



2016

Beer Submission Form

Your Name: _____

Beer Information

Category: _____
 Beer Name: _____

Ingredients and procedures

Volume Brewed: _____ Litres
Water Treatment: _____ Type/Amount

Yeast: Dried/Liquid
 Starter Used: Y/N
 Type: _____
 Brand: _____
 Amount: _____

Yeast Nutrient: _____ Type/Amount

Carbonation: Forced/Bottle Conditioned
 Volumes of CO2: _____
 Priming Sugar: _____ Type/Amount

Boil Time: _____ Mins

OG: _____ **FG:** _____ **ABV:** _____

Fermentation:	Days	Temperature
Primary:		
Secondary:		
Other:		

Brew Date: _____ Bottle Date: _____

Fermentables: Malt, Malt extract, Adjuncts, Honey, Sugars etc.

Amount	Type (Include EBC on malts such as "pale" crystal etc.)	Use (Mash, Steep)

Hops:

Amount (g)	Pellet/Whole	Type	AAcid %	Use (boil, steep dry hop)	Min from end/days

Mash:

Step	Temperature	Time

Finings: Type/Amount

Notes: Add any extra fermentables or hop additions here or leave us a nice message etc.