

2020 Sons of Alchemy Iron Brewer Ingredients

Ingredients Selected at the 3-5-2020 Club Meeting

- Base Malt: **Rye Malt**
- Hops: **Amarillo**
- Yeast: **WLP028** (Edinburgh Scottish Ale)
- Specialty Grains:
 - 1) **Franco-Belges Kiln Coffee Malt**
 - 2) **Carafoam**
- Other Adjuncts
 - 1) **Cocoa Powder**
 - 2) **Grains of Paradise**

Reminders

See the official rules document for full rules.

Mini-Summary...

- Brewers **must use** Rye Malt, Amarillo Hops, and WLP028 yeast
- Brewers must use **at least 3 of the following**:
 - o Franco-Belges Kiln Coffee Malt
 - o Carafoam
 - o Cocoa Powder
 - o Grains of Paradise
- Brewers may add one, **and only one**, ingredient not listed.

You may use as much of each selected ingredient as you like. However, you must make an honest effort to make sure the ingredients impact the final beer. It doesn't necessarily have to be obvious to everyone what the ingredient is, but it should make the beer different than if the ingredient was not included.

The following may be used as desired, and do not count as added ingredients: Water, Brewing Salts, Phosphoric or Lactic Acid, Campden Tablets or Potassium/Sodium Metabisulfite, Rice Hulls, Yeast Nutrient, Fining Agents, Oxygen, and/or CO2. You may also use "heat." For example, you could take the base malt and toast/roast a portion of it in an oven. Corn Sugar or Table Sugar can be used by all for priming only (if naturally carbonating). You cannot use sugar in the grist/boil, unless it your one additional ingredient.