



2021 Malt Cup Competition & Entry Submission Guidelines

Intent of Competition:

1. To enhance the quality of craft malt by providing entrants constructive feedback on the quality and flavor of their malt.
2. To recognize Craft Maltsters Guild members who exemplify the Guild's mission of upholding the highest quality standards.
3. To provide the malting industry with a recognized, credible malt flavor and quality mark.

Entries:

1. Any Craft Maltsters Guild Member Malthouse, Allied Trade, or International Malthouse member in good standing may enter. The cost of entry is \$150 for Member/International Malthouses and \$300 for Allied Trade.
2. Limit one entry per malthouse per category.
3. There is no limit to the number of entries accepted per category.
4. The registration and sample acceptance window for entries will be **Monday, September 14th through Monday, October 5th, 2020**. All participants must e-mail director@craftmaling.com with their intent to enter, categories for which they would like to participate, product name, and variety/varieties utilized for each submission in order to receive instructions before sending samples.
5. Entries will only be accepted through **Monday, October 5th, 2020**.
6. Malthouses must send **2 pounds** of malt to the below address:

Montana State University
ATTN: Hannah Turner
Malt Quality Lab 119
Plant Bioscience Building
Bozeman, MT 59717-3150

**Please note this address may not be recognized by local post, but it is the correct street address used by FedEx and UPS. If using USPS P.O. Box 173150 can be used.*

7. Each entry must be affixed with the approved competition label with no other identifying information (return label on mail packaging is acceptable).
8. Malt submissions must be a regularly produced and commercially available product from your malthouse as of October 5th, 2020.

Categories:

For 2021, the malt categories will be **Pale Malt** and **Pilsen**.

Guidelines and judging criteria are based on average examples of these styles found in craft malt and are set and approved by the CMG's board of directors, and are as follows:

*Descriptions from John Mallett's *Malt: a practical guide from field to brewhouse*:

Pale Malt

Pale Malt is a generic term covering a broad class of light-colored base malts. "Pale" malt has moderate modification and enzyme potential. The term "lager malt" may also be used to describe these malts. In comparison to Pilsner, pale exhibits a deeper malt flavor.

Color: 1.6 - 2.5 SRM

Entries will be evaluated based on the following guidelines: Pale Malt entries should be high in extract and enzyme capacity as well as low in B-glucan, all concurrent with well balanced modification. Malts should also be moderate for S/T and FAN.

Pilsen/Pilsner

Pilsner malt is a base malt designed for very pale, all-malt beers. Traditional Pilsner malt production includes the use of low protein two-row barley, lower modification during germination, and low temperature, high airflow kilning.

Color: 1.2 - 2.2 SRM

Entries will be evaluated based on the following guidelines: Malts should be very pale in color with moderate enzyme potential, a distinctive flavor which is a little green with the smell and taste of fresh wort. DMS flavor is considered acceptable at low levels.

Judging Methodology:

1. The evaluation will take place over several phases. The first will be quality, based on COAs provided by the Malt Quality Lab at Montana State University. Entries will be scored according to the criteria outlined above. All entrants will receive a copy of the quality report generated from this process. Malts passing the quality criteria will move to the second phase, a sensory analysis performed remotely by qualified malt quality ambassadors. The top malts will move forward to a final Best of Show judging round which will also be performed remotely for the 2021 Cup.
2. Entries will be assigned an entry number to maintain anonymity for the judges. Judges will not be able to identify the malthouse entrant by the hot steep sample.
3. Judging will be blind. Competition staff volunteers will prepare hot steep samples for

judges. Staff will prepare the hot steep samples; staff may not serve as judges to ensure the anonymity of entries and objectivity of the judging process.

4. Entrants and/or their employees may not serve as volunteers or judges of categories entered.
5. Judges will evaluate hot steep samples and complete score sheets that contain their sensory evaluations of the entry and how those aspects relate to the guidelines as well as provide constructive feedback for each entry.
6. Judges will come to a consensus on the highest quality malts for each category based on scoring criteria set by the board of directors.
7. Awards will be given for first, second, and third places for each malt category. Honorable mentions or other accolades may be awarded at the judges' discretion.
8. Winners will be announced on February 12th during the 2021 virtual Craft Malt Conference.