MSF 2004 Recipe Form

Brewer's Name: _____

ENTRY INFORMATION:
Name of Beer
MSF Entry Class (e.g., 8630 Porter)
BJCP Category and Subcategory (e.g., 15A, Robust Porter)

Number of U.S. gallons brewed for this recipe _____

MALT (GRAIN, EXTRACTS AND/OR OTHER FERMENTABLES):

Type / Brand	Amount	Use (Steep/Mash)	Time	Temp.

Mash Schedule / Notes: _____

_____

_____

Special Ingredients (must use for MSF class 8633 and 8634): _____

_____

_____

HOPS

Amount	Pellets or Whole	Type	% Alpha Acid	Use (Boil, Dry, Etc.)	Minutes from End of Boil

Fermentation	Days	Temperature	Type of Fermenter (circle one)		
Primary			Glass	Plastic	Other:
Secondary			Glass	Plastic	Other:
Other			Glass	Plastic	Other:

CARBONATION (Type and Amount): _____ Boil Time: _____

SPECIFIC GRAVITIES Original : _____ Terminal: _____

Yeast Brand and Strain: _____ Starter? Size? _____

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