

E.T. Barnette Hombrew Competition 2017

Brewer Information:

Name(s): _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone (h): _____ Phone (w): _____

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

Women's _____

Where did you hear about this competition? _____

Homebrew Club Affiliation: _____

Entry Information:

Name of homebrew: _____

Please circle the beer style category which corresponds to your entry:

Dark European Lager (8A-B)

British Bitter (11A-C)

Dark British Beer (16A-D)

Pale American Ale (18A-B)

Brown American Beer (19A-C)

Belgian Ale (24A-C)

Fruit/Spice/Herb/Vegetable Beer (29A-B and 30A)

Category (No.): _____ Subcategory (A-D): _____

Category/Subcategory (write out name): _____

For Bière de Garde entries please indicate the beer color: Blond Amber Brown

For Fruit/Spice/Herb/Vegetable Beer entries please list the type(s) and amounts of fruits, spices, herbs, and/or vegetables used: _____

For Fruit/Spice/Herb/Vegetable Beer entries an underlying classic beer style MUST be given. Please list the Category and Subcategory of that beer style: _____

Ingredients and Procedures:

The Recipe is: Malt Extract Only Malt Extract & Grain All Grain

Date Brewed: _____

Date Bottled/Kegged: _____

Volume Brewed in U.S Gallons: _____

Water Treatment:

Type(s): _____ Amount: _____

Hops:

Type of Hops	Pellets/Whole	Amount (oz.)	%Alpha Acid	Boil Time

Malt, Adjuncts, Extracts, and Other Fermentables:

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

Boil Time (min.): _____

Original/Final Gravity: _____

Yeast:

Liquid

Dry

Brand/Type: _____

Fermentation:

Stage:	Durations (Days/Weeks)	Temp. (°F)	Type of Fermenter (Glass, Plastic, Stainless Steel, etc.)
Primary			
Secondary			
Other			

Carbonation:

Natural

Type (Corn Sugar, DME etc.): _____ Amount: _____

Forced Carbonated:

Applied Pressure (p.s.i.) _____ at Temperature (°F) _____