



The Left Bank presents

Home Brewers Award

2021

REGISTRATION BOOKLET



15 RIVERSIDE ROAD, EAST FREMANTLE 6158 WA



(08) 9319 1315



EVENTS@LEFTBANK.COM.AU



WWW.LEFTBANK.COM.AU #LEFTYHOMEBREWERSAWARD

ABOUT

Motivated by their love for good beer, The Left Bank team launched its first Home Brewers Competition in 2018. The aim was to discover the local talent of home brewers, taste some new beers and give someone the opportunity to get a glimpse into the commercial brewing industry.

After having to take a break due to the Covid-19 in 2020, we're excited to be able to announce the third home brewers competition. This time, we chose three different beer categories - we're trying to find the best **Oktoberfest beer**.

Chances are slim for us Aussies to head to Germany for Oktoberfest (if it goes ahead this year), so we thought we create our own festivities in the beer garden! The winning beer will go on tap at The Left Bank and will also be featured at our Oktoberfest event on Friday 24th September 2021.

This registration booklet provides you with all necessary information about the competition, including various deadlines and the description of the three beer categories. This is your chance to showcase your brewing skills to the Perth community - good luck!

WHY YOU SHOULD ENTER

Wouldn't you love to see your beer on tap at one of your favourite venues?

The competition winner will get to brew a batch of his/her winning recipe with the team at Beerland Brewing, which will then go on tap at The Left Bank in September - just in time to be enjoyed at our Oktoberfest event on Friday 24th September 2021.

The winner will also be invited to join The Left Bank team at the Fremantle Beer Fest (November 2021 - date TBC) to showcase and sell the winning beer. Rub shoulders with Australia's best brewers and promote your beer to thousands of beer lovers and industry professionals alike! Who knows where this weekend might lead to?

AWARD TIMELINE

Registration Deadline:	Thursday 1st July (or possibly sooner, once registration limit is reached)
Beer Submissions:	Monday 26th July - Thursday 29th July
Home Brewers Awards Night:	Thursday 5th August - 7pm

COMPETITION DETAILS

See below a detailed overview of all stages of the competition:

REGISTRATION

To take part in The Left Bank Home Brewers Competition 2021, simply fill in the Registration Form (page 6 of this booklet) and return it via email to events@leftbank.com.au

We're only able to accept up to 25 submissions for logistical reasons. Registrations will close as soon as this number is reached or on Thursday 1st July 2021 (whatever occurs first) - so first in, best dressed.

BEER SUBMISSIONS

Submissions of your home brew will be accepted between Monday 26th July and Thursday 29th July 2021 at The Left Bank (15 Riverside Road, East Fremantle 6158). We require a sixpack of 330ml stubbies (or the equivalent in a growler) of your beer to be submitted for the first internal judging round. Make sure you label your submission clearly with your NAME and BEER STYLE and submit it together with the Beer Submission Form (page 7 of this booklet).

INTERNAL JUDGING

Once all submissions have been received, internal judging will take place on the weekend of the 31st July 2021 to choose the finalists for the Home Brewers Awards Night. The internal judging will be managed by Beerlands Master Brewer Ken Arrowsmith. His brew team will conduct a blind tasting and judge all submissions based on the category classifications.

All registered Home Brewers will be notified by 5pm Monday 2nd August whether their beer has made it into the final.

HOME BREWERS AWARD NIGHT

On Thursday 5th August 2021, our usual Beer Club night, we'll be hosting The Left Bank Home Brewers Awards Night. Tickets to the event will be available via The Left Bank website closer to the date.

All finalists will be required to supply 5 litres of their beer for the public tasting at the Awards Night. Guests will get the chance to taste all finalist beer submissions as part of a blind tasting. The finalists will be invited on stage afterwards to present their brew and answer any questions from guests. The winner of the competition will be chosen through an anonymous popularity vote at the end of the night.

BREWING

Besides calling yourself "The Left Bank Home Brewer of 2021", the Awards Night is only the start of the fun. The winner will get to brew his/her recipe with the Beerland Brewing team at one of Beerland's breweries (Northbridge Brewing Co or Whitfords Brewing Co). Brewing will take place on a weekday the week following the Awards Night (9th/10th/11th August - TBC).

The brew will create approx. 22 kegs of the winning beer. The brewing process will take around 4 weeks - so the beer is expected to be ready to go on tap Mid September. The winning beer will become the "Beer of the Month" for September and be available on tap in the main bars at The Left Bank. In addition, the beer will be promoted at our Oktoberfest event in the Beer Garden on Friday 24th September 2021.

FREMANTLE BEER FEST

The Left Bank team will be at the Fremantle Beer Fest in November at Fremantle Esplanade (date and details of the event have not been published yet). The team will be promoting the Home Brewers Award, the monthly Beer Club and most importantly, promote and sell the winning beer. The winner of The Left Bank Home Brewers Award is expected to join The Left Bank team at the festival. This will be a unique opportunity for the winner to meet and network with other brewers and industry professionals from all over Australia and sell the winning brew to Perth beer lovers.

