



## April 2009 Newsletter

Next Club Meeting Sunday 19th April @12:30pm

### THE PRESIDENTS REPORT

Greetings Fellow Brewers

Our next meeting is here again, it seems like only yesterday that we had our last meeting, but even after all these years I still enjoy the club meetings and I invariably learn something at every meeting, a good reason to belong to a club.

Our forth coming meeting is the bi monthly competition this month the category is low gravity, in my opinion a difficult style, as everything and anything that contributes flavor to beer also introduces more alcohol. Almost everyone has tried a commercial low alcohol beer and the comments are usually the same – they're tasteless - and there is a good reason for that, it's very hard to make a good one for amateurs and professionals alike.

Temple brewing has made available to the club approx 14 dozen 330 ml beer bottles, they have been used once washed and cleaned so if any member wants some or all of these bottles please contact me. I also have a few 50 litre kegs that would make ideal boilers if anyone is interested in these then also please contact me.

We now have approval from the Naval Association to make use of part of the outside shed to house a brewery, as far as I'm currently aware we have all the required equipment for the project, and it is simply a matter of constructing the said brewery. So I'm hoping that at the forth coming meeting we may be able to actually assemble a functional brewery.

A couple of reminders, the first is that membership fees are now well overdue, it is important that the club remains financially sound and to achieve this it is important that membership fees are paid in a timely manner - Please assist by paying your membership fees immediately if you haven't already done so. The second reminder is for material for the newsletter, it is a tough job for the editor to keep coming up with interesting information to include in the newsletter and everyone wants an interesting and readable newsletter so it is up to all of us to try to help out. Next our annual Stout Extravaganza is coming up, we have booked Bells Hotel again and the event will be held on the first Sunday in July (5<sup>th</sup>) It's not too late to brew a dry stout to enter and I hope that a number of Westgaters already have a Russian Imperial brewed and ready to go so that the tradition of a Westgater winning the Imperial category continues. The prizes this year have taken a different path in that the major prizes will be gift vouchers for Grain and Grape, we have received some feedback that people aren't so interested in trophy tankards and the like anymore, that a more useful prize, particularly in the current economic climate, would be well received so hence the shift.

Riggers  
Passionate Craft Brewer



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THE NEXT MEETING WILL BE AT THE NAVAL ASSOCIATION HALL, GRAHAM STREET, WEST FOOTSCRAY (OPPOSITE THE YMCA) MELWAYS 41 J3

## **Coming Events**

### **2009**

**3rd May**

Kellybrook Cider Festival

**17th May**

Melbourne Brewers  
British Ale Comp

**5th July**

Westgate Stout Extravaganza

**3rd - 4th October**

Vicbrew

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## **Club Meeting Diary**

**April 2009**

**Low gravity beer**

**Competition**

**May 2009**

tba

**June 2009**

Stout Competition

**August 2009**

Pale Ale Competition



**Sponsors of Westgate Brewers**

Westgate Brewers is committed to encouraging responsible drinking  
**REMEMBER– If you Drink and Drive-You're a Bloody Idiot**

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**Above left:** Alex Troncoso, former Westgate Brewer and now Chief Brewer of Little Creatures talks to Paul Rigby our current president.

**Above right:** Ron Feruglio, former Westgate Brewer, serving me a generous measure of his delicious Temple Saison.



**Left:** Roger Protz, award winning beer writer, CAMRA enthusiast and author of 20 books on beer, awaits a beer at the James Squire stand.

**Below left:** Kegs on wheels, there are taps at the front of the insulated box which is why there are people milling about.

**Below right:** Sam, Nik and Paul from Grain and Grape.

## Beer & Brewer Expo 2009





## SUGARS AND BREWING

While stumbling about at the recent Beer & Brewer Expo, sampling beer after awesome beer, I did remember to take some photos for the newsletter. The majority of photos are on a previous page, however the one shown below got me thinking. So much so that it has inspired me to write an entire article on sugars in brewing. Well when I say write an article, I mean just pool together what other people have written and put it on one page.

