

2019 Fantasy Homebrew Draft and Brew Rules

Draft Process

- 1) Draft order will be determined by drawing numbers from a hat. The first round (and all “odd” rounds) will go in ascending order. The second round (and all “even” rounds) will go in descending order. There will be 6 rounds.
- 2) In each round, each player will pick an ingredient from any category, with the following overall restrictions by the end of 6 rounds:
 - Each player must select one (and only one) Base Malt, one (and only one) Hop, and one (and only one) Yeast strain.
 - Each player must select two Specialty Grains and one Adjunct -OR- one Specialty Grain and two Adjuncts

Brewing Rules

- 1) You must use all the ingredients selected during the draft. No exceptions.
- 2) Equivalent Yeast Strains: If you want to use a yeast strain that you believe is the same strain (but different yeast manufacturer) as the one you draft, please check with the organizer.
- 3) You may use as much of each selected ingredient as you like. However, you must make an honest effort to make sure the ingredients impacts 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.
- 4) You may **not** use any other ingredients, *except*: 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). If you want to use sugar in the grist/boil, you must draft it.

2019 Ingredients

The following ingredients will be available to draft:

Base Malts

2-Row Brewers Malt

6-Row

Continental Pilsner

Golden Promise

Maris Otter

Mild Malt

Munich

North American Pilsner

Red X Malt

Rye Malt

Vienna

Wheat Malt

Yeast Strains

S-04 (Whitbread)

US-05/WLP001/Wyeast 1056 (Chico/California/American Ale)

WLP002/Wyeast 1968 (English Ale/London ESB (Fullers))

WLP004/Wyeast 1084 (Irish Ale)

WLP005/Wyeast 1187 (British/Ringwood Ale)

WLP023/Wyeast 1275 (Burton/Thames Valley Ale)

WLP028 (Edinburgh Scottish Ale)

WLP036/Wyeast 1007 (Dusseldorf Alt/German Ale)

WLP300/Wyeast 3068 (Hefeweizen/Weihestephan Weizen)

WLP550/Wyeast 3522 (Belgian Ale/Ardennes)

WLP565/Wyeast 3724 (Belgian Saison)

WLP644 (Saccharomyces "bruxellensis" Trois)

WLP910/Wyeast 2112 (San Francisco/California Lager)

Hops

Amarillo
Cascade
Challenger
Citra
EKG
Galaxy
Magnum
Mandarina Bavaria
Mosaic
Pearl
Saaz
Simcoe
Tettnanger
Willamette

Specialty Grains

Aromatic Malt
Biscuit or Victory Malt
Black Patent Malt
Brown Malt
Carafoam
Caramel/Crystal Malt - 20L
Caramel/Crystal Malt -120L
Caramunich Malt
Caravienne Malt
Chocolate Malt
Franco-Belges Kiln Coffee Malt
Honey Malt/Brumalt
Roasted Barley
Roasted Wheat
Smoked Malt
Special B Malt
Unmalted Grain (any)

Other Adjuncts

Brown Sugar
Candi Syrup
Cherries
Cocoa Powder
Coconut
Coffee
Coriander
Grains of Paradise
Grapefruit
Lactose
Mango
Maple Syrup
Molasses
Pineapple
Raspberries
Table Sugar
Turbinado