

2009 E.T. Barnette Homebrew Competition

Brewer Information:

Name(s) _____

Address _____

City _____ State _____ Zip Code _____

Phone(h) _____ Phone(w) _____

E-mail Adress _____ T-shirt size (for prizes): Men's: _____

Woman's: _____

Where did you hear about this competition? _____

Homebrew club affiliation: _____

Entry Information:

Name of Brew _____

The following beer styles will be accepted in the 2009 E.T. Barnette Homebrew Competition:

Pilsner (2A-C) English Pale Ale (8A-C) American Ale (10A-C) Porter (12A-C)

Stout (13A-F) IPA (14A-C) Fruit/Spice/Herb/Vegetable Beers (20/21A)

Category (No.) _____ Subcategory (A-G) _____

Category/Subcategory (print full names) _____

For Fruit/Spice/Herb/Vegetable Beer entries please indicate below the type(s) and amount(s) of

fruits, spices, herbs, and/or vegetables used: _____

For Fruit/Spice/Herb/Vegetable Beer entries a classic beer style (MUST) be given: _____

Recipe is:

Malt Extract Only

Malt Extract & Grain

All Grain

Ingredients and Procedures:

Volume brewed in U.S. gallons: _____

Water Treatment: Type(s) _____ Amount _____

Hops:

Type of Hops	Pellets/Whole	Amount	%Alph Acid	Boil Time

Yeast:

Liquid Dry Brand/Type: _____ Used a starter? Yes No

Malt, Adjuncts, Extracts and Other Fermentables:

Type/Brand	Amount (lbs.)	Use (Steep/ Mash)	Time	Temp. (F)

Boil Time (min.): _____ Original Gravity: _____ Final Gravity _____

Fermentation:

Stage:	Duration (Days/Weeks)	Temp. (F)	Type of Fermenter (glass, plastic, etc.)
Primary			
Secondary			
Other			

Carbonation:

Natural Amount of Priming Sugar: _____ Type (honey, DME etc.): _____

Forced Carbonated Applied Pressure (p.s.i.): _____ at Temperature (F): _____

Date Bottled: _____