

QVxNF Entry / Recipe Form



Brewer I	nforn	nation .	• • • • • •	• • • • • • •	• • • • • •		• • • • •	• • • • • • •		• • • • • • •
Name Phone						E-Mail				
Entry Inf	orma	tion	••••	• • • • • • •	• • • • • •		• • • • •	• • • • • • •		
Beer Name Entry No. Category	y No				OG FG					
Beer Style Brew Date Batch Size	□ Hoppy □ Wildcard er Style w Date					SRM				
Recipe .								2016		
FERMENTA WEIGHT	BLES (M %	alts, Malt Ex		ncts, Sugars, E AME	tc)	OTHER NAME	ADDITIO	ONS (Fruit, Sp	oices, Finings, Nutrients	, Etc) WHEN
LIONS.									ion) are not possible on Quic cribe the steps on the followi	
HOPS NAME			AA%	WEIGHT	TIME	Length Temp				
						pН				
						BOIL				
						Length		I 2 CELLAD	INC	
					FERMENTATION & CELLARING Pitch Temp					
						TEMP	DAYS		NOTES	
YEAST						J				
Brand/Stra	in									
Quantity										
WATER (Lea Source	ve blank i 	if unknown)				SOURII 1 Culture		licable. Use follo	owing page for further deta	ils as required)
Ca ⁺²	Mg ⁺²	Na ⁺	SO ₄ ⁻²	CI-	HCO ₃ ⁻	Temp	·			
				1	<u> </u>	Length				

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Brewer Phone								
Beer Name								
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.								

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