



**HOME
BREW
CON**
2022

ANCIENT GRAINS

Brewing Traditional African Beer at Home



#HOMEBREWCON

Homebrew Con Seminars Archive



<https://www.homebrewersassociation.org/seminars/>



LUCY CORNE

Beer writer and editor

Brewmistress.co.za

On Tap Magazine

Co-founder - African Beer Cup

Founder - South African National Beer Day

Traditional beer around Africa

thobwa

pito

oshikundu

ikigage

amase

burukutu

dolo

joala

chibuku

Traditional beer around Africa

thobwa

pito

oshikundu

ikigage **umqombothi** *oshikundu*

burukutu

dolo

oshikundu

chibuku

In the beginning...



Love at first sip?

A sip of history



Cereal-based beers in Africa date back to 3500 BC

Oral history

Largely unchanged by technology

So what is it?

“Uncarbonated, murky, thick, sour and low in alcohol...
...it’s like every craft beer trend of the past two years
merged together in a single glass.”

*“Liquid History” – L. Corne
(Jack Journal, vol. 2)*

The Original Homebrew

**Things you
won't see at an
umqombothi
brewday**



Things you will see at an umqombothi brewday



Ingredients



Malted sorghum

Maize meal

Water



The sour mash



Leave overnight

The boil



**About an
hour**

Gelatinise

**Drive off
volatiles**

Fermentation



**Add
another
portion of
malted
sorghum**

**Leave
overnight**

Straining



Leave overnight again

Serving



Ukhamba – communal sipping

Serving



Chibuku “Shake Shake”

Serving



Recipe recap

Ingredients *(10L/2.6 gallons)*

4kg malted sorghum
2kg maize meal

Day One

8 litres boiling water into a bucket.
Add maize meal and 2kg sorghum.
Stir, then add 4 litres cold water.
Mix, cover and leave to cool
overnight.

Day Two

Boil 4 litres of water.
Add sour mash.
Cook for one hour, stirring.
Cool overnight.

A brief renaissance

④
Mulberries
Coconut
Cryo Sabro Hops
Enigma Hops

Southyeasters Homebrewers Club 2020

Providing inspiration for craft brewers



A slow romance...



Time to taste



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THANK YOU!

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- Zymurgy Article: [An honest beer in Burkina Faso](#)