### Belgian beers

When tackling some of the darker Belgian types of beers, most amateur brewers and even some microbreweries tend to have a grain bill as long as your arm. Any or all of Munich, Aromatic, Biscuit, Caramel/Crystal, and Chocolate malts are often used. Which is strange really as after reading through "Brew Like A Monk" by Stan Hieronymus, we discover that the famous Trappist breweries don't have complicated grain bills. Most of their colour and melanoidan type flavours comes from Dark Candi Syrup. The following is an extract from Stan's book

**"Candi sugar:** References to "candi sugar" when Belgian brewers began using such an ingredient most often described caramel syrup, not the clear to dark rocks sold in the United States as "Belgian candi sugar". The rocks you liquefy by tossing into a kettle are made by lowering cotton strings with seed crystals into hot solutions of sugar. What we really care about is the sugar itself. Today when brewers at Westmalle and Orval refer to candi sugar, they specify using it in liquid form. Most other brewer, Trappist and secular, who once used "clear candi sugar" have replaced it with sucrose or dextrose. As well as adding white sugar to the kettle, Rochefort includes *cassonade brune* in its recipes. While that translates to "brown sugar", Candico in Antwerp produces something much different than Americans think of in making "candysugar" (its term) and *cassonade brune*: "granulated crystals, obtained from cooling down strongly concentrated sucrose solutions boiled at very high temperatures". Most of Candico's sales to confectionary producers, biscuit factories, and breweries are "candysugar" in syrup form."



I had never come across this product before taking the photo above and then things started to make sense. Hopefully the intent is to import this product into Australia. If not you could always find a substitute. I have made up dark brown caramel syrup in the microwave using a pyrex jug, 1 cup of sugar and 1/3 cup of water nuked on high for 10 minutes. Keep an eye on it though as once the colour starts changing, darkening occurs rapidly. Also use oven mitts when handling, as this stuff is like bubbling, spitting molten lava. Throwing directly into the boil creates a cloud of steam. I think its possible to create some decent flavours this way but I'm not sure if its possible to achieve all your dark colour requirements using only this method.

A quick google search reveals you can make caramel by simply melting white sugar in a saucepan however I have not done this personally. Invert sugar is made in a similar way with a small addition of tartaric acid, however yeast come with their own enzyme to invert sugar so is not deemed necessary by some.

### Dryness

Here is another quote from Stan's book attributed to Phil Markowski.

"I think that one of the main areas that differentiate American versions of Belgian ales from the classic (Belgian) versions is attenuation", he said. "I believe that there is still a fairly prevalent anti-adjunct bias among many American brewers, both amateur and professional, that makes them hold back from using enough sugar to achieve the same level of dryness that the classic Belgian examples exhibit. It seems that many of these brewers tend to think of adjuncts as 'dishonest' ingredients. Until one embraces the use of notable amounts of sugar adjuncts in replicating classic Trappist-abbey styles, they will fall short of the mark."

Those Belgian brewers who will discuss what percentage of fermentables comes from sugar put it at between 15 and 20%.

Whitbread's Ales in 1955									
DB (Double Brown)		PA		IPA		Best Ale (Mild)		FB (Forest Brown)	
Earp PA No. 2	20.70%	Earp PA No. 2	20.60%	Taylor PA No.2	17.40%	Hutchison MA	16.70%	Hutchison MA	17.40%
Dereham PA No.1	44.40%	Dereham PA No.1	38.50%	Earp PA No.2	17.40%	Own make MA	39.60%	Own make MA	40%
Ipswich PA	15.30%	Ipswich PA	16%	Dereham PA No.2	35%	Page MA	22.90%	Page MA	21.50%
chocolate malt	0.60%	crystal malt	5.60%	Ipswich PA	13.50%	crystal malt	6.21%	crystal malt	7.10%
Garton No.3 sugar	14.20%	Garton No.1 sugar	19.30%	crystal malt	4.10%	Garton No.3 sugar	11.50%	Garton No.3 sugar	11.30%
Hay 'M' sugar	4.70%			Garton No.1 sugar	11.90%	Hay 'M' sugar	3.20%	Hay 'M' sugar	2.60%
1954 Whitbread OR55 MK	25%	1954 Whitbread OR55 MK	15%	1954 Whitbread OR55 MK	5%	1954 Whitbread MK	60%	1954 Whitbread MK	60%
1954 Gaskain EK	25%	1954 Gaskain EK	45%	1954 Pudge Worcester	65%	1954 Stilstead MK	20%	1954 Stilstead MK	20%
1954 Davy Kent	50%	1954 Davy Kent	40%	1953 Rickardo CS. EK	30%	1954 Highwood MK	20%	1954 Highwood MK	20%
hops (lbs/barrel)	1.60		0.89		1.24		0.69		0.73
hops (lbs/qtr)	7.44		5.59		8.95		5.56		5.32
gravity (OG)	1051.00		1039.30		1034.80		1030.40		1032.80
gravity (FG)	1013.50		1009.50		1005.00		1009.00		1009.50
ABV	4.96%		3.94%		3.94%		2.83%		3.08%
apparent attenuation	73.53%		73.83%		85.63%		70.39%		71.04%
Colour (EBC)	130		23		21		100		95
Source:									
Whitbread brewing records									

