Beer Awards 2019

Competition Schedule and Entry Process
$10,000 EDUCATION BURSARY

Thanks to the Beer Awards Bursary Supporter, Seqwater, 15 South East Queensland breweries will have the chance to claim a coveted $10,000 education bursary. Breweries in the all new Feature Category will go head to head in a bid to create a top tasting craft beer utilising desalinated water.

The funds can be used for travel, training and education, aimed at furthering the brewer’s knowledge and to further advance the Australian beer industry.

Interested breweries must submit their expression of interest online through our online entry system https://entries.rqfws.com.au/Account/ExhibitorLogin.

For more information on the Feature Category and brewery eligibility, please refer to page 5.

The Royal National Agricultural and Industrial Association of Queensland (RNA) thanks the following supporters for their involvement.

DESALINATED WATER FEATURE CATEGORY SUPPORTER

seqwater
WATER FOR LIFE

TROPHY SPONSORS

CRYER MALT

Barrett Burston

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SUPPORTERS

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THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND

ABN: 41 417 513 726

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Albion, QLD 4010 rna.org.au rqfws.org.au
CELEBRATING THE BEST OF THE BEST

THE ROYAL BEER AWARDS CHAMPIONS THE BEST OF AUSTRALIAN BREWING.

Organised by the Royal National Agricultural and Industrial Association of Queensland (RNA) as part of its Food & Wine competitions, the Beer Awards are an invaluable platform to showcase excellence in Australian brewing.

The Beer Awards are judged by a respected panel of Australian beer judges dedicated to providing entering breweries with a high quality competition, meaningful feedback and honest results.

The competition is open for entry to Australian brewing companies.

THANK YOU

The RNA would like to thank the members of the Beer Advisory Committee for the development and evolution of the Awards:

Chris Sheehan – Head Brewer – Craft Beer, Lion Co
Lee McAlister-Smiley – Head Brewer, White Lies Brewing
Matt Kirkegaard – BeerMatt and Brews News
Scott Hargrave – Head Brewer, Balter Brewing Company
Anthony Clem – Head Brewer, Hemingway’s Brewery
<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entries Open</td>
<td>Monday 10 December 2018</td>
</tr>
<tr>
<td>Entries Close – Feature Category</td>
<td>Wednesday 19 December 2018</td>
</tr>
<tr>
<td>Feature Category Breweries Announced</td>
<td>Friday 21 December 2018</td>
</tr>
<tr>
<td>Entries Close</td>
<td>Friday 8 February 2019</td>
</tr>
<tr>
<td>Labels Sent to Entering Breweries</td>
<td>Wednesday 13 February 2019</td>
</tr>
<tr>
<td>Delivery of Entries</td>
<td>Wednesday 13 March 2019</td>
</tr>
<tr>
<td>Competition Judging</td>
<td>Monday 11 March 2019</td>
</tr>
<tr>
<td>Presentation Night</td>
<td>Wednesday 13 March 2019</td>
</tr>
</tbody>
</table>
ELIGIBILITY

BREWERY ELIGIBILITY

AUSTRALIAN BREWERIES

Australian brewing companies that are producing beer for commercial sale are eligible to participate.

ELIGIBILITY COMPLIANCE

Breweries-in-planning and/or those not in commercial operation as of the 8th February 2019 are not eligible to participate.

BEER ENTRY ELIGIBILITY

A maximum of 500 entries will be accepted into the competition in 2019. If this threshold is reached, entries will close regardless of the entry close date.

A brewing company may enter unlimited beers into the competition.

No single beer may be entered in more than one style. Packaged and draught versions of the same beer must be entered into the same style.

Collaboration beers may only be entered by one party, which must be the party that has the greatest ownership (financial interest) of the beer. If financial interest is equally shared, the beer must be entered by the brewery where the beer was produced as long as they have equal ownership.

Many styles require additional information in order to assist the proper judging of entries.

The additional information provided is subject to editing by the Competition Coordinator to ensure the additional information provided does not identify the beer being judged.

If a brewing company or beer entry does not meet the eligibility requirements above as of the 8th February 2019 and has registered for the Beer Awards, the brewing company and/or beer entry is subject to disqualification without further notice and no refund of fees will be issued.

The RNA retains sole discretion to determine eligibility for competition at the Beer Awards.

