



The **4th** annual **Garrison Ultimate Brew-Off** is a fun competition 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](http://www.bjcp.org/docs/2008_Guidelines.pdf)). The 2012 style is: **Rye IPA**
- 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 or 4 x 500ml) to be 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 27, 2012.**

### 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 22, 2012** 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.



## 2012 REGISTRATION & BREW SHEET

(Deadline for entry Monday, Feb. 27)

- 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:	_____

<input type="checkbox"/>	<b>Boiling:</b>	<input style="width: 100px;" type="text"/>
<input type="checkbox"/>	Boil start time:	_____
<input type="checkbox"/>	Wort Quantity:	_____
<input type="checkbox"/>	Boil end time:	_____

### Hopping:

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

<input type="checkbox"/>	<b>Fermentation &amp; Conditioning:</b>	<input style="width: 100px;" type="text"/>	<input style="width: 100px;" type="text"/>
<input type="checkbox"/>	Fermentation temp:	_____	_____
<input type="checkbox"/>	Fermentation time:	_____	_____
<input type="checkbox"/>	Final gravity:	_____	_____
<input type="checkbox"/>	Racking date:	_____	_____

<input style="width: 100px;" type="text"/>	<input style="width: 100px;" type="text"/>	<input style="width: 100px;" type="text"/>
Final cooling temp:	_____	_____
Priming if applicable:	_____	_____
Bottling date:	_____	_____

### Comments:

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