



2012 REGISTRATION & BREW SHEET

(Deadline for entry Monday, Feb. 27)

- 1 - Please fill in as much information as possible
- 2 - Please specify units wherever possible (example: kg, li, deg.C)
- 3 - Keep it fun, it's only beer!

Good Luck & Drink Independently!

Name:
Phone number:
Email:
T-shirt size:
Number/type of samples:

Yeast Strain: _____

Original Gravity: _____

Final Gravity: _____

Color: _____

Alc. By Vol: _____

Brew Date: _____

Grist/Malt:

	<i>Type</i>	<i>Amount</i>	
1	_____	_____	kg or lbs
2	_____	_____	kg or lbs
3	_____	_____	kg or lbs
4	_____	_____	kg or lbs
5	_____	_____	kg or lbs

Mashing:

Strike temp: _____

Mashing time: _____

Mash-in volume: _____

Mash temp (start): _____

Mash temp (at sparge): _____

Sparge volume: _____

Boiling:

Boil start time: _____

Wort Quantity: _____

Boil end time: _____

Hopping:

	<i>Variety</i>	<i>"A" acid %</i>	<i>Quantity</i>	<i>Time</i>
1	_____	_____	_____	_____
2	_____	_____	_____	_____
3	_____	_____	_____	_____
4	_____	_____	_____	_____

Fermentation & Conditioning:

Fermentation temp: _____

Fermentation time: _____

Final gravity: _____

Racking date: _____

Final cooling temp: _____

Priming if applicable: _____

Bottling date: _____

Comments:

