

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Koos Bosman	Email (optional)	
Competition theme	Monastic		
Competition date	19 October 2023		

BEER VITAL STATISTICS

Style	Belgian Dark Strong Ale (wooded)			BJCP nr	26D
Name (optional)	Lucky's bark				
Batch size (L)	16				
OG	1.071	FG	1.002	ABV	9,2 %
IBU	31.6	BU:GU	0.445	EBC	33

WATER (ion concentrations in ppm)

Source	Borehole water Helderberg		Pre-treatment(s)	-							
Ca		Mg		Na		SO₄		Cl		HCO₃	
Notes: Added 4g CaSO ₄											

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Pilsner	2.5	46.8
2	Caramunich	0.4	7.5
3	Caraamber	0.4	7.5
4	Dark crystal	0.2	3.5
5	Biscuit	0.25	4.7
6	Candy sugar	0.8	15.0
7	Dextrose	0.8	15.0
	TOTAL	5.35	100

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Irish moss	1.0	10 min boil

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Perle	Boil, 60 min	21	23.0
2	Styrian Goldings	Boil 60 min	14	10.0
3	Saaz	Boil 5	26	3.2
	TOTAL		61	36.2

MASHING

System type	Mash tun	Mashing/strike volume (L)	14	
Mashing step 1	Time (min)	60	Temp (°C)	60
Sparge volume (L)	2	Sparge temp (°C)	100	

BOILING & CHILLING

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

Yeast (Brand, Supplier)	Safale 33	Pitching type & amount (g or ml)	Dry, 11.5 g
Wort volume (L)		Pitching temp (°C)	

FERMENTATION

Fermenter type	30L plastic keg	Temp control (yes/no)	no			
Fermentation step 1	Time (days)	7	Temp (°C)		Pressure (psi)	

PACKAGING & CARBONATION

Packaging type	Bottles	Vol CO₂	2.3
Storage temp (°C)		Beer age at competition (days)	
Notes:			

GENERAL COMMENTS & NOTES

- Aged for 30 days with French oak wood chips @ 1 g/L