

Closing date for entries is Tuesday 31st January 2017**Form 2C** Entry Form For Beer In **KEG**

Please copy this form for multiple entries of conditioned keg beer.

Please complete the details of each keg beer entered on a separate form.

Submit all Beer Entry forms with a completed Entrant's Form (Form 1).

Please copy all submitted forms for your records

Remember you can enter on line and pay by credit card at www.brewingawards.org**For office use only**

- CS Checked
 Paid
 Confirmed

Company		Describe your entry as it is to appear, should an award be made: Brand: Name of Beer: Name of (Head) Brewer: Location of Brewery:																	
% Alcohol by Volume of Beer	Size of Keg (Litre) Extractor Type Please tick <input type="checkbox"/> A Type = Circular round or 12 sided <input type="checkbox"/> G Type = Three cornered (tri-lobe) <input type="checkbox"/> S Type = European Sankey well type <input type="checkbox"/> D Type = USA Sankey – Similar to European but different operation stroke <input type="checkbox"/> M Type = Circular round flange with double valve system <input type="checkbox"/> U Type = Well type (UEC) <input type="checkbox"/> Key Keg = bespoke one trip <input type="checkbox"/> None of the above, I shall send my own.																		
Preferred Pouring Temperature Please tick <input type="checkbox"/> 4°C <input type="checkbox"/> 8°C	Do you wish to provide an orifice plate? Please tick <input type="checkbox"/> No <input type="checkbox"/> Yes I will attach it to the keg Make sure its dimensions fit our Dalex taps. (See below***)																		
Dispense Gas Please tick <input type="checkbox"/> CO ₂ <input type="checkbox"/> 30:70 (CO ₂ :N ₂) Beer CO ₂ Content vols or g/l. Only CO ₂ dispense if CO ₂ > 1.35 vols or 2.7g/litre	<table border="1"> <thead> <tr> <th colspan="3">Keg Beer</th> </tr> <tr> <th colspan="3">Clearly tick one box per form</th> </tr> </thead> <tbody> <tr> <td>Keg Lager Class 1</td> <td>2.9 – 4.7%</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Keg Lager Class 2</td> <td>4.8 – 6.9%</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Keg Ale Class 1</td> <td>2.9 – 4.4%</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Keg Ale Class 2</td> <td>4.5 – 6.9%</td> <td><input type="checkbox"/></td> </tr> </tbody> </table> <p>Keg beers may also be entered in the combined categories where beer category is appropriate – please refer to Form 2D for these categories.</p>		Keg Beer			Clearly tick one box per form			Keg Lager Class 1	2.9 – 4.7%	<input type="checkbox"/>	Keg Lager Class 2	4.8 – 6.9%	<input type="checkbox"/>	Keg Ale Class 1	2.9 – 4.4%	<input type="checkbox"/>	Keg Ale Class 2	4.5 – 6.9%
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Specific requirements for keg entries (read in conjunction with Rules) Keg beer must be entered in a container of minimum 20 litres / 6 US gallons, maximum 50 litres/15 US gallons. Keg beer must be entered in the commercial keg that is sold in the market. Entrants must specify the type of keg coupler required. If a type not on the Organisers list is required, it must be provided and securely attached to the container. Entrants have a choice of dispense gas mixture (CO ₂ only or 30:70 (CO ₂ :N ₂) and pouring temperature (4°C or 8°C – enter above). If the CO ₂ content of the beer is above 1.35 vols (2.7g/l), the organisers will only be able to dispense using 100% CO ₂ , due to storage of kegs at ambient temperature and considerations of safe working pressures. *** 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.		Specific requirements for keg entries Continued ... (read in conjunction with Rules) 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 also be provided and must be affixed to the keg head. Recovery of empty largepack containers See General Competition Rules to ensure the safe return of your containers.																	

Send completed forms to Brewing Technology Services, 3 Brewery Road, Wolverhampton WV1 4JT UK

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