FEATURE CATEGORY ELIGIBILITY

The Feature Category is open to a total of 15 breweries located in South East Queensland. Places are limited and successful breweries are based on time of entry and geographical location. All breweries interested in entering the Feature Category must fill out the online Expression of Interest form through our online entry system. For more information on entry, please go to page 6.

Successful breweries may enter unlimited beers into the Feature Category.

Successful breweries must be able to accept 2,000L of desalinated water in early to mid-January 2019. Desalinated water will be provided in 2x 1,000L intermediate bulk containers (IBCs).

Exhibits entered into the Feature Category are eligible for the Champion Category Beer awards and any other subsequent awards.

The brewery who is awarded Champion Beer Utilising Desalinated Water will be required to complete an acquittal process for the $10,000 education bursary.

JUDGING PROCESS

JUDGE SELECTION

Judges for the competition are selected from the Australian brewing industry and include brewers, sensory experts, suppliers, consultants and writers. Judges are selected on the basis of their sensory ability, industry and peer recognition, knowledge of beer styles and the brewing process, and their judging demeanour.

Judges perform several important roles at the Beer Awards. They determine winning beer entries that meet stringent award criteria. They are also expected to provide concise, accurate written feedback to entering breweries regarding their entries, describing positive attributes as well as defects noted during the competition.

JUDGING PROCESS

Each entry is judged at a table of judges consisting of not less than four judges, plus an Associate Judge. The judge table is led by an experienced Panel Chair. The Panel Chair protects the integrity of the competition, facilitates table discussion and ensures the judging runs smoothly.

Judges very rarely evaluate more than 30 beers in any one three-hour session and never evaluate their own product in which they have a concern.

Judging is blind, with no brand knowledge of any kind provided to judges.

Each beer is judged individually on sensory merits and adherence to the competition style guidelines contained with the Brewers Association Beer Style Guidelines 2018.

Individually judges fill out on-line judging forms for each beer during the first round only. Once all beers have been judged, each beer is discussed as a group and determined to be Gold, Silver, Bronze or no medal. Comments for each beer and are sent to the entering brewing company after the competition.

GOLD

An outstanding beer displaying the correct appearance, aroma, flavour and balance according to style with a high level of technical merit; a world-class example.

SILVER

An excellent beer maintaining close adherence of appearance, aroma, flavour, balance appropriate to style; an excellent example.

BRONZE

A very good beer that has minor deviations from style parameters and/or appearance, aroma, flavour, balance appropriate to style; a fine example.
A champion trophy is presented to the best single beer in each of the following categories:

1. Pale Ale
2. Amber Dark Ale
3. Porter Stout
4. Hybrid Beer
5. Lager
6. India Pale Ale
7. European-style Ale
8. Session Beer
9. Strong Beer
10. Mixed Culture Beer

Champion category beers are determined through a second round process, where all Gold medal Australian entries of a particular category (eg. Pale Ale) are rejudged against one another to determine the Champion Beer of that Category.

A champion trophy is presented to the overall Grand Champion Beer.

The Grand Champion Beer is determined through a third round process. All Champion category beers are re-tasted by a selected judging panel. The entries are judged against each other to determine the Grand Champion Beer for 2019.

A champion trophy is presented to the overall Champion Beer Utilising Desalinated Water that has indicated that it has been brewed utilising desalinated water.

The Champion Beer Utilising Desalinated Water is determined through a second round process. A select judging panel is re-convened to re-judge all eligible Gold medal entries beers against each other to determine the Champion Beer Utilising Desalinated Water for 2019.

Two (2) champion trophies will be presented to the highest scoring:

- Brewery
- Queensland Brewery - Supported by Cryer Malt

To be eligible for a Champion Brewery Trophy, a brewery must enter at least five (5) beers and one of those beer must achieve a Gold medal.

For the Champion Queensland Brewery, the brewery must also have their head office located in Queensland.

Points are awarded per medal to determine the two (2) Champions. Points allocation is as follows:

<table>
<thead>
<tr>
<th>CHAMPION CATEGORY: 3 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ie. Champion Pale Ale)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GOLD:</th>
<th>3 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>SILVER:</td>
<td>2 points</td>
</tr>
<tr>
<td>BRONZE:</td>
<td>1 point</td>
</tr>
</tbody>
</table>

Scores are calculated from the top five entries submitted.

In the event of a tie for a Champion Brewery Trophy, the following tie-breaker rules will be utilised to determine a winner:

1. Highest number of Gold-medals awarded in top 5 entries submitted.

   For example, if Brewery A wins four gold medals and one silver (14 points) and Brewery B wins 2 golds, 2 silvers and a bronze, as well as Champion Pale Ale (14 points). Brewery A wins Champion Brewery as a result of having been awarded 4 golds versus Brewery B’s 2 golds.