## English Ales

I can't talk about sugars without mentioning English ales. The above table is from Ron Pattinson's blog "Shut up about Barclay Perkins". This guy loves trawling through old London brewery archives and creating tables. It shows that Whitbread's ales had a percentage of sugar ranging from 14 % to nearly 20%. Even with the sugars used, the apparent attenuation is (except for the IPA) quite low. The sugars were invert syrups and came in 3 different colours:

- No. 1 30 EBC
- No. 2 50 EBC
- No. 3 120 EBC

So here is evidence that some breweries, for whatever reasons, used significant quantities of sugar at certain times. I'm not saying you should add sugar to every single English beer you make, but I think when formulating English ale recipes, most of us don't give any consideration to sugar additions. I'm sure if I went looking I could also find some historical recipes that don't have any sugar at all. Just to show that Whitbread wasn't the only brewer around this time using sugar syrups and caramels, take a look at these old newspaper advertisements below. If your alert you will notice the recipes above contain a product from one of these companies.

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**SAMPLES AND PARTICULARS FROM**

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## CLUSTER ALE

This is a recipe John Kingston sent in for those of us who bought some of his fresh Cluster hop flowers at the last meeting. It's a recipe by Mark Hibberd from the Bayside Brewers July 2004 Newsletter. Recipe size is unstated but I would guess 30 litres in the boiler.

Mash in 25 litres of water with 40g of Cluster cones  
Adding hops in the mash gives good hop flavour in the finished beer  
Mash in @ 45oC for 45 minutes  
Conversion @ 66-67OC for 2 hours  
Mash out @ 78Oc  
2 hour boil

Target bitterness 42 IBU assuming 6% AA (2009 crop is around 5.4%)  
This AA value seems to be about right - they're bitterer than last year's crop (2003)  
25g Cluster cones 1st wort hopping  
30g for 60 mins  
28g for 30 mins  
30g for 15 mins  
30g for 5mins

Wyeast 1318 London Ale III yeast from previous beer  
OG 1048  
FG 1008  
Age at AGM 2 1/2 months

Mark has a version of this recipe that placed third in the pale ale category at Vicbrew and appears in the 2006 booklet. Similar hopping, different grain bill, single infusion and different yeast. The judges description of the beer's hop character is worth reading if you plan to use these hops.



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## Belgian Beerfest 2009

Held April 4th at **Coldstream Brewery**: 53 entries from 26 brewers

**Champion Beer of Show** - *sponsored by Brewer's Choice*

Michael Guenzel - Fruit Lambic (Framboise) : 41.7 points

**Best Novice Brewer** - *sponsored by Vicbrew*

Neil Howatt - Belgian Golden Strong Ale : 36.8 points

### 1. Belgian Strong Ale - *sponsored by Grain & Grape*

**Judges:** Rod Williams, Mark Hibberd, Mike Guenzel, Kai Dambergs, Tim Mortensen, Chris Taylor

	Brewer	Club	Beer Style	Score
1st	Gavin Germon	Westgate Brewers	Belgian Dark Strong Ale	40.0
2nd	Chris Taylor	Melbourne Brewers	Belgian Strong Golden Ale	37.5
3rd	Neil Howatt	Yarra Valley Brewers	Belgian Golden Strong Ale	36.8

### 2. Farmhouse Ale - *sponsored by Morgans*

**Judges:** Aaron Caruana, Tony Wheeler, Richard Whitebrook

	Brewer	Club	Beer Style	Score
1st	Chan Lay	Bayside Brewers	Biere de Garde	36.3
2nd	Cale Hunkin	Independent	Saison	35.2
3rd	Robin Brown	Melbourne Brewers	Saison	34.3

