



2009 REGIONAL HOMEBREW COMPETITION

Kansas City Bier Meisters

26th Annual Homebrew Competition

*Remembering our Past,
Drinking to our Future!*

Friday & Saturday
February 20 & 21, 2009

with keynote speaker

Ken Schramm

author of The Compleat Mead Maker, who will be speaking
on the topic:

**"Reaching Your Mead Goals Through Recipe
Formulation and Fermentation Management"**

Remembering our Past, Drinking to our Future!

OUR 26TH YEAR

We've done it again! This year, we'll be celebrating our 26th year of competitions. We believe that in the past, our competition has been the highlight of our year. We hope to see all our old friends and many newcomers to our **26th Annual Competition!**

FEBRUARY 20-21, 2009

Mark your calendars now for Friday and Saturday, February 20th and 21st, 2009. We'll be celebrating again at Holy-Field Vineyard and Winery in Basehor, Kansas.

FRIDAY NIGHT EVENTS

The event begins Friday evening with first session judging. Dinner will be provided for the judges and stewards before judging begins, plus some terrific homebrew and local craft beer to sample both before and after judging.

SATURDAY BREAKFAST AND GUEST SPEAKER AL BOYCE

We will start the day Saturday with breakfast and special guest speaker **Al Boyce**, a member of the Minnesota Homebrewers Association and Treasurer for the BJCP. Al will be speaking on the topic, **What BJCP Can Do For You**. Judging will resume following the breakfast and Al's presentation. First round judging will conclude by mid-afternoon, followed by lunch.

BOULEVARD BREWING COMPANY TOUR

After the judging get ready to board a bus and head to Boulevard Brewing Company for a tour and a tasting. You'll have a chance to taste Boulevard Brewing Company's fine selection.

DINNER AND KEYNOTE SPEAKER, KEN SCHRAMM

Once you're back at **Holy-Field**, you'll enjoy a spectacular meal, catered by **Oklahoma Joe's Bar-B-Que**. Following the meal, sit back, relax, and enjoy our keynote address by **Ken Schramm**, author of **The Compleat Mead Maker**, who will be speaking on the topic of **"Reaching Your Mead Goals Through Recipe Formulation and Fermentation Management"**.

AWARD CEREMONY

The evening will end with our awards ceremony. Awards will be given for all 28 BJCP recognized categories of beer, mead and cider. Best of Show will be awarded for beer and mead. The 2009 winner of the High Plains Brewer Award will be announced.

Please join us for a fun filled weekend!



2009 REGIONAL
HOMEBREW
COMPETITION



This Year's Committee:

Neava Ford

Jackie Rager

Julia Pitt

Mike Larkey

Kris Larky

Hotels Nearby...

Close to Holy-Field Vineyard & Winery

 **Holiday Inn Express**
(K7 & I-70, just 6 minutes away)
13031 Ridge
Bonner Springs, KS 66012
913-721-5300
Reservations 800-206-2066

Close to Cabala's & Nebraska Furniture Mart

Hampton Inn Kansas City
(I-70 & I-435, just 10 minutes away)
1400 Village West Parkway
Kansas City, KS 66111
913-328-1116
Reservations 800-206-2066



Guidelines

Any Homebrewer may enter any beers, meads or ciders made in the home. Entries will be accepted from January 17 - February 7, 2009. All entries are to be delivered to:



Bacchus & Barleycorn
6633 Nieman Rd.
Shawnee, KS 66203

The entry fee is \$6 per entry. Submit 7 or more entries under the same brewer name and the fee is reduced to \$5 per entry. **SPECIAL RATE for KCBM members** – \$5 per entry or submit 10 or more entries and the fee is **only** \$4 per entry.

You must provide THREE 10-16 oz. brown or green crown-capped bottles; bottles must be free of labels or other identifying marks. A copy of the official bottle label, or reasonable facsimile, must be wrapped around each bottle and held by a rubber band. *No tape or glue please!* A recipe form must be submitted with each entry (we reserve the right to publish recipes with proper credit). All forms and fees must accompany the entries. Feel free to copy as many of the forms as you need. Entries will be judged based upon the 2004 BJCP Style Guidelines. Make checks payable to Kansas City Bier Meisters. Entries not meeting these qualifications may be disqualified. Pack your entries well. We recommend United Parcel Service. If asked, the contents of your package are bottles, double boxed and well padded.

