

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, 2026: **English Porter**
- 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, Aug 29th, 2026, 12 – 2 PM

Have a question?

- Email: IBUFIN@gmail.com

BEER RECIPE

Must be submitted on EACH bottle with the actual entry on Tuesday, September 8. Must not include any metric measurements.

Name _____ Exhibitor Number _____

Address _____

City _____ State _____ Zip _____

Name of Beer _____ Size of Batch _____

Department _____ Class _____ Lot _____

Date Started _____ Starting Specific Gravity Reading _____

Date Bottled _____ Specific Gravity Reading at Bottling Time _____

INGREDIENTS (Type and Amount):

Malt Extracts _____

Dry Malt _____

Grains _____

Yeast _____

Hops (Variety, flowers, or pellets):

Boiling (mins) _____

Finishing (mins) _____

Fermentation (time and temperature):

Primary _____

Secondary _____

Prime Sugar _____

Comments _____

BOTTLE TAGS

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: English Porter

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: English Porter

Beer Name: _____

[Rubber band one tag on each bottle]

Name: _____

Phone: _____

Email: _____

Style: English Porter

Beer Name: _____

Dark Mild. Less roast than an English Porter. Stronger and much less sweet than London Brown Ale.

Vital Statistics: OG: 1.040 – 1.052
IBUs: 20 – 30 FG: 1.008 – 1.013
SRM: 12 – 22 ABV: 4.2 – 5.9%

Commercial Examples: AleSmith Nut Brown Ale, Cigar City Maduro Brown Ale, Maxim Double Maxim, Newcastle Brown Ale, Riggwelter Yorkshire Ale, Samuel Smith's Nut Brown Ale

Tags: standard-strength, amber-color, top-fermented, british-isles, traditional-style, brown-ale-family, malty

13C. English Porter

Simply called "Porter" in Britain, the name "English Porter" is used to differentiate it from other derivative porters described in these guidelines.

Overall Impression: A moderate-strength dark brown English ale with a restrained roasty, bitter character. May have a range of roasted flavors, generally without burnt qualities, and often has a malty chocolate and caramel profile.

Aroma: Moderate to moderately low bready, biscuity, and toasty malt aroma with mild roastiness, often like chocolate. Additional malt complexity may be present as caramel, nuts, toffee sweetness. May have up to a moderate level of floral or earthy hops. Moderate fruity esters optional, but desirable. Low diacetyl optional.

Appearance: Brown to dark brown in color, often with ruby highlights. Good clarity, although may be opaque. Moderate off-white to light tan head with good to fair retention.

Flavor: Moderate bready, biscuity, and toasty malt flavor with a mild to moderate chocolate roastiness, and often a significant caramel, nutty, or toffee character, possibly with lower levels of darker flavors like coffee or licorice. Should not be burnt or harshly roasted, although small amounts may contribute a bitter chocolate complexity. Up to moderate earthy or floral hop flavor optional. Low to moderate fruity esters. Medium-low to medium bitterness varies the balance from slightly malty to slightly bitter, with a fairly dry to slightly sweet finish. Moderately-low diacetyl optional.

Mouthfeel: Medium-light to medium body. Moderately-low to moderately-high carbonation. Light to moderate creamy texture.

Comments: This style description describes the modern version of English Porter, not every possible variation over time in every region where it existed. Historical re-creations should be entered in the 27 Historical Beer category, with an appropriate description describing the profile of the beer. Modern craft examples in the UK are bigger and hoppier.

History: Originating in London in the early 1700s, porter evolved as a more heavily hopped and aged (keeping) version of the Brown Beer popular at the time. It evolved many times based on various technological and ingredient developments (such as the invention of black malt in 1817, and large-scale industrial brewing), as well as consumer preferences, wars, and tax policy. It became a highly-popular, widely-exported style in the early 1800s before declining by the 1870s as it changed to a lower gravity, unaged beer. As gravities continued to decline in all UK beers in the first half of the 1900s, styles stopped being made (including porter, gone by the 1950s). The craft beer era led to its re-introduction in 1978.

The name is said to have been derived from its popularity with the London working class performing various load-carrying tasks of the day. Parent of various regional interpretations over time, and a predecessor to all stouts (which were originally called "stout porters"). *There is no historic connection or relationship between Mild and Porter.*

Characteristic Ingredients: Grists vary, but something producing a dark color is always involved. Chocolate or other roasted malts, caramel malt, brewing sugars, and the like are common. London-type porters often use brown malt as a characteristic flavor.

Style Comparison: Differs from American Porter in that it usually has softer, sweeter, and more caramelly flavors, lower gravities, and usually less alcohol; American Porter also usually has more hop character. More substance and roast than a British Brown Ale. Higher in gravity than a Dark Mild.

Vital Statistics: OG: 1.040 – 1.052
IBUs: 18 – 35 FG: 1.008 – 1.014
SRM: 20 – 30 ABV: 4.0 – 5.4%

Commercial Examples: Bateman's Salem Porter, Burton Bridge Burton Porter, Fuller's London Porter, Nethergate Old Growler Porter, RCH Old Slug Porter, Samuel Smith Taddy Porter

Tags: standard-strength, dark-color, top-fermented, british-isles, traditional-style, porter-family, malty, roasty