

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Wouter Cronje	Email (optional)	Woucron123@gmail.com
Competition theme	California Common		
Competition date	18 August 2022		

BEER VITAL STATISTICS

Style	California Common	BJCP nr	19B		
Name (optional)	Cronicle Common				
Batch size (L)	23				
OG	1.052	FG	1.012	ABV	5.2 %
IBU	33	BU:GU	0.62	EBC	22.3

WATER (ion concentrations in ppm)

Source	RO water	Pre-treatment(s)	None								
Ca		Mg		Na		SO₄		Cl		HCO₃	
Notes: RO water with 1 teaspoon CaCl ₂											

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Golden Promise (Simpsons, BruitBru)	3.80	69.6
2	Wheat malt pale (Weyermann, BevPlus)	0.25	4.6
3	Caraamber (Weyermann, BevPlus)	0.30	5.5
4	Caramunich I (Weyermann, BevPlus)	0.50	9.2
5	Munich 2 (Weyermann, BevPlus)	0.50	9.2
6	Acidulated malt (Weyermann, BevPlus)	0.11	2.0
	TOTAL	5.46	100

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Irish moss	5.0	10 min boil

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Northern Brewer	Boil/30 mins	8	5.9
2	Northern Brewer	Boil/20 mins	20	11.7
3	Northern Brewer	Boil/5 mins	35	15
4	Northern Brewer	Dry Hop at high Krausen	37	0
TOTAL			100	33

MASHING

System type	50L urn mash tun		Mashing/strike volume (L)	25
Mashing step 1	Time (min)	90	Temp (°C)	66
Mashing step 2	Time (min)		Temp (°C)	
Mashing-out	Time (min)	10	Temp (°C)	76
Sparge volume (L)	7.5		Sparge temp (°C)	76

BOILING & CHILLING

Boil time (min)	30	Chill method	Immersion coil
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YEAST & PITCHING

Yeast (Brand, Supplier)	AEB Fermo Lager W	Pitching type & amount (g or ml)	Dry, 20g
Wort volume (L)	23	Pitching temp (°C)	20
Notes: Pitch at 20°C, lower to 16°C & keep there for 3 days.			

FERMENTATION

Fermenter type	25L plastic drum		Temp control (yes/no)	Yes		
Fermentation step 1	Time (days)	3	Temp (°C)	16	Pressure (psi)	
Fermentation step 2	Time (days)	7	Temp (°C)	16 to 23	Pressure (psi)	
Cold crush	Finings		Time (days)		Temp (°C)	
Notes: Increase temp 1°C per day from day 4 up to 23°C.						

PACKAGING & CARBONATION

Packaging type	Keg	Vol CO₂	2.5
Storage temp (°C)	4	Beer age at competition (days)	5

GENERAL COMMENTS & NOTES

- Floral and spicy with a slight toasty malty aroma. Medium to full body with some toasty caramel notes. Moderately high bitterness.