



The IBD British Hop Competition of 2022

Dear Hop Growers, Brewers & Guests,

I am pleased to announce the Class winners of the 2022 IBD British Hop Awards across the six classes of entry. Congratulations to all the winning entries and thank you to everyone for submitting. Once again, we had a huge number of entries with 176 samples from 49 growers. Despite some challenging conditions this year, the standard across the board was extremely high and the judges were pleased to see such a high level of presentation and pick quality across all categories.

The awards ceremony is planned to take place from 11am on Friday the 13th of January 2023 at Purecraft Bar & Kitchen, 30 Waterloo St, Birmingham B2 5TJ. The IBD invites and encourages attendance of all participating hop growers, hop merchants and brewers at the presentation of the certificates and trophies to the winning entrants.

The overall Champion hop of 2022 will be announced at this ceremony. A unique cask of beer brewed with this hop will be available for all to savour.

Venue: Purecraft Bar & Kitchen, 30 Waterloo St, Birmingham B2 5TJ

Arrival Time: 11:00

Presentations: 11:30 – 12:00 (IBD President, Bhavya Mandanna)

Lunch: 12:00 – 13:00

Please RSVP by December 16th confirm your attendance to zane.barnes@ibd.org.uk

The Institute of Brewing & Distilling would like to take this opportunity to wish you all a successful 2023.

Yours sincerely

Zane Barnes
Secretary Midlands Section

THE INSTITUTE OF BREWING AND DISTILLING

BRITISH HOP COMPETITION 2022

2022 Competition Winner's List:

1. Class A: The **Le May Cup** awarded for the best sample of **Goldings** and **eligible clones**.

1st – *Ian Strang (Goldings)*

2nd – *SC & JH Berry (EKG)*

3rd – *RMO, RCO & AM Capper (Goldings)*

2. Class B: The **Hop Merchants Cup** awarded for the best sample of hops (from each individual Category) bought on the basis of their **aroma** character, irrespective of Alpha Acid content.

Category A: High Aroma intensity

1st – *Haffenden Farms (Cascade)*

2nd – *M H & L Andrews (Harlequin)*

3rd – *Farmer Pudge & Co (Ernest)*

Category B: Strong Aroma Intensity

1st – *L Wheeler & Son E Peckham (Toyomodori)*

2nd – *SJ Parker & Son (Opus)*

3rd – *SC & JH Berry (Challenger)*

Category C: Delicate Aroma Intensity

1st – *Stockton Court (Pilgrim)*

2nd – *Clive & Richard Edmed (Sovereign)*

3rd – *Little Pell Farm (Pilgrim)*

3. Class C: The **Brewers Cup** awarded for the best sample of hops that are bought primarily for their **high Alpha Acid** content.

1st – *Hawkins Farming Ltd (Harlequin)*

2nd – *RJ & HL Hancocks (Target)*

3rd – *RMO, RCO & AM Capper (Pilgrim)*

4. Class D: The **Wigan Cup** awarded for the best sample of **Fuggle**.

1st – *SJ Adams & Sons*

2nd – *TG Redsell*

3rd – *JW Spilsbury & Co*

5. Class E: The **Botanix Cup** awarded for the best sample of **Dwarf/Hedgerow** variety.

1st – *Farmer Pudge & Co (Pioneer)*

2nd – *RMO, RCO & AM Capper (Endeavour)*

3rd – *C & R Pudge (Endeavour)*

6. Class F: The **Grower's Challenge Bowl** awarded for the best sample of **new** English variety.

1st – *M H & L Andrews (Harlequin)*

2nd – *Hawkins Farming Ltd (Jester)*

3rd – *M H & L Andrews (Harlequin)*

7. Champion: The **best overall hop sample** from the winners of classes A to F for the **Institute of Brewing & Distilling Award** will be announced at the awards ceremony in January!

Comments from the Judges

The judges met on the 18th of November at the Charles Faram showroom in Malvern, Worcestershire. This year they were faced with a total of 176 samples from an increasing number of varieties, all excellently prepared, presented and laid out for judging. We are most grateful to Paul, Will, Charlie and all at Charles Faram for the hard work that went into accommodating this year's judging, which would not have been possible otherwise.

The selection of winning samples is based upon several criteria including: -

- ❖ Trueness to variety type
- ❖ Quality and intensity of aroma
- ❖ Disease and pest free
- ❖ Presentation of sample

Samples are presented 'blind' and categories are judged from low to high intensity of aroma. All of the samples are inspected by all of the judges, who voted for their top three independently.

The judges were truly privileged to have such a high number of British hops together in one location for sampling. The samples represented the very best in British hops and it was encouraging and extremely satisfying to see first hand the quality and variety on offer from these British grown hops. Both the traditional varieties and the more recently developed hops, displayed a great range of characteristics, and demonstrated for our judges the importance of sampling in order to find the hops that will deliver the desired brewing qualities.

While the judging was subjective, with each of the judges selecting the hops that appealed to themselves, there was mostly a clear consensus at the end of each round, with the winners and runners up displaying characteristics that made them clearly stand out. However, the growers should be proud of all the samples that were entered and be encouraged by the judge's passion and support for British hops.

Class A: The Le May Cup for the best sample of Goldings and eligible clones

In this iconic class the judges found that the samples had some variation in quality, with most samples presenting as true to type and with excellent quality. However, some of the samples were perhaps a little over ripe and some mustiness could be detected in a small number.

