

Arizona Mead Cup

ENTRY/RECIPE FORM

BREWER(S) INFORMATION

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

Mead and Cider <input type="checkbox"/> Dry <input type="checkbox"/> Still <input type="checkbox"/> Medium <input type="checkbox"/> Petillant <input type="checkbox"/> SemiSweet <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 (required for categories 19E, 20C, 21,22,23B, 24, 25E, F, H): _____ _____
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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

Glass Plastic Steel

Glass Plastic Steel

Glass Plastic Steel

Finings

Type _____

Amount _____

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** _____

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