

HHC HOMEBREW COMPETITION WINNING BEERS



BREWER & COMPETITION DETAILS

Brewer	Wouter Cronje	Email (optional)	Woucron123@gmail.com
Competition theme	Belgian Beers		
Competition date	Sept 2025		

BEER VITAL STATISTICS

Style	Belgian Saison	BJCP nr	25B
Name (optional)	Cronicle Saison		
Batch size (L)	23L		
OG	1.064	FG	1.010
ABV	7%		
IBU	30	BU:GU	
EBC	7.2		

WATER (ion concentrations in ppm)

Source	RO water	Pre-treatment(s)	None
Ca		Mg	
Na		SO₄	
Cl		HCO₃	

FERMENTABLES

Nr	Name (Brand, Supplier)*	Amount (kg)	%
1	Chateau Pils BeerGuevara	5.2	81
2	Chateau Cara Clair	0.24	6.5
3	Wheat Malt Pale Weyermann	0.5	7.8
4	Rye malt Weyermann	0.3	4.7
	TOTAL	6.24	100

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

MISCELLANEOUS ADDITIONS

Nr	Name	Amount (g)	Additional details
1	Gypsum (CaSO ₄)		Water adjustment
2	Epsom salt (MgSO ₄)		Water adjustment
3	Irish moss		10 min boil

Notes: I used Brewfather's auto function – recipe details deleted unfortunately

HOPS

Nr	Name (Brand, Supplier)	Type / temp (°C) / time (min / days)	Amount (g)	IBUs
1	Helio Bittering hops (sample received from BeerEx)	Boil 60 mins	11	18.8
2	CTZ (sample from BeerEx)	Boil 5 mins	12	8.2
3	Motueka (Bevplus)	Boil 5 mins	13	3.6
TOTAL			36	30

MASHING

System type	e.g. All-in-one, Mash tun or Brew-in-bag		Mashing/strike volume (L)	
Mashing step 1	Time (min)	90	Temp (°C)	65
Sparge volume (L)	10	Sparge temp (°C)	75	

BOILING & CHILLING

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

Yeast (Brand, Supplier)	AEB Saison	Pitching type & amount (g or ml)	Dry, 20g
Wort volume (L)	24L	Pitching temp (°C)	20

FERMENTATION

Fermenter type	Stainless steel 30L keg		Temp control (yes/no)	Yes		
Fermentation step 1	Time (days)	5	Temp (°C)	20	Pressure (psi)	
Fermentation step 2	Time (days)	5	Temp (°C)	24	Pressure (psi)	
Cold crush	Finings	None	Time (days)	3	Temp (°C)	1

PACKAGING & CARBONATION

Packaging type	Bottled from keg	Vol CO₂	2.8
Storage temp (°C)	2	Beer age at competition (days)	3 weeks