

# New York State Brewers Association Craft Beer Competition Entry & Shipping Guidelines

## **IMPORTANT** - New Labels and Entry Requirements

In a effort to upgrade/expedite the receiving/sorting processes at the Raise A Glass Foundation warehouse, this year we have **new Entry ID labels** for each can/bottle. You will receive your labels in a PDF by email when you complete your online submission. **Please check your junk/spam folder if it does not arrive to your Inbox.** You can also download your labels from your online account under My Submissions.

For each beer entered, you will receive 6 labels (all on one page of the PDF) – print and cut the labels, then secure one label to each can/bottle using clear tape (wide packaging tape works best).

**ALL entries must have the new labels.**

### **The new entry requirements *per beer* are:**

5 – 12oz or 16oz bottles/cans

4 – 20oz, 22oz, 25oz, 750ml, or 32oz bottles/cans (including crowlers)

*Please remember – no 64oz growlers*

## **Production Notes**

- *The information you enter into the Production Notes box on the Entry Form will appear on the coded scoresheets the judges receive.*
- Production notes are not the same as label copy - they're written by brewers not the marketing department.
- Production Notes is where you put information you wish the judges to know about WHAT the beer is (Style or Sub-style Name) and HOW you made your beer
- PLEASE enter your notes in one continuous line – not as separate lines.

Example:

**Correct:** Oatmeal Stout, 82% NY grain, 100% NY hops

**Incorrect:**

Oatmeal Stout

82% NY grain

100% NY hops

Here are the guidelines for what IS and IS NOT allowed in Production Notes

### **Allowed:**

- “This Russian Imperial Stout was aged 7 months in bourbon barrels. The beer was then aged an additional year in kegs.”
- “Imperial Saison with Beets added. Secondary conditioning with brettanomyces.”

**Not Allowed:**

Do not include ‘tasting notes’ – the judges should pick these up by experience

- **NOT ALLOWED:** “This medium bodied red ale contains nutty and sugar browning aromas with malty notes. smooth caramel finish.”
- **NOT ALLOWED:** “Aroma: Strong citrus, slight caramel sweetness. Taste: Grapefruit rind, tropical fruits and pine, slight honey-like sweetness, subdued bitterness”
- **NOT ALLOWED:** “This is a traditional Cream Ale with blackberry added. The goal was to create a balanced beer with a refreshing finish for summer time. I was cautious not to add too much blackberry. Beer should always be beer first.”
- **ALLOWED:** “This is a traditional Cream Ale with blackberry added.”

**Do not include identifiers** – name of brewery, name of beer, name of collaboration partner, or any other name that would signal your brewery to a judge.

**Packing/Shipping Instructions**

Ship to:  
Raise A Glass Foundation  
763 Linden Avenue  
Suite 2  
Rochester, NY 14625

We recommend UPS or Fedex. Do not ship via US Post Office – it is illegal!

Please use heavy/reinforced shipping boxes – the shipping companies are not gentle to the packages. In past years we have received many crushed and damaged packages, smashed cans, and broken bottles. If damage occurs and your package leaks, many times they will dispose of it (and may not inform you).

If you wish to ship cold with ice packs, use a waterproof liner or insulated bag inside your package so condensation does not weaken the cardboard (in winter months, this is not necessary).

We are constantly upgrading our online systems to show when your packages are delivered to our warehouse, but we can get backed up when multiple deliveries come at once (especially in the entry deadline week).

**Drop-Offs**

If you wish to drop your entries off in person (same address above), our warehouse hours are 10am-4pm Mon-Fri.

**Please call 585-944-4611 at least a day ahead to schedule a drop-off time as our drive-thru area can get congested.**