

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

Hello HOTV!

Please enjoy this edition of the June 2015 HOTV Newsletter.

Presidents Corner



Happy June everyone! First off I would like to take the opportunity to thank Evelyn, Patrick and the team of volunteers who helped make this year's competition a success. We had 274 entries this year compared to the 207 last year. Congratulations to our club members who won awards this year as well.

Our brewery education tour will be taking place this year on June 20th email bejaminpotter@gmail.com for more information if you are interested in joining. It looks like a lot of fun and a great route as well!

Speaking of Ben – he will be stepping down as our club Vice President as he and his family will be moving to Germany. He has accepted an offer to lead a software development team making iPhone and Android apps in Wiesbaden.

We will be looking to our club to fill Ben's shoes (if possible) at our next meeting in June.

- Carrie

Secretary's Corner



Louis and I will be hosting the June 17 monthly meeting at the farm in North Albany. We have about over 500 bottles of beer left over from the competition in the one of the barns. All members in good standing and new members who join during the meeting are welcome to take home some of the left over entries.

I will be posting our address on the email list serve next week.

We hope you will all join us for the meeting and see our new digs on a 200 acre farm with an amazing Big Red Barn.

Be sure to check out the upcoming events section. There are a bunch of beer festivals coming up in the next few weeks..

Monthly Meetings

HOTV does not have a monthly meeting in May due to the Oregon Homebrew Festival. The next monthly meeting will be June 17 at Louis and Karen's house.

Speaking of the Oregon Homebrew Festival...



Judging at Deluxe Brewery – thanks to Howie for hosting!



Organizing the entries



Raffle



A good crowd awaits the awards.



Randy Scorby wins Best of Show!!

Please see the end of the Newsletter for a complete listing of the Oregon Homebrew Festival results.

Local Competitions

Civil War BREW OFF!

The gist: Eugene based Cascade Brewers Society has challenged our club to a duel. Each club will have a club only competition to determine a 'best' beer that will be brewed by their hometown brewery. For us that will be Block 15 (for them Planktown). Consider this to be **your** chance to have **your** beer brewed at **Block 15**. The winning beers will be on tap at locations in both Eugene and Corvallis in time to be enjoyed during the Civil War football game at the end of November.

The Rules:

The categories -- loosely based on the BJCP styles 10, 14 & 16... American Ales (Pale, Amber & Brown) IPAs (English, American & Imperial) and Belgian/French Ales (Wit, Belgian Pale, Saison, Biere de Garde & Belgian Specialty). Entries will be judged on overall impression, reproducibility and originality. Keep in mind that the winning beer will be scaled up and brewed by Block 15. Keeping good notes and making a beer that is reproducible is important. Originality, that slight tweak that makes your beer interesting, will be the key that gets your beer to the top of the list.

There are no entry fees but you must be a HOTV club member to compete... Remember there are many benefits to being a member (and it's cheap!) You'll reap the rewards of membership pretty quickly.

Time line:

Now - Start formulating your recipes and planning your brew day.

July 12th - Deadline for entry, drop off at Corvallis Brewing Supply. We need 3 bottles of any size: 12 oz, 16 oz, 22 oz or 750 ml.

Mid July - Entries judged. Winner will be put in contact with Block 15.

Mid Aug - Prizes for runners up will be awarded at club picnic!

Late summer - The 'chosen one' becomes 'brewer for the day' at Block 15!

November - The beer is released to the public. Events to be held at Block 15 and Planktown.

November 27th (Civil War Game Day) - The winner of the cross club brewery vs brewery competition is determined based on sales at select locations. (or something like that...)

Prizes! The brewer whose beer is deemed 'the one' will have the honor of working with Nick Arzner to scale up and brew their beer on Block 15's seven barrel system. There will be numerous other prizes awarded to participants including gift certificates to Block 15 & Corvallis Brewing Supply. Joel is offering up six \$40 gift certificates for a Primer Prize. The Primer Prizes will be awarded to the Top 6 beers as chosen by a ballot at the April club meeting. Gift certificates awarded upon submission of entry into Civil War Brew Off. (So you could win the ballot at the April meeting, but if you fail to submit to the Civil War Brew Off you would not get your gift certificate.) Remember, you do NOT have to win (or even participate) in the Primer Prize challenge to compete in & win the honor to brew at Block 15.

