



QVxNF Entry / Recipe Form



Brewer Information

Name _____
 Phone _____ E-Mail _____

Entry Information

Beer Name _____
 Entry No. _____ OG _____
 Category Clean & Crisp Sour FG _____
 Hoppy Wildcard ABV _____
 Beer Style _____ IBU _____
 Brew Date _____ SRM _____
 Batch Size _____ Vol. CO₂ _____

Recipe

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

WEIGHT	%	NAME

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

NAME	AMOUNT	WHEN

HOPS

NAME	AA%	WEIGHT	TIME

MASH

Complex mash processes (IE: step, decoction) are not possible on Quidi Vidi's brew house. If such a mash was used for this beer, describe the steps on the following page.

Length _____
 Temp _____
 Efficiency _____
 pH _____

BOIL

Length _____

FERMENTATION & CELLARING

Pitch Temp _____

TEMP	DAYS	NOTES

YEAST

Brand/Strain _____
 Quantity _____

WATER (Leave blank if unknown)

Source _____

Ca ⁺²	Mg ⁺²	Na ⁺	SO ₄ ⁻²	Cl ⁻	HCO ₃ ⁻

SOURING (If applicable. Use following page for further details as required)

Culture _____
 Temp _____
 Length _____

