

# Style of Quarter: Cost-Challenge

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This quarter we will be trying something a bit different. Instead of limiting your creativity to one style, you can submit any style you like. The only catch is that it has to meet these 3 requirements:

1. The cost per 5 gal. batch must be **less than \$17** (this can be scaled down if you brew larger batches)
2. Minimum OG: **1.045**
3. **Minimum 80% grains** (No more than 20% sugar, honey, etc.)

All submissions must include a list of ingredients with their costs. They will be blindly tested by judges who will choose their favorite based on personal preference as opposed to matching style guidelines. The top 3 will be announced, followed by the top 3 cheapest batches. Hopefully there will be some overlap on these.

There are lots of ways to reduce costs. Be creative! Buy ingredients in bulk, harvest ingredients from your garden (such as hops or coriander). You can even harvest ingredients from the wild (spruce tips, etc.). You can also substitute grains with sugar (up to 20%) but keep in mind that you can easily meet the cost requirement with 100% grains.

When calculating cost per batch, you can use bulk pricing for grains (even if you didn't buy a 50 lb. bag) as long as those particular grains are locally available in bulk. Example: Organic American 2-Row is available at The Oak Barrel for \$55 / 50 lb bag. So to calculate the cost of grain for a batch that used 13 lbs:

$$\$55 \div 50 \text{ lbs} = \$1.10 \text{ per lb.}$$

$$1.10 \frac{\$}{\text{lb}} * 13 \text{ lbs} = \$14.30$$

Please email me if you have any questions or concerns about the Cost Challenge.  
[drfleege@gmail.com](mailto:drfleege@gmail.com)

The winners will be announced at the September meeting. Submission deadline will be a week or two before the meeting. The official date will be announced at the August meeting.