

BREWER(S) INFORMATION

Name(s) _____ Street Address _____
 City _____ State _____ Zip _____
 Ph (H) _____ Ph (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) _____

Beer Recipe is: <input type="checkbox"/> Malt Extract Only <input type="checkbox"/> All-Grain <input type="checkbox"/> Malt Extract and Grain Mead and Cider: <input type="checkbox"/> Still <input type="checkbox"/> Dry <input type="checkbox"/> Petillant <input type="checkbox"/> Semi-Sweet <input type="checkbox"/> Sparkling <input type="checkbox"/> Sweet	For Mead: <input type="checkbox"/> Hydromel (light mead) <input type="checkbox"/> Standard Mead <input type="checkbox"/> Sack (strong mead)	Special Ingredients / Classic Style/ Base Beer: Req. Cat. 6D, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B, 28D _____ _____
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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 CO2 Bottle Conditioned

Volumes of CO2 _____

Type of Priming Sugar _____

Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

FERMENTATION Duration (days) _____ Temperature (F°) _____ Primary _____ Secondary _____ Other _____	Type of Fermenter <input type="checkbox"/> Glass <input type="checkbox"/> Plastic <input type="checkbox"/> Steel <input type="checkbox"/> Glass <input type="checkbox"/> Plastic <input type="checkbox"/> Steel <input type="checkbox"/> Glass <input type="checkbox"/> Plastic <input type="checkbox"/> Steel	Finings Type _____ Amount _____
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FERMENTABLES (Malt, Adjuncts, Honey or Other Sugar)

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

HOPS

AMT. (OZ.)	PELLETS OR WHOLE?	TYPE	% A ACID	BOIL, STEEP, DRY, ETC.	MIN. ROM END OF BOIL

BREWING DATE _____ **BOTTLING DATE** _____ © AHA/SCP 1/98

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