

2020 Sons of Alchemy Iron Brewer Rules

Ingredient Selection Process

1) A volunteer(s) will randomly draw slips of paper from the following pre-populated bags:

- Base Malt (one)
- Hops (one)
- Yeast (one)
- Specialty Grains (two)
- Other Adjuncts (two)

2) The ingredients selected apply to all participants, except as noted in the Brewing Rules section.

Brewing Rules

1) You must use the Base Malt, Hop, and Yeast Strain selected.

2) Equivalent Yeast Strains: If you want to use a strain that you believe is the same strain (but different manufacturer) as the one selected, please check with the organizer.

3) You may eliminate one of the Specialty Grains -OR- one of the Other Adjuncts. In other words, of the four Specialty Grains and Other Adjuncts selected, you must use at least 3.

4) You may add one, and only one, ingredient to the ones selected.

5) 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.

6) 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 your drafted 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 was originally selected or is your one additional ingredient.