Lane County Fair
Eugene, OR

07/14/2015

Contact: Elizabeth Henry
Phone: (541) 682-7332

Entry Fee: 0.00
Entry Deadline: 07/13/2015 10 AM to 6 PM

Oregon State Fair Homebrew Beer Competition
Salem, OR

08/08/2015

Contact: Jeff Trejo
Phone: (971) 701-6567

Entry Fee: \$8.00 per entry
Entry Deadline: 07/31/2015

Stay up to date on all BJCP competitions all over the world at:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Up Coming Beer Events and Festivals

Party with the Brothers of Mt Angel Abbey!

Saint Benedict Festival

Saturday, July 11

Mount Angel Abbey

--Vote for your favorite chef at a friendly cook-off among five [Bon Appétit chefs](#). They will feature cuisine inspired by Benedictine kitchens around the world, including India, Italy, Mexico, Switzerland and Japan. Food will be available all afternoon.

--Savor [local wines](#) and a new pale ale brewed by the Abbey's own [Benedictine Brewery](#).

--Enjoy lively lawn games with the monks (their favorite is croquet), live music, and quirky "behind the scenes" monk-led Hilltop tours, where you can view ancient illuminated manuscripts, tour the [Abbey Church](#), and more.

--Visit booths selling monastery crafts and a [silent auction](#) featuring activities with the monks.

--Stop by open houses in the [library](#), [guest house](#) and [museum](#).

--Benedictine spirituality – the Festival begins at noon with midday prayer and concludes with Vespers in celebration of St. Benedict at 4 p.m. Come and go as you like!

The \$40 ticket price includes the bountiful catered picnic, beer, wine and all activities (adults only, please). Proceeds support the Abbey's library, guesthouse and monastery. [Tickets are available online](#), or you may purchase them by mail (adults only, please). You can also purchase them by mail, please note the quantity you would like, and write your check to: Abbey Foundation of Oregon, PO Box 497, Saint Benedict, OR 97373-0497.

Questions? Contact us at 503-845-3064 or stbenedictfestival@mtangel.edu.

Watch for updates on [Facebook!](#)

****Louis and I are going to this event; we can offer a ride to anyone else who wants to join us.****

5th Annual Portland Beer Week:

June 11-21st, 2015 with events city-wide (urrr isn't that more than a week??)

Website: <http://pdxbeerweek.com>

The 5th annual **Portland Beer Week** is presented by Whole Foods Market, Columbia Distributing, Curb and Portland Mercury with this year's 11 day celebration taking place June 11-21st, 2015 with events city-wide. Highlights include an official beer by Breakside Brewery & Fremont Brewing and extends outside of beer to a sandwich special from Bunk Sandwiches, beer ice cream from Salt & Straw. Attendees also get a free coupon credit for \$15 towards your Curb taxi app rides during Portland Beer Week.

Returning this year are classics like the Portland Fruit Beer Festival, Rye Beer Fest, Sour and Barrel-Aged Beer Seminars and the Portland Beer and Cheese Fest. Some of the new events worth looking forward to are the Whole Foods Pearl Block Party on Saturday June 20th and the combined Fruit Beer Fest and Beer Week Kickoff Party & Pig Roast on June 11th!

Kayak Tillamook Paddle and Pub Party

The Place: Downtown Tillamook ([lookup](#))

Address: Front Street ([map](#))

City: Tillamook **State:** OR

Website: <http://kayaktillamook.com/content/pages/special-events>

Sunday, June 14th, 2015

2:00pm Street Celebration

Front Street, Downtown Tillamook, Oregon

JOIN OUR CELEBRATION PADDLE!

For More Information: 503-866-4808 / marc@kayaktillmook.com

Eastern Oregon Beer Festival

La Grande Main Street Downtown

The Place: Union County Fairgrounds

Address: 3604 N. Second Ave

City: La Grande **State:** OR

Website: <http://eobeerfest.org/wp>

This is our second annual festival and it promises to be huge. We are now a **two-day event** and we'll be featuring beer from over **TWENTY** breweries across Eastern Oregon, the Pacific Northwest, and beyond. Live music throughout, local crafts, great local food, and Q&A's with brewers will all be a part of the festival. Everyone with a Tasting Pass, or VIP Pass will be given a commemorative tasting mug!

