

# CABA ALL ABOUT ALES COMPETITION 2014 – ENTRY FORM



| BREWER INFORMATION                 | ENTRY INFORMATION                             |
|------------------------------------|---|
| Name(s): _____                     | Name of Entry: _____                          |
| Address: _____                     | Category: _____ Subcategory: _____            |
| City: _____                        | Category Name: _____                          |
| Province: _____ Postal Code: _____ | Categories 20-23: _____                       |
| Telephone number: _____            | Base Beer: Category: _____ Subcategory: _____ |
| Email: _____                       | Specialty Ingredients: _____                  |
| Homebrew Club Name: _____          |   |

"I have read, understood and complied with 2014 AAA Regulations and Entry Guideline." Signature: \_\_\_\_\_

**RECIPE:**

Recipe makes \_\_\_\_\_ litres. Total boiling time: \_\_\_\_\_ Water treatment used: \_\_\_\_\_

**EXTRACT/GRAIN/ADJUNCTS:**

| Type/Brand | Amount (Kg, gm) | Method (mash, partial, steep) | Time  | Temp. (°C) |
|------------|-----------------|-------------------------------|-------|------------|
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |
| _____      | _____           | _____                         | _____ | _____      |

| Hop Type | Amount (gm) | %AA   | Time  | Bittering/Flavour/Aroma/Dry/etc | Fermenter | Type (glass, plastic, stainless) | Duration | Temp (°C) |
|----------|-------------|-------|-------|---------------------------------|-----------|----------------------------------|----------|-----------|
| _____    | _____       | _____ | _____ | _____                           | Primary   | _____                            | _____    | _____     |
| _____    | _____       | _____ | _____ | _____                           | Secondary | _____                            | _____    | _____     |
| _____    | _____       | _____ | _____ | _____                           | Other     | _____                            | _____    | _____     |
| _____    | _____       | _____ | _____ | _____                           |           | _____                            | _____    | _____     |
| _____    | _____       | _____ | _____ | _____                           |           | _____                            | _____    | _____     |

Please elaborate on any special ingredients or techniques used:

Yeast culture used : Dry                  Liquid  
 Starter:                                  Yes                  No                  Size: \_\_\_\_\_  
 Yeast nutrient: \_\_\_\_\_

Carbonation (procedure and amount):

Original Gravity: \_\_\_\_\_  
 Terminal Gravity: \_\_\_\_\_  
 Bottling Date: \_\_\_\_\_

*Mailing label for results (please do not cut out):*

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_

*Cut out the labels below and attach one to each bottle.*

**CABA AAA 2014**    Attach to 1st bottle

BJCP Category: \_\_\_\_\_

BJCP Subcategory: \_\_\_\_\_

Name(s): \_\_\_\_\_

Telephone number: \_\_\_\_\_

**CABA AAA 2014**    Attach to 2nd bottle

BJCP Category: \_\_\_\_\_

BJCP Subcategory: \_\_\_\_\_

Name(s): \_\_\_\_\_

Telephone number: \_\_\_\_\_