BEER CATEGORIES

Following the *Brewers Association for Small and Independent Craft Brewers*, we've chosen three beer categories for contestants to choose from:

BEER CATEGORY 1

GERMAN-STYLE OKTOBERFEST/WIESN

Color: Straw to gold

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Clean, sweet, bready malt profile is low to medium-low

Perceived Hop Aroma & Flavor: Very low to low

Perceived Bitterness: Very low to low and in balance with low sweet maltiness

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Additional notes: Traditional Oktoberfest beers were brewed to original gravity at or above 13 °Plato. Today, some examples are brewed to a lower original gravity.

Original Gravity (°Plato) 1.048-1.056 (11.9-13.8 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.010-1.014 (2.6-3.6 °Plato)

Alcohol by Weight (Volume) 4.0%-4.8% (5.1%-6.1%)

Bitterness (IBU) 23-29

Color SRM (EBC) 3-5(6-10 EBC)

BEER CATEGORY 2

GERMAN-STYLE MAERZEN

Color: Pale to reddish-brown

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: Bready or biscuity malt aroma and flavor should be present. Sweet maltiness is medium-low to medium and leads to a muted clean hop bitterness. Malt flavors should be of light toast rather than strong caramel. Low level caramel character is acceptable.

Perceived Hop Aroma & Flavor: Low with attributes typical of noble hop varieties

Perceived Bitterness: Medium-low to medium

Fermentation Characteristics: Fruity esters and diacetyl should not be present

Body: Medium

Original Gravity (°Plato) 1.050-1.060 (12.4-14.7 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.012-1.020 (3.1-5.1 °Plato)

Alcohol by Weight (Volume) 4.0%-4.7% (5.1%-6.0%)

Bitterness (IBU) 18-25

Color SRM (EBC) 4-15(8-30 EBC)

BEER CATEGORY 3

GERMAN-STYLE PILSENER

Color: Straw to pale

Clarity: Appearance should be clear. Chill haze should not be present

Perceived Malt Aroma & Flavor: A malty sweet aroma and flavor should be present at low levels. Bready or light biscuity attributes may be present.

Perceived Hop Aroma & Flavor: Hop aroma and flavor is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops.

Perceived Bitterness: Medium to high

Fermentation Characteristics: Fruity-ester and DMS should not be present. These are well attenuated beers.

Body: Low to medium-low

Additional notes: The head should be dense, pure white and persistent.

Original Gravity (°Plato) 1.044-1.052 (11-12.9 °Plato)

Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato)

Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)

Bitterness (IBU) 25-50

Color SRM (EBC) 3-4(6-8 EBC)

The above beer style descriptions were taken from The Brewers Association Style Guidelines (2021 Edition) - available via:

<https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/#83>

TERMS AND CONDITIONS

ENTRY ELIGIBILITY

Entrants must be 18+ to enter the competition. Entrants must be aware of all deadlines to ensure timely submission of the Registration Form, Submission Form and beer tasting. Late Submissions won't be accepted. Entrants are not allowed to be under current employment of a commercial brewery.

HOW WE USE YOUR BEER

By entering this competition, the winner will give The Left Bank Holdings Pty Ltd and Beerland Brewing the right to brew, market, distribute and sell the winning recipe. Beerland Brewing reserves the right to modify the recipe to suit commercial production. The winner will not be liable for any costs and will not have any right for profits made from selling the winning beer.

CONTACTS

CONTACT DETAILS:

15 Riverside Road, East Fremantle 6158
www.leftbank.com.au
events@leftbank.com.au
(08) 9319 1315

SOCIAL MEDIA:

Facebook: /The.Left.Bank.Fremantle
Instagram: @the_left_bank
Instagram Hashtag: #LeftyHomeBrewersAward

REGISTRATION FORM

Submit the completed registration form via email to events@leftbank.com.au to be able to participate in The Left Bank Home Brewers Award 2021. Registrations close on Thursday 1st July 2021 or as soon as the limit of 25 registrations has been reached (whatever occurs sooner).

HOME BREWER DETAILS:

NAME: _____

E-MAIL: _____

MOBILE: _____

BREW LOCATION: _____

HAVE YOU ENTERED THE LEFT BANK COMPETITION IN PREVIOUS YEARS?

YES

NO

BEER SUBMISSION DETAILS:

BEER CATEGORY: _____

INSPIRATION FOR THE PLANNED BREW:

I hereby register and accept the Terms & Conditions of The Left Bank Home Brewers Competition 2021:

Signature: _____ Date: _____

OFFICE USE ONLY:

REGISTRATION RECEIVED: _____

BEER SUBMISSION FORM

Submit the completed Beer Submission Form together with your beer submission (sixpack of 330ml stubbies or the equivalent in a growler) between Monday 26th July and Thursday 29th July 2021 at The Left Bank.

HOME BREWER DETAILS:

NAME:

BEER SUBMISSION DETAILS:

BEER STYLE:

TYPE OF SUBMISSION (PACK DESCRIPTION):

NAME OF BREW:

ALCOHOL PERCENTAGE:

RECIPE (INGREDIENTS - HOPS/YEAST/MALT):

DESCRIPTION/ADDITIONAL DETAILS ABOUT THE BEER:

OFFICE USE ONLY:

BEER RECIEVED:

INTERNAL JUDGEMENT SCORE:
