

AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s	s) Informatio	n	•••••	•••••	•••••	••••••	••••••	•••••	• • • • • • • • • •	
Name(s)				Street Address						
City			State							
Phone (h) ()		Phone (w) ()_	Email Address							
Club Name	(if appropriate)									
Entry Inf	ormation		••••		•••••	•••••	•••••	• • • • • • • • • • • • • • • • • • • •	•••••	
Name of Br	ew	Category (No.	.)			Subcate	egory (A	λ-F)		
Category/S	ubcategory (prin	t full names)								
For Mead an	or Mead and Cider For Mead		Special Ingredients/Classic Style							
□ Still	□ Dry	☐ Hydromel (light mead)	•	(required for categories 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 2				, 25C, 26A, 26C,	27E, 28B-D)	
□ Petillant	☐ Semi-Sweet	☐ Standard Mead	•							
□ Sparkling	☐ Sweet	□ Sack (strong mead)	•							
Ingredie	nts and Proc	edures	•••••	•••••	•••••	•••••	•••••	•••••	•••••	
Number of U	.S. gallons brewed	for this recipe	_			T, MALT EXTRACT	, ADJUNCTS,			
WATER TREATMENT Type/Amount			_	AMOUNT (LB.)		TYPE/BRAND		USE (MASH/STEEP)		
			-							
YEAST CULT	URE 🗆 L	Liquid 🗅 Dried								
Did you use	a starter? 🗀 🗅	Yes □ No								
Туре			_							
Brand			_	HOPS				_		
Amount			_	AMOUNT (OZ.)	PELLETS C WHOLE?	R TYPE	%A ACID	USE (BOIL STEEP, DRY, ETC.)	MIN. FROM END OF BOIL	
YEAST NUT	RIENTS Type/Amo	ount	_							
CARBONAT	ION 🗆 forced Co	O ₂ Dottle Conditioned	ł				+			
Volumes of C	O ₂		_							
Type/Amoun	t of Priming Sugar		_							
BOILING TI	ME	HrsMin.		MASH SCHE	DULE					
SPECIFIC GRAVITIES Original			_	STEP		TEMPERATURE		TIME		
Terminal			_							
FERMENTAT	TON Duration (days) Temperature (°F)							
Prim	iary		_							
Second	lary		_	Finings						
0	ther		_	Туре						
BREWING DATE				Amount						
BOTTLING DATE				Please use the back of this form for brewer's specifics.						