

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Darren Burns	Email (optional)	darrensburns@gmail.com
Competition theme	English IPA		
Competition date	17 February 2022		

BEER VITAL STATISTICS

Style	English IPA	BJCP nr	12C
Name (optional)	Sneaky Blinder		
Batch size (L)	25		
OG	1.059	FG	1.013
		ABV	6.0%
IBU	48.5	BU:GU	0.82
		EBC	22

WATER (ion concentrations in ppm)

Source	Helderberg Tap Water	Pre-treatment(s)	50mg Potassium Metabisulphite in Mash								
Target											
Ca	75	Mg	5	Na	10	SO₄	150	Cl	50	HCO₃	0
Actual											
Ca	81	Mg	6	Na	15	SO₄	154	Cl	49	HCO₃	0

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Maris Otter (Crisp Malting)	6.00	88.9%
2	Caramunich Type 3 (Weyermann)	0.55	8.1%
3	Melanoidin (Weyermann)	0.20	3%
	TOTAL	6.75	100

Notes: Let's Brew & BevPlus

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Potassium Metabisulfite	0.5	Water adjustment
2	Gypsum (CaSO ₄)	9.0	Water adjustment
3	Epsom salt (MgSO ₄)	1.0	Water adjustment

4	Calcium Chloride (CaCl ₂)	1.5	Water adjustment
5	Lactic Acid (80%)	2.0	Water adjustment
6	Irish moss	2.5	15 min boil
Notes: All water adjustments added while heating strike water.			

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Magnum (Hopsteiner)	Boil, 100, 60 min	27	39.88
2	Fuggles (Hopsteiner)	Boil, 100, 15 min	20	3.76
3	Fuggles (Hopsteiner)	Boil, 100, 5 min	20	1.51
4	East Kent Goldings (Yakima Valley)	Boil, 100, 5 min	20	2.47
5	Fuggles (Hopsteiner)	Boil, 100, 1 min	20	0.33
6	East Kent Goldings (Yakima Valley)	Boil, 100, 1 min	20	0.53
7	East Kent Goldings (Yakima Valley)	Dry Hop, 16, 4 days	60	0.00
TOTAL			187	48.49

Notes: Let's Brew & BevPlus.

MASHING

System type	BIAB		Mashing/strike volume (L)	36.32
Mashing step 1	Time (min)	60	Temp (°C)	65
Mashing-out	Time (min)	-	Temp (°C)	-
Sparge volume (L)	-		Sparge temp (°C)	-

Notes: Strike water was heated to 68°C before mashing in – no recirculation.

BOILING & CHILLING

Boil time (min)	60	Chill method	Immersion coil
------------------------	----	---------------------	----------------

Notes: Chilled down to ±30°C with IC then transferred to fermenter moved to fridge to bring down to pitching temperature

YEAST & PITCHING

Yeast (Brand, Supplier)	Safale S-04 (Fermentis)	Pitching type & amount (g or ml)	Dry, 11.5 g
Wort volume (L)	25	Pitching temp (°C)	16

FERMENTATION

Fermenter type	30L stainless steel bucket fermenter		Temp control (yes/no)	Yes		
Fermentation step 1	Time (days)	10	Temp (°C)	16	Pressure (psi)	N/A
Fermentation step 2	Time (days)	3	Temp (°C)	17-21	Pressure (psi)	N/A
Cold crush	Finings	Gelatin	Time (days)	2	Temp (°C)	1

Notes: Cold crashed in fermenter and then Gelatin was added to keg when transferring.

PACKAGING & CARBONATION*

Packaging type	Keg	Vol CO₂	2.5
Storage temp (°C)	4	Beer age at competition (days)	10

GENERAL COMMENTS & NOTES

- This English IPA contains a lot of low-alpha hops to impart a round, subtle bitterness, with aromas reminiscent of orange blossoms. This winning recipe went on to win the Fools and Fans 2022 National Club Championship, due to its fantastic malt backbone, balanced with traditional English East Kent Gold and Fuggles hops and a clean English yeast profile (given by Lallemand's Windsor yeast in that case).