International Tap House
and Logboat Brewing Present:
6th Annual Homebrew Competition!

Date: April 18th
Time: 3pm-6pm (competition tasting)
Location: International Tap House, Columbia: 308 S. 9th St., Columbia MO, 65201

Rules:

- The competition is open to anyone, regardless of homebrew club affiliation. There are no "official club entries".
- There will be no specific style guidelines this year, outside of the approved ingredients guidelines outlined at the bottom of the page. Note: to be considered for the overall winner, please pay attention to beers currently within Logboat's portfolio, and understand that this will be a beer that will need to be scaled up and produced at a commercial level to be sold by both Logboat and iTAP.
- Only one beer may be entered per person. – If you would like to bring other beer to share and receive peer feedback on at the festival on April 18th, you are more than welcome to. However, only your submitted beer will be considered for the competition.
- We request you bring AT LEAST "2 growlers worth" of beer to sample to the attendees. (the samples for the judges are addressed below). Any format (bottles, growlers, kegs) is acceptable to bring your beer.
- You will be responsible to bring your own beer supplies (buckets for ice, CO2, keg equipment, bottles, etc). Ice will be provided. Additional details will be sent out the week prior to the event.
- This year the judging and the festival-event will happen on the same day. Further:
    - We ask homebrewers to be setup with beer by 12pm on April 18th and they are allowed to use any vessel they wish to serve their beer. Whatever vessel it is that you to use needs to be fully prepared and ready to pour by 12pm.
    - Regardless of serving vessel, please have at least 36 ounces of beer available for judging.
    - The judging will be done in private, starting at 12:30 and we ask the homebrewers to please respect the judge's privacy and to help allow them impartiality at the judging table.
    - Brewers can come back and finish any last-minute setup at 2:30.
    - The event will be open to the public at 3pm.
    - Overall winner and "people's choice" will be announced at 5:30.
- Employees of Logboat and International Tap House are not eligible to compete.
- Entry Form must be submitted by March 25th 2020 – Dropped off in house or emailed to beer@internationaltaphouse.com. Only 30 applicants will be accepted!
- Homebrewers are welcome to drop off their beer at iTAP Columbia ahead of time and utilize the walk in cooler. Please CLEARLY label your beer when dropping it off in the cooler.

Winners:

- Logboat and iTAP will choose the overall winner. Logboat will produce the winning beer for iTap to serve in house and in the Logboat tasting room! The brewer will be invited to the brewery to help with the production of the beer, and to earn ultimate bragging rights among friends!
- There will also be a "people's choice" winner voted on by the event attendees – Prize TBD

Brewer Information

Name _____

Additional Brewer(s)

_____

Phone (_____)_____

Email _____

Location where beer was brewed (i.e. kitchen, garage) _____

Beer Information

Please note: you must list all ingredients used in making the beer. In addition, the more detailed you are, the more accurate your feedback will be from the professional brewers on hand.

Name of Brew _____

Style of Brew (including BJCP category) _____

Ingredients (include: grain, adjuncts, hops, yeast, fermentation temperature, mash temperature)

_____
_____
_____
_____
_____

Procedural Information: (when/how any adjuncts were added, unusual hopping techniques, etc.)

_____
_____
_____
_____
_____

Additional Notes:

_____
_____
_____
_____

I pledge that I personally brewed the enclosed entry, honorably following but not limited to, the rules and guidelines provided. I pledge that the recipe is my own and the beer is my own.

If I had co-brewers, I have listed them. I understand that Competition Committee reserves the right to change these rules to present a fair competition to the judges.

Brewer: Signature _____ Date _____

iTap Homebrew Approved Ingredients List

Yeast

Wyeast:

1007 German Ale

1010 American Wheat

1028 London Ale

1056 American Ale

1084 Irish Ale

1098 British Ale

1099 Whitbread Ale

1187 Ringwood Ale

1272 American Ale II

1275 Thames Valley Ale

1318 London Ale III

1332 Northwest Ale

1335 British Ale II

1450 Denny's Favorite 50

1469 West Yorkshire Ale

1728 Scottish Ale

1968 London ESB Ale

2565 Kölsch

1214 Belgian Abbey

1388 Belgian Strong Ale

1762 Belgian Abbey II

3068 Weihenstephan Weizen

3333 German Wheat

3463 Forbidden Fruit

3522 Belgian Ardennes

3638 Bavarian Wheat

3711 French Saison

3724 Belgian Saison

3787 Trappist High Gravity

3942 Belgian Wheat

3944 Belgian Wit

White Labs:

WLP001 California Ale

WLP002 English Ale

WLP004 Irish Ale

WLP005 British Ale

WLP006 Bedford British

WLP007 Dry English Ale

WLP008 East Coast Ale

WLP011 European Ale

WLP013 London Ale

WLP017 Whitbread Ale

WLP022 Essex Ale

WLP023 Burton Ale Yeast

WLP025 Southwold Ale

WLP026 Premium Bitter Ale

WLP028 Edinburgh Scottish

WLP029 German Ale/Kolsch

WLP033 Klassic Ale

WLP036 Dusseldorf Alt

WLP038 Manchester Ale

WLP039 Midlands Ale

WLP041 Pacific Ale

WLP051 California Ale V

WLP072 French Ale

WLP090 San Diego Super Yeast

WLP95 Burlington Ale

WLP300 Hefeweizen Ale

WLP320 American Hefe Ale

WLP351 Bavarian Weizen

WLP380 Hefeweizen IV Ale

WLP400 Belgian Wit Ale

WLP410 Belgian Wit II Ale

WLP500 Monastery Ale

WLP510 Bastogne Belgian

WLP515 Antwerp Ale

WLP530 Abbey Ale

WLP540 Abbey IV Ale

WLP545 Belgian Strong Ale

WLP550 Belgian Ale

WLP565 Belgian Saison I

WLP566 Belgian Saison II

WLP570 Belgian Golden Ale

WLP585 Belgian Saison III

WLP590 French Saison

No brettanomyces, pediococcus, lactobacillus, non-approved strains of saccharomyces, or wild/spontaneous fermentation

Malt

Any malt, flakes, or adjuncts from the following approved suppliers:

Briess, Castle, Crisp, Rahr, Simpsons, Weyermann

Adjuncts

Agave
Allspice
Anise
Apple
Apricot
Basil
Blackberry
Blueberry
Black Currant
Blood Orange
Boysenberry
Brown Sugar
Candi Sugar
Camomile
Caraway
Cardamom
Cherry
Chicory
Chocolate
Cinnamon
Clementine
Clove
Cocoa
Coconut
Coffee
Coriander
Cranberry
Cumin
Date
Elder Flower
Fig
Ginger
Grains of Paradise
Grape
Grapefruit
Hibiscus
Honey
Jasmine
Juniper
Kiwi
Lactose
Lemon
Lime
Mango
Maple Syrup
Molasses
Nutmeg
Orange
Orange Blossom
Passionfruit
Pear
Peach
Pepper
Peppermint
Pineapple
Plum
Pomegranate
Pumpkin
Raisin
Raspberry
Red Currant
Rosemary
Sage
Spearmint
Star Anise
Strawberry
Tangerine
Tea
Thyme
Vanilla
Watermellon