



# QVxNF Entry / Recipe Form



## Brewer Information .....

Name \_\_\_\_\_  
 Phone \_\_\_\_\_ E-Mail \_\_\_\_\_

## Entry Information .....

Name \_\_\_\_\_ OG \_\_\_\_\_  
 Entry No. \_\_\_\_\_ FG \_\_\_\_\_  
 Style \_\_\_\_\_ ABV \_\_\_\_\_  
 Brew Date \_\_\_\_\_ IBU \_\_\_\_\_  
 Bottle Date \_\_\_\_\_ SRM \_\_\_\_\_  
 Batch Size \_\_\_\_\_ Vol. CO<sub>2</sub> \_\_\_\_\_

## Recipe .....

### FERMENTABLES (Malts, Malt Extracts, Adjuncts, Sugars, Etc...)

NAME	AMOUNT	WHEN

### HOPS

NAME	AA%	AMOUNT	TIME

### YEAST

Brand/Strain \_\_\_\_\_  
 Quantity \_\_\_\_\_

### OTHER ADDITIONS (Fruit, Spices, Finings, Nutrients, Etc...)

NAME	AMOUNT	WHEN

### WATER

Source \_\_\_\_\_  
 Mash Vol. \_\_\_\_\_  
 Sparge Vol. \_\_\_\_\_

ADDITION (Minerals, Salts, Acids, Etc...)	MASH	SPARGE

### MASH

Efficiency \_\_\_\_\_

STEP	TEMP	TIME

### BOIL

Length \_\_\_\_\_  
 Volume \_\_\_\_\_

### FERMENTATION & CELLARING

Pitch Temp \_\_\_\_\_

STEP	TEMP	DAYS

