



Dear Fellow Homebrewer:

You are invited to participate in the fourteenth annual **Bay Area Brew-Off (BABO)**. The first homebrew competition of the new year, open to all entrants, presented by

**The Draught Board  
Homebrew Club**

First, second, and third place awards (great ribbons, and prizes) will be given in eight style categories in this AHA/BJCP recognized event. This year's event will be hosted in Walnut Creek by

**Black Diamond Brewing Company  
2330 North Main Street  
Walnut Creek, CA 94596**

Categories for judging are:

- |                     |                         |
|---------------------|-------------------------|
| †American Pale Ales | †Stouts                 |
| †English Pale Ales  | †Barleywine / Wheatwine |
| †Dark Lagers        | †Holiday/Belgian Ales   |
| †Porters            | †Mead                   |

Judging will take place at the Black Diamond on **February 5, 2000**. Entries must be at Black Diamond by the **January 22, 2000 deadline**, and will rest in proper storage at Black Diamond between delivery and judging. Please **do not send entries before January 10, 2000**. An entry consist of **two** 12-ounce unmarked bottles, **\$6.00 per entry** (checks made out to The Draught Board), and a label attached to each bottle with a rubber band. The label should state the entrant's name, address, phone number, club affiliation, style, substyle, and any special ingredients. For entries in the Holiday Beer category, specify any spices/herbs/ special ingredients used. For entries in the Mead category, specify still or sparkling and melomel, cyser, pyment, braggot, or metheglin as necessary. Only one entry per person per style, please. (You can enter more than once in a category as long as there is not more than one entry in any particular style.)

We encourage everyone to come to Black Diamond and celebrate the competition on February 5, 2000 for the first major homebrew competition of the new year and the new millenium! Computerized results and awards ceremony immediately following the judging. Black Diamond is within walking distance from the Walnut Creek Bart, and BABO is a great opportunity to drink great beer, meet your fellow homebrewers and judges, and our new hosts at Black Diamond. Their new parking facility will be open in February.

This is always a fun get together for homebrewers. I look forward to seeing you there. If you have any questions, call Bryan Gros at (510) 336-3377 or email [gros@bigfoot.com](mailto:gros@bigfoot.com). Visit the competition web site at **<http://www.dnai.com/~thor/dboard/babo2000.htm>**.

See you at the competition,

Bryan Gros, BABO Competition Organizer

# 2000 National Bay Area Brew-Off Category Descriptions

These guidelines are only brief descriptions of the styles accepted. Please refer to the 1999/2000 BJCP Style Guidelines for detailed descriptions ([www.bjcp.org](http://www.bjcp.org)). The number in parenthesis is the number of the style or subtype.

## American Pale Ales

**Amer. Pale Ale (6A):** Range from golden to light copper color. The style is characterized by American-variety hops used to produce high hop bitterness, flavor and aroma. American pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavor and aroma should be moderate to strong.

**Amer. Amber Ale (6B):** American amber ales range from light copper to light brown in color. Amber ales are characterized by American-variety hops used to produce medium to high hop bitterness, flavor and aroma. Amber ales have medium to high maltiness with medium to low caramel character. They should have medium body. The style may have low levels of fruity-ester flavor and aroma.

**Amer. IPA (7):** American IPAs are pale to amber and are dominated by American-variety hops, in the aroma, flavor and bitterness. These beers also, however, have a definite malt character to balance the hops, with medium to low caramel character. Alcohol sometimes evident. They should have medium body. The style may have fruity-ester flavor and aroma.

## English Pale Ales

**Ordinary Bitter (4A):** Ordinary bitter is gold to copper colored with medium bitterness, light to medium body, and low to medium residual malt sweetness. Hop flavor and aroma character may be evident at the brewer's discretion. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor but should be minimal.