Friday, June 19th, from 5pm to 10pm

Saturday, June 20th, from 12pm to 8pm

Southern Oregon Craft Brew Festival

The Place: Bartlett Street off of Main in Old Town Medford

City: Medford **State:** OR

Website: <http://socbrewfest.com>

Saturday June 20th, 2015 Noon – 8pm

\$16 = pint glass & 5 tasting tickets. Only \$16 if you buy early at Beerworks.

Brews – Food – Good Times

21 and over event

The Southern Oregon Craft Brew Festival is Southern Oregon's premier craft beer event. It is an annual celebration of the craft beer industry, taking place in Medford's OldTown on Bartlett Street and Middleford Alley. With the help of our corporate partners and beer lovers like you we are growing the awareness of the craft beer industry throughout the region.

Oregon Garden Brewfest

Oregon Garden and Growl Movement

The Place: Oregon Garden

Address: 879 W. Main Street

City: Silverton **State:** OR

Website: <http://www.oregongarden.org/events/brewfest/>

Join us for the 11th annual Oregon Garden Brewfest, presented by Growl Movement on our new date – Brewfest is moving to Father's Day weekend, June 19-21, 2015!

The festival is held indoors, but you can also explore the 80-acre botanical garden with your beer. At Brewfest, you'll enjoy:

- 65 breweries, pouring 130 beers, ciders and meads from throughout Oregon and across the country
- 12 great regional bands on two stages
- Amazing food from local vendors

And in the latest Beer News

In last month's newsletter I printed an article about the Australian Prime Minister's beer drinking. Now this...

President Obama Kicks Off Germany Trip With Beer Ahead of G7 Summit

President Obama arrived in [Germany](#) today for the G-7 summit and quickly made his first public stop to share beer with the locals -- all before noon.

"When I first heard [German Chancellor [Angela Merkel](#)] was hosting the G-7 in Bavaria, I was hoping that it would fall during Oktoberfest, but then again there's never a bad day for a beer and a weisswurst," Obama said in Kruen, Germany, prior to his beer sampling. "I can't think of a better place to come to celebrate the enduring friendship between the German and the American people." The president hoisted his beer as he drank and ate pretzels and sausage with locals dressed in traditional Bavarian costumes of [lederhosen](#) and dirndl.



****Perhaps there is hope for the world after all.****

Hundreds chase beer throughout Central Oregon

Second annual Bend Beer Chase draws runners from near and far

By [Beau Eastes](#) / [The Bulletin](#) / [@beastes](#)

Published Jun 7, 2015 at 12:01AM

REDMOND — Craft beer enthusiasts are willing to run dozens of miles for the chance to savor Central Oregon's most sought-after ales, IPAs and lagers.

"Beer's a form of carbo-loading, right?" Portland's Matt Merritt asked Saturday at Wild Ride Brewing, one of the stops along the second annual Bend Beer Chase.

Merritt was one of nearly 800 beer drinkers in Central Oregon this weekend running in the Bend Beer Chase, a 70-mile relay race with stops in Bend, Redmond and Sisters. Teams of six or fewer started at Bend's Worthy Brewing early Saturday morning before heading north to Redmond, west to Sisters and then back to Bend. Legs of the race varied, with some as short as 3½ miles while the longest measured almost 9 miles. Exchange points in town were held at local breweries and stops in more remote areas were sponsored by brewers.

"It's a perfect way to see Central Oregon," said Allie Dashiell, who came down from Portland to help support fellow members of her NoPo Run Club who were running in the Beer Chase. "You get to see the Sisters, the city (of) Bend. All three towns (Bend, Sisters and Redmond) really. ... The loop hits up everything."

Once teams made their way back to Bend they ditched their team vans and ran the final 2 miles — the Keg Leg — together, a fast-paced pub crawl that hit four breweries and one cider-maker before concluding at Crow's Feet Commons.

"All the legs are really runnable and it's just a one-day event," said Mary Chen, another member of the NoPo Run Club. "You can make a whole weekend out of the race. It's not like a marathon where you can barely walk the next day. The recovery time (after a couple of relay legs) is so much quicker. You just follow up the next day with a Bloody Mary and brunch it out."

The brainchild of Scott Douglass, who owns and operates the Cascade Lakes Race Group, the Bend Beer Chase was conceived and carried out last fall in less than two months. The initial turnout of about 400 people was encouraging, Douglass said, especially since the group only advertised the race for about three weeks. This year 120 teams signed up — and approximately 100 individuals who just did the Keg Leg — 70 percent of whom, by Douglass' estimate, hailed from outside Central Oregon.

