

# HHC HOMEBREW COMPETITION WINNING BEERS



## BREWER & COMPETITION DETAILS

<b>Brewer</b>	Hennie Groenewald	<b>Email (optional)</b>	<a href="mailto:hesamati7@gmail.com">hesamati7@gmail.com</a>
<b>Competition theme</b>	Lager competition		
<b>Competition date</b>	20 October 2022		

## BEER VITAL STATISTICS

<b>Style</b>	Czech Amber Lager	<b>BJCP nr</b>	3C
<b>Name (optional)</b>	Inderhaas		
<b>Batch size (L)</b>	20		
<b>OG</b>	1.057	<b>FG</b>	1.012
<b>ABV</b>	6.0 %		
<b>IBU</b>	30.2	<b>BU:GU</b>	0.568
<b>EBC</b>	25.4		

## WATER (ion concentrations in ppm)

<b>Source</b>	Helderberg tap water		Pre-treatment(s)		C-filter + 100mg potassium metabisulphite						
<b>Ca</b>	63	<b>Mg</b>	7	<b>Na</b>	34	<b>SO<sub>4</sub></b>	91	<b>Cl</b>	81	<b>HCO<sub>3</sub></b>	81

## FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Pale malt (6.5 EBC, Weyermann, BevPlus)	2.10	38.2
2	Pilsner (3.9 EBC, Weyermann, BevPlus)	2.10	38.2
3	Munich Type I (11 EBC, Weyermann, BevPlus)	0.75	13.6
4	Melanoiden (70 EBC, Weyermann, BevPlus)	0.28	5.1
5	Caramunich Type I (90 EBC, Weyermann, BevPlus)	0.19	3.5
6	Red Rye (270 EBC, Weyermann, Bru it Bru)	0.05	0.9
7	CARAFA Special Type II (1150 EBC, Weyermann, Bru it Bru)	0.03	0.5
	<b>TOTAL</b>	<b>5.50</b>	<b>100</b>

## MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Gypsum (CaSO <sub>4</sub> )	3.65	Water adjustment
2	Calcium Chloride (CaCl <sub>2</sub> )	2.97	Water adjustment
3	Baking Soda (NaHCO <sub>3</sub> )	2.00	Water adjustment
4	Epsom salt (MgSO <sub>4</sub> )	1.50	Water adjustment

5	Irish moss	2.00	10 min boil
<b>Notes:</b> Total, initial water volume was 30.94L			

## HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Saaz (3.75%, Hopsteiner, BevPlus)	Boil, 100, 60 min	25.0	12.2
2	Magnum (12.70%, Yakima Chief, BevPlus)	Boil, 100, 60 min	8.0	13.2
3	Saaz (3.75%, Hopsteiner, BevPlus)	Boil, 100, 15 min	15.0	4.8
<b>TOTAL</b>			<b>48.0</b>	<b>30.2</b>

## MASHING

<b>System type</b>	All-in-one system		<b>Mashing/strike volume (L)</b>	30.94
<b>Mashing step 1</b>	<b>Time (min)</b>	60	<b>Temp (°C)</b>	65
<b>Mashing-out</b>	<b>Time (min)</b>	5	<b>Temp (°C)</b>	78
<b>Sparge volume (L)</b>	No sparging		<b>Sparge temp (°C)</b>	-
<b>Notes:</b> Measured pH = 5.2				

## BOILING & CHILLING

<b>Boil time (min)</b>	60	<b>Chill method</b>	Immersion coil
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## YEAST & PITCHING

<b>Yeast (Brand, Supplier)</b>	Safalger 34/70 (Fermentis, Brew it Bru)	<b>Pitching type &amp; amount (g or ml)</b>	Dry, 2x 11.5 g
<b>Wort volume (L)</b>	18	<b>Pitching temp (°C)</b>	20

## FERMENTATION

<b>Fermenter type</b>	25L plastic bucket		<b>Temp control (yes/no)</b>		Yes
<b>Fermentation step 1</b>	<b>Time (days)</b>	6	<b>Temp (°C)</b>	13	<b>Pressure (psi)</b> -
<b>Fermentation step 2</b>	<b>Time (days)</b>	1 each @	<b>Temp (°C)</b>	15, 17 & 20	<b>Pressure (psi)</b> -
<b>Cold crush</b>	<b>Finings</b>	Gelatine	<b>Time (days)</b>	2	<b>Temp (°C)</b> 4
<b>Notes:</b> 1. Bubbles started after ~24h					

## PACKAGING & CARBONATION

<b>Packaging type</b>	Keg	<b>Vol CO<sub>2</sub></b>	2.5
<b>Storage temp (°C)</b>	6	<b>Beer age at competition (days)</b>	16

## GENERAL COMMENTS & NOTES

- Beautiful amber with white head, light malty nose, clean fermentation, well-balanced taste with light toasty notes. Easy drinking w/o being boring. A very enjoyable beer.