ale or lager where less than 90% organic non water ingredients are used . The brewer is to provide evidence of organic status nominating the organic ingredients.

Class 4: Other Special Feature

A beer where a special ingredient, process etc contributes a unique character to the beer taste. Brewer is to describe the feature and attribute and provide information to assist the Organisers.

Class 5: Special Hop

A beer which exhibits uniquely innovative or defining hop character. While hops may dominate the beer's flavour profile it must remain pleasing to the palate justifying repeat purchase and the beer's commercial worth.

Class 6: Sour Beer

A beer characterised by an intentional tart sour taste . Other flavours may be present e.g. fruit, wood, brettanomyces but the other flavours should add complexity or balance to the overall characteristic sensory impact of sourness. Brewer is to provide information on ingredients/process on Entry Form 2D to assist the organisers.

Class 7 : Zero Gluten Beer

A beer that does not contain gluten and is made from ingredients that do not contain gluten. Brewer is to provide information on the ingredients on Entry Form 2D to assist the organisers .

INTERNATIONAL DARK BEER COMPETITION - 4 Classes

Milds, Stouts and Porters, Lagers etc - Beer with a colour of > 40 EBC

To enter into this category please complete Form 2D.

Class 1: 2.9%-3.7% ABV **Class 2:** 3.8%- 4.7% ABV **Class 3:** 4.8%-5.7% ABV **Class 4:** 5.8%-6.9% ABV

INTERNATIONAL STRONG BEER COMPETITION- 7% - 9.9% ABV and above - 5 Classes

To enter into this category please complete Form 2D.

Class 1: Lager **Class 2:** Ale **Class 3:** Dark **Class 4:** Speciality **Class 5:** 10% + Above, all beer categories

COMPETITION RULES & SCHEDULES

STRUCTURE IN BRIEF

There are 34 classes within 9 Championships. It is intended that each class will have Gold, Silver & Bronze winners. The Gold Awards winners in each class are re-judged to find the Champion in each category. **There is no Supreme Champion**

In all classes where the number of entries exceeds 7.5% of the total competitions, a further 'highly commended' certificate will be awarded. If entries are low, medals may be restricted.

To assist entrants, each judging team will provide a short commentary on the beers.

DEFINITION OF AN ENTRY & STRUCTURE OF FEES

An entry is defined as a branded product, in commercial production, from a commercial brewery and offered for sale to the public at local or national retail establishments licensed for this purpose at the time of entry and not later than 31st January 2017.

Trial beers cannot be accepted.

The standard entry fee is £165 (plus UK VAT) for each entry. UK VAT is payable on all entries unless outside of EU or EU VAT number given.

Entrants are responsible to pay any bank charges and must ensure the full GBP amount is received.

No sample will be presented for judging unless the entry fee has been received in full. Full payment is required by no later 31st January 2017.

We recommend the following deadlines for registration to ensure you receive timely entry information.

- Rest of the World – Friday 6th January 2017
- Europe – Friday 13th January 2017
- UK – Friday 20th January 2017

The latest date for receipt of **completed entry forms** is **31st January 2017**.

Beer entries must arrive at the warehouse in Burton upon Trent on or before Friday 24th February 2017.

Late withdrawal will be accepted up to 31st January 2017. Any withdrawal after this date, or non-arrival of samples, the entry fee will not be refunded.

ORIGIN

Multiple entry registrations of the same beer in the same pack category from a single production site are not permitted. **More than one entry of the same brand from a single production site may be entered only if the sample is presented in different pack categories.**

E.g. one entry quantity of smallpack, one keg and one cask of the same brand would be permissible. (Bottle and can variants of the same beer from a site are both considered as smallpack and only one would be permitted). The same brand in the same pack from different production sites may be entered. e.g. a licensed brand, multisite brewed brand.

For the purpose of judging the Awards, three pack categories are deemed acceptable.

- 1.Smallpack of any type (bottle, can, PET etc)
- 2.Keg
- 3.Cask

Production site means the site producing the beer liquid.

If an agent/distributor etc is entering beer on behalf of a producer, the agent must ensure that registration and entry details are approved by the brand owner whose products are being submitted.

ENTRY DETAILS

Full delivery details and despatch labels will be forwarded to the competitor on receipt of completed entry forms and clearance of entry funds.