"I get phone calls daily about Bend," said Douglass, whose group also stages the popular Cascade Lakes Relay and the Spokane to Sandpoint Relay. "The beer, the running. We've got teams from Seattle and San Francisco here."

Highlighted by Runner's World as a "Can't-miss craft beer race," the Bend Beer Chase looks to double again next year to 1,600 participants. Each brewery stop will become a mini-festival unto itself, Douglass said.

"Breweries love it because for about three hours they get this mass of people," Douglass said. "They don't need parking and in some cases it's at hours when they normally wouldn't even be open. "

"It's been really fun," added Merritt, whose team was using the race as a warmup for the Hood to Coast Relay. "I mean, you get beer support at every exchange point!"

Craft beer meets religion in Colorado

FORT COLLINS, Colorado ([The Coloradan](#)) --"Go, eat your bread with joy, and drink your wine with a merry heart, for God has already approved what you do." — Ecclesiastes 9:7

When Rev. J.P. Channels came to Fort Collins from the Midwest late last year to interview for a leading church position, he found himself on a brewery tour.

"We love our beer, and folks in our congregation love Fort Collins beer," explained Melissa St. Clair, pastor of Heart of the Rockies Christian Church (Disciples of Christ). "In fact, when J.P. was interviewing out here, we kept selling the beer."

Channels moved to Colorado to join St. Clair at Heart of the Rockies, on South Lemay Avenue and Trilby Road. The 23-year-old mainline protestant church's founding pastor had just retired, and St. Clair thought the timing was right to introduce a new pastor at a new church event: Beer & Hymns.

The two pastors met more than 70 congregants — more than the number of attendees at their first Sunday morning service — in January at Mulligan's Pub. They enjoyed pints and an evening of spiritual as well as contemporary group singing.

They hope to make a tradition out of it when they start up again by the end of summer.

"We can't deny that for a lot of people their experience with the church has been how the church is separate and absolutely not aligned in any way, shape or form with their real lives," Channels said.

Across the country, St. Clair and Channels say, church attendance is down to once monthly on average and is even less frequent in Colorado, where residents can choose mountains and microbreweries over weekend Mass.

Last month, Pew Research Center released a study on the religious landscape of America. It found that 85 percent of American adults were raised Christian, but nearly a quarter of them no longer identify with the religion.

The Christian share of the U.S. population fell from 78.4 percent in 2007 to 70.6 percent in 2014, while the unaffiliated population (those who don't identify with any religion) grew from 16.1 to 22.8 percent.

In Colorado, those differences are slightly more exaggerated: 64 percent of adults identify as Christian and 29 percent claim no religious affiliation, according to Pew.

In this environment, the question for church leaders like Channels and St. Clair becomes: Do we try to bring people in to church or do we go out to the people?

"I could see how it would be really intimidating to walk in the doors of a church on a Sunday morning, with a whole bunch of people that you don't know, and into a service that you don't know what to expect," St. Clair said.

"And so to do something like Beer & Hymns creates at least a more comfortable entry point. People go to bars, they go to pubs, they kind of know what the environment is there. I feel like I would be more likely to invite a friend to something like that."

Around Northern Colorado, other churches also are recognizing the power of craft beer combined with religious worship. Our Saviour's Lutheran Church holds "Theology Pubs: Beer. God. Conversation." Grace Presbyterian Church members have organized a "Brewminate" weekly book club. Four area Lutheran churches have combined forces for another Beer & Hymns bar event. And Flatirons Community Church in Lafayette offers nine bar and brewery locations for its beer and Bible study "Flatirons on Tap," including one in Longmont.

St. Clair said the move outside of church and into pubs and breweries goes deeper than the simple need to meet the people where they're at: "I feel like it's ancient and it's new. People have been gathering to break bread together long before Jesus shared the last supper with his disciples."

A brief history

Though beer was not explicitly mentioned in the Bible, wine is seeped throughout the passages of the Old and New Testaments.

After breaking bread, Jesus advised his disciples at the last supper to drink from his cup a "fruit of the vine" before singing a hymn and retreating to the Mount of Olives.

Before him, in Genesis, Noah planted a vineyard first upon leaving the ark — he was known for drunkenness — and Joseph confronted his estranged brothers in Egypt over a wine-soaked feast.

