http://www.bjcp.org

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ENTRY/RECIPE FORM

The American Homebrewers Association
www.beertown.org

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

☐ Still ☐ Dry
☐ Petillant ☐ Semi-Sweet
☐ Sparkling ☐ Sweet

For Mead

☐ Hydromel (light mead)
☐ Standard Mead
☐ 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_2 ☐ Bottle Conditioned

Volumes of CO_2 _____

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.

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