

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 **TWO 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:

- 4th Quarter, 2025: **Brewer's Choice** (Beer styles only. No cider or mead.)
- Beer will be judged according to the current [BJCP Style Guidelines](#) for the 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, Nov 22nd, 12 – 2 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: _____ 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: _____

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: _____

Beer Name: _____
