



The third annual **Garrison Ultimate Brew-Off** is a competition for fun - created for Maritime home-brewers. Participants will produce a 5 gal/20li batch of beer based on a pre-determined beer style. The beer judged best overall will be scaled up to commercial size and released as a Garrison seasonal*!

Submission

- Entrants must be homebrewers (non-commercial brewers) from Nova Scotia, New Brunswick or PEI. Beers produced on the premises of a commercial brewery are not eligible.
- Beers judged according to BJCP Style Guidelines (http://www.bjcp.org/docs/2008_Guidelines.pdf). The 2011 style is **SCHWARZBIER (BLACK BEER)**.
- Beers must be 1) all-grain or 2) extract with hops and/or malt added. Purchased "complete kits" are not eligible. Brews must be properly documented (brewing sheet attached) and fully reproducible
- Total of 2 litres (6 x 341ml, 4 x 500ml, etc.) submitted for review and judging purposes
- \$15 (including HST) registration fee entitles each entrant to a souvenir t-shirt, two tickets to the gala and a Mixed-6 of Garrison beer!
- **Registration and samples must be received by Monday, February 21, 2011.**

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 for final judging by BJCP certified judges.
- Awards will be handed out **Thursday, March 17, 2011** and finalists are asked to bring a quantity of their beer 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 and release as a limited edition seasonal!* They will also receive two flats (48 bottles) of the finished beer, a \$75 **Noble Grape** gift certificate and be presented with a trophy that will remain on display at the brewery.
- Prizes will also be given out for those who win Silver, Bronze and an Honourable Mention.

Good Luck & Drink Independently!

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



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BEER WELL CRAFTED

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2011 REGISTRATION & BREW SHEET

- 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: _____
Phone number: _____
Email: _____
T-shirt size: _____
Number/type of samples: _____

Yeast Strain: _____

Original Gravity: _____

Final Gravity: _____

Color: _____

Alc. By Vol: _____

Brew Date: _____

Grist/Malt:

	<i>Type</i>	<i>Amount</i>	
1	_____	_____	kg or lbs
2	_____	_____	kg or lbs
3	_____	_____	kg or lbs
4	_____	_____	kg or lbs
5	_____	_____	kg or lbs

Mashing:

Strike temp: _____

Mashing time: _____

Mash-in volume: _____

Mash temp (start): _____

Mash temp (at sparge): _____

Sparge volume: _____

Boiling:

Boil start time: _____

Wort Quantity: _____

Boil end time: _____

Hopping:

	<i>Variety</i>	<i>"A" acid %</i>	<i>Quantity</i>	<i>Time</i>
1	_____	_____	_____	_____
2	_____	_____	_____	_____
3	_____	_____	_____	_____
4	_____	_____	_____	_____

Fermentation & Conditioning:

Fermentation temp: _____

Fermentation time: _____

Final gravity: _____

Racking date: _____

Final cooling temp: _____

Priming if applicable: _____

Bottling date: _____

Comments:

