

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, 2026: **American Stout**
- Beer will be judged according to the current [BJCP Style Guidelines](#) for the style

ENTRY DROP-OFF:

- Drop-off location:
Spokane Brewing Supply
1422 W 3rd Ave
Spokane, WA 99201
- Drop-off dates/times (subject to change):
Saturday, Feb 21st, 2026, 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: American Stout 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 _____

Temperature (°F) _____

Secondary _____

Temperature (°F) _____

Other _____

Temperature (°F) _____

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: American Stout

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: American Stout

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: American Stout

Beer Name: _____

20B. American Stout

Overall Impression: A fairly strong, highly roasted, bitter, hoppy dark stout. The body and dark flavors typical of stouts with a more aggressive American hop character and bitterness.

Aroma: Moderate to strong roast aroma, often with a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are acceptable at low levels. Medium to very low hop aroma, often with a citrusy or resinous character. Medium esters optional. Light alcohol optional. Should not seem sharp, acrid, or acidic.

Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

Flavor: Moderate to very high roasted flavors, often tasting of coffee, dark or bittersweet chocolate, or roasted coffee beans. May taste of slightly burnt coffee grounds, but this character should not be prominent. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Low to high hop flavor, generally citrusy or resinous. Medium to dry finish, occasionally with a lightly burnt quality. Low esters optional. Light but smooth alcohol flavor optional.

Mouthfeel: Medium to full body. Can be somewhat creamy. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts). Becoming increasingly hard to find.

History: A modern craft beer and homebrew style that applied a more aggressive American hopping regime to a strong traditional English or Irish Stout. The homebrew version was once known as West Coast Stout, a common naming scheme for a more highly-hopped beer.

Characteristic Ingredients: Common American base malts, yeast, and hops. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts or additives may be present in low quantities to add complexity.

Style Comparison: Like a hoppy, bitter, strongly roasted Irish Extra Stout. Much more roast and body than a Black IPA. Bigger, stronger versions belong in the Imperial Stout style. Stronger and more assertive, particularly in the dark malt or grain additions and hop character, than American Porter.

Vital Statistics: OG: 1.050 – 1.075
IBUs: 35 – 75 FG: 1.010 – 1.022
SRM: 30 – 40 ABV: 5.0 – 7.0%

Commercial Examples: Avery Out of Bounds Stout, Bell's Kalamazoo Stout, Deschutes Obsidian Stout, Sierra Nevada Stout, Trillium Secret Stairs

**Excerpted from the BJCP Style Guidelines*