



## 2016 PRO-AM CONTEST RULES

### Eligibility

- Anyone who contributes to the brewing of an entry must be listed as an entrant. The use of commercially licensed brewing facilities is strictly forbidden.
- Entries must be referred to by Category NUMBER and Subcategory LETTER. BJCP Style guidelines for category designations and descriptions can be found at <http://www.bjcp.org/stylecenter.php>
- Homebrewers must be 21 or older to enter.

### Dates to Remember

- Friday, March 18, 2016 – Registration begins.
- Friday, May 13, 2016 – Registration due.
- **Friday, June 3 – Saturday, June 4, 2016 – Entries must be dropped off / received at [Green Bench Brewing](#)**
- June 5, 2016 – Judging (Not open to the public)
- Saturday, June 11, 2016 – Public Tasting at the Museum of Fine Arts, St. Petersburg

### The Entry Process

- Registration opens March 18 and closes May 13.
- Entries must be dropped off at Green Bench Brewing located at: 1133 Baum Avenue North, St. Petersburg, FL 33705. Drop-off dates are listed above.
- Mail-in entries must be received at Green Bench Brewing Co. by Saturday, June 4, 2016. Ship to: Green Bench Brewing Co., C/O Khris Johnson, 1133 Baum Avenue North, St. Petersburg, FL 33705.
- Entry fees will be \$10 for the first entry, and \$5 for each additional entry from the same brewer(s). We will only accept online payments.
- We will accept a maximum of 3 entries per brewer.
- We will require 3 unmarked 12oz green or brown bottles with a bottle ID form attached with a rubber band on the outside of each bottle (glue or tape is not acceptable). Please attach labels around the neck of the bottle. We will accept marked caps if the marking is blacked out with a black or blue marker.
- We require a complete and accurate entry form with each entry. We reserve the right to disqualify any entry for incomplete paperwork or for failure to comply with any of the rules stated here. Disqualified entries may be judged, but will not be eligible for prizes or awards and will not be returned to the entrant.

### Judging

- The winner of each category will go on to be judged for Best of Show. The 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> beers in each category will be awarded medals. The Best of Show winner will receive a plaque and have their recipe commercially brewed at Green Bench Brewing Co. The brewing schedule to be coordinated and, at the discretion of Green Bench Brewing Co. Additional awards may be available based on sponsorship.
- A "People's Choice Award" will be given on the day of the Public Tasting at the Museum of Fine Arts.

## Categories

- The following standard BJCP beer categories (2015 BJCP Guidelines) will be accepted:
  - 18. Pale American Ale
  - 20. American Porter and Stout
  - 21. IPA
  - 22. Strong American Ale
  - 23. European Sour Ale (A, B, and C only)
    - 23A. Berliner Weisse
    - 23B. Flanders Red Ale
    - 23C. Oud Bruin
  - 24. Belgian Ale
  - 25. Strong Belgian Ale
  - 26. Trappist Ale
  - 28A. Brett Beer
  - 29. Fruit Beer
  - 33A. Wood-Aged Beer
  - 34C. Experimental Beer

## People's Choice Competition

Let the public decide who has the best beer in town! The MFA invites you and/or your home brew club to join us on Saturday, June 11, 2016 from 1pm – 4pm for a public tasting and awards program.

We ask that participating brewers provide one 5-gallon container of a home brew for the tasting which is an indoor and outdoor event.

Home brewers will receive an MFA Annual Family Membership, which includes free admission, shop discounts and more to over 675 arts and cultural institutions across North America and a chance to win a trophy and gift card to Avid Brewing and Growing Supplies.

To reserve your spot or for more details, contact Mary Szaroleta, [mary@fine-arts.org](mailto:mary@fine-arts.org) by Friday, May 27, 2016. Space is limited.

### **Day of Public Tasting:**

- Brewer(s) and/or Clubs will have booth space with 1 – 8ft table. Each table will be provided with 2 large tubs and ice.
- Tasters will receive a tasting glass and a program. We expect between 200 – 300 attendees. Please be prepared to serve one-ounce servings per attendee.