



2020 Ventura County Fair

August 5-16, 2020

"A Country Fair with Ocean Air"

HOME BREW BEER, CIDER, KOMBUCHA, MEAD & WINE COMPETITION

BEER, CIDER, KOMBUCHA, MEAD and WINE ENTRIES RECEIVED:

Friday, July 31, 2020 - 4:00 PM – 6:00 PM and

Saturday, August 1, 2020 - 9:00 AM – 4:00 PM

We welcome micro-brewery, vineyard and winery presentations. For more information or to schedule, please contact a superintendent by email at: VCAGBuilding@gmail.com

Premiums Offered per Class

1st	2nd	3rd
\$10	\$8	\$6

HOME BREW BEER, CIDER & MEAD RULES

1. All entries in this Division must be prepared and bottled by the Exhibitor.
2. Must be 21 years of age or older to enter in this Division.
3. Submit two (2) identical bottles per entry.
4. Limit one entry per style (2015 BCJP Guidelines).
5. **Entry Fee: \$5.00 per entry**
6. No labels on beer, cider or mead bottles.
7. Amateur Divisions judged using the American System of Judging.
8. Score sheets may be picked up from Building Superintendents during regular Fair hours beginning August 5, 2020.
9. At Judges' discretion a Judges' Choice for best overall beer, cider and mead may be chosen from the Best of Class winners.

DIVISION 104 – HOME BREW BEER & CIDER

Class - **Standard American Beer**

- 1A. American Light Lager
- 1B. American Lager
- 1C. Cream Ale
- 1D. American Wheat Beer

Class – **International Pale Lager**

- 2A. International Pale Lager
- 2B. International Amber Lager
- 2C. International Dark Lager

Class – **Czech Lager**

- 3A. Czech Pale Lager
- 3B. Czech Premium Pale Ale
- 3C. Czech Amber Lager
- 3D. Czech Dark Lager

Class – **Pale Malty European Lager**

- 4A. Munich Helles
- 4B. Festbier
- 4C. Helles Bock

Class – Pale Bitter European Beer

- 5A. German Leichtbier
- 5B. Kölsch
- 5C. German Helles Exportbier
- 5D. German Pils

Class - Amber Malty European Lager

- 6A. Märzen
- 6B. Rauchbier
- 6C. Dunkles Bock

Class - Amber Bitter European Beer

- 7A. Vienna Lager
- 7B. Altbier
- 7C. Kellerbier (Pale Kellerbier, Amber Kellerbier)

Class - Dark European Lager

- 8A. Munich Dunkel
- 8B. Schwarzbier

Class - Strong European Beer

- 9A. Doppelbock
- 9B. Eisbeck
- 9C. Baltic Porter

Class - German Wheat Beer

- 10A. Weissbier
- 10B. Dunkles Weissbier
- 10C. Weizenbock

Class - British Bitter

- 11A. Ordinary Bitter
- 11B. Best Bitter
- 11C. Strong Bitter

Class - Pale Commonwealth Beer

- 12A. British Golden Ale
- 12B. Australian Sparkling Ale
- 12C. English IPA

Class - Brown British Beer

- 13A. Dark Mild
- 13B. British Brown Ale
- 13C. English Porter

Class - Scottish Ale

- 14A. Scottish Light
- 14B. Scottish Heavy
- 14C. Scottish Export

Class - Irish Beer

- 15A. Irish Red Ale
- 15B. Irish Stout
- 15C. Irish Extra Stout

Class - Dark British Beer

- 16A. Sweet Stout
- 16B. Oatmeal Stout
- 16C. Tropical Stout
- 16D. Foreign Extra Stout

Class - Strong British Ale

- 17A. British Strong Ale
- 17B. Old Ale
- 17C. Wee Heavy
- 17D. English Barleywine

Class - Pale American Ale

- 18A. Blonde Ale
- 18B. American Pale Ale

Class – Amber and Brown American Beer

- 19A. American Amber Ale
- 19B. California Common
- 19C. American Brown Ale

Class - American Porter and Stout

- 20A. American Porter
- 20B. American Stout
- 20C. Imperial Stout

Class – IPA

- 21A. American IPA
- 21B. Specialty IPA (Belgian, Black, Brown, Red, Rye, White)

Class - Strong American Ale

- 22A. Double IPA
- 22B. American Strong Ale
- 22C. American Barleywine
- 22D. Wheatwine