2. Total number of Gold-medal winning beers divided by total number of beers entered by the brewery.

   For example, Brewery A and Brewery B each win 4 gold and 1 silver medal. In total, Brewery A entered 15 beers and won 4 golds and Brewery B entered 20 beers and won 4 golds. Brewery A wins Champion Brewery by virtue of having a higher percentage of gold-medal winning beer from number of beers entered.

3. Total number of medal-winning beers divided by total number of entries entered by the brewery.

   For example, Brewery A and Brewery B each win 3 gold medals and 2 silvers. In total, Brewery A entered 15 beers and won 12 medals, and Brewery B entered 10 beers and won 6 medals. Brewery A wins Champion Brewery by virtue of having a higher percentage of medal-winning beers from the total number of beers entered.

To enter the 2019 Beer Awards:

1. Read through the 2019 Beer Awards Entry Process & Style Guidelines and identify the best style to enter beers under.

2. Complete the online competition entry form at https://entries.rqfws.com.au/Account/ExhibitorLogin

To enter the 2019 Beer Awards Feature Category:

1. Read through information and eligibility requirements on page 5

2. Complete the online Expression of Interest form at https://entries.rqfws.com.au/Account/ExhibitorLogin

To celebrate our relaunch of the Beer Awards, the RNA is pleased to offer all exhibitors a discount of 40% per entry (normal entry fee is $100 excluding GST).

Online $60 (excluding GST) per entry per class
ENTRY REQUIREMENTS

PACKAGED

A minimum amount of packaged beer required for competition judging is as follows:

<table>
<thead>
<tr>
<th>PACK SIZE</th>
<th>NO. REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td>&lt; 375 mls</td>
<td>12 bottles/cans</td>
</tr>
<tr>
<td>500 mls</td>
<td>10 bottles/cans</td>
</tr>
<tr>
<td>675 mls</td>
<td>8 bottles/cans</td>
</tr>
<tr>
<td>750 mls</td>
<td>6 bottles/cans</td>
</tr>
</tbody>
</table>

Each entry must be packed in its own carton. Do not pack more than one entry in the same carton.

DRAUGHT

Each draught entry is to consist of not less than ten (10) litres. Kegs must be fitted with an A or D couplers. Draught entries not in Type D or Type A kegs will not be judged.

Draught entries submitted must be the property of the entering brewing company or of a keg rental provider used under agreement. Kegs are required to be brewery branded and clearly labeled with its contents and ownership. Kegs submitted without the above requirements being met will be withdrawn and disqualified from the competition.

Kegs not returned or collected within 60 days of the completion of competition will be disposed of.

Cornelius kegs and other home-brew type containers are not be accepted.

LABEL REQUIREMENTS

After entries close, entering breweries are emailed labels to be attached to beer entries. Labels must be attached to each bottle/can or keg of the beer entry prior to dispatch.

Labels include the following information:

- Entry no.
- Brewery Name
- Entry Name
- Category ID
- Style ID
- Packaging type (i.e. Bottles/Cans/Keg)

Entries not bearing the competition label will not be judged.

DELIVERY OF ENTRIES

Detailed shipping information will be sent to participating breweries once the registration process is complete.

Competition entries to the Beer Awards must be received between 6 March - 8th March 2019.

DELIVERY ADDRESS:

Royal International Convention Centre – Loading Dock
Royal Queensland Beer Awards
600 Gregory Terrace
BOWEN HILLS QLD 4006

POST-EVENT PUBLICITY AND USE OF AWARDS MATERIALS

- The RNA encourages award-winning breweries to promote their winning entries and trophies.
- To preserve the integrity of the competition, only official Awards graphics and logos are permitted for use in publicity and marketing materials.
- Publicity material and use of the Awards logo must include:
  - Category in which Award was received
  - Type of Award received (i.e. Gold, Silver, Bronze, Champion)
  - Year the Award was received
  - The name of the beer and brewery exactly as it was entered into the competition

Usage of these logos must be pre-approved by the RNA. Requests for approval can be submitted to Stephanie Yoon – Competition and Events Coordinator, RNA at syoon@rna.org.au

TERMS AND CONDITIONS OF ENTRY

1. Entry forms must be submitted by 8 February 2019.

Entry forms received after the 8 February 2019 will not be considered.

