



2008 REGIONAL HOMEBREW COMPETITION

Kansas City Bier Meisters

25th Annual Homebrew Competition

*It's our silver...
...going for the gold*

Friday & Saturday
February 22 & 23, 2008

with keynote speaker...

ITS OUR SILVER... ...GOING FOR THE GOLD

We've done it again! This year, we'll be celebrating our 25th 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 newcomers to our **Silver Anniversary Competition!**

Mark your calendars now for Friday and Saturday, February 22nd & 23rd, 2008. We'll be celebrating again at Holy-Field Vineyard and Winery in Basehor, Kansas.

The event begins Friday evening with first session judging. **Kansas City BBQ Dinner, SPONSORED by John Steeb and Stone Art, Inc.**, 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 at 8:15 am, **SPONSORED by Fred Zimmerman and Bob Clark.**

We will start the day Saturday with breakfast and a **special forum, 'ask the brewer'**, now is the time to take advantage of the vast insight of our members and guests from around the Midwest. Included in the group are many highly skilled and knowledgeable home brewers who will answer your questions. Judging will resume following the breakfast forum and first round judging will conclude by mid-afternoon. Saturday's lunch will be **SPONSORED by Kansas City Bier Meisters.** Then get ready to board a bus and head north to the incredible Lucas Liquor, Kansas City, MO, for a beer tasting. You'll have a chance to taste an assortment of commercial beer from various breweries.

Once you're back at Holy-Field, you'll enjoy a spectacular meal, catered by Craig Howell. Following the meal, sit back, relax, and enjoy our keynote address.

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 2008 winner of the High Plains Brewer Award will be announced.

Please join us for a fun filled weekend!



2008 REGIONAL HOMEBREW COMPETITION



This Year's Committee:

Fred Zimmerman

Neava Ford

Donald Bing

Bob Clark

Julia Pitt

John Steeb

Brian Hanson

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 Cabalas & 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 14 - February 11, 2008. 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: Fred Zimmerman. (wfzlaw@kc.rr.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 reproduction of a 16th Century antique limited edition 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 be receive a stunning prize.

Club Quality Award

The award is based on the top five scoring beers submitted by each club in first-round judging. The top scoring club will receive a \$50 certificate; second place a \$30 certificate; and third place a \$20 certificate redeemable at Bacchus & Barleycorn, Ltd.

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 THE FORUM _____ @ \$10.00 Speaker: the brewers <i>Complimentary for Judges and Stewards</i>	
Bus Tour to Lucas Liquor Tasting _____ @ \$15.00 <i>Bus Departs Holy-Field at 3:30 P.M.</i>	
Catered meal... _____ @ \$20.00 Food & Beer <i>Doors Open for Dinner @ 6:30 P.M.</i>	
Beer Tasting & Dinner Combo _____ @ \$30.00 <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. 14, 2008 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 Fred Zimmerman at 913-281-1304 or e-mail (PREFERRED) wfzlaw@kc.rr.com.

*Tickets may also be purchased at
Bacchus and Barleycorn.*

2008 REGIONAL HOMEBREW COMPETITION

Special Events

Breakfast *The FORUM*

We will be serving a hot breakfast to begin the day on Saturday with our many home brewing experts.

ASK AWAY!

It's a great deal at \$10, and if you're a judge, steward or worker, it's complimentary.

Chartered Bus to Beer Tasting at Lucas Liquors...

Get ready to board a bus and head to Kansas City, MO for a beer tasting.

You'll have a chance to taste an assortment of commercial beer from various breweries.

SPECIAL GUEST SPEAKER

This year we will be treated to:

Catering by Craig Howell

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. Pymment (Grape Melomel) Variable See Guidelines N/A N/A
- C. Other Fruit Melomel Variable See Guidelines N/A N/A

26. OTHER MEAD

- A. Methglin 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.

Type of Hops Used	oz/gm	AAU	Use Boil, 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 MinsFor

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

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

<p>Bottle Registration Forms <i>Affix One Form Per Bottle with Rubber Band (No Tape!)</i></p> <p>Online Registration #: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Phone: _____</p> <p>E-Mail: _____</p> <p>Beer Name: _____</p>	<p>Bottle Registration Forms <i>Affix One Form Per Bottle with Rubber Band (No Tape!)</i></p> <p>Online Registration #: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Phone: _____</p> <p>E-Mail: _____</p> <p>Beer Name: _____</p>	<p>Bottle Registration Forms <i>Affix One Form Per Bottle with Rubber Band (No Tape!)</i></p> <p>Online Registration #: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>_____</p> <p>Phone: _____</p> <p>E-Mail: _____</p> <p>Beer Name: _____</p>
---	---	---



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 2007 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

**2008 REGIONAL
HOMEBREW
COMPETITION**



**Kansas City Bier Meisters
25th Annual Homebrew Competition**

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

Friday February 22, 2008

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 23, 2008

8:15 A.M. Breakfast The Forum
9:30 A.M. Judge and Steward Orientation
9:45 A.M. First Round of Judging Continues
3:30 P.M. Beer Tasting at Lucas Liquors
3:45 P.M. Best of Show Judging
6:30 P.M. Keynote Address

Awards Presentation to Follow Dinner