



ABBC & FLOPS Collaboration Competition

1st place: Brew a 10bbl batch on the ABBC system, ABBC shirt, and a 1/6bbl keg of your beer when it comes out.

2nd place: Dinner for Two certificate valued at \$75, ABBC shirt, and a 64oz growler and fill.

3rd place: ABBC shirt, and a 32oz growler and fill.

Judging will be held on 25th April for brewing a 10bbl batch on the Apple Blossom system in June. Judging will be conducted by a panel of judges, one of whom will be an ABBC representative. The ABBC judge will have the right to exclude any beer from consideration if it is deemed unsuitable for any reason. The winning recipe will become the property of ABBC.

Three 12oz non-descript brown bottles are required for entry. Entries can be dropped off any time before the competition. Judging starts 3pm on the 25th.

We anticipate packaging in late-July/early-August, so please pick a beer style that fits the warm weather. Within reason, the winner will be invited to provide the name for their brew (no vulgarity, etc.). Aside from that, we want this competition to be a wide-open venue for you all to express your creativity and talent!!!

Ingredients

Yeast: Wyeast 1007 (German ale), 1728 (Scottish ale), and 3522 (Belgian ale). We will make any of these available to home brewers by appointment. Please bring your own container for transport (we can sanitize it for you here).

Grain: We deal with Country Malt and Brewer's Supply Group. We get all of our grain pre-milled. Please use their product lists when formulating your recipes.

Hops: If we have it in inventory, we are happy to sell it to you at cost for use in your brews. We currently have the following:

Belma, Falconer's Flight, Centennial Type, Zeus, Equinox, Citra, Cascade, Amarillo, Mosaic, EKG, Gr Herkules, Gr Northern Brewer, Gr Hallertau, Gr Perle, Bravo, Centennial, Columbus, Hersbrucker

As long as prices are reasonable, and there is ample spot purchase availability, we are happy to buy any other hops ya'll choose to brew with!

Agents & Adjuncts: We typically use YeastEx 82 and Whirlfloc, as well as Phosphoric acid, Calcium Carbonate, and Calcium Sulfate, in every brew. If you would like to use other yeast/fermentation agents, flocculating agents, or water treatment chemicals, please run them by us first.

If you'd like to use flavoring adjuncts, please keep cost and feasibility in mind. As you can see from our selection of beers, we have done quite a bit of work with adjuncts! We are comfortable with each of the following methods of making such additions: loose in the mash, in large strainer bags in the boil, in small strainer bags in the fermenter, loose in the fermenter, inline through our hop-back during knockout or FV to Brite Tank transfer. Also, keep in mind that we have a full kitchen that is capable of toasting grains, cracking beans, making syrups, preparing and pulverizing fresh herbs & spices, etc.

Misc: The ABBC brewhouse vessels are all steam jacketed. We pitch our yeast from chilled kegs of each pure culture. All cellar vessels are fully glycol jacketed. We have a plate-and-frame filter available for use with 700 or 1,000 micron pads. We force-carbonate all of our beers.

We look forward to tasting your delicious brews, and getting a chance to work together in what will hopefully become a great annual tradition!!!

Cheers,

Sammie Stephenson

To arrange to pick up yeast, or if you have any questions or comments, please be in touch with Sammie at 479-236-2060 or abbcbrewmaster@gmail.com.