**Special (Best) Bitter (4B):** Special bitter is more robust than ordinary bitter. It has medium body and medium residual malt sweetness. It is gold to copper colored with medium bitterness. Hop flavor and aroma character may be evident at the brewer's discretion. Mild carbonation traditionally characterizes draft versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl character are acceptable in aroma and flavor.

**Extra Special Bitter (4C):** Extra special bitter possesses medium to strong hop qualities in aroma, flavor and bitterness. The residual malt sweetness of this richly flavored, full-bodied bitter is more pronounced than in other bitters. It is gold to copper colored with medium bitterness. Mild carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. Fruity-ester character and very low diacetyl (butterscotch) character are acceptable in aroma and flavor.

**India Pale Ale (7):** Characterized by intense hop bitterness with a high alcohol content. A high hopping rate (English hops) and the use of water with high mineral content results in a crisp, dry beer. This golden- to deep-copper-colored ale has a full, flowery hop aroma and may have a strong hop flavor (in addition to the hop bitterness). English versions are often darker and more balanced than American versions.

## Dark Lagers

**Traditional Bock (14A):** Traditional bocks are made with all malt and are strong, malty, medium- to full-bodied, bottom-fermented beers with moderate hop bitterness that should increase proportionately with the starting gravity. Hop flavor should be low, and hop aroma should be very low. Bocks can range in color from deep copper to dark brown. Fruity esters may be perceived at very low levels.

**Helles Bock/Maibock (14B):** The German word "helles" means light colored, and, as such, a helles bock is light in color. Maibocks also are light-colored bocks. The malty character should come through in the aroma and flavor. Body is medium to full. Hop bitterness should be low while "noble-type" hop aroma and flavor may be at low to medium levels. Bitterness increases with gravity. Fruity esters should be minimal.

**Doppelbock (14C):** Malty sweetness is dominant, but should not be cloying. Doppelbocks are full-bodied and deep amber to dark brown color. Astringency from roasted malts is absent. Alcoholic strength is high, and hop rates increase with gravity. Hop bitterness and flavor should be low and hop aroma absent.

**Vienna (9B):** Beers in this category are reddish-brown or copper colored. They are light to medium in body. The beer is characterized by malty aroma, slight malt sweetness and clean hop bitterness. "Noble-type" hop aromas and flavors should be low to medium.

**Märzen/Oktoberfest (9A):** Märzens are characterized by a medium body and broad range of color. Oktoberfests can range from golden to reddish-brown. Sweet maltiness should dominate slightly over a clean, hop bitterness. Malt character should be toasted rather than strongly caramel. Hop aroma and flavor should be low but notable.

**Munich Dunkel (13A):** These beers have a pronounced malty aroma and flavor that dominates over the clean, crisp moderate hop bitterness. A classic Muenchner dunkel should have a chocolatelike, roasted malt, breadlike aroma that comes from the use of Munich dark malt. Chocolate or roast malts can be used, but the percentage should be minimal. "Noble-type" hop flavor and aroma should be low, but perceptible.

**Schwarzbier (13B):** Dark brown to black. Medium body. Roasted malt evident. Low sweetness in aroma and flavor. Low to medium bitterness. Low bitterness from roast malt. Hop flavor and aroma, "noble-type" OK. No perceived fruitiness or esters.

## Porters

# 2000 National Bay Area Brew-Off Category Descriptions

**Brown Porter (15B):** Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt malt character should be perceived. Low to medium malt sweetness is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer.

**Robust Porter (15A):** Robust porters are black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavor ranging from negligible to medium. Fruity esters should be evident and balanced with roast malt and hop bitterness.

## Stouts

**Irish-Style Dry Stout (16A):** Dry stouts have an initial malt and caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Dry stouts achieve a dry-roasted character through the use of roasted barley. Some slight acidity may be perceived, but is not necessary. Hop aroma and flavor should not be perceived. Dry stouts have medium body. Fruity esters are minimal and overshadowed by malt, hop bitterness and roasted barley character. Diacetyl (butterscotch) should be very low or not perceived. Head retention and rich character should be part of its visual character.

