

2017 Oahu Homebrewing Festival Contest Results

Category	#	Beer Name	Sub-Category	Brewer	Club
Best of Show Beer	8	Wicked Pumpkin Ale	30B: Autumn Seasonal Beer	Brogan, Jim	
Best of Show Mead/Cider	3	Em's Melomel-Y	M2C: Berry Mead	Hauck, Emily Joseph Direnzo	
Amber Ale	5				
	1st	5.0 Red Ale	19A: American Amber Ale	Goldstein, Cindy Wayne Borth	HOPS Homebrew Club
	2nd	Dusseldorf Altbier	07B: Altbier	Gallo, Vince Chris Dossey Cindy Goldstein	HIP Fermenters, HOPS
Amber/Dark Lager	4				
	3rd	Maui Amber Ale	19A: American Amber Ale	Baeta, Michael	Brew Maui
	1st	Sam Adams Boston Lager Clone	07A: Vienna Lager	Chesnut, Joseph	HIP Fermenters
	2nd	Martober Fest	06A: Marzen	Cox, Demond	HIP Fermenters
	3rd	Johann Adams	07A: Vienna Lager	Whalen, John	
Brown/Dark Ale	4				
	1st	Route 138 Brown Ale	27A9: London Brown Ale	Goldstein, Cindy Wayne Borth	HOPS Homebrew Club
	2nd	Kihei Brown	19C: American Brown Ale	Baeta, Michael	Brew Maui
	3rd	Schwarzbier	08B: Schwarzbier	Clark, Mitch	
IPA	8				
	1st	Sly Mongoose-IPA	21A: American Pale	Rivera, Justin Jennifer Rivera	HOPS Homebrew Club
	2nd	Fresh Squeezed IPA	21A: American IPA	Clark, Mitch	
	3rd	LAX To HNL	21A: American IPA	Chisholm, Cecile	HIP Fermenters
Pale Ale	10				
	1st	Rising Sun Saison	25B: Saison	Koshi, Cory	HOPS Homebrew Club
	2nd	New Rollers Ale	18B: American Pale Ale	Goldstein, Cindy Wayne Borth	HOPS homebrew club
	3rd	Natasha APA	18B: American Pale Ale	Mcmanus, Mike	
Pale Lager/Pilsner	3				
	1st	Lazy Day Cream Ale	01C: Cream Ale	Deweese, Jason Zachary Deweese	

		2nd	Einodsbach Helles	<u>04A: Munich Helles</u>	<u>Hewitt, Anthony</u>	
		3rd	A ZoSo Pils	<u>05D: German Pils</u>	<u>Ahlers, Scot</u>	HIP Fermenters
Porter & Stout	8	1st	Space Cowboy	<u>20C: Imperial Stout</u>	<u>Direnzo, Joseph</u>	
					<u>Hauck, Emily</u>	
		2nd	Mac Nut Milk Stout	<u>16A: Sweet Stout</u>	<u>Wishingrad, Van</u>	HIP Fermenters
					<u>Josh Hancock</u>	
		3rd	Brown Cow Porter	<u>20A: American Porter</u>	<u>Wood, Nicholas</u>	HOPS Homebrew Club
Specialty Beer	14	1st	Wicked Pumpkin Ale	<u>30B: Autumn Seasonal Beer</u>	<u>Brogan, Jim</u>	
		2nd	Smoke Stout	<u>32B: Specialty Smoked Beer</u>	<u>Ahlers, Scot</u>	HIP Fermenters
		3rd	Blackberry Sour	<u>28B: Mixed Fermentation Sour Beer</u>	<u>Mueller, Jesse</u>	HIP Fermenters
					<u>Mallory Mueller</u>	
Strong Ale	5	1st	Rottende Vuilnis 13	<u>26D: Belgian Dark Strong Ale</u>	<u>Direnzo, Joseph</u>	
					<u>Hauck, Emily</u>	
		2nd	Honey Triple	<u>26C: Belgian Tripel</u>	<u>Silva, Marshall</u>	
		3rd	Trouble In Paradise	<u>17D: English Barleywine</u>	<u>Cervantes, Fernando</u>	
Wheat Beer	3	1st	Southern Hemisphere Vernal Wit	<u>24A: Witbier</u>	<u>Goldstein, Cindy</u>	HOPS homebrew club
					<u>Wayne Borth</u>	
		2nd	Honey Hefes	<u>10A: Weissbier</u>	<u>Robinson, Jack</u>	HOPS Homebrew Club
		3rd	Roggenbrew	<u>27A4: Roggenbier</u>	<u>Wood, Nicholas</u>	HOPS Homebrew Club
Mead	13	1st	Em's Melomel-Y	<u>M2C: Berry Mead</u>	<u>Hauck, Emily</u>	
					<u>Joseph Direnzo</u>	
		2nd	Vanilla Mead	<u>M3B: Spice, Herb, or Vegetable Mead</u>	<u>Moore, Kenneth</u>	
		3rd	Bushwhacked Big Island Honey Mead	<u>M1B: Semi-Sweet Mead</u>	<u>Montgomery, Stuart</u>	
					<u>Kevin Allshouse</u>	
Cider	4	1st	Gin-Sin-Randy	<u>C2F: Specialty Cider/Perry</u>	<u>Mckay, Paul</u>	HIP Fermenters
		2nd	Simply Cider	<u>C1B: English Cider</u>	<u>Rivera, Justin</u>	HOPS Homebrew Club
					<u>Jennifer Rivera</u>	