



# ENTRY/RECIPE FORM

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

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone (h) (\_\_\_\_) \_\_\_\_\_ Phone (w) (\_\_\_\_) \_\_\_\_\_ Are you a member of an AHA Registered Homebrew Club?  Yes  No  
 If so, what is its name? \_\_\_\_\_ (Please spell out the full club name. Do not abbreviate.)  
 If not, are you interested in receiving information on the AHA and registered homebrew clubs?  Yes  No

## ENTRY INFORMATION .....

Name of Brew \_\_\_\_\_ Category (No.) \_\_\_\_\_ Subcategory (a-g) \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_  
 Recipe is:  Malt Extract Only  All-Grain  For Mead and Cider  Dry  Special Ingredients/Classic Style: \_\_\_\_\_  
 Malt Extract and Grain  Mead  Medium \_\_\_\_\_  
 Cider  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 \_\_\_\_\_

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

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

### HOPS

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

FERMENTATION Duration (days) Temperature(F°) Type of Fermenter Finings  
 Primary \_\_\_\_\_  Glass  Plastic  Steel Type \_\_\_\_\_  
 Secondary \_\_\_\_\_  Glass  Plastic  Steel Amount \_\_\_\_\_  
 Other \_\_\_\_\_  Glass  Plastic  Steel Please use the back of this form for brewer's specifics.

BREWING DATE \_\_\_\_\_ BOTTLING DATE \_\_\_\_\_