Web entry forms, bottle labels and a link to style guidelines are posted at:

www.kcbiermeisters.org

If you have trouble using the web-based entry, contact: Neava Ford. (missneava@yahoo.com)

Awards

Category Winners

All First, Second and Third place category winners will receive stunning medals with the Kansas City Bier Meisters' logo.

Best of Show

The overall Best of Show winner will receive a stein. The overall Best of Show winner will also win a free entry in the AHA National Homebrew Competition.

All-Grain Best of Show

The brewer of the Best All-Grain will receive a 55 lb. sack of grain.

Extract Best of Show

The brewer of Best Extract (at least 75% of the fermentables must be malt extract) will receive a case of malt extract.

Mead Best of Show

The meadmaker of the Best Mead will receive a stunning prize of hand-thrown pottery glassware from a Missouri artisan.

The Burchfield Award

(courtesy of Richard Burchfield)

The brewer with the most entries (each under the exact same name) will receive a prize.

Nancy I Weerts Award

(courtesy of John Weerts)

An engraved plaque will be awarded to the top scoring female brewer(s).

High Plains Brewer Award

High Plains Club of the Year Award

(Courtesy of the Weerts Group)

All clubs from Oklahoma, Kansas, Missouri, Nebraska, Iowa, South Dakota, North Dakota and Minnesota are eligible. The winning club (see page 7 to determine how points are accumulated) will receive the Steven H. Ford traveling trophy.

Events Registration

Sign-up early for the Special Events.
Seating at all events is **LIMITED**.

	Price
Breakfast - "What BJCP Can Do For You" Complimentary Speaker: Al Boyce	
Bus to Boulevard Brewing Co. _____ @ \$15.00 <i>Bus Departs Holy-Field at 3:30 P.M.</i>	
Catered meal... _____ @ \$15.00 Food & Beer with Keynote Speaker Ken Schramm <i>Doors Open for Dinner @ 6:30 P.M.</i>	
Boulevard Tour & Dinner Combo _____ @ \$25.00 <i>Attend both events and save \$5!</i>	

Name: _____

Address: _____

Phone: _____ Email: _____

I fully understand:

My participation in the Special Events is voluntary. I know that participation involves the consumption of alcoholic beverages that may affect my perception and actions. I accept responsibility for my actions and absolve KCBM, Bacchus and Barleycorn, Ltd, Holy-Field Vineyard & Winery and the AHA for my conduct, behavior and actions.

Signed: _____ Date: _____

Total Amount Included \$ _____

Method of Payment: ___ Cash ___ Check

Sorry no credit/debit card accepted

Beds for Brewers:

I would like a bed for ___ Friday ___ Saturday

Please return this form and appropriate fees by Feb. 7, 2009 to the Kansas City Bier Meisters, c/o Bacchus and Barleycorn, Ltd, 6633 Nieman Rd, Shawnee, KS 66203.

If you have any questions, feel free to contact Neava Ford at 913-432-9630 or e-mail (PREFERRED) missneava@yahoo.com

Tickets may also be purchased at Bacchus and Barleycorn.

2009 REGIONAL HOMEBREW COMPETITION

Special Events

Breakfast with Guest Speaker Al Boyce "What BJCP Can Do For You"

We will be serving a hot breakfast to begin the day on Saturday with guest speaker Al Boyce from the Minneapolis Homebrewers Association.

It's FREE so come and enjoy!

Chartered Bus to Boulevard Brewing Company for a tour and tasting...

Get ready to board a bus and head to Kansas City's **Boulevard Brewing Company!** You'll have a chance to tour Boulevard Brewing Company and taste their fabulous selection of beers.

SPECIAL GUEST SPEAKER Ken Schramm

Author of The Compleat Mead Maker, who will be speaking on the topic:

"Reaching Your Mead Goals Through Recipe Formulation and Fermentation Management"

This year we will be treated to:

Catering by Great Plains Catering Inc.

