

THE RUCK PRESENT'S
SUMMER SIXPACK 2012
EXTREME HOMEBREWING COMPETITION



Homebrewer's Competition
Guide

UPDATED FEB. 7, 2012



THE RUCK'S EXTREME HOMEBREWING COMPETITION **SUMMERSIXPACK**

Competition Rules

Each entrant must be **21** years of age or older (we really don't give a damn about your experience, amateur or pro, be prepared to bring it!)

Brewers are encouraged to enter as many categories as possible with one entry per category (Go for the **6 Pack!**)

Every Entry must have a Bottle ID Form attached to it with a rubber band and include a Entry Recipe Form for each style completed. Please don't print these on an inkjet or they'll run when we put them in the cooler.

2 bottles must be entered for each category

Bottles must be between **10** and **25** ounces, brown glass with no label or glue residue on them. Please use plain crown caps or completely destroy any markings on them with black permanent marker. Corked bottles are acceptable but they must have a crown cap crimped down over the cork.

Please follow the Beer Style Guidelines provided for the Spring/Summer Competition. These guidelines are based on the BJCP Style Guide. Please consult the style guide as necessary when you create your brews.

Beers must be brewed on non-commercial equipment. This means at home in your basement, backyard or in the kitchen where make your mac 'n cheese.

3 Brewers maximum per team. Your dog can help but we need photo evidence he/she was included in the brewing process.

Entry fee is **\$10** per Brewer (This includes all beers submitted). Please provide your entrance fee with your registration. This is so we can give you schwag & make you a member of our homebrewing club.

Registration is due by June 1st, **2012**. Checks can be made payable to "The Ruck - Troy, NY"

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Competition Rules

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Judging will take place on Saturday June 23rd. Mailed entries must be received no later than Sunday June 17th. Hand delivered entries must be delivered no later than Thursday June 21st.

Mailed entries should be sent to The Ruck co: Bob Fornasiero 324 Congress St Apt 3 Troy, NY 12180 Please use FedEx as USPS and UPS will not deliver alcohol.

Packing tips can be found at:

http://www.homebrewersassociation.org/attachments/0000/6353/How_to_Pack_Your_Beer.pdf

Entries carried in day-of-competition cannot be guaranteed to be served at the same temperature as entries received on time and may not be fully settled. If you absolutely cannot get entries to us please let us know ahead of time. You can email bob@getrucked.com with any questions.

If you are attending the competition the day of please bring a 6 pack of your entries to do a blind beer swap. It is encouraged to have these beers for swapping labeled.

Prizes will be awarded for the following categories:

- o Best of each category
- o Best of Show
- o Most points overall for brewer/team entries (Bonus points if you have brewed a complete 6 pack of entries)

We reserve the rights to make changes to the rules and guidelines at any time, providing fair notice to participants

All recipes submitted become the property of The Rolling Stock Co. LLC, which reserves the right to use or modify the recipe as necessary for commercial purposes (Hell, if your beer is that good we will do whatever we can to make it pour forth to the masses).



THE RUCK'S EXTREME HOMEBREWING COMPETITION **SUMMERSIXPACK**

Beer Style Guidelines

BLACKIPA / CASCADIAN DARKALE / AMERICAN BLACKALE / INDIA BLACKALE / INDIA DARKALE

Aroma: Prominent to intense hop aroma that can be derived from American, English, and/or noble varieties paired with moderate to strong aroma of roasted malts.

Appearance: Deep Brown to Pitch Black (SRM 30+)

Flavor: Malty, with light to moderate roasty notes. Medium to high hop flavor and medium to very high hop bitterness (IBU 60-110)

Mouthfeel: Medium light to medium high body with an overall dry sensation in presence of roasted malt. Very little to none hop and malt astringency.

Additional Comments: Many are showing up on the market but what will the definition be when the style is finally recognized?

PLATINUM

Aroma: None to medium low malt aroma. Hop aroma may range from none to light, spicy or floral presence. Fruit aroma acceptable but not necessary.

Appearance: Very pale straw to pale gold in color. Brilliant to very clear. (SRM 2-5)

Flavor: Moderate maltiness, with slightly grainy, corn like sweetness.

Mouthfeel: Medium-light body from use of adjuncts such as rice and/or corn. High carbonation levels, effervescent like champagne.

Additional Comments: Beer for the sheeple. Are you in the club? Looking for that light, thirst quenching, pseudo-luxury brew to crack open with your bros? You know what macro we're taking aim at with this category. Champagne yeast is a requirement. As is an ABV in the range of 5.5-7%. Use any adjuncts you like (we know they take the same liberties) Entrants will be judged based on submitted base beer style (Light Lager, Pilsner, or Light Hybrid Beer) Make a beer worthy of such a ballsy title.



THE RUCK'S EXTREME HOMEBREWING COMPETITION **SUMMERSIXPACK**

Beer Style Guidelines

GUIDELINES UPDATED FEB 7, 2012

RYE NOT LET US GUIDE YOU?

Aroma: Prominent rye aroma. Can have a somewhat acidic aroma from rye. Low to moderate hop aroma.

Appearance: can vary

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavor reminiscent of rye or pumpernickel bread. Lightly bitter aftertaste (from rye).

Mouthfeel: Medium-light to medium-full body with a medium to high carbonation.

Additional Comments: Beer Recipe must have a minimum of **30% Rye** in the grist bill. Brew a beer to show off the spicy and sour-like characteristics of rye. Entrants will be judged based on submitted base beer style (American Rye Beer, Roggenbier, or Other [brewer must explain on recipe submission]).

AHTANUM! (GEZUNDHEIT!)

Aroma: Prominent to intense hop aroma, floral, citrusy, and/or fruity. May have grassy aroma if dry hopping used.

Appearance: can vary

Flavor: Hop flavor is medium to high and should reflect Ahtanum hops.

Mouthfeel: can vary

Additional Comments: Single hop varietal throw down. Brewer can only use Ahtanum hops in their beer. Hop characteristics must be present in finished beer. Entrants will be judged based on submitted base beer style.



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Beer Style Guidelines

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FUNKYFERMENTABLES

Aroma: can vary

Appearance: can vary

Flavor: can vary

Mouthfeel: can vary

Additional Comments: If it can ferment it can be used in your brew. Beer must gain no more than 1/3 of its alcohol content from ingredients outside of the recipe's grist bill. Aroma, Appearance, Flavor, and Mouthfeel can all be influenced by added fermentables. Entrants will be judged based on submitted base beer style.

FRUIT & SPICE CATEGORY

Aroma: can vary

Appearance: can vary

Flavor: can vary

Mouthfeel: can vary

Additional Comments: Fruit beer, done that before. Spiced beer, yeah - been down that road too... Time for a change up with this one. Your brew must contain a fruit(s) and spice(s). Draw on your culinary skills to help at the brew kettle. Ingredient additions in this category are all about flavor effect. Focus on fermentable sugars with the above category. Entrants will be judged based on submitted base beer style.

Note to participants: These 2 categories on page 3 leave a lot of space for some poetic brewing. The brew kettle is your sandbox. Build something to make everyone on the playground jealous. (We may even consider adding bonus points for best haiku for your recipe)