**Foreign-Style Stout (16D):** Foreign-style stouts have an initial malt sweetness and caramel flavor with a distinctive dry-roasted bitterness in the finish. Some slight acidity is permissible and a medium- to full-bodied mouthfeel is appropriate. Hop aroma and flavor should not be perceived. The perception of fruity esters is low.

**Sweet Stout (16B):** Sweet stouts, also referred as to cream stouts, have less roasted bitter flavor and more full-bodied mouthfeel than dry stouts. The style can be given more body with milk sugar (lactose) before bottling. Malt sweetness, chocolate and caramel flavor should dominate the flavor profile. Hops should balance sweetness without contributing apparent flavor or aroma.

**Oatmeal Stout (16C):** Oatmeal stouts typically include oatmeal in their grist, resulting in a pleasant, full flavor and smooth profile that is rich without being grainy. Roasted malt character of caramel and chocolate should be evident, smooth and not bitter. Bitterness is moderate -- not high. Hop flavor and aroma are optional, but should not overpower the overall balance.

**Imperial Stout (12B):** Very dark, reddish-black beer. Intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength

should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

## Barleywine / Wheatwine

**English Barleywine (12A):** Rich golden to light brown. Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

**American Barleywine (12B):** Similar to English barleywine, but American versions tend to have more hop bitterness, flavor, and aroma (from American hop varieties) and higher alcohol presence.

**Wheatwine:** Pale to deep copper. Malty sweetness. Medium to high bitterness. Wheat flavor evident. Hop flavor and aroma OK. Alcoholic taste. Low to medium diacetyl OK.

## Holiday Beer/Belgian

A beer specially brewed for the Winter holidays. Usually spices or herbs differentiate this beer from traditional styles. Color can range from light to dark. Anchor Christmas Ales or Lind Jolly Roger are some examples of this style, but any special brew is accepted.

**Please specify spices, herbs, or other special ingredients used.**

This category also includes Strong Belgian Ales (18A-D), Belgian Pale Ale (19A), and Special Belgian Ales (19D & E).

## Mead

A fermented beverage containing honey.

**Sub-category must be specified:**

**Traditional (25A), Varietal Traditional (25B)** (showcases varietal of honey), **Cyser (25C)** (with apples), **Metheglin (25F)** (with spices), **Pyment (25D)** (with grapes), **Melomel (25E)** (with fruit), **Braggot (25G)** (with malt), **Mixed Style (25H)**.

**Please specify whether mead is still or sparkling and types of honey, spice, herb, or fruit, if necessary**



# 2000 National Bay Area Brew-Off Reminders ...

*Entry deadline:* **January 22, 2000.**

Entries accepted **beginning January 10, 2000** at:

**Black Diamond Brewing Company  
2330 North Main Street  
Walnut Creek, CA 94596**

*Entry fee:* **\$6 per entry** (make checks payable to The Draught Board).

*Entry:* **Two (2)** clean, unmarked **12-ounce** bottles.

Each bottle must have an **identifying label** attached with a **rubber band**.

*Limit:* **One** entry per style per brewer. (More than one entry per category is allowed as long as there is no more than one entry per style.)

*Questions?* Call **Bryan Gros** at (510) 336-3377 or check out the web site at  
**<http://www.dnai.com/~thor/dboard/babo2000.htm>**

*Judging:* **February 5, 2000**, beginning at **9:00 am**.

*Public Awards Ceremony:* February 5, 2000, beginning about **1:30 p.m.** at **Black Diamond**.  
Bring your friends to celebrate this event.



## 2000 National Bay Area Brew-Off Entry Label

Brewer's Name:

Street Address:

City, State, Zip:

Phone:

Club Affiliation:

Category:

Style:

Special Ingredients:

## 2000 National Bay Area Brew-Off Entry Label

Brewer's Name:

Street Address:

City, State, Zip:

Phone:

Club Affiliation:

Category:

Style:

Special Ingredients: