

Brewer(s) Information.....

Brewer _____ Category (No.) _____ Subcategory (A-F) _____

Category/Subcategory (print full names) _____

- For Mead and Cider
- Still Dry
- Petillant Semi-Sweet
- Sparkling Sweet
- For Mead
- Hydromel (light mead)
- Standard Mead
- Sack (strong mead)

Special Ingredients/Classic Style

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 _____

FERMENTATION Duration (days) _____ Temperature (°F) _____

Primary _____

Secondary _____

Other _____

BREWING DATE _____ **BOTTLING DATE** _____

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

Finings

Type _____

Amount _____

Comments from drinkers (use back if needed):