



LOUISIANA HOMEBREW CLUBS COMPETITION

ENTRY/RECIPE FORM

Brewer(s) Information

Name(s): _____ Street Address: _____
 City: _____ State: _____ Zipcode: _____
 Home Phone: (_____) _____ Cell Phone: (_____) _____ Email: _____
 Homebrew Club: _____

Entry & Recipe Information

Beer Name: _____ Category: _____

Gallons brewed for this recipe: _____ gallons

Water Treatment Type/Amt: _____

YEAST

Yeast Name: _____

Yeast Brand: _____

Amount Pitched: _____

Yeast Nutrients: _____

CARBONATION

_____ Forced CO2 _____ Bottle Conditioned

Volumes of CO2: _____

Type/Amt Priming Sugar: _____

BOIL TIME: _____ Hrs. _____ Mins.

ORIGINAL GRAVITY: _____

TERMINAL GRAVITY: _____

FERMENTATION Duration (days) Temp (F)

Primary _____ _____

Secondary _____ _____

Other _____ _____

BREWING DATE: _____

BOTTLING DATE: _____

Fermentables (Malt, Malt Extract, Adjuncts, Sugar, Honey, etc.)

Amt (lbs)	Type/Brand	Mash/Steep

Hops

Amt (oz)	Pellets/ Whole?	Type	%AA	Use (steep/ boil)	mins from end of boil

Finings Type: _____ Amt: _____