Awards Presentation

Following dinner



BJCP STYLE CHART

Revised 2004

STYLE OG FG ABV% IBU SRM

1. LIGHT LAGER –

- A. Lite American Lager 1.030-40 0.998-1.008 3.2-4.2 8-12 2-3
- B. Standard American Lager 1.040-50 1.004-10 4.2-5.1 8-15 2-4
- C. Premium American Lager 1.046-56 1.008-12 4.7-6.0 15-25 2-6
- D. Munich Helles 1.045-51 1.008-12 4.7-5.4 16-22 3-5
- E. Dortmunder Export 1.048-56 1.010-15 4.8-6.0 23-30 4-6

2. PILSNER

- A. German Pilsner (Pils) 1.044-50 1.008-13 4.4-5.2 25-45 2-5
- B. Bohemian Pilsener 1.044-56 1.013-17 4.2-5.4 35-45 3.5-6
- C. Classic American Pilsner 1.044-60 1.010-15 4.5-6.0 25-40 3-6

3. EUROPEAN AMBER LAGER -

- A. Vienna Lager 1.046-52 1.010-14 4.5-5.7 18-30 10-16
- B. Oktoberfest/Märzen 1.050-56 1.012-16 4.8-5.7 20-28 7-14

4. DARK LAGER

- A. Dark American Lager 1.044-56 1.008-12 4.2-6.0 8-20 14-22
- B. Munich Dunkel 1.048-56 1.010-16 4.5-5.6 18-28 14-28
- C. Schwarzbier 1.046-52 1.010-16 4.4-5.4 22-32 17-30+

5. BOCK –

- A. Maibock/Helles Bock 1.064-72 1.011-18 6.3-7.4 23-35 6-11
- B. Traditional Bock 1.064-72 1.013-19 6.3-7.2 20-27 14-22
- C. Doppelbock 1.072-96+ 1.016-24+ 7.0-10.0+ 16-26+ 6-25
- D. Eisbock 1.078-120+ 1.020-35+ 9.0-14.0+ 25-35+ 18-30+

6. LIGHT HYBRID BEER –

- A. Blonde Ale 1.038-54 1.008-13 3.8-5.5 15-28 3-6
- B. Cream Ale 1.042-55 1.006-12 4.2-5.6 15-20 2.5-5
- C. Kölsch 1.044-50 1.007-11 4.4-5.2 20-30 3.5-5
- D. American Wheat or Rye Beer 1.040-55 1.008-13 4.0-5.5 15-30 3-6

7. AMBER HYBRID BEER –

- A. North German Altbier 1.046-54 1.010-15 4.5-5.2 25-40 13-19
- B. California Common Beer 1.048-54 1.011-14 4.5-5.5 30-45 10-14
- C. Düsseldorf Altbier 1.046-54 1.010-15 4.5-5.2 35-50 13-17

8. ENGLISH PALE ALE -

- A. Standard/Ordinary Bitter 1.032-40 1.007-11 3.2-3.8 25-35 4-14
- B. Special/Best/Premium Bitter 1.040-48 1.008-12 3.8-4.6 25-40 5-16
- C. Extra Special/Strong Bitter (English Pale Ale) 1.048-60+ 1.010-16 4.6-6.2 30-50+ 6-18

9. SCOTTISH AND IRISH ALE –

- A. Scottish Light 60/- 1.030-35 1.010-13 2.5-3.2 10-20 9-17
- B. Scottish Heavy 70/- 1.035-40 1.010-15 3.2-3.9 10-25 9-17
- C. Scottish Export 80/- 1.040-54 1.010-16 3.9-5.0 15-30 9-17
- D. Irish Red Ale 1.044-60 1.010-14 4.0-6.0 17-28 9-18
- E. Strong Scotch Ale 1.070-130 1.018-30+ 6.5-10.0 17-35 14-25

10. AMERICAN ALE

- A. American Pale Ale 1.045-60 1.010-15 4.5-6.0 30-45+ 5-14
- B. American Amber Ale 1.045-60 1.010-15 4.5-6.0 25-40+ 10-17
- C. American Brown Ale 1.045-60 1.010-16 4.3-6.2 20-40 18-35

11. ENGLISH BROWN ALE

- A. Mild 1.030-38 1.008-13 2.8-4.5 10-25 12-25
- B. Southern English Brown Ale 1.035-42 1.011-14 2.8-4.2 12-20 19-35
- C. Northern English Brown Ale 1.040-52 1.008-13 4.2-5.4 20-30 12-22

12. PORTER -

- A. Brown Porter 1.040-52 1.008-14 4.0-5.4 18-35 20-30
- B. Robust Porter 1.048-65 1.012-16 4.8-6.0 25-50+ 22-35+
- C. Baltic Porter 1.060-90 1.016-24 5.5-9.5 20-40 17-30

13. STOUT

- A. Dry Stout 1.036-50 1.007-11 4.0-5.0 30-45 25-40+
- B. Sweet Stout 1.042-56 1.010-23 4.0-6.0 25-40 30-40+
- C. Oatmeal Stout 1.048-65 1.010-18 4.2-5.9 25-40 22-40+
- D. Foreign Extra Stout 1.056-75 1.010-18 5.5-8.0 30-70 30-40+
- E. American Stout 1.050-75 1.010-22 5.0-7.0 35-75 30-40+
- F. Imperial Stout 1.075-95+ 1.018-30+ 8.0-12.0+ 50-90+ 30-40+

14. INDIA PALE ALE (IPA) -

- A. English IPA 1.050-75 1.010-18 5.0-7.5 40-60 8-14
- B. American IPA 1.056-75 1.010-18 5.5-7.5 40-60+ 6-15
- C. Imperial IPA 1.075-90+ 1.012-20 7.5-10.0+ 60-100+

STYLE OG FG ABV% IBU SRM

15. GERMAN WHEAT AND RYE BEER –

- A. Weizen/Weissbier 1.044-52 1.010-14 4.3-5.6 8-15 2-8
- B. Dunkelweizen 1.044-56 1.010-14 4.3-5.6 10-18 14-23
- C. Weizenbock 1.064-80+ 1.015-22 6.5-8.0+ 15-30 12-25
- D. Roggenbier (German Rye Beer) 1.046-56 1.010-14 4.5-6.0 10-20 14-19

16. BELGIAN AND FRENCH ALE

- A. Witbier 1.044-52 1.008-12 4.5-5.5 10-20 2-4
- B. Belgian Pale Ale 1.048-54 1.010-14 4.8-5.5 20-30 8-14
- C. Saison 1.048-80 1.010-16 5.0-8.5 25-45 5-12
- D. Bière de Garde 1.060-80 1.012-18 6.0-8.0 20-30 6-19
- E. Belgian Specialty Ale Variable Variable Variable Variable Variable

17. SOUR ALE

- A. Berliner Weisse 1.028-32 1.004-06 2.8-3.6 3-8 2-3
- B. Flanders Red Ale 1.046-54 1.008-16 5.0-5.5 15-25 10-16
- C. Flanders Brown Ale/Oud Bruin 1.043-77 1.012-16 4.0-8.0 15-25 15-20
- D. Straight (Unblended) Lambic 1.040-54 1.000-10 5.0-6.5 <10 3-7
- E. Gueuze 1.040-60 1.000-06 5.0-8.0 <10 3-7
- F. Fruit Lambic 1.040-60 1.000-10 5.0-7.0 <10 3-7+

18. BELGIAN STRONG ALE –

- A. Belgian Blond Ale 1.062-75 1.008-16 6.0-7.5 20-30 4-6
- B. Belgian Dubbel 1.062-75 1.010-18 6.0-7.5 15-25 10-14
- C. Belgian Tripel 1.075-85 1.010-16 7.5-9.0 25-38 4.5-6
- D. Belgian Golden Strong Ale 1.070-95 1.010-16 7.5-10.0 25-35 4-6
- E. Belgian Dark Strong Ale 1.075-110+ 1.010-24 8.0-12.0+ 15-25+ 14-20

19. STRONG ALE

- A. Old Ale 1.060-90+ 1.015-22+ 6.0-9.0+ 30-60+ 10-22+
- B. English Barleywine 1.080-120+ 1.018-30+ 8.0-12.0+ 35-70 8-22
- C. American Barleywine 1.080-120+ 1.016-30+ 8.0-12.0+ 50-120+ 10-19

