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 American Homebrewers Association  
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# BIG BEERS

## Belgians & Barleywines

# ENTRY/RECIPE FORM

JANUARY 6-8, 2011

### BREWER(S) INFORMATION

Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone (h) (\_\_\_\_) \_\_\_\_\_ Phone (w) (\_\_\_\_) \_\_\_\_\_ Email address \_\_\_\_\_  
 Club name (if appropriate) \_\_\_\_\_ (Please spell out the full club name. Do not abbreviate.)

### ENTRY INFORMATION

Name of Brew \_\_\_\_\_ Category (No.) \_\_\_\_\_ Subcategory (a-g) \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_  
 For Mead and Cider  Dry  Special Ingredients/Classic Style (required for categories 19E, 20C, 21, 22, 23B, 24, 25E, F, H): \_\_\_\_\_  
 Still  Medium \_\_\_\_\_  
 Sparkling  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 \_\_\_\_\_

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

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

Type of Priming Sugar \_\_\_\_\_

Amount of Priming Sugar \_\_\_\_\_

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

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

Terminal \_\_\_\_\_

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

Primary \_\_\_\_\_

Secondary \_\_\_\_\_

Other \_\_\_\_\_

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

### 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

Type of Fermenter \_\_\_\_\_ Finings \_\_\_\_\_

Glass  Plastic  Steel Type \_\_\_\_\_

Glass  Plastic  Steel Amount \_\_\_\_\_

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

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

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# BOTTLE IDENTIFICATION FORMS

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**

## BOTTLE ID FORM . . .

Name \_\_\_\_\_

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Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

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Name of Beer \_\_\_\_\_

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Homebrew Club \_\_\_\_\_

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Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Name of Beer \_\_\_\_\_

Category Entered \_\_\_\_\_

Subcategory Entered \_\_\_\_\_

Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE**



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**BIG BEERS, BELGIANS & BARLEYWINES FESTIVAL • Vail, Colorado •**

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American Homebrewers Association  
A Division of the Association of Brewers

