



Brewer Information

Name _____
 Phone _____ E-Mail _____

Entry Information

Name _____ OG _____
 Entry No. _____ FG _____
 Style _____ ABV _____
 Brew Date _____ IBU _____
 Bottle Date _____ SRM _____
 Batch Size _____ Vol. CO₂ _____

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



QVxNF Entry / Recipe Form



Information

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Phone _____ E-Mail _____

Beer Name _____ Entry No. _____

Notes

- Include any additional details here or if there was anything that did not fit on Page 1.
- If dry hops were used, specify what stage in fermentation/attenuation and contact time.
- If fruits, spices, or other special ingredients were used, specify preparation procedure, stage of addition, and contact time.
- Please note any potential allergens here. Common food allergens include milk (including lactose), eggs, fish, crustaceans, tree nuts, peanuts, wheat, soybeans, etc... There is no need to specify gluten as an allergen, it is assumed that it will be present.
