

SCHOONER

Homebrew Championship
2009

SHIP TO LOCATION:
Minuteman Press of Racine
C/O Kevin Flynn
910 West Blvd., Racine, WI 53405

Accepting Entries
Aug. 17th to Sept. 8th, 2009

DROP OFF LOCATIONS:
SEE WEB SITE:
theschooner.org
* To be eligible for the "Grand Prize" (Rock Bottom Brews your recipe) you must be able to provide us with a complete recipe of your entry.

Brewers Name _____
Additional Brewers _____
Address _____
City _____ State _____ Zip _____ Phone _____
Email _____ Brew Club _____

Verify email: _____
Please enclose payment of \$5 per entry
Payable to:
SCHOONER

email entry questions to:
kevin@theschooner.org

29. Asian Jiu

Junmai Sake - All-rice sake styles. This includes the following sub-categories:

- A: Junmai Nigorizake - Milky white "unfiltered" sake, usually somewhat sweeter and much fuller-bodied than clear sake.
- B: Junmai Nama Sake - Unpasteurized sake, decanted from the settled ori but otherwise unfiltered so it's still pretty hazy. Must be kept refrigerated and is highly perishable.
- C: Junmai Ginjo Sake - Sake made using rice polished to 50-60% (probably purchased from F.H. Steinbart Co, as that is the only source I know of). Diluted and undiluted (genshu) versions of ginjo sake are acceptable.
- D: Junmai Sake - Sake made using rice polished to 70-90%, which means table rice for most homebrewers. Diluted and undiluted (genshu) versions are acceptable.

30. Honjozo Sake

Sake with a small amount of distilled spirits added, usually with the aim of extracting more flavor from the kasu and boosting the alcohol content, thereby allowing the brewer to use less rice to begin with. This includes the following sub-categories:

- A: Honjozo Nigorizake - Milky white "unfiltered" sake, usually somewhat sweeter and much fuller-bodied than clear sake.
- B: Honjozo Ginjo Sake - Sake made using rice polished to 50-60% (probably purchased from F.H. Steinbart Co, as that is the only source I know of). Diluted and undiluted (genshu) versions of ginjo sake are acceptable.
- C: Honjozo Sake - Sake made using rice polished to 70-90%, which means table rice for most homebrewers. Diluted and undiluted (genshu) versions are acceptable.

31A. **Specialty Sake** - Sake variants like akaisake, fruit or herb infused sake, and all others that do not fit into the above categories would be judged here.

32. **Chinese Huangjiu** - Chinese jiu styles are distinguished from Japanese styles by their lack of koji and their almost syrupy sweetness (due to using high-amylopectin "glutinous" rice). This category encompasses the following sub-categories:

- A: Mijiu - Plain huangjiu, which is sweet and generally clear, though cloudy variants are not unheard of.
- B: Huadiao Jiu - Huangjiu that is made using ang-kak ("red yeast rice," or red koji) in addition to the usual yeast balls used to convert and ferment the rice, giving huadiao jiu an obvious red color. Wheat is also often added to supplement the rice and alter the finished flavor of the jiu, and the finished product is very often aged for a long time before consumption. This style is also often called "Shaoxing wine."
- C: Fujian Jiu - This is a style of huangjiu that is unique in two ways. First, there is the long list of expensive Chinese medicinal herbs that are added, making this a Chinese traditional medicine product. Second, the base liquid in this jiu is not water; it's more jiu. This can be considered the "specialty" category for huangjiu.

33. **Korean Ju** - Korean varieties of jiu are set apart by their use of nu-ruk, a wheat-based source of amylase and yeast that is used to ferment them. The following sub-categories fit here:

- A: Cheongju - Clear jiu with a dry finish. Very similar to Japanese sake.
- B: Makgeolli - A very sweet, milky off-white, and usually slightly sour jiu.
- C: Yakju - Cheongjiu that has had medicinal herbs added to it. This could be considered the "specialty" category for Korean ju

BOTTLE ID TAG

Brewers Name: _____

Beer Name: _____

Entry # Style # Sub Cat.

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*Please print an additional copy of this form if more Entries or Bottle Tags are needed.