

# Dept 90: Open Wine & Beer

## Wine Making Recipe Form



### Exhibitor Information

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

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

### General Information

Wine Name: \_\_\_\_\_

Style: \_\_\_\_\_

Varietal: \_\_\_\_\_

Kit/Source: \_\_\_\_\_

Batch No: \_\_\_\_\_ Size: \_\_\_\_\_

Start Date: \_\_\_\_\_

Bottling Date: \_\_\_\_\_

Ready to Drink Date: \_\_\_\_\_

OG: \_\_\_\_\_ FG: \_\_\_\_\_

ABV: \_\_\_\_\_

### Ingredients

*Ingredients*                      *Amount*

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*Additive*                      *Amount*

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### Preparation and Procedure

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## Wine Making Recipe Form

### Fermentation and 1<sup>st</sup> Racking

### Readings/Notes

<i>Date</i>	<i>Activity</i>
_____	_____
_____	_____
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### Stabilization and Clarification

<i>Date</i>	<i>Activity</i>
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### Aging and Bottling

<i>Date</i>	<i>Activity</i>
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### Other Notes/Info

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