

The second annual CARBOY Iron Brewer competition is scheduled for Saturday, April 7th at Fullsteam Brewery. Team up with fellow CARBOY members, test your brewing skill, and have fun. Read below for the Official Rules. Will your team be Iron Brewers?

CARBOY Iron Brewer 2012 Rules and Information

Event Dates

- Team Registration Deadline – Wednesday March 21, 2012
- Brew Day – Saturday April 7th at Fullsteam Brewery
- Set-up starts at 9:00 AM
- Ingredients list is handed out at 10:00 AM
- Brewing starts at 11:00 AM
- Brewing stops at 4:00 PM
- Clean up until 5:00 PM
- CARBOY is providing lunch for members
- No entry fee this year
- Entries due for Judging – CARBOY summer/fall picnic date TBD

Registration

Each team must register by Wednesday March 21, 2012. Send a PM to kevint with the following information:

1. Team Captain
2. Team member names
3. Name of team if desired
4. Brewing all grain or extract with specialty grains
5. Brewing 5 or 10 gallons

The Iron Brew competition concept is taken from the Iron Chef television show. The general idea is for teams of homebrewers to test their recipe formulation and brewing skills by brewing a beer from previously-unknown ingredients. Homebrewing teams must include at least two and no more than five brewers.

When you send the registration information you will indicate whether you will brew all-grain or extract with specialty grains. The grain will not be milled.

On brew day you and your team will take your equipment to the brew site and set up by the start time. At the start time you will receive a list of ingredients to include base malt(s) or extract, specialty grains, hops in pelletized and/or whole leaf form, and special ingredients. Once you receive your ingredients list, your team will develop a recipe and brew the beer.

You will be required to submit a recipe entry form and a description of the beer being brewed before you can start brewing. The form will be a standard BJCP entry form.

Two plain bottles will be turned in for the judging. Fullsteam staff will judge the beers and provide scoresheets.

Ingredients Provided

The ingredients will be provided in a bulk form. Each team will be provided a list of the ingredients and the allocated amount of each on brew day. Each team will be allocated equal amounts of each ingredient. It is possible for a team to use more than their allocated amount if other team(s) don't use all they are allocated. If a team wishes to use more ask the organizer and the organizer will check with other teams for availability. The following will be provided:

Specialty grains: There will be 10 to 15 specialty grains available. The amount of each grain allocated to a team will be based on a typical grist percentage for that grain in a 5 gallon batch.

Hops: There will be 4 to 5 varieties of hops provided. Both high alpha and low alpha hops will be provided. Hops could be in pellet, whole or extract form.

Yeast: Each team will provide their own yeast. The yeast selection will be made at the time the recipe is turned in. There is no requirement of choosing yeast before the event.

Water: Fullsteam has water spigots around the brewery for unfiltered ground water.

Fullsteam Secret Ingredients: There could be one to three secret ingredients provided.

Official Rules

1. Each team can brew any quantity.
2. Each team will bring any base grains they wish to use. Base grains are self converting such as 2-row, pale, pilsner, munich, vienna and wheat.
3. Each team has the option to bring up to 2 varieties of hops with a total weight up to 3 oz.
4. You must provide all brewing equipment and fuel. Fullsteam has 110v electricity though you will need an extension cord. Make sure to bring any water hoses and Y-adaptors needed for brewing water and cooling water. Bring any ice needed for cooling.
5. Grains will **not** be milled. Each team should bring a mill. If your team does not have one contact the organizer to make arrangements for a mill to be available.
6. You may use computer programs, brewing books, and other references on brew day.
7. You must completely brew the beer at the brew day event. Yeast can be

pitched at the event or later.

8. You may bring your own water although water from the brewery will be available on brew day.

9. You may bring and use water treatments such as gypsum, salts, etc.

10. You may bring and use clarifying agents.

11. You may bring as many hop bags or grain bags as you wish. Extract brewers should strongly consider bringing at least one grain bag for steeping specialty grains. There will be no bags provided.

12. You may use any, all, or none of the special/secret ingredients. However, the judges will look for effective use of the secret ingredient(s).

13. You may use any yeast or combination of yeasts outlined on the recipe form. If the batch is split then one fermenter will be selected as the competition beer. The other fermenter is not allowed in the competition but we certainly want to taste it when we gather at Fullsteam.

14. One hour will be provided to formulate and turn in the recipe form and beer description. Mash water may be heated during recipe formulation. Nothing can be added to the mash tun until the recipe and beer description are turned in although you may pre-heat the mash tun.

15. You must submit a completed entry form before you can start brewing. You must complete the form with sufficient detail to allow the judges to judge your finished beer against the beer you describe on the form. The form must include a description of how you used the specialty ingredient(s). You will receive the blank entry form in your kit on brew day.

16. You may use no ingredients other than:

- a. Ingredients provided by the club
- b. Ingredients your team brought on brew day
- c. The yeast listed on the recipe form
- d. Water and water treatments
- e. Finings

17. You may add ingredients to the beer after you leave the brew site (e.g., dry hopping), but those ingredients must come from the brew day ingredients. The only exception is finings. You may add finings on brew day or after. Your kit will not include any finings.

18. Two plain 12 oz bottles will be provided for the competition.

Questions? Please contact the Iron Brew Organizer (Kevin Thorngren).