20. FRUIT BEER Varies with base beer style –

21. SPICE/HERB/VEGETABLE BEER

- A. Spice, Herb, or Vegetable Beer Varies with base beer style
- B. Christmas/Winter Specialty Spiced Beer Varies with base beer style

22. SMOKE-FLAVORED/WOOD-AGED BEER –

- A. Classic Rauchbier 1.050-56 1.012-16 4.8-6.0 20-30 14-22+
- B. Other Smoked Beer Varies with base beer style
- C. Wood-Aged Beer Varies with base beer style

23. SPECIALTY BEER Varies with base beer style

24. TRADITIONAL MEAD

- A. Dry Mead Varies 0.990-1.010 Varies N/A N/A
- B. Semi-Sweet Mead Varies 1.010-25 Varies N/A N/A
- C. Sweet Mead Varies 1.025-40+ Varies N/A N/A

25. MELOMEL (FRUIT MEAD)

- A. Cyser (Apple Melomel) Variable See Guidelines N/A N/A
- B. Pyment (Grape Melomel) Variable See Guidelines N/A N/A
- C. Other Fruit Melomel Variable See Guidelines N/A N/A

26. OTHER MEAD

- A. Metheglin Variable See Guidelines N/A N/A
- B. Braggot Variable See Guidelines N/A N/A
- C. Open Category Mead Variable See Guidelines N/A N/A

27. STANDARD CIDER AND PERRY

- A. Common Cider 1.045-65 <1.020 5-8% N/A N/A
- B. English Cider 1.050-75 0.995-1.010 6-9% N/A N/A
- C. French Cider 1.050-65 1.010-20 3-6% N/A N/A
- D. Common Perry 1.050-60 1.000-20 5-7% N/A N/A
- E. Traditional Perry 1.050-70 1.000-20 5-9% N/A N/A

28. SPECIALTY CIDER AND PERRY

- A. New England Cider 1.060-100 0.995-1.010 7-13% N/A N/A
- B. Fruit Cider 1.045-70 0.995-1.010 5-9% N/A N/A
- C. Apple Wine 1.070-100 0.995-1.010 9-12% N/A N/A
- D. Other Specialty Cider or Perry 1.045-100 0.995-1.020 5-12% N/A N/A

For more detailed descriptions, go to:

www.bjcp.org

ENTRY FORM

Enter Electronically at: www.kcbiermeisters.org

Name of Brewer(s): _____

Address: _____

Phone Number: (____) _____ Email Address: _____

Homebrew Club Affiliation: _____

Years I have entered competitions: _____ Female Brewer(s) Only Yes ___ No ___

Name of Beer: _____

Date Brewed: _____ Gallons Brewed: _____ All Grain _____ 75%+ Extract _____

Category Number: _____ Subcategory Letter: _____ (Please use 2004 BJCP Guidelines - page 5)

Hop Additions

Fermentables: Grain/Extract/Honey/etc.

Hop Variety	Total HBU's	Usage, Boil, Mash, Dry, Etc.	Time

Type of Malt Used	lbs/oz	Steep/ Mash	Time	Temp.

Special Ingredients/Classic Style (see guidelines):

Water Treatment: _____ Boil Time 60+ Mins 45-59 30-44 <30 Mins-

For Meads and Ciders, Circle All That Apply: Yeast Brand _____

Dry Medium Sweet Very Sweet / Still Sparkling / Hydromel Standard Sack

Bottle Registration Forms
Affix One Form Per Bottle with Rubber Band (No Tape!)

Online Registration #: _____

Name: _____

Address: _____

Phone: _____

E-Mail: _____

Beer Name: _____

Category: _____ Sub Category: _____

Bottle Registration Forms
Affix One Form Per Bottle with Rubber Band (No Tape!)

Online Registration #: _____

Name: _____

Address: _____

Phone: _____

E-Mail: _____

Beer Name: _____

Category: _____ Sub Category: _____

Bottle Registration Forms
Affix One Form Per Bottle with Rubber Band (No Tape!)

