

# DIVISION 8- HOMEBREW BEER- CIDER- WINE

WILL ONLY ACCEPT ENTRIES FROM PERSONS 21 YRS AND OLDER, AND A RESIDENT OF NYS. EXHIBITOR MUST SHOW PROOF OF AGE/ID AT ENTRY.

**RULES:**

1. All entries in this department must be in place by 10:30 AM Monday August 10th, 2026.
2. Judging will begin Monday, August 10th, 2026 At 11:00 A.M.
3. Open to any home brewer, 21 years or older, who is a resident of New York State.
3. No amateur exhibitor shall be involved in process of making of homebrew, or entry.
3. All beer/cider/wine must be produced and bottled in New York State by the exhibitor. Any beverage entered in competition becomes the property of the Union Agricultural Society At Palmyra.
4. Each maker will be limited to 2 entries. All beverages should be named something other than the style.
5. Two (2) bottles per entry, 12 oz., 22 oz. or 750ml. Each bottle must be labeled (paper label attached to the bottle with a rubber band, do NOT stick or tape labels to the bottles) with the following: One (1) name of beverage two (2) class number, three (3) variety, four (4) maker's name, five (5) maker's address, six (6) ABV of the beverage. One (1) bottle will be used for the first pour / Judging. The second bottle will be used for Best of Show/ and or Display . A fillable template provided.
6. The decision of the judges shall be final.
7. All exhibitors will receive a standard score sheet for each beverage entered from at least two (2) judges.
8. Opened entries will be discarded after Wednesday, August 12, 2026, unless requested.

**ENTRY FEE: \$5 PER BOTTLE SET (2)**

**ENTRY DEADLINE: 10:30 AM Monday August, 10th 2026**

**SPECIAL AWARDS ( FOR ALL 3 CATEGORIES BEER, WINE, CIDER)**

**BEST OF SHOW (6 TOTAL GIVEN, 2 FOR EACH CATEGORY (AMATEUR & PROFESSIONAL)**

**PRIZE MONIES & ROSETTE**

**MOST CREATIVE IN CELEBRATION OF AMERICA 250**

**PRIZE MONIES & ROSETTE**

**BEER RULES:**

1. All beers should be 7% ABV or lower
2. All exhibitors will receive a standard BJCP score sheet for each beer entered from at least two (2) judges (with at least one BJCP Certified or higher).
3. Open to any home brewer, 21 years or older, who is a resident of New York State.

**(1) BEST OF FAIR –HOMEBREW MAKER AMATEUR ( BEER (1)**

**(1) BEST OF FAIR –HOMEBREW MAKER PROFESSIONAL ( BEER (1)**

**SECTION 1 - AMATEUR BEER**

\*Amateur – someone not involved commercially with brewing. Does not sell beer.

<b>CLASS:</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
1. Standard American Beer - Light, Lager, Cream Ale	\$6.00	\$4.00	\$2.00
2. International Beer - Pale, Amber , Dark Lagers	\$6.00	\$4.00	\$2.00
3. Czrch Lager - Pale, Premium, Amber, Dark	\$6.00	\$4.00	\$2.00
4. European Lager ( Pale Malty) - Helles, Festbeir, Bock	\$6.00	\$4.00	\$2.00
5. European Lager ( Pale Bitter) - Kolsh Helles, Leichtbier	\$6.00	\$4.00	\$2.00

6. Amber Euro. Malty Lager - Märzen, Dunkles Bock	\$6.00	\$4.00	\$2.00
7. Amber Euro. Bitter Lager - Vienna, Altbier	\$6.00	\$4.00	\$2.00
8. Dark Euro. Lager - Munich Dunkel, Schwarzbier	\$6.00	\$4.00	\$2.00
9. German Wheat Beer -Weissbier, Weizenbock	\$6.00	\$4.00	\$2.00
10. British Beer - Ordinary, Best, Strong Bitters	\$6.00	\$4.00	\$2.00
11. Scottish Ale- Light, Heavy, Export	\$6.00	\$4.00	\$2.00
12. Irish Beer - Red Ale, Stout	\$6.00	\$4.00	\$2.00
13. IPA - American,Speciality , Hazy	\$6.00	\$4.00	\$2.00
14. Historical Beer -Any Historical Beer	\$6.00	\$4.00	\$2.00
15. Fruit Beer - Fruit, Spiced, Specialty, Grape	\$6.00	\$4.00	\$2.00
16. Not Otherwise Listed	\$6.00	\$4.00	\$2.00

