

# E.T. Barnette Hombrew Competition 2018

## 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:

**Pale Bitter European Beer (5A-D)**

**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) \_\_\_\_\_