



## 2006 Indiana Ultimate Beer Geek Challenge Entry/Recipe Form

### Brewer(s) Information



Name(s) \_\_\_\_\_ Street Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

**\$20 Entry Fee includes a ticket to IN Microbrewers Festival Alefest Indy.  
Make checks payable to World Class Beverages.**

### Entry Information

Name of Brew \_\_\_\_\_

Recipe is:

Malt Extract Only       All-Grain       Malt Extract and Grain

Special Ingredients: \_\_\_\_\_

### Ingredients and Procedures

Number of U.S. gallons brewed for this recipe \_\_\_\_\_

**Water Treatment** Chemicals/Amounts \_\_\_\_\_

#### Fermentables (Malt, Adjuncts, Honey or Other Sugar)

Amount (lb.)	Type – Brand	Use (Mash/Steep)	Time	Temp. (F°)

#### Hops

Amt. (oz.)	Name of Hop	Pellet/Leaf	% Alpha Acid	Hop Addition- Boil, Steep, Dry

**Yeast Culture**  Liquid  Dried      Did you use a starter?  Yes  No  
Type \_\_\_\_\_ Brand \_\_\_\_\_ Amt. \_\_\_\_\_

**Boiling Time** \_\_\_\_\_ Hrs. \_\_\_\_\_ Min. \_\_\_\_\_

**Specific Gravities** Original \_\_\_\_\_ Final \_\_\_\_\_

**Fermentation**      Duration (days)      Temperature (F°)      Type of Fermenter/Finings  
Primary      \_\_\_\_\_      \_\_\_\_\_       Glass  Plastic  Steel      Type \_\_\_\_\_

Secondary      \_\_\_\_\_      \_\_\_\_\_       Glass  Plastic  Steel      Amount \_\_\_\_\_

**Brewing Date** \_\_\_\_\_ **Bottling Date** \_\_\_\_\_