

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Wouter Cronje	Email (optional)	Woucron123@gmail.com
Competition theme	Czech Premium Pale Lager		
Competition date	15 Feb 2024		

BEER VITAL STATISTICS

Style	CPPL	BJCP nr	3B
Batch size (L)	23L		
OG	1.048	FG	1.012
		ABV	4.7 %
IBU	30	BU:GU	0.64
		EBC	9.6

WATER (ion concentrations in ppm)

Source	RO water	Pre-treatment(s)	-
Ca		Mg	
		Na	
		SO₄	
		Cl	
		HCO₃	

Notes: See miscellaneous additions.

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Simpsons Lager malt - Beerlab	4.20	82.5
2	Chateau Munich - Beergeuvara	0.15	2.9
3	Vienna Weyermann - Bevplus	0.15	2.9
4	Munich 1 Weyermann - Bevplus	0.15	2.9
5	Carahell Weyermann - Bevplus	0.10	2.0
6	Carabelge Weyermann - Bevplus	0.10	2.0
7	Caraamber Weyermann - Bevplus	0.10	2.0
8	Acidmalt Weyermann - Bevplus	0.09	1.8
	TOTAL	5.04	100

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Gypsum (CaSO ₄)	5.45	Water adjustment
2	Epsom salt (MgSO ₄)	1.35	Water adjustment

3	Irish moss	1.0	10 min boil
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HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Hallertauer Hersbucker - Bevplus	Boil/100/60 mins	19	12.5
2	Saaz – Bevplus	Boil/100/30 mins	30	11.8
3	Saaz - Bevplus	Boil/100/0 mins	35	6
TOTAL			84	30.3

MASHING

System type	2 pot system – mash tun & boil pot		Mashing/strike volume (L)	20
Mashing step 1	Time (min)	45	Temp (°C)	63
Mashing step 2	Time (min)	30	Temp (°C)	72
Mashing-out	Time (min)	5	Temp (°C)	76
Sparge volume (L)	12	Sparge temp (°C)		76

BOILING & CHILLING

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

Yeast (Brand, Supplier)	W34/70 - Bevplus	Pitching type & amount (g or ml)	Dry, 11.5 g x 2
Wort volume (L)	22	Pitching temp (°C)	12

FERMENTATION

Fermenter type	30L stainless keg		Temp control (yes/no)		Yes	
Fermentation step 1	Time (days)	7	Temp (°C)	12	Pressure (psi)	0.5
Fermentation step 2	Time (days)	7	Temp (°C)	16	Pressure (psi)	0.5
Cold crush	Finings		Time (days)		Temp (°C)	

Notes: Diacetyl rest 20°C for 3 days after primary fermentation at 1 bar pressure

PACKAGING & CARBONATION

Packaging type	Keg	Vol CO₂	2.5
Storage temp (°C)	2	Beer age at competition (days)	4 weeks