

# HHC HOMEBREW COMPETITION WINNING BEERS



## BREWER & COMPETITION DETAILS

<b>Brewer</b>	Hennie Groenewald	<b>Email (optional)</b>	hesamati7@gmail.com
<b>Competition theme</b>	Irish Beers		
<b>Competition date</b>	22 June 2023		

## BEER VITAL STATISTICS

<b>Style</b>	Irish Red Ale				<b>BJCP nr</b>	15A
<b>Name (optional)</b>	EK SOEK MY HOED					
<b>Batch size (L)</b>	20					
<b>OG</b>	1.047	<b>FG</b>	1.010	<b>ABV</b>	4.9%	
<b>IBU</b>	23.6	<b>BU:GU</b>	0.504	<b>EBC</b>	27.6	

## WATER (ion concentrations in ppm)

<b>Source</b>	Helderberg tap water		<b>Pre-treatment(s)</b>	C-filter & 100mg potassium metabisulphite							
<b>Ca</b>	80	<b>Mg</b>	16	<b>Na</b>	35	<b>SO<sub>4</sub></b>	110	<b>Cl</b>	95	<b>HCO<sub>3</sub></b>	75

## FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Pale malt (Weyermann, BevPlus)	3.90	79.2
2	Carared (Weyermann, BevPlus)	0.57	11.6
3	Caraaroma (Weyermann, BevPlus)	0.25	5.1
4	Dextrin (Simpsons, BrewitBru)	0.16	3.4
5	Roasted Barley (Weyermann, BevPlus)	0.04	0.8
	<b>TOTAL</b>	<b>4.92</b>	<b>100</b>

\*Brand and supplier requested to enable brewers to find your exact ingredients.

## MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	CaCl <sub>2</sub>	3.94	Water adjustment
2	Gypsum (CaSO <sub>4</sub> )	3.41	Water adjustment
3	Epsom salt (MgSO <sub>4</sub> )	2.21	Water adjustment
4	Baking soda	2.08	Water adjustment
5	Irish moss	1.0	10 min boil

6	Fermaid K (yeast nutrient)	4.5	5 min boil
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## HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	East Kent Goldings (Hopsteiner, BevPlus)	Boil, 100, 30 min	21.0	13.4
2	Fuggle (Hopsteiner, BevPlus)	Boil, 100, 30 min	16.0	6.9
3	East Kent Goldings (Hopsteiner, BevPlus)	Boil, 100, 5 min	8.8	3.3
<b>TOTAL</b>			<b>45.8</b>	<b>23.6</b>

## MASHING

<b>System type</b>	All-in-one		<b>Mashing/strike volume (L)</b>	28
<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>	0	<b>Sparge temp (°C)</b>	-	
<b>Notes:</b> No sparging				

## BOILING & CHILLING

<b>Boil time (min)</b>	30	<b>Chill method</b>	Immersion coil
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## YEAST & PITCHING

<b>Yeast (Brand, Supplier)</b>	Safale US-05 + Safale S-04 (Fermentis, BevPlus)	<b>Pitching type &amp; amount (g or ml)</b>	Dry, 11.5 g x 2
<b>Wort volume (L)</b>	~20	<b>Pitching temp (°C)</b>	18

## FERMENTATION

<b>Fermenter type</b>	25L plastic bucket		<b>Temp control (yes/no)</b>	Yes	
<b>Fermentation step 1</b>	<b>Time (days)</b>	3	<b>Temp (°C)</b>	18	<b>Pressure (psi)</b> -
<b>Fermentation step 2</b>	<b>Time (days)</b>	2	<b>Temp (°C)</b>	20	<b>Pressure (psi)</b> -
<b>Cold crush</b>	<b>Finings</b>	-	<b>Time (days)</b>	2	<b>Temp (°C)</b> 4
<b>Notes:</b>					

## PACKAGING & CARBONATION

<b>Packaging type</b>	Keg	<b>Vol CO<sub>2</sub></b>	2.3
<b>Storage temp (°C)</b>	6	<b>Beer age at competition (days)</b>	19
<b>Notes:</b> Bottled from keg for competition.			

## GENERAL COMMENTS & NOTES

- Good colour – dark red with backlighting. Good malty basis w/o being sweet or cloying, well balanced. Good head retention.