

# CHALLENGE TO PARTICIPATE

CALL FOR UNIVERSITIES TO PARTICIPATE

## You are invited to



# Intervarsity<sup>TM</sup> brew

BREWING & TASTING  
CHALLENGE 2026

## 22 - 24 OCTOBER 2026

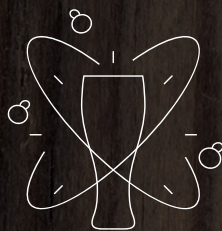
Co-hosted by Central University of Technology (CUT), through CAFSaB and the CUT Hotel School, and Beer Association of South Africa (BASA).



CREATIVE

INTELLIGENT

RESPONSIBLE



BEER ASSOCIATION  
OF SOUTH AFRICA

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

CUT supports responsible drinking

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## Rules of the Competition

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 event.

The following 6 categories will be sensorially judged according to 2021 Beer Judge Certification Programme Guidelines. The applicable BJCP categories are recommended, however the list of recommendation is not exhaustive, remember to evaluate your beer on taste and not recipe intent before submission:



### Lager

Preference is given to drinkability.

1A, 1B, 2A, 2B, 2C, 3A, 3B, 3C, 3D, 4A, 4B, 4C, 5A, 5B, 5C, 5D, 6A, 6B, 7A, 8A, 8B, 27 Historical Beer: Pre-Prohibition Lager, Kellerbier, 31A, X5



### IPA

Suggested BJCP categories are: 12C, 21A, 21B, 21C, 22A



### Sour Beer / Fruit Beer

Suggested BJCP categories are: 23A-G, 28B, 28D, 29A-D, X3, 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. Reference the base BJCP style you were inspired by in the development of your recipe, refer to BJCP category 31A for entry recommendations. Provide a detailed description of the microbiota used.



### 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.



### Winter Warmers

Here we have no limits on strength, but preference is given to drinkability. Remember to state the alcohol levels at session strength, standard strength or super strength. Indicate clearly if maturation should be considered, minimum 3 months and maximum 8 months maturation allowed. Suggested BJCP categories are: 6C, 9A, 9B, 9C, 10C, 16C, 16D, 17A, 17B, 17C, 17D, 20A, 20B, 20C, 22B, 22C, 22D, 24C, 25C, 26B, 26C, 26D, 31A.



## Beer Label Design

A prize will be awarded for the best-designed label on a 750ml brown beer bottle. The label design is an essential part of your entry, **and it is mandatory for all participating teams to submit a design**. Please ensure that your label enhances and complements the character of the beer itself. Label judges will also taste the beer as part of the scoring system.

A few important **Label Design** guidelines to keep in mind:

- The university's name, logo, address, or any identifying information should not appear on the label. It is essential to maintain anonymity during the judging process.
- The entry form for the label design competition can be downloaded from the official Intervarsitybrew™ website. Please ensure that you submit the completed entry form along with your final, printable label design by the deadline of **Friday, 09 October 2026**.
- The label design file must be ready for printing and application to a 750ml bottle.
- The use of AI tools or professional designers is permitted, but any such assistance must be disclosed.
- All design entries must be accompanied by a fully completed entry form, including a description of the design process and the story behind the branding. Failure to provide a complete entry form will result in disqualification of the label design submission.

**Each team can submit only one beer per category.** Beers based on recipes that have previously won a category cannot be re-entered.

**Each team has to enter at least 3 beers and a label design.** One of the beer entries has to be in either the African WILD Ale or Summer Beer innovation categories.

### Bottle entry requirements are:

- Beers need to be submitted in unmarked 750 ml brown glass bottles (SAB Quarts are ideal). It is essential that 750 ml bottles are used for these categories as fridge space at the venue is limited and has been optimised for bottles of this size.
- A minimum of 6 x 750 ml bottles for each competition beer needs to be supplied.

**If possible, keep a little extra beer in reserve should any entry provoke special interest. Beer entry forms should be submitted by 5 October 2026 and beer deliveries to the CUT in Bloemfontein from 15-21 October, or on arrival on 22 October 2026.**

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, 6 September 2026.** No late registration will be accepted.

This competition support development of student brewers. All professional advice must be declared. Failure to do so will result in automatic disqualification.

  
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