

2017 WORT CHALLENGE

Details:

The Coachella Valley Brewing Co will provide 5 gallons of Robust Porter wort (15.4*P, 30 IBU, 32.5 SRM) to all entrants on Pitch Day, Oct 4, 2017 between 2-5pm. Entrants must bring a sanitized carboy either the day of or before and pick up by end of day.

Entries (2 bottles for main comp, and reserve 6 for people's choice) must be turned in by November 9, 2017. Formal judging will take place on November 11, 2017.

Categories for Awards:

- 1) The Best in Show- will be determined by the judging panel.
- 2) People's Choice -top four entries will be chosen and asked to bring in an additional 6 bottle to be judged by our patrons at Props and Hops.
- 3) Most creative - determined by the judging panel.

Entry Fee:

\$20.00 for wort and \$6 per entry to competition(cash or check made payable to the Coachella Valley Brewing Co). Use the recipe form found at www.bjcp.org. as well as bottle tags. WE will provide some CVB bottle cap for the entries.

LOCALLY CRAFTED



COACHELLA VALLEY BREWING CO

Amt	Name	Type		%/IBU
300 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	63.8 %
80 lbs	Oats, Flaked (1.0 SRM)	Grain	2	17.0 %
20 lbs	Carafa II (Weyermann) (415.0 SRM)	Grain	3	4.3 %
20 lbs	Chocolate Malt (350.0 SRM)	Grain	4	4.3 %
5 lbs	Black (Patent) Malt (500.0 SRM)	Grain	5	1.1 %
5 lbs	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	6	1.1 %
2 lbs	Cascade [7.50 %] - Boil 60.0 min	Hop	7	18.0 IBUs
1 lbs	Cascade [7.50 %] - Boil 30.0 min	Hop	8	7.0 IBUs
13.1 oz	Willamette [5.50 %] - Boil 30.0 min	Hop	9	4.6 IBUs
42.7 pkg	Kolsch Yeast (Wyeast Labs #2565) [124.21...	Yeast	10	-
40 lbs	Honey (1.0 SRM)	Sugar	11	8.5 %

Style Guide Comparison

