

About Style of the Quarter

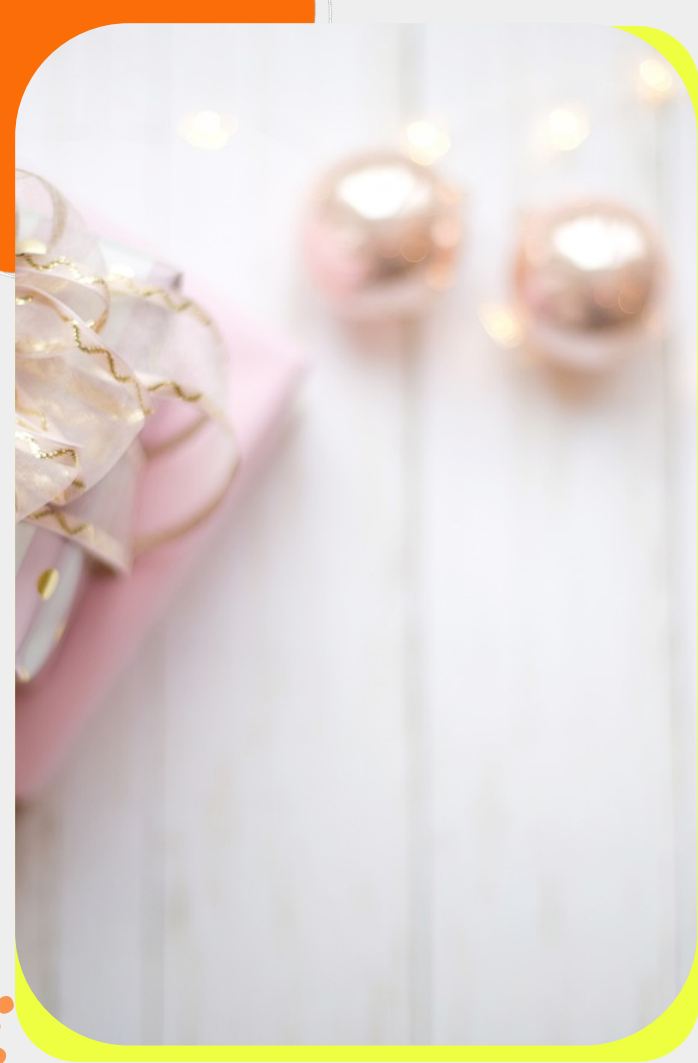
- Friendly, internal homebrew competition
- Slightly informal
- Run by and for members of BAM
- Judged by BAM officers, members, and BJCP certified judges
- Based on BJCP style guidelines and score sheets

Rules & Entry

- Entries should consist of two clean appropriately labeled 12oz capped bottles
- Use the official label provided by BJCP
- Attach labels with rubber bands
- Submit entries at Oak Barrel Wine Craft in Berkeley

Prizes

- 1st place: \$50 gift card to Oak Barrel
- 2nd place: \$30 gift card to Oak Barrel
- 3rd place: \$20 gift card to Oak Barrel



Upcoming SOQs (2024)

- 2024 SOQ 2 Lawn Mower Beers
- 2024 SOQ 3 Mystery ingredients
 - (Black Pepper, Homegrown Hops, Strawberries)
- 2024 SOQ 4 Holiday Beer (30C. Winter Seasonal Beer)

Upcoming SOQs (2025)

- 2025 SOQ 1 California Common
 - BJCP 19B
- 2025 SOQ 2 Dark Lawnmower
 - SRM 10+ & ABV < 4%
- 2025 SOQ 3 TBD
- 2025 SOQ 4 Barley Wine, Wheat Wine
 - BJCP 22D & 22B & 17D

Past SOQs

- SOQ 2024 Q1 Scottish Beers
- SOQ 2023 Q4 12 Brews



Past Winners

SOQ 2023 Q4 - 12 Brews

- 1st Place: Olivia Pool
- 2nd Place: Matt Youngblut
- 3rd Place: Greg Strom & Corey L Carter (Tie)

Past Winners

SOQ 2024 Q1 Scottish Beers:

- 1st Place: Greg Strom
- 2nd Place: Kyle Navis
- 3rd Place: Adam Bradley

Honorable Mention: Bob Davis

World Cup 1st Place **Scottish and Irish Ales**

Current SOQ

- Current SOQ – Lawnmower Beers
- **Due 6/29/24**
- Any BJCP recognized beer below 4% ABV and SRM 10 or under.
- Judged against the style guidelines
- Include the BJCP Style on the label



Examples of Potential Entrées (2023 Q2)

- 1A American Light Lager
- 1D American Wheat Beer
- 3A Czech Pale Lager
- 11A Ordinary Bitter
- 11B Best Bitter
- 12A British Golden Ale
- 15A Irish Red Ale
- 18A Blonde Ale
- 23A Berliner Weisse

Corner cases: Like 12A - British Golden Ale

Vital Statistics: OG: 1.038 – 1.053

IBUs: 20 – 45 FG: 1.006 – 1.012

SRM: 2 – 5 ABV: 3.8 – 5.0%

If brewed on the lower scale, you would have a “legal entry”

Here are a few recipes from Brewing Classic Styles, all of which are perfectly suitable for the SOQ.

