

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:

- 3rd Quarter, 2025: **Belgian Pale Ale (24B)**
- 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
1422 W 3rd Ave
Spokane, WA 99201
- Drop-off dates/times (subject to change):
Saturday, Sep 6th, 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: Belgian Pale Ale Beer Name: _____

[Entrant Number (Club use only): _____]

Ingredients and Procedures

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

WATER or WATER PROFILE

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 _____

ABV _____ Terminal _____

FERMENTATION Duration (days) Temperature (°F)

Primary _____

Secondary _____

Other _____

BREWING DATE _____

BOTTLING DATE _____

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 _____

AHA Membership # (optional): _____

Additional Comments (optional): _____

BOTTLE TAGS

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Belgian Pale Ale (24B)

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Belgian Pale Ale (24B)

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: Belgian Pale Ale (24B)

Beer Name: _____

24B. Belgian Pale Ale

Overall Impression: A top-fermented, all malt, average strength Belgian ale that is moderately bitter, not dry-hopped, and without strong flavors. The copper-colored beer lacks the aggressive yeast character or sourness of many Belgian beers, but has a well-balanced, malty, fruity, and often bready and toasty profile.

Aroma: Moderate bready malt aroma, which can include toasty, biscuity, or nutty notes, possibly with a touch of light caramel or honey. Moderate to moderately high fruitiness complements the malt, and is suggestive of pear, orange, apple, or lemon, and sometimes of darker stone fruit like plums. Low to moderate spicy, herbal, or floral hop character. Low peppery, spicy phenols optional. The hop character is lower in balance than the malt and fruitiness.

Appearance: Amber to copper in color. Clarity is very good. Creamy, rocky, white head. Well carbonated.

Flavor: Has an initial soft, smooth, moderately malty flavor with a variable profile of toasty, biscuity, nutty, light caramel, or honey notes. Moderate to moderately high fruitiness, with a pear, orange, apple, or lemon character. Medium-low to low spicy, herbal, or floral hop character. Medium-high to medium-low bitterness, enhanced by optional low to very low peppery phenols. Dry to balanced finish, with hops becoming more pronounced in the aftertaste of those with a drier finish. Fairly well balanced overall, with no single component being high in intensity; malt and fruitiness are more forward initially with a supportive bitterness and drying character coming on late.

Mouthfeel: Medium to medium-light body. Smooth palate. Alcohol level is restrained, and any warming character should be low if present. Medium to medium-high carbonation.

Comments: Most commonly found in the Flemish provinces of Antwerp, Brabant, Hainaut, and East Flanders. A *Spéciale Belge Ale* (Belgian Special Ale) in Belgium.

History: Created after a competition in 1904 to create a regional specialty beer to compete with imported British ales and continental lagers. De Koninck of Antwerp is the best-known modern example, making the beer since 1913.

Characteristic Ingredients: Variable grist with pale, character, and caramel malts. No adjuncts. English or continental hops. Fruity yeast with low phenols.

Style Comparison: Fairly similar to pale ales from England (11C Strong Bitter), typically with a slightly different yeast character and a more varied malt profile. Less yeast character than many other Belgian beers, though.

Vital Statistics:	OG: 1.048 – 1.054
IBUs: 20 – 30	FG: 1.010 – 1.014
SRM: 8 – 14	ABV: 4.8 – 5.5%

Commercial Examples: De Koninck Bolleke, De Ryck Special, Palm, Palm Dobbie

Tags: standard-strength, amber-color, top-fermented, western-europe, traditional-style, pale-ale-family, balanced

**Excerpted from the BJCP Style Guidelines*