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 ...

17th Annual Big Batch Brew Bash

AHA/BJCP Sanctioned

Homebrewers everywhere are called upon to take the challenge!
Brew an "American style India Black Ale"
The winning recipe may be brewed as a Saint Arnold Special Release.
If you win and are an AHA member Saint Arnold's may enter the beer in the GABF Pro/Am Competition and you could win a GABF Medal! WOW!!!

The Brewers Association Definition

The Brewers Association,, developed the following for the American -style India Black Ale category at the Great American Beer Festival:

American-style India Black Ale has medium high to high hop bitterness, flavor and aroma with medium-high alcohol content, balanced with a medium body. The style is further characterized by a moderate degree of caramel malt character and medium to strong dark roasted malt flavor and aroma. High astringency and high degree of burnt roast malt character should be absent. Fruity, floral and herbal character from hops of all origins may contribute to aroma and flavor.

Specifications:
Original Gravity = 1.056 - 1.075 (14-18.2 ºPlato)
Final Gravity =1.012 - 1.018 (3-4.5 ºPlato)
Alcohol by Volume = 5-6% (6 -7.5%)
Color = 25+ SRM
Bitterness = 50 - 70 IBU

Visit the KGB website for more information

www.thekgb.org

Awards & Prizes

The winner will be invited to Saint Arnold as ***Brewer For A Day***, to assist in brewing a BIG BATCH of one of their beers.

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

One six-pack of Saint Arnold Special Release brewed with your recipe for 1st place, courtesy of Saint Arnold Brewing Company.

The Big Batch Heavy Hitters Award. A half-barrel keg of St. Arnold Beer will go to the Homebrew Club with the most qualifying 2nd round entries, courtesy of Saint Arnold Brewing Company.
In addition this Homebrew Club will be awarded the highly coveted
"Heavy Hitters Award Trophy"

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 11, 2012 at any of two drop-off sites or you may bring your entries to Saint Arnold Brewing Company Saturday May 12, 2012 between noon and 2:00 PM (see other side for more details & forms). Each entry shall consist of 3 bottles (preferably 11 - 12 oz.) along with a completed recipe form. Anyone (21 or older) is eligible to enter, however 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 this will count as one of the two entries.**

NO ENTRY FEE!

Judging, Raffle & Awards Ceremony

Judging and Awards Ceremony will be held at Saint Arnold Brewery on Sunday May 20, 2012.
Judging will begin promptly at 9:30 AM. Open to public from 1:00 PM to 4:00 PM
Followed by Raffle and Awards Ceremony approximately 2:30 PM.
Included in the festivities will be food, raffles, fun, and plenty of really good beer!

ENTRY DROP-OFF

Saint Arnold Brewing Co.
2000 Lyons Avenue
Houston, TX 77020
(713) 686-9494

DeFalco's Home Wine
& Beer Supplies
9223 Stella Link
Houston, TX 77025
(713) 668-9440

Brew It Yourself
25770 I-45 #107
Spring, TX 77386
(281) 367-BREW
Please ship out of town entries here

BIG BATCH BREW BASH RECIPE FORM

Brewer/Brewers:_____ Phone (h): _____

Address: _____ Phone (c): _____

City: _____ State: _____ Zip: _____ E-MAIL:_____

Homebrew Club: _____

Beer Name: _____AHA Member Yes No Member # _____

Have you ever entered a homebrew contest? (circle one) Yes No

INGREDIENTS AND PROCEDURES

Number of Gallons / Total Boiling Time

_____

Unusual Style or Ingredients

_____

Water Treatment (Types & Amount)

_____

Yeast Culture (Type, Liquid / Dry, Amount)

_____

Fermentation	Duration	Temperature
Primary	_____	_____
Secondary	_____	_____
Other	_____	_____

Carbonation (Type, Amount) & Date Bottled

_____

Specific Gravity	Original	Terminal
	_____	_____

MALT (GRAIN & EXTRACTS)

TYPE	AMOUNT (LBS)	USE (STEEP/MASH)	TIME	TEMP.

HOPS

TYPE	AMOUNT (OZ)	% ALPHA ACID	USE (BOIL, DRY, ETC.)	TIME

BOTTLE ID FORMS - ATTACH ONE FORM TO EACH ENTRY USING A RUBBER BAND

Brewer/Brewers:
Phone:
Beer Name:
City:
State: ZIP:
Club:
Category :American style India Black Ale

Brewer/Brewers:
Phone:
Beer Name:
City:
State: ZIP:
Club:
Category : American style India Black Ale

Brewer/Brewers:
Phone:
Beer Name:
City:
State: ZIP:
Club:
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