Lite American Lager
Standard/Ordinary Bitter
Berliner Weisse

BREWING CLASSIC STYLES

80 Winning
Recipes
Anyone
Can Brew



Jamil Zainasheff and John J. Palmer

RECIPE: ANDER-STONE LITE

OG: 1.038 (9.5 °P)

FG: 1.007 (1.8 °P)

ADF: 81%

IBU: 10

Color: 2 SRM (5 EBC)

Alcohol: 4.1% ABV (3.2% ABW)

Boil: 60 minutes

Pre-Boil Volume: 7 gallons (26.5L)

Pre-Boil Gravity: 1.032 (8.1 °P)

Extract

Light LME (2.2 °L)

Rice Syrup (0 °L)

Weight

5.0 lbs. (2.26kg)

1.3 lbs. (0.59kg)

Percent

79.4

20.6

Hops

Hallertau 4.0% AA for 60 min.

IBU

0.61 oz. (17g)

10

Yeast

White Labs WLP840 American Lager, Wyeast 2007 Pilsen Lager, or Fermentis Saflager S-23

Fermentation and Conditioning

Use 15 grams of properly rehydrated dry yeast, 3 liquid yeast packages, or make an appropriate starter. Ferment at 50° F (10° C). Allow the beer to lager at least 4 weeks before bottling or serving. When finished, carbonate the beer from 2.5 to 3 volumes.

All-Grain Option

Replace the light extract with 6.8 lbs. (3.08kg) American two-row or six-row malt. Replace the rice syrup with 1.7 lbs. (0.77kg) flaked rice. Mash at 149° F (65° C). With the low mash temperature and the need to convert the flaked rice, most brewers will need to lengthen the rest to a minimum of 90 minutes to get full conversion. Also increase the pre-boil volume as needed to allow a 90-minute boil, which helps reduce DMS in the beer.

RECIPE: NO SHORT MEASURE

OG: 1.038 (9.6 °P)

FG: 1.011 (2.8 °P)

ADF: 71%

IBU: 32

Color: 10 SRM (19 EBC)

Alcohol: 3.6% ABV (2.8% ABW)
Boil: 60 minutes
Pre-Boil Volume: 7 gallons (26.5L)
Pre-Boil Gravity: 1.033 (8.2 °P)

Extract	Weight	Percent
English Pale Ale LME (3.5 °L)	6.1 lbs. (2.76kg)	89.1
Steeping Grains		
Crystal (120 °L)	0.5 lb. (227g)	7.3
Special Roast (50 °L)	0.25 lb. (113g)	3.6
Hops		
		IBU
Kent Goldings 5% AA, 60 min.	1.2 oz. (34g)	24.6
Kent Goldings 5% AA, 30 min.	0.5 oz. (14g)	5.2
Kent Goldings 5% AA, 1 min.	0.5 oz. (14g)	1.7

Yeast

White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale S-04

Fermentation and Conditioning

Use 5 grams of properly rehydrated dry yeast, 1 liquid yeast package, or make an appropriate starter. Ferment at 68° F (20° C). When finished, carbonate the beer to approximately 1 to 1.5 volumes and serve at 52 to 55° F (11 to 13° C). Since this beer has a fairly light body, excessive carbon dioxide can make it seem extra thin, harsh, and hard to drink. With the right level of CO₂, the body of the beer will be just right, and it won't seem watery or harsh.

All-Grain Option

Replace the English pale ale extract with 8 lbs. (3.63kg) British pale ale malt. Mash at 152° F (67° C).

RECIPE: SAURES BIERGESICHT

OG: 1.032 (8.1 °P)

FG: 1.006 (1.5 °P)

ADF: 82%

IBU: 4

Color: 3 SRM (6 EBC)

Alcohol: 3.5% ABV (2.7% ABW)

Boil: 15 minutes

Pre-Boil Volume: 6.2 gallons (23.5L)

Pre-Boil Gravity: 1.031 (7.8 °P)

Extract	Weight	Percent
Pilsener LME (2.3 °L)	2.75 lbs. (1.24kg)	50.0
Wheat LME (4 °L)	2.75 lbs. (1.24kg)	50.0
Hops		IBU
Hallertau 4% AA, 15 min.	1.0 oz. (28g)	4.4

Yeast

White Labs WLP011 European Ale, Wyeast 1338 European Ale, or Fermentis Safale US-05

White Labs WLP677 *Lactobacillus* Bacteria, Wyeast 5335 *Lactobacillus delbrueckii*

Fermentation and Conditioning

Add 5 grams of properly rehydrated dry yeast, or 1 liquid yeast package, along with 1 package of *Lactobacillus*. Ferment at 67° F (19° C). When finished, carbonate the beer to approximately 3.5 to 4 volumes.

All-Grain Option

Replace the Pilsener extract with 4.2 lbs. (1.9kg) continental Pilsener malt. Replace the wheat extract with 3 lbs. (1.36kg) wheat malt. Mash at 149° F (65° C). With the low mash temperature, you may need to lengthen the rest time to 90 minutes to get full conversion.