

# 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:

- 2nd Quarter, 2025: **Double IPA (22A)**
- 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 (subject to change):  
**Saturday, Jun 7th, 1 – 5 PM**

## Have a question?

- Email: [IBUFIN@gmail.com](mailto:IBUFIN@gmail.com)

# BEER RECIPE

[Fold and rubber band one copy to one bottle]

[Entrant Number (Club use only): \_\_\_\_\_]

Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Style: Double IPA 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 CO<sub>2</sub>     Bottle Conditioned

Volumes of CO<sub>2</sub> \_\_\_\_\_

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): \_\_\_\_\_

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### 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: Double IPA

Beer Name: \_\_\_\_\_  
(optional)

\_\_\_\_\_

[Rubber band one tag on each bottle]

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Style: Double IPA

Beer Name: \_\_\_\_\_  
(optional)

\_\_\_\_\_

[Rubber band one tag on each bottle]

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Style: Double IPA

Beer Name: \_\_\_\_\_  
(optional)

\_\_\_\_\_

## 22A. Double IPA

**Overall Impression:** An intensely hoppy, fairly strong, bitter pale ale without the big, rich, complex maltiness, residual sweetness, and body of an American Barleywine. Strongly hopped, but clean, dry, and lacking harshness. Despite showing its strength, drinkability is an important consideration.

**Aroma:** A prominent to intense hop aroma typically featuring modern American or New World hop characteristics such as citrus, floral, pine, resin, spice, tropical fruit, stone fruit, berry, or melon. A supportive, clean, neutral to grainy maltiness may be found in the background. Neutral to lightly fruity fermentation profile. Alcohol may be noted, but should not be solventy.

**Appearance:** Gold to light orange-copper color, but most modern versions are fairly pale. Good clarity, although a little haze is acceptable. Moderate-sized, persistent, white to off-white head.

**Flavor:** Strong and complex hop flavor (same descriptors as aroma). Moderately high to very high bitterness, but should not be harsh. Low to medium supportive, clean, soft, unobtrusive malt character; may have light caramel or toast flavors. Dry to medium-dry finish, not sweet or heavy, with a lingering hoppy, bitter aftertaste. Low to moderate fruitiness optional. A light, clean, smooth alcohol flavor is allowable.

**Mouthfeel:** Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation. No harsh hop-derived astringency. Restrained, smooth alcohol warmth acceptable.

**Comments:** Rarely called Imperial IPA. Many modern versions have multiple dry-hop additions.

**History:** An American craft beer innovation first developed in the mid-late 1990s as more intense version of American IPA. Became more mainstream and popular throughout the 2000s, and inspired additional IPA creativity. Russian River Pliny the Elder, first brewed in 2000, helped popularize the style.

**Characteristic Ingredients:** Neutral base malt. Sugar adjuncts common. Crystal malts rare. American or New World hops. Neutral or lightly fruity yeast. No oak.

**Style Comparison:** Bigger than English and American IPAs in alcohol strength, bitterness, and hoppiness. Less malty-rich, less body, drier, and with a greater overall hop balance than American Barleywine.

**Vital Statistics:** OG: 1.065 – 1.085

IBUs: 60 – 100 FG: 1.008 – 1.018

SRM: 6 – 14

ABV: 7.5 – 10.0%

**Commercial Examples:** Columbus Brewing Bohdi, Fat Head's Hop Jujy, Port Brewing Hop-15, Russian River Pliny the Elder, Stone Ruination Double IPA 2.0, Wicked Weed Freak of Nature

**Tags:** very-high-strength, pale-color, top-fermented, north-america, craft-style, ipa-family, bitter, hoppy

*\*Excerpted from the BJCP Style Guidelines*