



AHA/BJCP Sanctioned Competition Program ENTRY/RECIPE FORM



Brewer(s) Information

Name(s) _____ Street Address _____
City _____ State _____ Zip _____
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 For Mead
☐ Still ☐ Dry ☐ Hydromel (light mead)
☐ Petillant ☐ Semi-Sweet ☐ Standard Mead
☐ Sparkling ☐ Sweet ☐ 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 CO₂ ☐ Bottle Conditioned

Volumes of CO₂ _____

Type/Amount of Priming Sugar _____

BOILING TIME _____ Hrs. _____ Min.

SPECIFIC GRAVITIES Original _____

Terminal _____

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

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

BREWING DATE _____

BOTTLING DATE _____

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