

# The Great Ontario-Hopped Craft Beer Competition (2020)

## About the Competition

The competition is growing! Stay tuned for exciting new changes!

The competition brings Ontario hop growers and the Ontario brewing industry together to:

- Encourage commerce and collaboration between Hop growers and Brewers,
- Introduce new brewers to Ontario's hop-growing community,
- Promote the use of Ontario-grown hops.



**NEW NAME!**

**NEW LOGO!**

**STAY TUNED!**

## Who is Eligible?

The competition is intended for commercial breweries located in Ontario, students in their graduating year of accredited Ontario Brewmaster courses and commercial Ontario hop growers. To qualify, the Brewer must represent a brewery that sells the beer it produces, either on-premises or through a distributor <or> be enrolled in their graduating year of an accredited Ontario Brewmaster course.

The hop grower must have more than 400 hop plants or ½ acre in production with the intent to sell for use in commercially available beer. Brewers may only submit one entry, teamed with no more than two hop growers. Hop growers may not be part of more than two entries. All hops used in the entry must be grown in Ontario, and samples included with the beer submission (see below).

Entry into the competition is \$25.00 CDN plus tax to be paid upon registration.

## Number of Entries

The competition accepts a maximum of 18 beer entries. Registrations will be accepted on a first come, first served basis in the form of a completed registration form, including payment, received before the deadline.

## Beer Style

Judges will adopt the guidelines of the American Homebrewers Association (AHA) Beer Judge Certification Program (BJCP). Entrants may submit variants on this year's style: **(22A) Imperial (aka Double) IPA**, but they will be judged on the following BJCP description:

**Overall Impression:** A strong, full-flavoured American ale that challenges and rewards the palate with full malty and hoppy flavours and substantial bitterness. The flavours are bold but complementary, and are stronger and richer than average strength pale and amber American ales.

**Aroma:** Medium to high hop aroma, most often presenting citrusy or resinous notes although characteristics associated with other American or New World varieties may be found (tropical, stone fruit, melon, etc.). Moderate to bold maltiness supports hop profile, with medium to dark caramel a common presence, bready or toasty possible and background notes of light roast and/or chocolate noticeable in some examples. Generally exhibits clean to moderately fruity ester profile. Moderate alcohol aromatics may be noticeable, but should not be hot, harsh, or solventy.

**Appearance:** Medium amber to deep copper or light brown. Moderate-low to medium-sized off-white to light tan head; may have low head retention. Good clarity. Alcohol level and viscosity may present “legs” when glass is swirled.

**Flavour:** Medium to high dextrinous malt with a full range of caramel, toffee, dark fruit flavours. Low to medium toasty, bready, or Maillard-rich malty flavours are optional, and can add complexity. Medium-high to high hop bitterness. The malt gives a medium to high sweet impression on the palate, although the finish may be slightly sweet to somewhat dry. Moderate to high hop flavour. Low to moderate fruity esters. The hop flavours are similar to the aroma (citrusy, resinous, tropical, stone fruit, melon, etc.). Alcohol presence may be noticeable, but sharp or solventy alcohol flavours are undesirable. Roasted malt flavours are allowable but should be a background note; burnt malt flavours are inappropriate. While strongly malty on the palate, the finish should seem bitter to bittersweet. Should not be syrupy and under-attenuated. The aftertaste typically has malt, hops, and alcohol noticeable.

**Mouthfeel:** Medium to full body. An alcohol warmth may be present, but not be excessively hot. Any astringency present should be attributable to bold hop bitterness and should not be objectionable on the palate. Medium-low to medium carbonation.

**Comments:** A fairly broad style that can describe beers labeled in various ways, including modern Double/Imperial Red/Amber Ales and other strong, malty-but-hoppy beers that aren't quite in the Barleywine class. Diverse enough to include what may be viewed as a strong American Amber Ale with room for more interpretations of other “Imperial” versions of lower gravity American Ale styles. Many “East Coast” type IPAs might fit better in this category if they have considerable crystal malt or otherwise more of a malty-sweet finish.