Entrants from the UK and Europe will receive confirmation via post up until entries received by Friday 13th January 2017, thereafter confirmations will be sent via email. The Rest of the World will receive confirmations via email.

All entries must be sent at the competitor's risk with carriage paid.

Full delivery details will be sent to entrants.

Molson Coors has kindly agreed to assemble all entries in Burton upon Trent. Freight must arrive on or before **Friday 24th February 2017**. Full address details will be forwarded to confirmed entrants.

Beers entered in the competition will be showcased and sold at the judging venue in the ensuing International Beer Festival, organised by the National Brewery Centre.

FOR ENTRIES FROM OUTSIDE THE UK

Competitors must inform their forwarding agent of the total volume of their consignment and its %ABV strength. The Organisers cannot be held responsible for clearance by UK Revenue and Customs authorities.

Shipping authorisations must make it clear that the entrant is responsible for the payment of any UK duty and VAT. The receiving agent in the UK will not be able to pay monies etc. owing on the entrant's behalf.

Failure to complete the instructions correctly will delay receipt of entry samples.

COMPLIANCE

Organisers reserve the right to challenge any entry which is deemed not to meet the type/style qualification of the class being entered. They may either advise a move to an appropriate category and/or class or may arrange a refund of the entry fee.

Any entries which fail to comply with the Competition conditions will be disqualified.

Companies with a judge on the Competitions' panel are not barred from entering as the judge will not be involved in tasting beers direct from the container from their own company/affiliation, nor in the elimination rounds of judging.

The Organisers reserve the right to analyse any entry for %ABV or colour as appropriate. All entries must fall within the specified ranges. Notwithstanding legal tolerance of different geographies, in the awards, an ABV tolerance of 0.5 % will be used.

The Chairman of Judging has the authority to alter, modify or add to conditions. **In all cases during judging, the decision of the Chairman of Judging is final. The Competition is run in good faith and, by entering, the entrant agrees that no legal recourse is available.**

Entries in the Dark Beer Competition: must have a beer colour in excess of 40⁰ EBC.

Entries in Speciality Beer Competition: must be fermented from a wort primarily produced from a cereal source. The product must have been brewed with materials or processes such that the resulting beer is clearly discernable as not a mainstream product.

Entries in Speciality Beer Competition Class 3: information must be provided to the Organisers, detailing the name of the national accrediting body, which validated that the required organic standards have been met.

RECOVERY OF EMPTY LARGE PACK CONTAINERS

UK competitors must collect casks and kegs from Kegwatch in Burton upon Trent.

Overseas competitors will be required to collect their containers from the Burton warehouse within the time frame given.

If the competitor does not wish to collect the container please inform the Organisers on the entry forms. The Competition Organisers cannot return any casks or kegs and accept no responsibility for loss or damage.

IF YOU WIN AN AWARD

Award winners in each class (Gold, Silver and Bronze) will be announced at the National Brewery Centre on the afternoon of 10th March 2017.

Subsequently, the Championship winner in the 9 categories will be announced alongside the BFBi National Luncheon, 26th April 2017.

Medals, certificates and Championship trophies will be presented at the BFBi National Luncheon, Guildhall, City of London, UK, 26th April 2017.

Medal winners may be asked to supply fully badged samples of their winning entries for tasting by guests at the event.

All entrants are advised that it is the Organiser's policy not to publish a complete list of entries. Statistical information will be issued, but only the Award-winning brands/company will be publicised.

USE OF THE AWARDS LOGO

There is an approved form of wording to describe the class and status of each Award. Companies whose entries receive an Award will be advised how that Award may be described in that brand's publicity, promotional and packaging material.

Should you win a Championship trophy, this will be presented at Guildhall, then displayed at the National Brewery Centre in Burton upon Trent. Championship winners will receive a commemorative trophy to retain.

Submission of a beer for entry implies full acceptance by the entrant company and their advertising agents of the rules governing the fair and correct description of any Award.

ANY QUERIES?

If entrants have any queries relating to the above rules, they may contact the Organisers.

Email organisation@brewingawards.org

Tel + 44 (0)1902 422303

Specific rules for entries in smallpack, kegs and cask are displayed on the specific entrant information and beer/cider entry forms are available on the website www.brewingawards.org