

World Class Beverages Presents

Indiana's Ultimate Beer Geek Challenge 2006

Indiana's Ultimate Beer Geek Challenge is a premier homebrew competition that offers a homebrewer the opportunity to go pro! The winning homebrewer will help brew their award-winning recipe at a commercial brewery. The beer will be bottled and distributed throughout the Indiana by World Class Beverages. Imagine the thrill of seeing your beer on the shelf at the liquor store!

Rules:

- 1) The 2006 Ultimate Beer Geek Challenge will feature a single beer style, American India Pale Ale. Entries will be judged according to the Beer Judge Certification Program style guidelines (www.bjcp.org) for American India Pale Ale, category 14b, which are:

American India Pale Ale

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics:

OG:	IBUs:	FG:	SRM:	ABV:
1.056 – 1.075	40 – 60+	1.010 – 1.018	6 – 15	5.5 – 7.5%

- 2) The 2006 competition will feature a single round that will be judged at the Brewers of Indiana Guild (BIG) Microbrewery Festival on Saturday, July 29th in Broad Ripple. Entries are limited to one entry per brewer. Employees of World Class Beverages and Great Fermentations are not permitted to enter. This competition is open to Indiana residents only.
- 3) Entries may be delivered in person or by parcel carrier during normal business hours to the address below. Entries will be accepted from July 17-22, 2006. **No entries will be accepted at the BIG Microbrewery Festival on July 29th.**

Indiana's Ultimate Beer Geek Challenge

Great Fermentations of Indiana
853 East 65th Street
Indianapolis, IN 46220
(317) 257-9463
(888) 463-2739

Hours:

Monday-Friday 11-7 PM
Saturday 10-7PM
Sunday Noon-3:59

- 4) Indiana's Ultimate Beer Geek will have their winning beer brewed and bottled by a commercial brewery and distributed for sale throughout Indiana by World Class Beverages. Winner will receive no remuneration for their recipe.
- 5) Each entry must consist of two (2) brown or green glass bottles, 12 ounces in volume. Bottles must be completely free of paper labels, raised-glass, and /or inked brand-name lettering. Use plain caps or obliterate any lettering or graphics on the cap with a permanent black marker. Bottles with Grolsch-type swing tops are not allowed. Corked bottles meeting the above restrictions are acceptable; however, a crown cap must be crimped over the cork. A simple label listing the brewers name, street address, city, state, zip, phone and email should be affixed to each bottle with a rubber band.
- 6) Each entry should include a completed Indiana's Ultimate Beer Geek Challenge entry form and a check made out to World Class Beverages in the amount of \$20.00. Each entrant will receive one complimentary ticket to the Brewers of Indiana Guild Microbrewery Festival on Saturday, July 29, 2006 in Broad Ripple.
- 7) Entries may not be submitted that have been brewed on equipment used for any commercial purpose, including research, production or brew-on-premise establishments. Entries suspected of being brewed commercially will be disqualified.

Important Dates to Remember

Entries accepted: July 17-22, 2006

Judging: Saturday, July 29, 2006

Additional forms and information are available at www.worldclassbeverages.com.