

The Bexley Home Brew Festival 2026



Dear Home Brewer/Winemaker,

The 2026 Bexley Home Brew Festival will take place in Bexley Village on the afternoon of **Saturday 11th April**. We hope you can find the time to make something special and enter our friendly competition.

The format of the Festival will remain the same as previous years with free entry for all competing brewers, wine, cider/perry makers. The price of guest tickets will be £15 inclusive of a souvenir glass, which is the same as last year. Tickets will be available approximately 4 weeks before the event.

Please find enclosed the entry form and details of the rules.

The classes remain the same as at the 2025 Festival but we would ask you to advise us of the style of beer and the gravity or % alcohol that you enter. This will give the organisers a chance to adjust the categories, if necessary, to suit the entries. We are also intending to make this information available to those attending in a hand-held guide. For beers, ciders and perry the minimum quantity is an 8 litre keg or barrel. Bottles may be accepted in certain circumstances, for example for high gravity beers such as barley wines etc. The bread competition only attracted a small number of entries so the Committee will review this year's entries before deciding to proceed. So if you are entering a bread please fill in an entry form.

Please return your entry form promptly. Late entries mean that your name will not be included in the hand-held guide, which is confusing for all, and makes it difficult for your organisers to plan the event (specifically with regards to what trophies will be awarded). Once their entry is submitted brewers, wine, cider and perry makers will have their complimentary ticket reserved. This means that you get free entry into the Festival. Entrants will also be able to reserve guest tickets ahead of the public availability.

Entry to the Festival for friends and guests is by pre-paid ticket and there are only a limited number of tickets available. With the introduction of electronic ticketing it is only possible to save any tickets for the friends of brewers if they have previously reserved tickets on the entry form. The electronic ticketing will be operational 4 weeks before the date of the Festival. Those who have submitted entries by then will get advance notice to enable them to purchase their reserved tickets. Once the ticket availability becomes public knowledge it is "first come first served".

Wine, beer, cider and perry exhibits are to be delivered to the venue before 11am on the day or on the Thursday evening prior to the festival between the hours of 8pm and 9.30pm. If this is not possible please make an alternative arrangement with the organisers.

This year we will not be providing food. There are numerous outlets in the village who will welcome your custom. There will, however, be usual helping of live entertainment.

We must emphasise that this is a private function and admission is by ticket only.

All profits from this event will be distributed to the charities chosen by the organisers. In 2025 £1600 was raised for Bexley SNAP

Registrar: - Phill Turner 07788 967416

Email: phill.eltham@gmail.com

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ENTRY FORM

I hope to exhibit in the following classes:

Class	Tick Here	Approx. OG or % alcohol	Notes about class
Red wine			
White wine			
Other wine			Rose, ginger, mead, etc.
Bitter or pale ale			Original gravity up to 1049
Strong bitter or ale			Original gravity 1050 and above
Stout or porter			
Other beer			Lager, saison, wheat, etc.
Cider/Perry			
Bread			Savoury or sweet

NAME (BLOCK CAPITALS):

ADDRESS:

EMAIL:

TEL:

I agree to be bound by the rules attached. SIGNED:

I understand that my wine/beer/cider/perry entry entitles me to a free ticket.

In addition, I would like to reserve tickets for my family and/or friends at £15 per ticket.

The complimentary ticket and additional tickets for friends or family (aged over 18) at £15 per ticket will be available electronically approximately 4 weeks before the date of the Festival. You will be notified by email.

About yourself or your beer/wine/cider/perry; please provide a short write-up about yourself or your entry. Please keep this brief, witty, & clean, as it may be printed in the programme or on the website.

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PLEASE COMPLETE AND SEND TO THE REGISTRAR THE CLOSING DATE FOR ENTRIES IS 23rd March 2026

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COMPETITION RULES

BEER, CIDER AND PERRY

Entries are accepted in a barrel, polypin, Corni keg or similar container and must be a minimum of approx. 8 litres. CO2 or compressed air may be used.

If you only use bottles please contact the organisers to discuss how we can accommodate this.

WINE

A minimum of three bottles of the same brew must be entered per entry e.g. three bottles of the same white wine.

Wine will be judged on presentation, clarity, bouquet, and taste.

GENERAL RULES FOR BEER, WINE, CIDER AND PERRY

- 1) No beer, wine, cider and perry to be sold at the festival
- 2) All entrants must be over 18 years of age
- 3) All beer, cider, perry or wine must be home brew and produced by the named entrant
- 4) We do apologise but it is impossible for the organisers to prevent the loss of corks and bottle tops and we hope that you understand the difficulty.

All entrants will be responsible for the setting up and care of their brews before, during and after the festival. They must remove their brews at the end of the festival, unless they have made other arrangements with the organisers.

BREAD

Any type or style of bread can be entered. Please submit in whole units so that their overall appearance and texture can be judged. Please submit a basic description of the bread with the entry.

The breads can be entered on the day of the Festival before 14.00. Once entered the breads will become the property of the Festival.

The Judge's word is always FINAL

A Note about our Wonderful Trophies

It is the responsibility of the winners of the trophies to have them professionally engraved preferably at an engraver identified by the organisers - **No DIY engraving please**

Facebook

<https://www.facebook.com/groups/202968413084768/>

Website

www.bexleyhomebrew.co.uk