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, 2026: **SRM Range of 10-18** (This means any style of beer (no mead/cider) that falls in the SRM range. See final sheet in this packet for examples. Contact the competition manager with questions.)
- 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, Nov 21th, 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: ________________ 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 CO_2 ☐ Bottle Conditioned

Volumes of CO_2 ______________________________

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): ____

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____

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Portions of this form borrowed from the AHA/BJCP Recipe Form

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: _____

_____

An SRM range of **10–18** covers the transition from **light copper and deep amber** to **rich copper and light brown** on the Standard Reference Method color scale. According to the BJCP guidelines, several classic beer styles fit cleanly into or significantly overlap with this color window.

**Excerpted from the BJCP Style Guidelines*

1. Light to Medium Amber Styles (SRM 7–10)

Vienna Lager (9–15 SRM): A moderate-strength, amber lager featuring smooth, elegant, and toasty malt character with a dry finish.

Märzen / Oktoberfest (8–17 SRM): An elegant, malty German amber lager with clean, rich, and bread-crust-like malt flavors.

Strong Bitter / ESB (8–18 SRM): An average to moderately strong British ale with a prominent malt backbone balanced heavily by traditional English hop bitterness.

Irish Red Ale (9–14 SRM): An easy-drinking pint beer with a malt-focused profile, showing gentle notes of caramel, toast, and a characteristic dry, roasted grain finish.

American Amber Ale (10–17 SRM): A vibrant, medium-bodied amber ale showcasing high hop flavor and bitterness balanced by a rich caramel malt core.

California Common (9–14 SRM): Historically known as steam beer, this style uses hybrid lager yeast fermented at warmer ale temperatures to produce a rustic, lightly fruity flavor balanced by prominent rustic hops.

Czech Amber Lager (10–16 SRM): A complex, amber-colored Czech lager that emphasizes rich, bready maltiness alongside dynamic hop characteristics.

2. Deeper Copper and Light Brown Styles (SRM 11–13)

Altbier (9–17 SRM): A clean, crisp, top-fermented German ale that is well-attenuated, showcasing a firm hop bitterness alongside subtle nutty, toasty malt flavors.

Dunkles Weissbier (14–23 SRM): A dark German wheat beer that pulls clove and banana yeast phenols into a profile enriched by bready, caramel, and chocolate malts.

British Brown Ale (12–22 SRM): A malty, brown British ale focusing on nutty, sweet caramel, and light toffee flavors with soft hop bitterness.

Scottish Heavy / Export (12–20 SRM): Clean, malt-forward ales driven by kettle caramelization and low hop interaction, showcasing deep bready and light toffee flavors.

3. Stronger Dark Amber and Malt-Forward Styles (SRM 14–18)

Wee Heavy / Strong Scotch Ale (14–25 SRM): A rich, dense, and intensely malty Scottish ale offering caramel-driven complexity with subtle dark fruit undertones.

Dunkles Bock (14–22 SRM): A strong, dark German lager that showcases a deeply rich, bready, and intensely toasted Maillard malt profile.

Old Ale (10–22 SRM): An aged British ale of moderate to high strength that exhibits rich, sweet malt characters blended with complex dark fruit, toffee, and light oxidative notes.