The Bible's message surrounding alcohol is mixed, to be sure, warning against the perils of drunkenness.

But in Medieval Europe, Monks began to brew and even sustain themselves on beer.

"Especially during the season of Lent, that would be their sustenance," St. Clair said. "And so they brewed these really nutrient-rich beers, and that's what they would use actually as a spiritual discipline during that time of fasting. They would use beer to sustain them."

By the 19th and 20th centuries in America, temperance and teetotalism arrived, and some Christian sects associated any alcohol with unholiness.

"Our modern beer culture is more of a restoration," said Erik Sartin of his particular brand of Christianity.

Sartin was sitting upon a pew-like bench at the head of a group of six men, ranging in age, all holding a copy of G.K. Chesterton's "The Everlasting Man."

It was their weekly meeting of a Christian-tinted book club, held at The Forge Publick House in Old Town, and accompanied by a pint each of craft beer.

The men had read a few chapters for that week of the very dense early 20th century British philosopher's work. Before that, they had read books ranging from C.S. Lewis titles to "Seven Deadly Sins."

This seven-year-old "Brewminate" group mostly includes members of Grace, a Fort Collins congregation of the Presbyterian Church in America — "ironically the more conservative Presbyterian church," said one member, Joe McHugh.

Some Brewminate members remarked that they were raised in religious homes with extremes related to alcohol — dry households, for example, or alcoholic fathers.

Sartin said he first learned that beer could be reconciled with Christianity when he visited a pastor in Texas, shortly after college.

The pastor asked Sartin if he wanted a beer and proceeded to show him a fridge full of craft varieties.

"Wow, this guy's for real," Sartin thought at the time. And it sort of changed his attitude toward drinking, and toward Christianity.

At Grace and at Heart of the Rockies, alcohol doesn't enter into the church, aside from communion.

St. Clair said she and Channels had considered changing that policy when they implemented monthly food truck rallies — another effort to be more community-focused — at their church. They decided against it because they wanted the church to remain a safe place for families and people in recovery.

But she does think that alcohol included in church-related activities falls in line with the principles of Christianity.

"I think Jesus probably would have had a beer," she said with a laugh.

"Jesus was so countercultural in that way. He did all the things you wouldn't expect him to do as son of God, messiah, savior of the world. And that's what makes Christianity so awesome and so challenging: Jesus ate with people that society said he shouldn't, he healed people that people thought didn't deserve it, he touched people that other people thought were unclean.

"And so, in that sense, as a church, we're called to be counter-cultural, which drinking beer doesn't really sound like, and yet it is, because it's counter to church culture. It's kind of breaking ourselves out of the stained glass mold and being present in the world, which is where God put us."

Oregon Homebrew Festival Results

There were **274** entries judged and **134** registered participants, judges, and stewards.

Best of Show – Beer

Place	Brewer(s)	Entry Name	Style
1st	Randy Scorby	Smoke Screen	22A: Classic Rauchbier
2nd	Tim Thomssen	Drunkel Tim	4B: Munich Dunkel

Best of Show – Cider

Place	Brewer(s)	Entry Name	Style
3rd	Paul Nanian	Grande Valeur	27A: Common Cider

Category 1: Light Lager (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Randy Scorby	What The Helles	1D: Munich Helles
2nd	Paul Nanian	Penguinangriff	1D: Munich Helles
3rd	Michael Basinger	Dort	1A: Lite American Lager

Category 2: Pilsner (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Justin Hyser	Der Panzer	2A: German Pilsner (Pils)
2nd	Tom Litwin	Toms Pils	2A: German Pilsner (Pils)
3rd	Len Currier	Golden Touch	2A: German Pilsner (Pils)

Category 3: European Amber Lager (6 entries)

Place	Brewer(s)	Entry Name	Style
1st	Ted Martinez	Heritage	3A: Vienna Lager
2nd	Justin Hyser	Schmackhaft Oktoberfest	3B: Oktoberfest/Marzen
3rd	Randy Scorby	Festy	3B: Oktoberfest/Marzen

Category 4: Dark Lager (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Tim Thomssen	Drunkel Tim	4B: Munich Dunkel

Place	Brewer(s)	Entry Name	Style
2nd	Randy Scorby	May The Schwarz Be With You	4C: Schwarzbier
3rd	Tim Thomssen	Drunkel Schwarz	4C: Schwarzbier