The winner of the class, a Golding from Ian Strang was the standout sample for the judges, being described as having beautiful intact cones and floral, and spicy aroma that was both true to type and notable in its intensity. The second placed sample from SC & JH Berry, an EKG, displayed a unique sweet and floral note which impressed the judges. In third place was RMO, RCO & AM Capper with a Golding, that the judges found to have a clean melon, soft peach and honey blossom character with nicely presented cones.

Class B: The Hop Merchants Cup for the best sample of British hops bought on the basis of their flavour character, regardless of Alpha Acid content.

The largest class of hops in our competition, which is sub-divided into three categories based on the intensity of aroma – high, strong and delicate, to allow the judges to make more objective comparisons.

With the large number of samples there was some variation in presentation evident, with a small number of samples being described as a little thrashed. However, the overall impression of the judges was very positive, with a variety of cone shape, size and colour on offer.

Category A for 'high aroma' was taken by Haffenden Farms fine example of Cascade, which stood out for the judges as having a unique character of vibrant blackcurrant and fresh and sharp citrus. Second place was given to M H & L Andrews and Harlequin, which was described as a powerful aroma with interesting bubble-gum and pineapple notes. In third was Farmer Pudge & Co with Ernest that the judges found to have soft peach, honey and cherrywood characteristics.

Category B was won by L Wheeler & Son E Peckham and the only sample of English grown Toyomodori in the competition. The judges noted that the aroma was not the most intense in the category, but had a very pleasing peach, plumb and delicate floral nature which made it stand out. In second was SJ Parker & Son's sample of Opus, which presented as savoury positive notes of garlic and pear and was a strong preference amongst some of the judges. Third place was taken by SC & JH Berry and a Challenger that was described as jammy pear-drop and resinous pine.

In the delicate aroma category C, the winner was Stockton Court and Pilgrim, which presented beautifully in the hand and had aromas of resin and blackcurrant jam. Second place was awarded to Clive & Richard Edmed's Sovereign, being described as herbal but with peach and melon overtones. In third place was a Pilgrim from Little Pell Farm. This was the standout in terms of presentation, with beautifully vibrant delicate green cones, which gave a rich citrus aroma.

Class C: The Brewers Cup for the best sample of British hops that are bought primarily for their high Alpha Acid content.

A very tough category to judge and somewhat of an assault on the senses (and hands) of the judges, owing to the high oil content of many of the samples. The samples were generally very well presented, although some signs of over-ripeness in the form of garlic was present, as well as a small number of samples that had been affected by mould. First place was awarded to Hawkins Farming Ltd and Harlequin, which was the clear preference of the judges, with a complex aroma of pineapple and grapefruit, and very sticky cones in the hand. Second spot was given to Target from RJ & HL Hancocks, described as a bright and fresh soft fruit, pineapple and apple. In third was RMO, RCO & AM Capper with Pilgrim, which the judges found to have a vibrant stone fruit and tropical nature.

Class D: The Wigan Cup for the best sample of Fuggle.

A difficult category to judge due to the similarity of the samples and excellent presentation and quality of the hops received. The overall impression of the judges was that the samples represented the best qualities of this traditional English variety had a consistent fresh and clean aroma.

The winner of the class, from SJ Adams, presented as fresh and vibrant pine with resin and woody notes and was the clear favourite of the judges. The second placed sample from TG Redsell was described as deeply floral with lemon zest and verdant green aromas. In third place was JW Spilsbury, which the judges found to have a rich, deep and broad aroma profile that favoured spice.

Class E: The Botanix Cup for the best sample of Dwarf/Hedgerow variety.

This class is often a showcase for the impressive range of aromas possible from the dwarf/hedgerow varieties of British hops. Unfortunately, this year we only received four samples (Those looking for prizes next year might take note!) but these were very pleasing and impressed the judges with all samples receiving some first preference votes.

Placed first was Farmer Pudge & Co's sample of Pioneer, described as sweet vanilla, coconut, liquorice and oily spice. Second was the sample of Endeavour from RMO, RCO & AM Capper, with notes of black pepper and fruit and notably nicely presented cones. In third place was C & R Pudge, also with Endeavour, and being described as having a typically English character with a distinctly herbal aroma.

Class F: The Grower's Challenge Bowl for the best sample of new English variety.

This class is designed to showcase the exciting range of new hops that are graduating from the various breeding and development programmes in the UK. The judges commented that all of the samples presented extremely well, and that there was excellent brewing potential evident across the board. The judges were particularly pleased to experience such a wide range of unique aromas in these samples, which made choosing the winner and runners up challenging.

M H & L Andrews' sample of Harlequin was placed first, with aromas of tropical fruit and candy, and lovely cones which were exceptionally oily. Second place was taken by Jester from Hawkins Farming Ltd which was described as melon, soft apple and pear and reminiscent of an English meadow. In third place was a second (and separate) sample of Harlequin from M H & L Andrews, with this being described as gooseberry, rich pine wood and deeply complex.

As a final comment we would like to thank the hop growers and all the growing groups for their support in making this competition happen and look forward to meeting you at the awards lunch.

Judges for the 2022 competition:

- Patrick McGuinty – Head brewer Marstons, Chairman IBD Midland
 - Flo Vialan – Director of Brewing, Purity
 - Laura Lopez, Lead brewer, Round Corner
 - Rob Topham – ABInbev , Zitec Europe
 - Mark Gammons, General manager, Tiny Rebel
 - Rachel Matthews, Head brewer, Dancing Duck
 - Mark Tetlow, Head brewer, Oakham Ales
 - Dan Griffiths, IBD HQ Technical
 - Zane Barnes, Secretary IBD Midland, Assoc. Prof. University of Nottingham
-