**Vital Statistics:** OG: 1.062-1.090    IBU: 50-100    FG: 1.014-1.024    SRM: 7-19    ABV: 6.3-10%

### Containers

Entries must be in six containers (i.e. cans or bottles). Containers may be of any size or colour as long as they DO NOT identify the entrant (e.g. no unique raised lettering, bottle design, graphics or colour). Crowns are preferred over swing-tops and can be any colour as long as they do not identify the entrant. Each container must be affixed with a competition entry label. Failure to meet these requirements will result in disqualification without notification. Entries will not be returned.

### The Hops (for Hop Rub Display)

Entries must include at least 28 grams (one ounce) of each Ontario hop variety used in the beer. They will be used in the *Hop Rub Display* for the audience of the competition. Hops must be dried, preferably whole flower, and the variety of hop clearly indicated. They will be properly stored to be as fresh as possible for the competition.

### Registration Package

Once a team has submitted a registration form and paid the registration fee an acknowledgement from the organizers will follow. A *Registration Package* will then be shipped to the team lead, which will include:

- Tags and rubber bands to be affixed to each of the six containers.
- Baggies for hops samples. The hop grower's commercial packaging is acceptable.

### Delivering Bottles and Hops

It is the entrant's responsibility to adequately pack the entry for delivery. *Intoxicating beverages cannot be mailed through Canada Post.* Carefully pack your entries in a sturdy box, line the inside of your package with a plastic trash bag to reduce condensation and catch any leakage, and partition and pack each bottle with adequate packaging material. Use bubble wrap or newspaper (no Styrofoam). Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacements.

Hops can be sent earlier to preserve their quality or can be included with the bottles. The competition will not be held responsible for missing entries. If you do not receive confirmation that your entry has been received, contact us immediately ([admin@onhops.ca](mailto:admin@onhops.ca)).

### Where to Ship or Drop-off Entries

All entries (beer and hops) can be shipped to Simcoe to be held for the competition:

OMAFRA  
c/o "The Competition" (Use the new name when we announce it)  
1283 Blueline Road  
Simcoe, Ontario  
N3Y 4K3

Alternately, entries can be dropped off at the competition kiosk at the Scotiabank Convention Centre on Tuesday, February 18<sup>th</sup>, between the hours of 10:00 and 15:00. The kiosk will be clearly marked and located in the Receiving Hall outside the tradeshow floor. DO NOT leave your entry with anyone at the Scotia Bank Convention Centre except a member of the competition team.

Scotiabank Convention Centre  
6815 Stanley Avenue  
Niagara Falls, Ontario

If either beer or hops are not received by competition staff by the 15:00 cut off, the entire entry will not be eligible for the competition. There will be no exceptions for any reason.

### Critical Dates

**Registration:** Organizers must receive completed entry form and registration fee by 16:00, Thursday, October 31<sup>st</sup>, 2019. Registration will close once 18 entrants have been accepted.

**Hops delivery:** Hop growers must email the competition ([admin@onhops.ca](mailto:admin@onhops.ca)) to confirm hops have been delivered to the brewer. Brewer must email the competition organizers to confirm hops have been received.

**Shipped entries accepted (Simcoe):** By 16:00, Thursday, February 13<sup>th</sup>, 2020.

**Drop-off entries accepted (Niagara Falls):** 10:00-15:00, Tuesday, February 18<sup>th</sup>, 2020.

**Judging:** Wednesday, February 19<sup>th</sup>, 2020 at 14:00.

### Awards

**1st place:** The *Bottomless Cup Trophy* will be held by the winning entrant for one year, returned for next year's competition.

**1st, 2nd and 3rd Place:** Permanent plaques will be awarded for each hop grower and brewery on the winning teams.

**Honorable Mention:** At the discretion of the judges, plaques for each hop grower and brewery.

**For more information please contact:** [admin@onhops.ca](mailto:admin@onhops.ca) or visit [www.onhops.ca](http://www.onhops.ca)



*The organizers reserve the right to make minor changes to the official rules without notice.*