

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Paul Groenewald	Email (optional)	paulgroen@hotmail.com
Competition theme	American Beers		
Competition date	September 2023		

BEER VITAL STATISTICS

Style	American IPA				BJCP nr	21A
Batch size (L)	23					
OG	1.062	FG	1.012	ABV	6.5%	
IBU	55	BU:GU	0.890	EBC	18	

WATER (ion concentrations in ppm)

Source	RO (Oasis)		Pre-treatment(s)	-							
Ca		Mg		Na		SO₄		Cl		HCO₃	
Notes: 2.5g CaCl ₂ , 2.6g MgSO ₄ , 4.3g CaSO ₄ in mash. 1.9g CaCl ₂ , 2g MgSO ₄ , 3.2g CaSO ₄ in sparge.											

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Pale malt (Weyermann, BevPlus)	4.45	63
2	Carapils (Weyermann Bevplus)	0.5	57
3	Vienna (Weyerman, Bevplus)	1.5	21
4	Caramunich 2 (Weyermann, Bevplus)	0.35	5
5	Melanoiden (Weyermann, Bevplus)	0.25	4
	TOTAL	7.05	100

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Yeast Nutrient	A pinch	5 min boil
2	Whirlfloc	1.5 tablet	5 min boil

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
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1	Magnum – all hops from BevPlus	60 boil - all pellet hops	10	12
2	Southern Passion	30min boil	25	15
3	Southern Passion	15min boil	10	4
4	Citra	15min boil	10	7
5	Centennial	15min boil	10	5
6	Citra	5min boil	15	5
7	Centennial	5min boil	15	4
8	Southern Passion	Hopstand for 20min @80C	15	1
9	Centennial	Hopstand for 20min @80C	15	1
10	Citra	Hopstand for 20min @80C	15	1
11	Centennial	Dryhop at high crausen, leave until end	25	-
12	Citra	Dryhop at high crausen, leave until end	25	-
13	Centennial	Dryhop at end of fermentation, leave for 3days	30	-
14	Citra	Dryhop at end of fermentation, leave for 3days	30	-
15	Southern Passion	Dryhop at end of fermentation, leave for 3days	30	-
	TOTAL		280	55

MASHING

System type	Grainfather G30		Mashing/strike volume (L)	22.5
Mashing step 1	Time (min)	20	Temp (°C)	59
Mashing step 2	Time (min)	40	Temp (°C)	66
Mashing-out	Time (min)	10	Temp (°C)	75
Sparge volume (L)	13		Sparge temp (°C)	75

BOILING & CHILLING

Boil time (min)	60	Chill method	Immersion coil
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YEAST & PITCHING

Yeast (Brand, Supplier)	Safale US-05 (Bevplus)	Pitching type & amount (g or ml)	Dry, 11.5 g
Wort volume (L)	21	Pitching temp (°C)	18

FERMENTATION

Fermenter type	30L plastic bucket		Temp control (yes/no)	Yes
Fermentation step 1	Time (days)	12	Temp (°C)	12
	Pressure (psi)			
Cold crush	Finings	no	Time (days)	3
	Temp (°C)			0.5

PACKAGING & CARBONATION

Packaging type	Keg	Vol CO₂	2.3
Storage temp (°C)	3.5C	Beer age at competition (days)	10