



# AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



## Brewer(s) Information.....

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_  
 Phone (h) (\_\_\_\_) \_\_\_\_\_ Phone (w) (\_\_\_\_) \_\_\_\_\_ Email Address \_\_\_\_\_  
 Club Name (if appropriate) \_\_\_\_\_

## Entry Information.....

Name of Brew \_\_\_\_\_ Category (No.) \_\_\_\_\_ Subcategory (A-F) \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_

- For Mead and Cider                      For Mead
- Still                       Dry                       Hydromel (light mead)
- Petillant                 Semi-Sweet             Standard Mead
- Sparkling                 Sweet                     Sack (strong mead)

### Special Ingredients/Classic Style

(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)

## Ingredients and Procedures.....

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

**WATER TREATMENT** Type/Amount \_\_\_\_\_

**YEAST CULTURE**                       Liquid                       Dried

Did you use a starter?                 Yes                       No

Type \_\_\_\_\_

Brand \_\_\_\_\_

Amount \_\_\_\_\_

**YEAST NUTRIENTS** Type/Amount \_\_\_\_\_

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

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

Type/Amount of Priming Sugar \_\_\_\_\_

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

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

Terminal \_\_\_\_\_

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

Primary \_\_\_\_\_

Secondary \_\_\_\_\_

Other \_\_\_\_\_

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

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

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

AMOUNT (LB.)	TYPE/BRAND	USE (MASH/STEEP)

### HOPS

AMOUNT (OZ.)	PELLETS OR WHOLE?	TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL

### MASH SCHEDULE

STEP	TEMPERATURE	TIME

Finings

Type \_\_\_\_\_

Amount \_\_\_\_\_

Please use the back of this form for brewer's specifics.