2. All beer entered must have with the correct labeling information attached as provided by RNA.

3. Each entry must consist of the minimum amount as outlined in ENTRY REQUIREMENTS.

4. All beer received for judging will be kept by organisers and may be used at their discretion at a later time.

5. The RNA may at their discretion:
   - After the closing date for the awards,
   - Rule that an entry may not compete or is ineligible to compete,
   - Rule that a brewing company may not or is ineligible to compete; or
   - After the date, time or place on or at which the awards are scheduled to take place.

6. All decisions of the Event Organiser, Competition Manager and Judges on competition matters are binding and final.
FEATURE CATEGORY
UTILISING DESALINATED WATER

Class A - PALE ALE UTILISING DESALINATED WATER
Exhibitors who compete in Class A may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Pale Ale awards.

Class B - AMBER DARK-ALE UTILISING DESALINATED WATER
Exhibitors who compete in Class B may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Amber Dark-Ale awards.

Class C - PORTER-STOUT UTILISING DESALINATED WATER
Exhibitors who compete in Class C may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Porter-Stout awards.

Class D - HYBRID BEER UTILISING DESALINATED WATER
Exhibitors who compete in Class D may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Hybrid Beer awards.

Class E - LAGER UTILISING DESALINATED WATER
Exhibitors who compete in Class E may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Lager awards.

Class F - IPA (INDIA PALE ALE) UTILISING DESALINATED WATER
Exhibitors who compete in Class F may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion India Pale Ale awards.

Class G - EUROPEAN-STYLE ALE UTILISING DESALINATED WATER
Exhibitors who compete in Class G may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion European-Style Ale awards.

Class H - SESSION BEER UTILISING DESALINATED WATER
Exhibitors who compete in Class H may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Session Beer awards.

Class I - STRONG BEER UTILISING DESALINATED WATER
Exhibitors who compete in Class I may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Strong Beer awards.

Class J - MIXED CULTURE BEER UTILISING DESALINATED WATER
Exhibitors who compete in Class J may be eligible to compete towards the Champion Beer Utilising Desalinated Water and the Champion Mixed Culture Beer awards.

SUPPORTED BY SEQWATER
BEER AWARDS

PALE ALE
Supported by Barrett Burston Malting

Exhibitors who compete in Classes 1.A to 1.O may be eligible to compete towards the Champion Pale Ale award.

Class 1.A Special Bitter or Best Bitter
Class 1.B Extra Special Bitter
Class 1.C Scottish-Style Export Ale
Class 1.D Scottish-Style Light Ale
Class 1.E English-Style Summer Ale
Class 1.F Classic English-Style Pale Ale
Class 1.G Golden or Blonde Ale
Class 1.H American-Style Pale Ale
Class 1.I German-Style Koelsch
Class 1.J Classic Australian-Style Pale Ale
Class 1.K Australian-Style Pale Ale
Class 1.L International-Style Pale Ale
Class 1.M Juicy or Hazy Pale Ale
Class 1.N Light American Wheat Beer without Yeast
Class 1.O Light American Wheat Beer with Yeast

AMBER DARK-ALE
Exhibitors who compete in Classes 2.A to 2.I may be eligible to compete towards the Champion Amber-Dark Ale award.

Class 2.A English-Style Brown Ale
Class 2.B American-Style Amber/Red Ale
Class 2.C American-Style Brown Ale
Class 2.D American-Style Black Ale
Class 2.E German-Style Altbiere
Class 2.F Irish-Style Red Ale
Class 2.G Dark American Wheat Beer with Yeast
Class 2.H Dark American Wheat Beer without Yeast
Class 2.I Scottish-Style Heavy Ale

PORTER-STOUT
Exhibitors who compete in Classes 3.A to 3.H may be eligible to compete towards the Champion Porter-Stout award.

Class 3.A Brown Porter
Class 3.B Robust Porter
Class 3.C Sweet Stout or Cream Stout
Class 3.D Oatmeal Stout
Class 3.E Classic Irish-Style Dry Stout
Class 3.F Export-Style Stout
Class 3.G American-Style Stout
Class 3.H Smoke Porter

HYBRID BEER
Exhibitors who compete in Classes 4.A to 4.NN may be eligible to compete towards the Champion Hybrid Beer award.

