ENTRY/RECIPE FORM

RAILS & ALES A Brewfest Benefiting
aCt ALTOONA community THEATRE

Brewer(s) Information

Name(s) _____   Street Address _____

City _____   State _____

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

❏ Still   ❏ Dry
❏ Petillant   ❏ Semi-Sweet
❏ Sparkling   ❏ Sweet

For Mead

❏ Hydromel (light mead)
❏ Standard Mead
❏ 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 CO_2 ❏ Bottle Conditioned

Volumes of CO_2 _____

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 _____

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

Bootleggers Brew Shop | Rails & Ales Brewfest