

**ARKANSAS STATE FAIR
HOMEBREW COMPETITION ENTRY FORM**

BREWER INFORMATION:

Name: _____
 Street Address: _____
 City: _____ State: _____ Zip _____
 Phone # (h) () _____ (w) () _____
 Email _____
 Are you a member of an AHA registered Club? Yes ___ No ___
 If so, what is the name: _____

ENTRY INFORMATION:

Name of beer: _____ Special Ingredients _____
 Category\Subcategory _____ \ _____
 Category # _____ Subcategory # _____
 Recipe is: Malt Extract Only Malt Extract & Grain All-Grain Mead Cider Sake
 For Mead, Cider, Sake: ___ Dry ___ Medium ___ Sweet

INGREDIENTS AND PROCEDURES:

Batch Size _____ Hops: _____
 Water Treatment: _____ type _____ Amt %AA Time _____
 Yeast Culture Liquid Dry _____
 Starter Yes No _____
 Brand and Type _____
 Yeast Nutrients Type _____
 Amounts _____
 Carbonation Type _____
 Amount _____
 Kegged? _____
 Boiling Time _____
 Specific Gravities Original _____
 Terminal _____
 Fermentation Duration Temperature _____
 Primary _____
 Secondary _____
 Other _____
 Date brew was bottled: _____
 Type of fermenter (glass, Plastic, etc.) _____

JUDGING:

Are available for Judging? Yes: No: Have you enclosed you entry fee? Yes: No:
 If Yes, What round and what styles do you prefer? Have you carefully packed this entry? Yes: No:
 Have you completed this form so any semi-intelligent person can read it? Yes: No:

BOTTLE ENTRY LABELS

----- CUT HERE -----

NAME: _____

TELEPHONE H () _____ W () _____

CATEGORY NAME _____ CATEGORY # _____

SUB-CATEGORY NAME _____ SUB CATEGORY (A-G) _____

----- CUT HERE -----

NAME: _____

TELEPHONE H () _____ W () _____

CATEGORY NAME _____ CATEGORY # _____

SUB-CATEGORY NAME _____ SUB CATEGORY (A-G) _____

----- CUT HERE -----

NAME: _____

TELEPHONE H () _____ W () _____

CATEGORY NAME _____ CATEGORY # _____

SUB-CATEGORY NAME _____ SUB CATEGORY (A-G) _____