

2009 Franco-Belgian Challenge Cup Entry Form

Brewer(s) Information.....

Name(s) _____

Address _____

City, State, Zip _____

Phone# _____ Email _____

Name of Beer _____ Category _____ Subcategory _____

Please list special ingredients, processes, beer you are cloning, etc for category 16E (see BJCP guidelines).

Ingredients and procedures(optional, except for 16E).....

Number of U.S. Gallons Brewed _____

Yeast Nutrients

dried _____ Liquid _____

Starter used? Yes _____ No _____

Yeast used _____

Specific Gravities O.G. _____ F.G. _____

Fermentation Duration(days) _____ Temperature _____

Primary _____

Secondary _____

Other _____

Brewing Date _____

Bottling Date _____

Special Ingredients/processes (required for 16E).

FERMENTABLES (MALT, MALT EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS)

Amount (LB.)	Type/Brand	Use (Mash/Steep)

Hops

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Amount (oz)	Pellets or whole	Type	% alpha acid	Use (boil, steep, dry, etc.)	Minutes from end of boil

Mash schedule

Step	Temperature	Time