

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Neal de Kock	Email (optional)	
Competition theme	British Beers		
Competition date	20 April 2023		

BEER VITAL STATISTICS

Style	Sweet Stout				BJCP nr	16A
Batch size (L)	25L					
OG	1.060	FG	1.019	ABV	5.5%	
IBU	35	BU:GU	0.58	EBC	79.5	

WATER (ion concentrations in ppm)

Source	Stellenbosch tap water Filtered		Pre-treatment(s)	5 Stage home filter							
Ca	62	Mg	11	Na	6	SO₄	52	Cl	99	HCO₃	43
Notes: Add 3.09g Calcium Chloride, 3.9g Epsom Salt, 3.09g Gypsum											

FERMENTABLES

Nr	Name (Brand, Supplier)	Amount (kg)	%
1	Finest Maris Otter Al Malt (Crisp, Lets Brew)	4.5	65.7
2	Oats (Lets Brew)	0.5	10.2
3	CaraMunich III (Wyeremann, Lets Brew)	0.5	7.3
4	Chocolate Malt (Crisp, Lets Brew)	0.4	5.8
5	Carafa III (Wyeremann, Lets Brew)	0.25	3.7
6	Lactose (Lets Brew)	0.5	7.3
	TOTAL	6.65	100

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Cocoa Nibbs	85	5min before end of boil
2	Jack Daniels soaked Vanilla pods	4 (pods)	At packaging in keg

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Hersbrucker 4.8% (Hallertauer, Lets Brew)	Boil, 100, 60 min	50	22.5
2	Willamette 5.4% (Yakima Chief, Lets Brew)	Boil, 100, 15mins	50	12.5
TOTAL			100	35

MASHING

System type	All-in-one system		Mashing/strike volume (L)	16.7
Mashing step 1	Time (min)	60	Temp (°C)	67
Mashing step 2	Time (min)	20	Temp (°C)	72
Mashing-out	Time (min)	10	Temp (°C)	76
Sparge volume (L)	8.29		Sparge temp (°C)	80

BOILING & CHILLING

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

Yeast (Brand, Supplier)	Verdant IPA (Lallemand, Lets Brew)	Pitching type & amount (g or ml)	Dry, 11 g
Wort volume (L)	25	Pitching temp (°C)	19

FERMENTATION

Fermenter type	30l Conical Fermenter		Temp control (yes/no)	Yes		
Fermentation step 1	Time (days)	7	Temp (°C)	19	Pressure (psi)	-
Cold crush	Finings	-	Time (days)	2	Temp (°C)	1

PACKAGING & CARBONATION

Packaging type	Keg	Vol CO₂	2.3
Storage temp (°C)	0	Beer age at competition (days)	45