

# 2009 BIG AND HUGE 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