

CALL FOR UNIVERSITIES TO PARTICIPATE

You are invited to



# Intervarsity

BREWING & TASTING  
CHALLENGE **brew**

**24 - 26 OCTOBER 2024**

Co-hosted by the Beer Association of South Africa (BASA) and the Central University of Technology (CUT), through CAFSaB and the CUT Hotel School.

CREATIVE

INTELLIGENT

RESPONSIBLE



Central University of  
Technology, Free State



**BEER ASSOCIATION  
OF SOUTH AFRICA**

<https://intervarsitybrew.co.za/>

CUT supports responsible drinking | Celebrating 20 Years as a University of Technology



# Intervarsitybrew

BREWING & TASTING CHALLENGE 2024

## Competition Guidelines

The following 6 beer categories will be sensorially judged according to **2021 BJCP Guidelines**:



### Lager

Sessionable is fashionable. Preference is given to drinkability. Alcohol levels at session strength to mid-standard strength:  $\leq 5\%$  alcohol by volume basis.

1A, 1B, 2A, 2B, 2C, 3A, 3B, 3C, 3D, 4A, 5A, 5C, 5D, 6B, 7A, 8A, 8B, 27 Historical Beer: Pre-Prohibition Lager.



### IPA

12C, 21A, 21B, 21C, 22A



### Sour Beer

23A-G, 28B, 28D, X4



### African Wild Ale

Use ingredients grown exclusively in Africa (malt, alternative cereals, hops and microbiota). **No commercial/brewing yeast allowed**, go for wild! The fermentables have to be **at least 30% grain based**. Teams must submit their full ingredient bills and the BJCP category that their entry is most closely targeted at. If the brew is not close to any BJCP style, provide detailed tasting notes or a description of what your vision was. Also provide a detailed description of the microbiota used in the brew.



### Summer Beer

Low alcohol  $< 3.5\%$ , easy drinking. Not watered down, light without sacrificing complexity. Express yourself. Include the BJCP category that your entry is most closely targeted at.



### Aged/Matured Beer (start brewing now)

A new introduction to the competition. No BJCP categories will be prescribed, but teams will be required to specify the category that the entry is most closely targeted at. Suggested BJCP categories are 17B, 17D, 20C, 22C, 26D, 33A, 33B. Aged for at least 6 months.

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## Beer Label Design

A prize will be awarded for the best labelled 750 ml brown beer bottle. **An entry for the label design competition is compulsory.** Make sure that your label complements the beer. Do not reveal the university you are from by any means on your label. The entry form for the beer label design category can be downloaded from the Intervarsitybrew website. Entry forms must be submitted on or before **11 October 2024 together with a printed label ready to paste on a 750 ml bottle.** Use of AI or professional designer is allowed but must be declared. Label designs submitted must have a fully completed design entry form, describing the design process and story behind the branding, or the entry won't be accepted.

### The following individuals may not enter this competition:

- Employees and relatives of BASA, SAB, Heineken, CBASA and related companies
- Full time academic staff at the Universities may assist but should be acknowledged
- Professional brewers may advise but should be acknowledged

One team per institutional campus. Four students and one staff member/mentor per team will be hosted in Bloemfontein for the live event.

**Each team has to enter at least 2 beers and a label design.** Each team can submit only one beer per category. Beers based on recipes that have previously won a category cannot be re-entered.

### Bottle entry requirements are:

Beers for categories A-E need to be submitted in unmarked 750 ml brown glass bottles (SAB Quarts are ideal). A minimum of 6 x 750 ml bottles for each competition beer needs to be supplied. Aged beers, category F, may be entered in 330-440 ml unlabelled bottles. If possible, keep a little extra beer in reserve should any entry provoke special interest. **Beer should be delivered to the CUT in Bloemfontein from 14-23 October, or on arrival on 24 October 2024.**

Beers will be judged by a panel of qualified tasters to 2021 BJCP criteria. Judges' decision is final, and no correspondence will be entered into. Prizes will be awarded to the best beer in each category, and overall best beer (Best of Show).

**Registration of University teams will close on Monday, 2 September 2024.** No late registration will be accepted.

All professional advise must be declared. Failure to do so will result in automatic disqualification.

  
**Olga de Smidt**  
odesmidt@cut.ac.za  
082 340 2136



  
**Anton Erasmus**  
anton.erasmus@za.ab-inveb.com  
082 921 7853



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