## **SECTION 2 - PROFESSIONAL BEER**

\*Professional – someone who is involved commercially with brewing. Works for a brewery or sells their own beer.

<b>CLASS:</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
1. Standard American Beer - Light, Lager, Cream Ale	\$6.00	\$4.00	\$2.00
2. International Beer - Pale, Amber , Dark Lagers	\$6.00	\$4.00	\$2.00
3. Czrch Lager - Pale, Premium, Amber, Dark	\$6.00	\$4.00	\$2.00
4. European Lager ( Pale Malty) - Helles, Festbeir, Bock	\$6.00	\$4.00	\$2.00
5. European Lager ( Pale Bitter) - Kolsh Helles, Leichtbier	\$6.00	\$4.00	\$2.00
6. Amber Euro. Malty Lager - Märzen, Dunkles Bock	\$6.00	\$4.00	\$2.00
7. Amber Euro. Bitter Lager - Vienna, Altbier	\$6.00	\$4.00	\$2.00
8. Dark Euro. Lager - Munich Dunkel, Schwarzbier	\$6.00	\$4.00	\$2.00
9. German Wheat Beer -Weissbier, Weizenbock	\$6.00	\$4.00	\$2.00
10. British Beer - Ordinary, Best, Strong Bitters	\$6.00	\$4.00	\$2.00
11. Scottish Ale- Light, Heavy, Export	\$6.00	\$4.00	\$2.00
12. Irish Beer - Red Ale, Stout	\$6.00	\$4.00	\$2.00
13. IPA - American,Speciality , Hazy	\$6.00	\$4.00	\$2.00
14. Historical Beer -Any Historical Beer	\$6.00	\$4.00	\$2.00
15. Fruit Beer - Fruit, Spiced, Specialty, Grape	\$6.00	\$4.00	\$2.00
16. Not Otherwise Listed	\$6.00	\$4.00	\$2.00

## **CIDER RULES:**

1. All ciders should be 7% ABV or lower, should not contain molasses, beer or malt products and should not be fortified.
2. All exhibitors will receive a score sheet for each cider entered from at least two (2) judges
3. Open to any home brewer, 21 years or older, who is a resident of New York State.

**(1) BEST OF FAIR –HOMEBREW MAKER AMATEUR - CIDER (1)**

**(1) BEST OF FAIR –HOMEBREW MAKER PROFESSIONAL - CIDER (1)**

### **SECTION 3 - AMATEUR CIDER**

\*Amateur – someone not involved commercially with brewing. Does not sell beer.

<b>CLASS:</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
1. Modern Cider	\$6.00	\$4.00	\$2.00
2. Fruit Cider	\$6.00	\$4.00	\$2.00
3. Hop Cider	\$6.00	\$4.00	\$2.00
4. Spiced Cider	\$6.00	\$4.00	\$2.00
5. Wood - Aged Cider	\$6.00	\$4.00	\$2.00

### **SECTION 4 - PROFESSIONAL CIDER**

\*Professional – someone who is involved commercially with cider making. Works for a cider maker or sells their own cider.

