

POURING AT THE COAST HOMEBREW COMPETITION 2013  
Sponsored by Hondo's Brew & Cork 2703 Marine Drive Astoria, OR

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***Attach form to each bottle entered with rubber band***

Name \_\_\_\_\_  
Class of Brew # \_\_\_\_\_ class name \_\_\_\_\_ Lot # \_\_\_\_\_  
Date Brewed \_\_\_\_\_  
Email address \_\_\_\_\_  
Phone # \_\_\_\_\_

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## POURING AT THE COAST HOMEBREW COMPETITION 2013

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1. All general rules apply. **Amateurs only** – all entries must be homemade. Open to all beer produced by home brewers at least 21 years old. Entrants are limited to one exhibit in each lot.
2. Beers brewed at brewed-on-premises or at a commercial brewery or brewpub will not be eligible.
3. A minimum of two (2) bottles must be submitted for each category entered. Use 10-22 oz. green or brown bottles with plain caps. Bottles must be clean and free of any labels or markings.
4. Entrants are responsible for entering a beer in the proper division, class and lot.
5. Attach a Pouring At The Coast Brew Cup identification form to each bottle with a rubber band. Each bottle submitted must have exhibitors name, class name and lot number, and date brewed.
6. Entries will be judged according to the 2008 edition of the Beer Judge Certification Program (BJCP) beer style guidelines. BJCP style guidelines can be found on-line here <http://www.bjcp.org/2008styles/catdex.php>
7. If there are not enough entries in any one class to create a meaningful competition, the superintendent reserves the right to combine classes to create a flight for judging and award purposes.
8. All beers will be judged according to their relative merits within the class and lot. First, Second and Third Place Certificates within each Lot will be awarded on point totals. An entry must receive an average score of no less than 30 to be eligible for an award. Judges are not obligated to make award designations, should an entry not qualify or satisfy the designated style requirements. The “Grand Champion” award is given to those beers clearly superior within those stated classes. The “Best of Show” award is given to the top overall beer in the entire competition.
9. Entries may be mailed to or dropped off at 7 N Roosevelt Dr. Seaside OR 97138 but must be received on or before Fri. March 15 at 5pm.
10. Other form pick and entry drop off locations:
  - Hondo's Brew & Cork 2703 Marine Drive Astoria, OR
  - Seaside Brewing Co. 851 Broadway, Seaside OR 97138
11. Day of competition hand deliveries will be accepted at the venue, Seaside Civic and Convention Center, 415 1st Ave between noon and 1pm.
12. Late entries will not be accepted. No exceptions.
13. All entrants will receive a copy of the judging notes for their beer entries. Judging notes will be available for pick-up at the end of the Pouring At The Coast Event or will be emailed .
14. All opened bottles must be claimed at the conclusion of the release of the exhibits or the bottles will be disposed of.

**\* See attached category list for class and lot**

## **2013 Pouring at the Coast Homebrew Categories for Judging**

### **Class 1- Lager/Pilsner/Bock/ German Wheat and Rye Beer**

- 1a Lite American Lager
- 1b Standard American Lager
- 1c Premium American Lager
- 1d Munich Helles
- 1e Dortmunder export
- 1f German Pilsner
- 1g Bohemian Pilsner
- 1h Classic American Pilsner
- 1i Vienna Lager
- 1j Oktoberfest/Marzen
- 1k Dark American Lager
- 1l Munich Dunkel
- 1m Schwarzbier
- 1n Maibock/Helles Bock
- 1o Traditional Bock
- 1p Doppelbock
- 1q Eisbock
- 1s Weizen/weissbier
- 1t Dunkelweizen
- 1u Weizenbock
- 1v Roggenbier

### **Class 2 -Light Hybrid Beer**

- 2a Cream Ale
- 2b Blonde Ale
- 2c Kolsch
- 2d American Wheat or Rye Beer
- 2e Northern German Altbier
- 2f California Common Altbier

### **Class 3- English/Scotish/Irish Ale/ Belgian and French Ale/ Strong Ale**

- 3a Standard/ordinary Bitter
- 3b Special/Bet/Premium Bitter
- 3c Extra Special/Strong Bitter
- 3d Scottish Light 60
- 3e Scottish Heavy 70
- 3f Scottish Export 80
- 3g Irish Red Ale
- 3h Strong Scotch Ale
- 3i Mild Ale
- 3j Southern English Brown
- 3k Northern English Brown
- 3l Witbier
- 3m Belgian Pale Ale

### **Class 3- continued**

- 3n Saison
- 3o Bier de Garde
- 3p Belgian Specialty Ale
- 3q Belgian Blonde Ale
- 3r Belgian Dubbel
- 3s Belgian Tripel
- 3t Belgian Golden Strong
- 3u Belgian Dark Strong
- 3v Old Ale
- 3w English Barleywine
- 3x American Barleywine

### **Class 4- Porter/Stout**

- 4a Brown Porter
- 4b Robust Porter
- 4c Baltic Porter
- 4d Dry Stout
- 4e Sweet Stout
- 4f Oatmeal Stout
- 4g Foreign Extra Stout
- 4h American Stout
- 4i Russian Imperial Stout

### **Class 5- India Pale Ale**

- 5a English IPA
- 5b American IPA
- 5c Imperial IPA

### **Class 6- American Ale**

- 6a American Pale Ale
- 6b American Amber Ale
- 6c American Brown Ale