Online Registration #: _____

Name: _____

Address: _____

Phone: _____

E-Mail: _____

Beer Name: _____

Category: _____ Sub Category: _____



The **High Plains Brewer** is an award given to an individual brewer from Oklahoma, Kansas, Missouri, Nebraska, Iowa, South Dakota, North Dakota or Minnesota who demonstrates outstanding and consistent brewing skills. The award recipient is chosen based on performance in seven regional competitions. Qualifying events

are hosted by Kansas City Bier Meisters; Iowa Brewers Union; Prairie Homebrewing Companions; OmaHops; Minnesota Home Brewers Association & St Paul Homebrew Club; Fellowship of Oklahoma Ale Makers; and Iowa City's THIRSTY. To be eligible, a brewer must reside in or belong to a club located in one of the aforementioned states. Points will be awarded as follows: 5 for 1st, 3 for 2nd and 1 for a 3rd place finish in a qualifying competition. A brewer can only receive points for the highest scoring beer per category. Start earning qualifying points now for the 2008 High Plains Brewer!

High Plains Club-of-the-Year. All clubs from the above mentioned states are eligible. As brewers from your club enter the qualifying events, the club whose members amass the most points as defined above, will receive the Steven H. Ford traveling trophy.



The **Masters Championship of Amateur Brewing (MCAB)**

is a grass roots amateur brewing championship. The format of the MCAB is a small invitational "Champion's Championship", where the very best amateur brewers compete head-to-head under ideal conditions, and with the highest quality judging.

Some of the most prestigious local competitions in the United States and Canada have been selected as MCAB Qualifying Events. First place winners in each style at each Qualifying Event receive an invitation to enter the MCAB in that style. MCAB Entrants are free to enter any beer they wish in their Qualifying Style category.

The Kansas City Bier Meisters are proud to be a Qualifying Event for MCAB IX. First place finishers will receive an invitation to compete at MCAB IX.

Judge/Steward Form

Every effort will be made to secure the most experienced and qualified judges available. While we have a good local pool of qualified judges, we invite experienced out-of-town judges to attend and participate. Judges and stewards will receive experience points toward the Beer Judge Certification Program, an independent organization. If interested, please fill out the following form and return to the address found in this document. Online registration is also welcomed.

Judge Availability

Friday
 Saturday

Steward Availability

Friday
 Saturday

Judge Qualifications

Apprentice/Novice
 Experienced (but not in BJCP)
 Professional Brewer

BJCP Rank

Recognized Master
 Certified Grand Master
 National Honorary Master
Points Recorded _____

Aware that I cannot judge a category in which I'm entered, I prefer to judge:

I prefer not to judge the following:

Name: _____

Address: _____

Phone: _____ Email: _____

I fully understand:

My participation in the competition is voluntary. I know that participation involves the consumption of alcoholic beverages that may affect my perception and actions. I accept responsibility for my actions and absolve KCBM, Bacchus and Barleycorn, Ltd, Holy-Field Vineyard & Winery and the AHA for my conduct, behavior and actions.

Signed: _____ Date: _____

8206 Bell Road
Lenexa, KS 66219

www.kcbiermeisters.org

**2009 REGIONAL
HOMEBREW
COMPETITION**



**Kansas City Bier Meisters
26th Annual Homebrew Competition**

at Holy-Field Vineyard & Winery
18807 158th St
Basehor, Ks 66007

Friday February 20, 2009

- 5:30 P.M. Judge/Steward Dinner
- 6:30 P.M. Judge Calibration and Steward Orientation
- 7:00 P.M. First Round of Judging

Saturday February 21, 2009

- 8:15 A.M. Breakfast with Guest Speaker Al Boyce
- 9:30 A.M. Judge and Steward Orientation
- 9:45 A.M. First Round of Judging Continues
- 3:30 P.M. Bus departs for Tour of Boulevard Brewing Company
- 3:45 P.M. Best of Show Judging
- 6:30 P.M. Dinner Catered by Oklahoma Joe's Bar-B-Que followed by

Keynote Address presented by Ken Schramm, author of **The Comleat Mead Maker**, who will be speaking on the topic, "**Reaching Your Mead Goals Through Recipe Formulation and Fermentation Management**".

Awards Presentation to Follow Dinner