

IBU INTRA-CLUB HOMEBREW COMPETITION

ENTRY DETAILS/RULES:

- All submissions must be a homebrewed beer which was brewed by the Entrant
- Entrant must be an IBU club member (or household member of the club membership) with current, paid dues [Check Status Here](#) or [Renew or Become a Member Here](#)
- Register for the competition on the club's [competition webpage](#)
- Brew a beer in accordance with the *THIS QUARTER'S STYLE* section below
- Only one beer submission per Entrant is allowed
- Submission will consist of at least 24 ounces in **THREE 12-oz brown plain-capped beer bottles**
- E.Z. Cap/flip-top bottles are generally not acceptable (if the entrant has no other option available, check with your LHB shop for availability of acceptable bottles)
- Champagne, cork finished, or wine bottles will not be accepted
- Bottles will be free of labels, distinguishing marks, and raised embossing
- Complete the *BOTTLE TAGS* from this packet and rubber band (NO tape) one bottle tag to each bottle
- Fold up and rubber band (NO tape) the *BEER RECIPE* form from this packet to one bottle
- Deliver the submission in accordance with the *ENTRY DROP-OFF* section below
- A competition official will relabel the submissions with anonymous labels before judging
- Entries will be judged by club-appointed judges in a closed session or sent to an outside competition
- Club-appointed judges will use BJCP scoring sheets or similar to provide useful feedback
- Club-appointed judges will make their best effort to remain fair and impartial
- A club-appointed judge is disqualified from entering any competition in which they judge
- Competition officials may enter submissions for judges' feedback but can only receive a score if anonymity is assured
- Results will be announced at a specified future club meeting
- Judges' scoring sheets will be distributed at the announcement meeting or digitally if needed

THIS QUARTER'S STYLE:

- 1st Quarter, 2025: **Dunkles Bock (6C)**
- Beer will be judged by the current [BJCP Style Guidelines](#) for this style

ENTRY DROP-OFF:

- Drop-off location (subject to change):
Spokane Brewing Supply
2105 W Mansfield Ct
Spokane, WA 99205
- Drop-off dates/times:
Saturday, Mar 1st, 1 – 5 PM

Have a question?

- Email: IBUFIN@gmail.com

BEER RECIPE

[Fold and rubber band one copy to one bottle]

[Entrant Number (Club use only): _____]

Name: _____ Phone: _____ Email: _____

Style: Dunkles Bock Beer Name (optional): _____

[Entrant Number (Club use only): _____]

Ingredients and Procedures

Number of U.S. gallons brewed for this recipe _____

WATER TREATMENT Type/Amount _____

YEAST CULTURE Liquid Dried

Did you use a starter? Yes No

Type _____

Brand _____

Amount _____

YEAST NUTRIENTS Type/Amount _____

CARBONATION forced CO₂ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

Additional Comments (optional): _____

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type _____

Amount _____

BOTTLE TAGS

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Dunkles Bock

Beer Name: _____

(optional)

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Dunkles Bock

Beer Name: _____

(optional)

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Dunkles Bock

Beer Name: _____

(optional)

6C. Dunkles Bock

Overall Impression: A strong, dark, malty German lager beer that emphasizes the malty-rich and somewhat toasty qualities of continental malts without being sweet in the finish.

Aroma: Medium to medium-high rich bready-malty aroma, often with moderate amounts of rich Maillard products or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean lager character, although a slight dark fruit character is allowable.

Appearance: Light copper to brown color, often with attractive garnet highlights. Good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Medium to medium-high complex, rich maltiness is dominated by toasty-rich Maillard products. Some dark caramel notes may be present. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of malty sweetness to linger into the finish. Well-attenuated, not cloying. Clean fermentation profile, although the malt can provide a slight dark fruit character. No hop flavor. No roasted, burnt, or dry biscuity character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Comments: Decoction mashing plays an important part of flavor development, as it enhances the caramel and Maillard flavor aspects of the malt.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. “Bock” translates to “Ram” in German, which is why the animal is often used in logos and advertisements.

Characteristic Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean German lager yeast.

Style Comparison: Darker, with a richer malty flavor and less apparent bitterness than a Helles Bock. Less alcohol and malty richness than a Doppelbock. Stronger malt flavors and higher alcohol than a Märzen. Richer, less attenuated, and less hoppy than a Czech Amber Lager.

Vital Statistics:

OG:	1.064 – 1.072
IBUs:	20 – 27
SRM:	14 – 22
FG:	1.013 – 1.019
ABV:	6.3 – 7.2%

Commercial Examples: Aass Bock, Einbecker Ur-Bock Dunkel, Kneitinger Bock, Lindeboom Bock, Schell’s Bock, Penn Brewery St. Nikolaus Bock

Tags: high-strength, amber-color, bottom-fermented, lagered, central-europe, traditional-style, bock-family, malty

**Excerpted from the BJCP Style Guidelines*