

Dixie Cup XXVIII Recipe Form

Name _____ Team? _____

Address _____

City/State/Zip _____

Phone _____ e-mail _____

Homebrew Club _____

Category (1-30) _____ Subcategory (A-F) _____ Style Name _____

For Mead/Cider

Check as appropriate

____ Still _____ Petillant _____ Sparkling

____ Dry _____ Semi-Sweet/Medium _____ Sweet

____ Hydromel/Light _____ Standard _____ Sack/Strong

Pertinent Style Information

Required for the following categories:

16E, 17F, 20, 21A, 23, 25C, 26A, 26C,

28A, 28B, 28D, 29, and 30. Optional

for all other categories.

Beer/Mead/Cider Name _____

OG _____ FG _____ Batch Size _____ Date Brewed _____

Malts and Adjuncts / Honey (for Mead) / Apples or Pears (for Cider or Perry)

Hops

Yeast

Water Treatment

Mash Schedule

Special Ingredients/Notes (Flavorings, Fruit, etc.)

Fermentation Notes (Type of fermenter(s) used, length of fermentation, etc.)

Bottling Information (Bottle-conditioned, counter-pressure filled, etc.)