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 American Homebrewers Association  
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American Homebrewers Association  
 Club-Only Competition sponsored by:



# ENTRY/RECIPE FORM

## BREWER(S) INFORMATION .....

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone (h) (\_\_\_\_\_) \_\_\_\_\_ Phone (w) (\_\_\_\_\_) \_\_\_\_\_ Email address \_\_\_\_\_  
 Club name (if appropriate) \_\_\_\_\_ (Please spell out the full club name. Do not abbreviate.)

## ENTRY INFORMATION .....

Name of Brew \_\_\_\_\_ Category (No.) \_\_\_\_\_ Subcategory (a-g) \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_  
 For Mead and Cider  Dry  Special Ingredients/Classic Style (required for categories 19E, 20C, 21, 22, 23B, 24, 25E, F, H): \_\_\_\_\_  
 Still  Medium \_\_\_\_\_  
 Sparkling  Sweet \_\_\_\_\_

## INGREDIENTS AND PROCEDURES .....

Number of U.S. gallons brewed for this recipe \_\_\_\_\_

**WATER TREATMENT** Type(s) \_\_\_\_\_

Amount(s) \_\_\_\_\_

**YEAST CULTURE**  Liquid  Dried

Did you use a starter?  Yes  No

Type \_\_\_\_\_

Brand \_\_\_\_\_

Amount \_\_\_\_\_

**YEAST NUTRIENTS** Type \_\_\_\_\_

Brand \_\_\_\_\_

Amount \_\_\_\_\_

**CARBONATION**  forced CO<sub>2</sub>  Bottle Conditioned

Volumes of CO<sub>2</sub> \_\_\_\_\_

Type of Priming Sugar \_\_\_\_\_

Amount of Priming Sugar \_\_\_\_\_

**BOILING TIME** \_\_\_\_\_ Hrs. \_\_\_\_\_ Min.

**SPECIFIC GRAVITIES** Original \_\_\_\_\_

Terminal \_\_\_\_\_

**FERMENTATION** Duration (days) \_\_\_\_\_ Temperature(F°) \_\_\_\_\_

Primary \_\_\_\_\_

Secondary \_\_\_\_\_

Other \_\_\_\_\_

**BREWING DATE** \_\_\_\_\_

## FERMENTABLES (MALT, ADJUNCTS, HONEY OR OTHER SUGARS)

| AMOUNT (LB.) | TYPE/BRAND | USE (MASH/STEEP) | TIME | TEMP. (F°) |
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## HOPS

| AMOUNT (OZ.) | PELLETS OR WHOLE? | TYPE | % A ACID | USE (BOIL, STEEP, DRY, ETC.) | MIN. FROM END OF BOIL |
|--------------|-------------------|------|----------|------------------------------|-----------------------|
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Type of Fermenter \_\_\_\_\_ Finings \_\_\_\_\_  
 Glass  Plastic  Steel Type \_\_\_\_\_  
 Glass  Plastic  Steel Amount \_\_\_\_\_  
 Glass  Plastic  Steel Please use the back of this form for brewer's specifics.

**BOTTLING DATE** \_\_\_\_\_

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American Homebrewers Association  
 A Division of the Association of Brewers

