

The Kuykendahl Gran Brewers (KGB) in association with Saint Arnold Brewing Company, DeFalco's Home Wine and Beer Supplies, and Brew It Yourself announces the ...

22nd Annual Big Batch Brew Bash

AHA/BJCP
Sanctioned



Homebrewers everywhere are called upon to take the challenge!

Style: 21B. Specialty IPA: Belgian IPA

The Brewers Association Amended Definition for Belgian IPA

Overall Impression: An IPA with the fruitiness and spiciness derived from the use of Belgian yeast.

Aroma: Moderate to high hop aroma, often tropical, stone fruit, citrus or pine-like typical of American or New World hop varieties.

Appearance: Light golden to amber in color. Off-white head is moderate to large in size and has good retention. Clarity is fair to quite hazy in dry hopped examples.

Flavor: Initial flavor is moderately spicy and estery associated with Belgian yeast strains. Malt flavor is light and grainy-sweet, sometimes with low toasted or caramel malt flavor but not required. Bitterness is high and may be accentuated by spicy yeast-derived flavors. The finish is dry to medium-dry although some examples have a slight sweetness mixed with the lingering bitterness.

Comments: The choice of yeast strain and hop varieties is critical since many choices will horribly clash.

Characteristic Ingredients: Belgian yeast strains used in making tripels and golden strong ales. American examples tend to use American or New World hops while Belgian versions tend to use European hops and only pale malt.

Style Comparison: A cross between an American IPA/Imperial IPA with a Belgian Golden Strong Ale or Tripel. This style is may be spicier, stronger, drier and more fruity than an American IPA.

Vital Statistics: OG: 1.058 – 1.080

IBUs: 50 – 100 FG: 1.008 – 1.016

SRM: 5 – 15 ABV: 6.2 – 9.5%

Awards & Prizes

Ribbons for 1st, 2nd, & 3rd place entries, courtesy of Saint Arnold Brewing Company, along with corresponding Gift Certificates valued at \$80.00, \$40.00, and \$20.00, courtesy of DeFalco's, and Brew It Yourself.

Heavy Hitters Award Trophy

The Homebrew Club with the most qualifying 2nd round entries will be given the prestigious "The Big Batch Heavy Hitters Trophy" along with a half-barrel keg of St. Arnold beer courtesy of Saint Arnold Brewing Company.

Kenneth Rich Memorial Award

A cash prize will be donated by Marvin & Shirley Rich. This award goes to the First Time Contest Entrant with the highest score.

Entry Requirements:

Entry Deadline is Friday May 12, 2017 at 5 PM at DeFalco's, Brew It Yourself, or your local Houston homebrew shop (see entry form for participating shops). Each entry shall consist of 3 bottles (preferably 12 oz.) along with a completed recipe form. Anyone (21 or older) is eligible to enter. All entries must be non-commercial, home-produced beer. Up to two entries per brewer will be accepted. If a brewer enters a beer as a team entry, then this will count as one of the two entries.

No Entry Fee!

Raffle & Awards Ceremony

Awards Ceremony will be held at Saint Arnold Brewery on **Sunday May 21, 2017**.

Open to public from 1:00 PM to 4:00 PM
followed by Raffle and Awards Ceremony at approximately 2:30 PM.

Visit the KGB website for more information <http://thekgb.org/>