

# BARRE HOME BREW FESTIVAL & COMPETITION

SATURDAY OCTOBER 1, 2022, 11AM – 2PM - 16 AUDITORIUM HILL, BARRE, VT

## ENTRY FORM

**ENTER NOW - DON'T WAIT**

EACH HOME BREWER CAN ENTER UP TO FIVE DIFFERENT BEERS. PLEASE TAKE NOTE OF RULES & REGULATIONS FOR SUBMITTING YOUR HOME BREW FOR ENTRY. EACH INDIVIDUAL BOTTLE SUBMITTED FOR JUDGING IS REQUIRED TO BE LABELED. IT IS SUGGESTED THAT YOU BRING A MINIMUM OF 5 GALLONS FOR DISTRIBUTION TO PATRONS AT THE FESTIVAL, SHOULD YOU CHOOSE TO ATTEND. FOR BEER STYLE: LOOK UP THE MOST APPROPRIATE STYLE FOR YOUR BEER IN THE BJCP GUIDELINES.

**ENTRY FORM DEADLINE:** SEPTEMBER 1, 2022.  
**ENTRY FEE:** \$25 PER BEER ENTERED. (FIVE MAX).  
**NUMBER OF ENTRIES:** \_\_\_X\$25 = \$\_\_\_\_\_ TOTAL  
**CHECK PAYABLE TO:** THE BARRE PARTNERSHIP.  
(PAYMENT NEEDED AT TIME OF DROP OFF TO BE ELIGIBLE FOR CONTEST)

**BEER 3 (NAME):** \_\_\_\_\_  
**CATEGORY (NO.)** \_\_\_\_\_  
**SUB CATEGORY (A-F):** \_\_\_\_\_  
**INGREDIENTS:** \_\_\_\_\_

**BREWER INFORMATION:**  
**NAME(S):** \_\_\_\_\_  
**ADDRESS:** \_\_\_\_\_  
**CITY/TOWN:** \_\_\_\_\_  
**STATE:** \_\_\_\_\_ **ZIP CODE:** \_\_\_\_\_  
**TELEPHONE:** \_\_\_\_\_  
**EMAIL:** \_\_\_\_\_

**DATE BREWED:** \_\_\_\_\_  
**POURING INSTRUCTIONS:** \_\_\_\_\_

**BEER 1 (NAME):** \_\_\_\_\_  
**CATEGORY (NO.)** \_\_\_\_\_  
**SUB CATEGORY (A-F):** \_\_\_\_\_  
**INGREDIENTS:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
**DATE BREWED:** \_\_\_\_\_  
**POURING INSTRUCTIONS:** \_\_\_\_\_

**BEER 4 (NAME):** \_\_\_\_\_  
**CATEGORY (NO.)** \_\_\_\_\_  
**SUB CATEGORY (A-F):** \_\_\_\_\_  
**INGREDIENTS:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
**DATE BREWED:** \_\_\_\_\_  
**POURING INSTRUCTIONS:** \_\_\_\_\_

**BEER 2 (NAME):** \_\_\_\_\_  
**CATEGORY (NO.)** \_\_\_\_\_  
**SUB CATEGORY (A-F):** \_\_\_\_\_  
**INGREDIENTS:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
**DATE BREWED:** \_\_\_\_\_  
**POURING INSTRUCTIONS:** \_\_\_\_\_

**BEER 5 (NAME):** \_\_\_\_\_  
**CATEGORY (NO.)** \_\_\_\_\_  
**SUB CATEGORY (A-F):** \_\_\_\_\_  
**INGREDIENTS:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
**DATE BREWED:** \_\_\_\_\_  
**POURING INSTRUCTIONS:** \_\_\_\_\_