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Petillant Semi-Sweet Standard Mead Sparkling Sweet Standard Mead Sparkling Sweet Sack (strong mead) Ingredients and Procedures.	Brewer(s)) Informatio	n		• • • • • • • • • • •	•••••	•••••	•••••) • • • • • • • • • • •	•••••	
Phone (h) _ Phone (w) _ Email Address _ Club Name (if appropriate) _ Entry Information _ Subcategory (Print full names) _ Special Ingredients/Classic Style _ Information _ Semi-Sweet	Name(s)				Street Address						
Category Information Category No. Subcategory A-F Category No. Subcategory A-F Category Subcategory Subcategory Print full names For Mead Sill Dry Hydromel (light mead) Hydromel Special Ingredients / Classic Style Individual Print Hydromel											
Entry Information Name of Brew Category (No.)	Phone (h) () Phone (w) ()_				Email Address						
Name of Brew Category (No.) Subcategory (A-F) Category/Subcategory (print full names) For Mead and Cider For Mead Special Ingredients/Classic Style (required for cotegories 60, 16E, 17F, 20, 21, 228, 22C, 23, 25C, 26A, 26C, 27E, 28B-D) Petillant Semi-Sweet Standard Mead Specialing edients/Classic Style (required for cotegories 60, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D) Petillant Semi-Sweet Standard Mead Specialing edients/Classic Style (required for cotegories 60, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D) Ingredients and Procedures Number of U.S. gallons brewed for this recipe WATER TREATMENT Type/Amount YEAST CULTURE Liquid Dried Did you use a starter? Yes No Type Brand Amount YEAST NUTRIENTS Type/Amount CARBONATION Forced CO2 Bottle Conditioned Volumes of CO2 Type/Amount of Priming Sugar BOILING TIME Hrs. Min. SPECIFIC GRAVITIES Original Terminal FERMENTATION Duration (days) Temperature (°F) Primary Secondary Other Type Amount Special Ingredients/Classic Style (required for cotegories 60, 16E, 17F, 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D) FREMENTABLES (MAII, MAII EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS) FREMENTABLES (MAII, MAII EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS) AMOUNT (82.) TYPE/BRAND SECONDATION STEPS BRAND USE BOOK AND USE BOOK A	Club Name ((if appropriate)									
Category/Subcategory (print full names) For Mead and Cider For Mead Special Ingredients/Classic Style	Entry Info	ormation	• • • • • • • • • • • • • • • • • • • •		•••••	•••••	•••••	•••••		•••••	
Special Ingredients/Classic Style (required for categories 40, 14E, 17F, 20, 21, 22E, 22C, 23, 25C, 24A, 26C, 27E, 28BD) Petillant Semi-Sweet Standard Mead Sparkling Sweet Sack (strong mead) Ingredients and Procedures Sack (strong mead) Ingredients (strong mead) Ing	Name of Brew Category (No.			.)	Subcategory (A-F)						
Still Dry Hydromel (light mead) Frequired for cottegories 6D, 16E, 17F, 20, 21, 22E, 22C, 23, 25C, 24A, 26C, 27E, 28ED) Petillant Semi-Sweet Standard Mead Sparkling Sweet Standard Mead Sparkling Sweet Standard Mead Sack (strong mead) Sack (strong mead) Ingredients and Procedures FRMENTABLES (MAIL MAIL EXTRACT, ADJUNCTS, HONEY OR OTHER SUGARS) MACCANT (II.) DTPE/BRAND USE (MASH/STEET) USE (MASH/STEET) DTPE/BRAND USE (MASH/STEET)	Category/Su	bcategory (print	full names)								
Petillant Semi-Sweet Standard Mead Sparkling Sweet Sack (strong mead) Ingredients and Procedures Number of U.S. gallons brewed for this recipe	For Mead and	or Mead and Cider For Mead		Special Ingredients/Classic Style							
Sparkling Sweet Sack (strong mead)	□ Still	□ Dry	☐ Hydromel (light mead)	•	(required for categories 6D, 16E, 17F,			² , 20, 21, 22B, 22C, 23, 25C, 26A, 26C, 27E, 28B-D)			
Ingredients and Procedures Number of U.S. gallons brewed for this recipe	□ Petillant	☐ Semi-Sweet	☐ Standard Mead	•							
Number of U.S. gallons brewed for this recipe	□ Sparkling	☐ Sweet	□ Sack (strong mead)	•							
WATER TREATMENT Type/Amount YEAST CULTURE Liquid Dried Did you use a starter? Yes No Type Brand HOPS AMOUNT (02.) FELLETS OR TYPE TAA ACD USE (BOLL MINN. FROM WHOLE) WHOLE WHOLE TYPE TAA ACD USE (BOLL MINN. FROM WHOLE) WHOLE WHOLE TYPE TAA ACD USE (BOLL MINN. FROM WHOLE) WHOLE WHOLE TYPE TAA ACD USE (BOLL MINN. FROM WHOLE) WHOLE WHOLE TYPE TAA ACD USE (BOLL MINN. FROM WHOLE) WHOLE WHOLE TYPE TAA ACD USE (MASH/STEEP) WHOLE TAA ACD USE (MASH/STEEP) WHOLE TYPE TAA ACD USE (MASH/STEEP) WHOLE TAA	Ingredien	nts and Proc	edures	•••••	•••••	•••••	•••••	•••••	•••••		
### WATER TREATMENT Type/Amount YEAST CULTURE	Number of U.	S. gallons brewed	for this recipe	_	FERMENTAB	LES (MAL	T, MALT EXTRAC	t, ADJUNCTS,	HONEY OR OTH	IER SUGARS)	
Did you use a starter?	WATER TREATMENT Type/Amount			_	AMOUNT (LB.)		TYPE/BRAND		USE (MASH/STEEP)		
Did you use a starter?				_							
Brand	YEAST CULTURE										
Brand	Did you use a	starter? 🗅 Y	′es □ No								
Amount	Туре			_							
Amount YEAST NUTRIENTS Type/Amount CARBONATION forced CO2 Bottle Conditioned Volumes of CO2 Type/Amount of Priming Sugar BOILING TIME Hrs. Min. SPECIFIC GRAVITIES Original STEP TEMPERATURE TIME Terminal Secondary Finings Other Type Mount	Brand			_	HOPS						
CARBONATION forced CO2 Bottle Conditioned Volumes of CO2 Type/Amount of Priming Sugar Min. BOILING TIME Hrs. Min. SPECIFIC GRAVITIES Original STEP TEMPERATURE TIME Terminal Temperature (°F) Finings Time Primary Finings Type Amount	Amount			_	AMOUNT (OZ.)		R TYPE	%A ACID			
Volumes of CO2 Type/Amount of Priming Sugar BOILING TIME	YEAST NUTR	IENTS Type/Amo	unt	_				-		<u> </u>	
Type/Amount of Priming Sugar	CARBONATIO	ON 🗅 forced Co	O ₂ □ Bottle Conditioned	ł							
Mash schedule	Volumes of CO ₂			_							
SPECIFIC GRAVITIES Original STEP TEMPERATURE TIME Terminal	Type/Amount	of Priming Sugar		_							
Terminal	BOILING TIM	1 <i>E</i>	_ HrsMin.		MASH SCHE	DULE					
FERMENTATION Duration (days) Temperature (°F) Primary	SPECIFIC GRAVITIES Original			_	STEP		TEMPERATURE		TIME		
Primary	Terminal			_							
Primary)							
Secondary	Primo		•	_					<u> </u>		
Other Type BREWING DATE Amount				_	Finings						
BREWING DATE Amount		•			•						
POTUNO DATE											