



UC Davis Staff and Faculty Brewing Competition

BOTTLE IDENTIFICATION FORM

Bottles should be at least 12 ounces and without any distinguishing labels, characteristics, or marks, including the bottle caps.

UC DAVIS STAFF AND FACULTY BREWING COMPETITION

Name of Team Lead (from online registration):

Style (Circle one):

American Pale Ale

Sour (please circle type and list fruit below, if any):

Wild specialty beer Mixed-fermentation sour beer
Berliner Weisse Flanders Red Oud Bruin Gose
Lambic Gueuze Other _____

Cider (estimate sweetness and list fruit below):

Dry Medium-Dry Medium Medium-Sweet Sweet

Fruit used, if any: _____

ATTACH ONE FORM TO EACH BOTTLE

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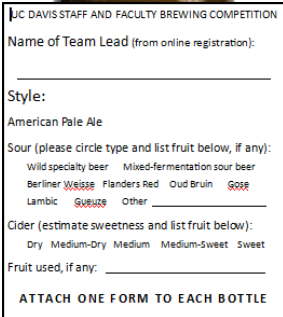
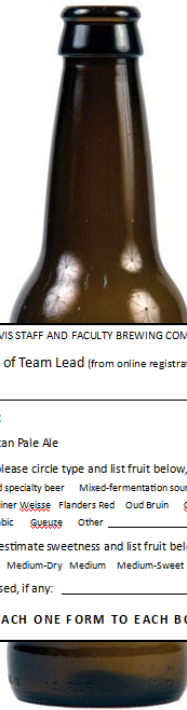
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Affix each label with a rubber band. Please label ALL bottles.

For Pale Ale's, please submit **three** bottles.

For Sours, please submit **two** bottles.

For Ciders, please submit **one** bottle.