Category 5: Bock (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Dan Dixon	Nino's Goat	5B: Traditional Bock
2nd	Ted Martinez	Helles Bock	5A: Maibock/Helles Bock
3rd	Kevin Burgess Co-Brewer: Phil Galimba	TumTum Bock	5A: Maibock/Helles Bock

Category 6: Light Hybrid Beer (6 entries)

Place	Brewer(s)	Entry Name	Style
1st	Derrick Risner Co-Brewer: Cecilia Bennett, Avi Shayevitz	A Sunny Rainy Day	6D: American Wheat or Rye Beer
2nd	Mike Forbess Co-Brewer: Zoe Forbess	Zoe's Summer Solstice	6D: American Wheat or Rye Beer

Category 7: Amber Hybrid Beer (2 entries)

Place	Brewer(s)	Entry Name	Style
1st	Paul Nanian	Sundenesser	7C: Dusseldorf Altbier
2nd	Tim Thomssen	Parallel Universe	7A: Northern German Altbier

Category 8: English Pale Ale (7 entries)

Place	Brewer(s)	Entry Name	Style
1st	Derrick Risner Co-Brewer: Cecilia Bennett, Avi Shayevitz	Special Bitter Rainy Day	8C: Extra Special/Strong Bitter (English Pale Ale)
2nd	Kevin Burgess Co-Brewer: Phil Galimba	Post Wedding Stale Pale	8C: Extra Special/Strong Bitter (English Pale Ale)

Place	Brewer(s)	Entry Name	Style
3rd	Justen Parris Co-Brewer: Jason Parris	Bitter Bastard!	8B: Special/Best/Premium Bitter

Category 9: Scottish and Irish Ale (5 entries)

Place	Brewer(s)	Entry Name	Style
1st	Tim Thomssen	Hayseed 70	9B: Scottish Heavy 70/-
2nd	Greg Chase	Revelation Red	9D: Irish Red Ale
3rd	Jeff Muse	Four Pounds	9C: Scottish Export 80/-

Category 10: American Ale (17 entries)

Place	Brewer(s)	Entry Name	Style
1st	Mike Forbess	SJF Ale	10A: American Pale Ale
2nd	Andy Johnson Co-Brewer: Terry Johnson	Bung-Hole Brown	10C: American Brown Ale
3rd	Dirk Baker	Flathead Pale Ale	10A: American Pale Ale

Category 11: English Brown Ale (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Jonathan Kissinger	Easy Drinking	11A: Mild
2nd	Tim Thomssen	Mild Obsession	11A: Mild
3rd	Len Currier	Big Brown	11C: Northern English Brown Ale

Category 12: Porter (10 entries)

Place	Brewer(s)	Entry Name	Style
1st	Jonathan Kissinger	Willie Brown Brown	12A: Brown Porter
2nd	Frank Garrett	Frankie Geez Breakfast Porter	12A: Brown Porter

Place	Brewer(s)	Entry Name	Style
3rd	Thomas McDaniel Co-Brewer: CJ Read	Dark Magic	12B: Robust Porter

Category 13: Stout (23 entries)

Place	Brewer(s)	Entry Name	Style
1st	Armand Schoppy	Irene's Joy	13C: Oatmeal Stout
2nd	Mac Butcher	Sweet Stout O' Mine	13B: Sweet Stout
3rd	Randy Scorby	Alien Stout	13D: Foreign Extra Stout

Category 14: India Pale Ale (IPA) (32 entries)

Place	Brewer(s)	Entry Name	Style
1st	Ryan Holt	Immediate Consumption IPA	14B: American IPA
2nd	Jason Phillips	HopShot	14B: American IPA
3rd	David Hukill	Sly Fox IPA	14B: American IPA

Category 15: German Wheat and Rye Beer (11 entries)

Place	Brewer(s)	Entry Name	Style
1st	Mac Butcher	Hefeliscious	15A: Weizen/Weissbier
2nd	Jeff Beidler Co-Brewer: Tom Jones	Beasty Bock	15C: Weizenbock
3rd	Mike Forbess	10 Foot Bunch	15A: Weizen/Weissbier

Category 16: Belgian and French Ale (23 entries)

Place	Brewer(s)	Entry Name	Style
1st	Justin Bradley	La Ferme Saison	16C: Saison
2nd	Tim Thomssen	Frat House Framboise	16E: Belgian Specialty Ale