Class - European Sour Ale

- 23A. Berliner Weisse
- 23B. Flanders Red Ale
- 23C. Oud Bruin
- 23D. Lambic, Gueuze
- 23E. Fruit Lambic

Class - Belgian Ale

- 24A. Witbier
- 24B. Belgian Pale Ale
- 24C. Bière de Garde

Class - Strong Belgian Ale

- 25A. Belgian Blonde Ale
- 25B. Saison
- 25C. Belgian Golden Strong Ale

Class - Trappist Ale

- 26A. Trappist Single
- 26B. Trappist Dubbel
- 26C. Trappist Tripel
- 26D. Belgian Dark Strong Ale

Class – Historical Beer

- 27. Historical Beer (Gose, Kentucky Common, Lichtenhainer, London Brown Ale, Piwo Grodziskie, Pre-Prohibition Lager, Pre-Prohibition Porter, Roggenbier, Sahti)

Class - American Wild Ale

- 28A. Brett Beer
- 28B. Mixed-Fermentation Sour Beer
- 28C. Wild Specialty Beer

Class - Fruit Beer

- 29A. Fruit Beer
- 29B. Fruit and Spice Beer
- 29C. Specialty Fruit Beer

Class - Spiced Beer

- 30A. Spice, Herb or Vegetable Beer
- 30B. Autumn Seasonal Beer
- 30C. Winter Seasonal Beer

Class - Alternative Fermentables Beer

- 31A. Alternative Grain Beer
- 31B. Alternative Sugar Beer

Class - Smoked Beer

- 32A. Classic Style Smoked Beer
- 32B. Specialty Smoked Beer

Class - Wood Beer

- 33A. Wood-Aged Beer
- 33B. Specialty Wood-Aged Beer

Class - Specialty Beer

- 34A. Clone Beer
- 34B. Mixed-Style Beer
- 34C. Experimental Beer

Class – Standard Cider & Perry

- C1A. New World Cider
- C1B. English Cider
- C1C. French Cider
- C1D. New World Perry
- C1E. Traditional Perry

Class – Specialty Cider & Perry

- C2A. New England Cider
- C2B. Cider with other fruit
- C2C. Applewine
- C2D. Ice Cider
- C2E. Cider with Herbs/Spices
- C2F. Specialty Cider/Perry

Class – Traditional Mead

- M1A. Dry Mead
- M1B. Semi-Sweet Mead
- M1C. Sweet Mead

Class – Fruit Mead

- M2A. Cyser
- M2B. Pyment
- M2C. Berry Mead
- M2D. Stone Fruit Mead
- M2E. Melomel

Class – Spiced Mead

- M3A. Fruit and Spice Mead
- M3B. Spice, Herb or Vegetable Mead

Class – Specialty Mead

- M4A. Braggot
- M4B. Historical Mead
- M4C. Experimental Mead

Judging Criteria for Beer

Aroma (as appropriate for style)	12
Appearance (as appropriate for style)	3
Flavor (appropriate for style)	20
Mouthfeel (as appropriate for style)	5
Overall Impression	10
Total Rating	50

Judging Criteria for Cider & Perry

Appearance (as appropriate for style)	6
Bouquet/Aroma (as appropriate for style)	10
Flavor (as appropriate for style)	24
Overall Impression	10
Total Rating	50

Rating Guide

Outstanding – 45 to 50	Excellent – 38 to 44
Very Good – 30 to 37	Good – 21 to 29
Fair – 14 to 20	Problematic – 0 to 13

Judging Criteria for Mead

Bouquet/Aroma (as appropriate for style)	10
Appearance (as appropriate for style)	6
Flavor (as appropriate for style)	24
Overall Impression	10
Total Rating	50

Bounty of the County

Beer & Bites Competition

Thursday, August 6, 2020

5 pm-7 pm

KOMBUCHA

KOMBUCHA ENTRIES MUST BE RECEIVED:

Friday, July 31, 2020 – 4:00 PM-6:00 PM

Saturday, August 1, 2020 – 9:00 AM-4:00 PM

Entries can be sent by mail or accepted in person but must be received by August 1, 2020 by 4:00 PM

(A slightly alcoholic, lightly effervescent, sweetened black or green tea drink)

RULES

1. Open to Kombucha and flavored Kombucha produced in California.
2. Submit two (2) identical bottles per entry, one for judging and one for display.

DIVISION 109 - KOMBUCHA

Class

1. Unflavored
2. Fruit Flavored
3. Herb Flavored
4. Other Flavored (name)