



Welcome to the first annual “**Garrison Ultimate Brew-Off**”, an annual competition for hot-shot home-brewers across the Maritimes. Participants will be asked to produce a 5 gal/20li batch of beer based on a pre-determined beer style. Each entry will receive a written review with the top four each receiving a prize. The best beer overall will be scaled up to commercial size by our Brewmaster, Daniel Girard, which the home-brewer will assist in brewing as a Garrison seasonal! This is intended to be an annual event, with a different style chosen each year.

Submission:

- ▶ Entrants must be home-brewers (non-commercial brewers) from either Nova Scotia or New Brunswick. Beers produced on the premises of commercial brewers are not eligible;
- ▶ Beers must be within BJCP Style Guidelines to win (<http://www.bjcp.org/stylecenter.php>). The 2009 style is “**STANDARD / ORDINARY BITTER**;
- ▶ Beers must be 1.) all-grain or 2.) extract with hops &/or malt. Purchased “complete kits” are not eligible. Brews must be properly documented (brewing sheet attached) & fully reproducible; Unfiltered beer is completely acceptable;
- ▶ Total of 2 litres (6 x 341ml, 4 x 500ml, etc.) submitted for review & judging purposes;
- ▶ \$10 registration fee entitles all entrants to a souvenir t-shirt & two tickets to the gala event;
- ▶ **Registration deadline is April 30, 2009. Samples must be received by Tuesday, May 19, 2009.**

Review, Judging and Awards Reception:

- ▶ All entries will receive a written evaluation (including suggestions if applicable) by our award-winning Brewmaster, Daniel Girard.
- ▶ The top four (4) entries will be selected by Daniel Girard for final judging by BJCP certified judges;
- ▶ Awards will be handed out at a reception on **Thursday May 28, 2009** at Garrison Brewery (1149 Marginal Road) and finalists are asked to bring a quantity of their brew for attendees to sample.

Prizes:

- ▶ The Gold Medal winner will be invited to join Daniel in brewing a full-sized batch of their recipe for packaging & release as a limited edition seasonal. They will also receive two flats (48 bottles) of the finished beer, a \$75 **Noble Grape** gift certificate & be presented with a trophy that will remain on display at the brewery;
- ▶ Prizes also be given out for Silver, Bronze & Honourable Mention including gift certificates from **Noble Grape**.

Good Luck & Drink Independently!

** Garrison retains the right to name & brew the finished product without royalty, compensation or limitation.



1149 MARGINAL ROAD, HALIFAX, NS B3H 4P7
902.453.5343 PHONE, 902.453.4672 FAX

BEER WELL CRAFTED
www.garrisonbrewing.com





BREW SHEET & FERMENTATION RECORD

- 1 - Please fill in as much information as possible
- 2 - Please specify units wherever possible (example: kg, li, deg. C)
- 3 - Keep it fun, it's only beer!

Good Luck & Drink Independently!

Name:

Brewing Date:

Yeast Strain:
 Original Gravity:
 Final Gravity:
 Color:
 Alc. By Vol:

Grist:

| TYPE & COLOR | Amount |
|--------------|-----------|
| 1 _____ | kg or lbs |
| 2 _____ | kg or lbs |
| 3 _____ | kg or lbs |
| 4 _____ | kg or lbs |
| 5 _____ | kg or lbs |
| 6 _____ | kg or lbs |
| 7 _____ | kg or lbs |
| 8 _____ | kg or lbs |

Mashing:

Strike temperature:
 Mashing time:
 Mash-in Vol.:
 Mash temp after all grist in:

 Mash temp before sparging:

 Sparge Vol.:

Boiling:

Boiling starting time:
 Wort Quantity:
 Boiling End time:
 Aeration time:

Hopping:

| Variety | "A" acid % | Quantity | Time |
|---------|------------|----------|------|
| 1st | | | |
| 2nd | | | |
| 3rd | | | |
| 4th | | | |

Fermentation & Conditioning:

| | |
|--------------------|--------------------|
| Fermentation Temp | Final cooling temp |
| Fermentation time: | Priming: |
| End gravity | Bottling date: |
| Racking date: | |

Comments:



Wort Stability Test: (Checked after _____ days)

| | |
|---------|--|
| Taste | |
| Clarity | |
| Aroma | |

FERMENTATION RECORD

BRAND _____

TANK # _____

WORT ADDITIONS:

Date Brew #

1 _____

2 _____

| DAY | DATE | TIME | TEMP(F) | GRAVITY | S.P. | COMMENTS |
|-----|------|------|---------|---------|------|----------|
| 1 | | | | | | |
| 2 | | | | | | |
| 3 | | | | | | |
| 4 | | | | | | |
| 5 | | | | | | |
| 6 | | | | | | |
| 7 | | | | | | |
| 8 | | | | | | |
| 9 | | | | | | |
| 10 | | | | | | |
| 11 | | | | | | |