

Competition Registration and Recipe Form

2001 LA County Fair Regional Competition

Sponsored by

**The Maltose Falcons
Homebrewing Society**

Name: _____

Phone: _____ Fax: _____

E-mail: _____

Address: _____

City/State/Zip _____

Club Affiliation: _____

Name of Brew: _____

Class: _____

Subclass: _____

Special Ingredients: _____

For Meads and Ciders Circle:

Sweet Medium Dry Still Sparkling

Brewing Recipes Welcome but not Required

Use other side if needed. Brewing notes are welcome as long as they include the information requested.

Ingredients

Malt (quantities, type)

Adjuncts (quantities, type)

Hops (quantity, varieties, form)

Yeast (quantity, treatment)

Water (source, minerals added)

Batch Size: _____ OG _____ FG _____ Date Brewed _____ Date Bottled _____

Other Notes:

Procedures

Mash (disregard for all-extract & meads)-
water, volumes, temperatures, sparge
times, rest periods, and methods.

Boil (total and time for hops)

Post boil (treatment of wort after boil)

Fermentation:

	days	avg. temp.	container
primary			
secondary			
other			

Bottling (Carbonation method)