Class 4.A Pale American-Belgo Style Ale
Class 4.B Dark American-Belgo Style Ale
Class 4.C Kellerbier or Zwickelbier Ale
Class 4.D Grodziskie
Class 4.E Adambier
Class 4.F Dutch-Style Kuit, Kuyt or Koyt
Class 4.G American-Style Fruit Beer
Class 4.H Fruit Wheat Beer
Class 4.I Field Beer
Class 4.J Pumpkin Spice Beer
Class 4.K Pumpkin/Squash Beer
Class 4.L Chocolate or Cocoa Beer
Class 4.M Coffee Beer
Class 4.N Herb and Spice Beer
Class 4.O Chili Pepper Beer
Class 4.P Specialty Beer
Class 4.Q Specialty Honey Beer
Class 4.R Rye Beer
Class 4.S German-Style Rye Ale
Class 4.T Ginjo Beer or Sake-Yeast Beer
Class 4.U Fresh Hop Beer
Class 4.V Wood and Barrel-Aged Beer
Class 4.W Wood and Barrel-Aged Pale to Amber Beer

COMPETITION SCHEDULE AND ENTRY PROCESS
| Class 4.X | Wood and Barrel-Aged Dark Beer |
| Class 4.Y | Aged Beer |
| Class 4.Z | Experimental Beer |
| Class 4.AA | Historical Beer |
| Class 4.BB | Smoke Beer |
| Class 4.CC | Gluten-Free Beer |
| Class 4.DD | Non-Alcoholic Malt Beverage |
| Class 4.EE | American-Style Cream Ale |
| Class 4.FF | California Common Beer |
| Class 4.GG | Breslau-Style Pale Schops |
| Class 4.HH | Breslau-Style Dark Schops |
| Class 4.II | Finnish-Style Sahti |
| Class 4.JJ | Swedish-Style Gotlandsdrick |
| Class 4.KK | Bamberg-Style Bock Rauchbier |
| Class 4.LL | Bamberg-Style Helles Rauchbier |
| Class 4.MM | Bamberg-Style Maerzen Rauchbier |
| Class 4.NN | Bamberg-Style Weiss Rauchbier |

**LAGER**

Exhibitors who compete in Classes 5.A to 5.Z may be eligible to compete towards the Champion Lager award.

| Class 5.R | International-Style Pilsner |
| Class 5.S | Vienna-Style Lager |
| Class 5.T | European-Style Dark Lager |
| Class 5.U | Munich-Style Dunkel |
| Class 5.V | German-Style Schwarzbrau |
| Class 5.W | American-Style Amber Lager |
| Class 5.X | American-Style Dark Lager |
| Class 5.Y | Contemporary American-Style Pilsner |
| Class 5.Z | New World Lager |

**IPA (INDIA PALE ALE)**

Supported by FDB Commercial Interiors

Exhibitors who compete in Classes 6.A to 6.E may be eligible to compete towards the Champion India Pale Ale award.

| Class 6.A | English-Style India Pale Ale |
| Class 6.B | American-Style India Pale Ale |
| Class 6.C | Juicy or Hazy India Pale Ale |
| Class 6.D | India Red Ale |
| Class 6.E | India Black Ale |

**EUROPEAN-STYLE ALE**

Exhibitors who compete in Classes 7.A to 7.S may be eligible to compete towards the Champion European-Style Ale award.

| Class 7.A | Belgian-Style Blonde Ale |
| Class 7.B | Belgian-Style Pale Ale |
| Class 7.C | Belgian-Style Fruit Beer |
| Class 7.D | Belgian-Style Table Beer |
| Class 7.E | Belgian-Style Wittbier |
| Class 7.F | Belgian-Style Pale Strong Ale |
| Class 7.G | Belgian-Style Dark Strong Ale |
| Class 7.H | Belgian-Style Dubbel |
| Class 7.I | Belgian-Style Tripel |
| Class 7.J | Belgian-Style Quadrupel |
| Class 7.K | Other Belgian-Style Ale |
| Class 7.L | French-Style Biere De Garde |
| Class 7.M | Classic French & Belgian-Style Saison |
| Class 7.N | Specialty Saison |
| Class 7.O | German-Style Leichtes Weizen |
| Class 7.P | South German-Style Hefeweizen |
| Class 7.Q | South German-Style Kristal Weizen |
Class 7.R  South German-Style Bernsteinfarbenes Weizen
Class 7.S  South German-Style Dunkel Weizen

SESSION BEER

Exhibitors who compete in Classes 8.A to 8.E may be eligible to compete towards the Champion Session Beer award.

Class 8.A  Ordinary Bitter
Class 8.B  English-Style Pale Mild Ale
Class 8.C  English-Style Dark Mild Ale
Class 8.D  Session India Pale Ale
Class 8.E  Session Beer/Reduced Alcohol Beer

STRONG BEER

Exhibitors who compete in Classes 9.A to 9.T may be eligible to compete towards the Champion Strong Beer award.

Class 9.A  American-Style Strong Pale Ale
Class 9.B  Old Ale
Class 9.C  Scotch Ale
Class 9.D  British-Style Imperial Stout
Class 9.E  American-Style Imperial Stout
Class 9.F  American-Style Imperial Porter
Class 9.G  Baltic-Style Porter
Class 9.H  South German-Style Weizenbock
Class 9.I  American-Style Barley Wine Ale
Class 9.J  British-Style Barley Wine Ale
Class 9.K  Wood and Barrel-Aged Strong Beer
Class 9.L  Strong Ale
Class 9.M  Other Strong Ale or Lager
Class 9.N  Traditional German-Style Bock
Class 9.O  German-Style Doppelbock
Class 9.P  American-Style Imperial or Double India Pale Ale
Class 9.Q  Juicy or Hazy Imperial or Double India Pale Ale
Class 9.R  Imperial Red Ale
Class 9.S  American-Style Wheat Wine Ale
Class 9.T  German-Style Eisbock

MIXED CULTURE BEER

Exhibitors who compete in Classes 10.A to 10.L may be eligible to compete towards the Champion Mixed Culture Beer award.

Class 10.A  Berliner-Style Weisse
Class 10.B  Leipzig-Style Gose
Class 10.C  Contemporary-Style Gose
Class 10.D  Brett Beer
Class 10.E  Mixed Culture Brett Beer
Class 10.F  American-Style Sour Ale
Class 10.G  Wood and Barrel-Aged Sour Beer
Class 10.H  Wild Beer
Class 10.I  Belgian-Style Lambic
Class 10.J  Belgian-Style Gueze Lambic
Class 10.K  Belgian-Style Fruit Lambic
Class 10.L  Belgian-Style Flanders Oud Bruin or Oud Red Ale
CHAMPION CATEGORY BEERS

A Champion trophy is presented to the best single Gold Medal entry in each of the Categories.

CHAMPION PALE ALE
For the Champion Pale Ale selected from Gold medal entries in Classes 1.A to 1.0 and Class A.

CHAMPION AMBER DARK-ALE
For the Champion Amber-Dark Ale selected from Gold medal entries in Classes 2.A to 2.I and Class B.

CHAMPION PORTER-STOUT
For the Champion Porter-Stout selected from Gold medal entries in Classes 3.A to 3.H and Class C.

CHAMPION HYBRID BEER
For the Champion Hybrid Beer selected from Gold medal entries in Classes 4.A to 4.NN and Class D.

CHAMPION LAGER
For the Champion Lager selected from Gold medal entries in Classes 5.A to 5.Z and Class E.

CHAMPION INDIA PALE ALE
For the Champion India Pale Ale selected from Gold medal entries in Classes 6.A to 6.E and Class F.

CHAMPION EUROPEAN-STYLE ALE
For the Champion European-Style Ale selected from Gold medal entries in Classes 7.A to 7.S and Class G.

CHAMPION SESSION BEER
For the Champion Session Beers selected from Gold medal entries in Classes 8.A to 8.E and Class H.

CHAMPION STRONG BEER

CHAMPION MIXED CULTURE BEER
For the Champion Mixed Culture Beer selected from Gold medal entries in Classes 10.A to 10.L and Class J.

CHAMPION BEER UTILISING DESALINATED WATER
A Champion trophy is presented to the best single Gold Medal entry in Classes A to J in the Feature Category.

CHAMPION BREWERIES

A Champion trophy is presented to the highest scoring:

- Brewery
- Queensland Brewery

To be eligible for a Champion Brewery Trophy, a brewery must enter at least five (5) beers and one of those beers must achieve a Gold medal.

To be eligible for the Champion Queensland Brewery award, breweries must have their head office located in Queensland.

CHAMPION QUEENSLAND BREWERY
Supported by Cryer Malt

CHAMPION BREWERY

GRAND CHAMPION BEER
For the Grand Champion Beer selected from the Champion Category Beers.

GRAND CHAMPION BEER 2019

COMPETITION SCHEDULE AND ENTRY PROCESS