

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Paul Groenewald	Email (optional)	paulgroen@hotmail.com
Competition theme	Saison		
Competition date	16 Feb 2023		

BEER VITAL STATISTICS

Style	Saison				BJCP nr	25B
Name (optional)						
Batch size (L)	23					
OG	1.056	FG	1.003	ABV	7.1	
IBU	31	BU:GU	0.55	EBC	10	

WATER (ion concentrations in ppm)

Source	RO	Pre-treatment(s)	Salts added (see misc additions)								
Ca		Mg		Na		SO₄		Cl		HCO₃	
Notes: 11.0g Gypsum (CaSO ₄), 5.4g Epsom salt (MgSO ₄), 3.4g CaCl ₂											

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Wheat malt (Weyermann, Bevplus)	1.0	16.9
2	Pilsner (Weyermann, Bevplus)	4.0	67.8
3	Vienna (Weyermann, Bevplus)	0.5	8.5
4	Flaked Oats (Bokomo, SPAR)	0.25	4.2
5	Melanoiden (Weyermann, Bevplus)	0.15	2.5
	TOTAL	5.9	100
Notes:			

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	EKG (Bevplus)	60min boil	28	20
2	FUGGLES (Bevplus)	30min boil	25	9
3	EKG (Bevplus)	10min boil	15	2
TOTAL			68	31

MASHING

System type	Grainfather G30		Mashing/strike volume (L)	19
Mashing step 1	Time (min)	60	Temp (°C)	64
Mashing-out	Time (min)	10	Temp (°C)	75
Sparge volume (L)	16.56		Sparge temp (°C)	75

BOILING & CHILLING

Boil time (min)	60	Chill method	counterflow
------------------------	----	---------------------	-------------

YEAST & PITCHING

Yeast (Brand, Supplier)	Safale BE-134 (Fermentis, Let's brew)	Pitching type & amount (g or ml)	Dry, 11.5 g
Wort volume (L)	22	Pitching temp (°C)	20

FERMENTATION

Fermenter type	30L plastic fermenter		Temp control (yes/no)	Yes		
Fermentation step 1	Time (days)	3	Temp (°C)	20	Pressure (psi)	-
Fermentation step 2	Time (days)	3	Temp (°C)	24	Pressure (psi)	-
Fermentation step 2	Time (days)	9	Temp (°C)	26	Pressure (psi)	-
Cold crush	Finings	-	Time (days)	3	Temp (°C)	2

PACKAGING & CARBONATION

Packaging type	Keg	Vol CO₂	2.3
Storage temp (°C)	18	Beer age at competition (days)	14

Notes: Bottled 14 days before comp and left the bottles warm (room temp) to condition.