<b>CLASS:</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
1. Modern Cider	\$6.00	\$4.00	\$2.00
2. Fruit Cider	\$6.00	\$4.00	\$2.00
3. Hop Cider	\$6.00	\$4.00	\$2.00
4. Spiced Cider	\$6.00	\$4.00	\$2.00
5. Wood - Aged Cider	\$6.00	\$4.00	\$2.00

## WINE RULES:

1. All exhibitors will receive a score sheet for each cider entered from at least two (2) judges
2. Open to any maker 21 years or older, who is a resident of New York State. WINE MUST be made in NYS.
3. More than one entry may be made per class; however, each entry must be from different fermentations or of different ingredients or sweetness levels.
4. Rose' & Blush wines will be judged together.
5. Cork type bottles should use straight corks. Threaded bottles should use new airtight screws. Sparkling wines should be bottled in champagne type bottles with a proper closure suitably wired in place.
6. If the entry is made by a "Team", it will still be considered as one (1) entry by one (1) exhibitor.
7. Each bottle must be identified with an entry label that consists of the winemaker's name, phone number, entry class number, grape/fruit variety, form, and sweetness. THIS INFORMATION MUST MATCH THE INFORMATION ON THE ENTRY FORM!
  - Grape Origin** – Indicates where the grapes were grown. Ex. Country or US State
  - Form** – Indicate in what form the juice was obtained. "Grapes" or "Fruit" for grapes or fruit you crushed & pressed; "Juice" for fresh juice; "Conc" for concentrate or pasteurized juice; "Kit" for wines made from a kit.
  - Sweetness** – Designate as "D" = Dry with less than 1% sugar; "SD" = Semi Dry with 1.0 to 3.0% sugar; "SW" = Sweet with 3.1 to 6.0% sugar; "DESSERT" = More than 6% sugar and dessert style.made from a kit.
8. All wines labeled as varietals must contain 75% of a single variety of the grape identified otherwise, they should be entered under Proprietary Blend. All blends and proprietary labeled wines must have the varietal percentages indicated on entry form.

### (1) BEST OF FAIR –HOMEBREW MAKER AMATEUR - WINE (1)

### (1) BEST OF FAIR –HOMEBREW MAKER PROFESSIONAL - WINE (1)

## SECTION 5 - AMATEUR WINE

\*Amateur – someone not involved commercially with wine making. Does not sell wine.

CLASS:	1st	2nd	3rd
1. Vinifera—white	\$6.00	\$4.00	\$2.00
2. Vinifera—red	\$6.00	\$4.00	\$2.00
3. Vinifera—rose	\$6.00	\$4.00	\$2.00
4. Hybrid—white	\$6.00	\$4.00	\$2.00
5. Hybrid—red	\$6.00	\$4.00	\$2.00
6. Hybrid—rose	\$6.00	\$4.00	\$2.00
7. Native—white	\$6.00	\$4.00	\$2.00
8. Native—red	\$6.00	\$4.00	\$2.00
9. Native—rose	\$6.00	\$4.00	\$2.00
10. Tree Fruit	\$6.00	\$4.00	\$2.00
11. Berry Fruit	\$6.00	\$4.00	\$2.00
12. Specialty	\$6.00	\$4.00	\$2.00
13. Not otherwise Listed.	\$6.00	\$4.00	\$2.00

## **SECTION 5 - PROFESSIONAL WINE**

\*Professional – someone who is involved commercially with cider making. Works for a wine maker or sells their own wine.

<b>CLASS:</b>	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
1. Vinifera—white	\$6.00	\$4.00	\$2.00
2. Vinifera—red	\$6.00	\$4.00	\$2.00
3. Vinifera—rose	\$6.00	\$4.00	\$2.00
4. Hybrid—white	\$6.00	\$4.00	\$2.00
5. Hybrid—red	\$6.00	\$4.00	\$2.00
6. Hybrid—rose	\$6.00	\$4.00	\$2.00
7. Native—white	\$6.00	\$4.00	\$2.00
8. Native—red	\$6.00	\$4.00	\$2.00
9. Native—rose	\$6.00	\$4.00	\$2.00
10. Tree Fruit	\$6.00	\$4.00	\$2.00
11. Berry Fruit	\$6.00	\$4.00	\$2.00
12. Specialty	\$6.00	\$4.00	\$2.00
13. Not otherwise Listed.	\$6.00	\$4.00	\$2.00