Place	Brewer(s)	Entry Name	Style
3rd	Matt Cowart	Double Rye Saison	16E: Belgian Specialty Ale

Category 17: Sour Ale (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Armand Schoppa	It Was Better Once....	17B: Flanders Red Ale
2nd	Ron Hall	Thorton Kriek	17F: Fruit Lambic
3rd	Tim Thomssen	Springview Peach Lambic	17F: Fruit Lambic

Category 18: Belgian Strong Ale (10 entries)

Place	Brewer(s)	Entry Name	Style
1st	Charles Macaluso	Siberian Express	18E: Belgian Dark Strong Ale
2nd	Jason Barker	Oregon Belgian Golden Strong	18D: Belgian Golden Strong Ale
3rd	Charles Macaluso	Shadowbox	18B: Belgian Dubbel

Category 19: Strong Ale (7 entries)

Place	Brewer(s)	Entry Name	Style
1st	Dan Dixon	Santa's Sack	19A: Old Ale
2nd	Matt Cowart	Fervent	19B: English Barleywine
3rd	Charles Macaluso	Broken Bolt	19C: American Barleywine

Category 20: Fruit Beer (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Tristan Bradford	Mandarin Wheat	20A: Fruit Beer
2nd	Charles Macaluso	Raspbeard	20A: Fruit Beer

Place	Brewer(s)	Entry Name	Style
3rd	Jon Larson	Kumquat Lemongrass Belgian Wit	20A: Fruit Beer

Category 21: Spice/Herb/Vegetable Beer (16 entries)

Place	Brewer(s)	Entry Name	Style
1st	Patrick Gorman	Tiny Bubbles	21A: Spice, Herb, or Vegetable Beer
2nd	Bryan Blair	Tiny Dragon	21A: Spice, Herb, or Vegetable Beer
3rd	David Hukill	Down With The Swirl	21A: Spice, Herb, or Vegetable Beer

Category 22: Smoke-Flavored and Wood-Aged Beer (14 entries)

Place	Brewer(s)	Entry Name	Style
1st	Randy Scorby	Smoke Screen	22A: Classic Rauchbier
2nd	Charles Macaluso	BB Kaos	22C: Wood-Aged Beer
3rd	Barry Cooper	Whisky Barrel Aged Strong Vanilla Porter	22C: Wood-Aged Beer

Category 23: Specialty Beer (9 entries)

Place	Brewer(s)	Entry Name	Style
1st	Armand Schoppy	Nite Hike	23A: Specialty Beer
2nd	Jim Thompson	Surfer Rosa	23A: Specialty Beer
3rd	Alex Spinks Co-Brewer: Laura Kirkland, MAX	DBAFC	23A: Specialty Beer

Category 24: Traditional Mead (3 entries)

Place	Brewer(s)	Entry Name	Style
1st	Dave Hamilton	Meadowfoam I	24B: Semi-Sweet Mead

Place	Brewer(s)	Entry Name	Style
2nd	Dave Hamilton	Carrot Madras Fireweed I	24C: Sweet Mead

Category 25: Melomel (Fruit Mead) (2 entries)

Place	Brewer(s)	Entry Name	Style
1st	Cole Provence	Red Hills	25C: Other Fruit Melomel
2nd	Dustin Jacoby	Zeus Creeks Pymment	25B: Pymment

Category 26: Other Mead (2 entries)

Place	Brewer(s)	Entry Name	Style
1st	Jonathan Fryer	Pepe Le Miel	26A: Metheglin
3rd	Bryce Crawford	Organic Spiced Mead	26A: Metheglin

Category 27: Standard Cider and Perry (8 entries)

Place	Brewer(s)	Entry Name	Style
1st	Paul Nanian	Grande Valeur	27A: Common Cider
2nd	Paul Nanian	Perrific	27D: Common Perry
3rd	Bryce Crawford	English Dry Cider	27B: English Cider

Category 28: Specialty Cider and Perry (5 entries)

Place	Brewer(s)	Entry Name	Style
1st	David Swisher	Chubby's Apple Wine	28C: Applewine
2nd	Alex Brehm Co-Brewer: Caitlin Brehm	Rubus City Cider	28B: Fruit Cider
3rd	Stephen Fields	Hopped Cider	28D: Other Specialty Cider or Perry