### 3. Wild Beer - *sponsored by The Brewers Den*

**Judges:** Kai Dambergs, Tim Mortensen, Chris Taylor

	Brewer	Club	Beer Style	Score
1st	Michael Guenzel	Melbourne Brewers	Fruit Lambic (Framboise)	41.7
2nd	Michael Guenzel	Melbourne Brewers	Fruit Lambic (Kriek)	39.7
3rd	Tony Wheeler	Melbourne Brewers	Flanders Brown Ale/Ouid Bruin	39.7



Alan Crossman has sent in some pics of his new set up and one of his first full mash efforts. I notice it has wheels for portability. Nice job and looking forward to sampling the results.  
 HLT - 25Lt Pail with element form kettle and thermo set at 80C  
 Mash/Lauter Tun - 38Lt Cooler from rays outdoors with 9" SS false bottom and ball lock valve  
 Kettle - Converted 50Lt SS keg with ball lock valve  
 Burner - 3 Ring cast iron  
 Stand - 3 Tier gravity fed system, now with flash new black paint job (with dodgy ladder to check HLT water levels)

### When toasting goes wrong....



# AABC 2009 Categories & Styles

(Please note some categories have been created or altered for more manageable and accurate judging.)

## 1. LOW ALCOHOL (<4% ABV)

- 1.1 Light Australian Lager
- 1.2 Leichtes Weizen
- 1.3 Scottish Light Ale
- 1.4 Southern English Brown Ale
- 1.5 Mild Ale
- 1.6 English Bitter

## 2. PALE LAGER

- 2.1 Australian Lager
- 2.2 Australian Premium Lager
- 2.3 Pale Continental Lager
- 2.4 Munich Helles
- 2.5 Dortmunder

## 3. PILSENER

- 3.1 Classic American Pilsner
- 3.2 German Pilsner
- 3.3 Bohemian Pilsner

## 4. AMBER & DARK LAGER

- 4.1 Oktoberfest/Marzen
- 4.2 Vienna Lager
- 4.3 California Common Beer
- 4.4 North German Altbier
- 4.5 Munich Dunkel
- 4.6 Schwarzbier

## 5. STRONG LAGER (>6% ABV)

- 5.1 Strong Pale Lager
- 5.2 Maibock/Hellesbock
- 5.3 Traditional Bock
- 5.4 Doppelbock
- 5.5 Eisbock

## 6. PALE ALE

- 6.1 Cream Ale
- 6.2 Blonde Ale
- 6.3 Kölsch
- 6.4 Belgian Pale Ale
- 6.5 Australian Pale Ale
- 6.6 English Pale Ale

## 7. AMERICAN PALE ALE

- 7.1 American Pale Ale

## 8. BITTER ALE

- 8.1 English Best Bitter
- 8.2 English Extra Special/Strong Bitter (ESB)
- 8.3 Düsseldorfer Altbier

## 9. BROWN ALE

- 9.1 Northern English Brown Ale
- 9.2 Irish Red
- 9.3 Scottish Ale
- 9.4 Australian Dark/Old Ale
- 9.5 American Brown Ale

## 10. PORTER

- 10.1 Brown Porter
- 10.2 Robust Porter
- 10.3 Baltic Porter

## 11. STOUT

- 11.1 Dry Stout
- 11.2 Sweet Stout
- 11.3 Oatmeal Stout

## 12. STRONG STOUT (>6% ABV)

- 12.1 Australian Stout/ Foreign Extra Stout
- 12.2 Russian Imperial Stout

## 13. INDIA PALE ALE

- 13.1 English IPA
- 13.2 American IPA
- 13.3 Imperial IPA

## 14. STRONG ALE (>6% ABV)

- 14.1 Old Ale (English Strong Ale)
- 14.2 Strong Scotch Ale
- 14.3 English Barley wine
- 14.4 American Barley wine

## 15. BELGIAN STRONG ALE (>6% ABV)

- 15.1 Belgian Blond Ale
- 15.2 Belgian Strong Golden Ale
- 15.3 Tripel
- 15.4 Dubbel
- 15.5 Belgian Strong Dark Ale

## 16. GERMAN WHEAT & RYE BEER

- 16.1 Weizen/Weißbier (Wheat)
- 16.2 Dunkel Weizen
- 16.3 Weizenbock
- 16.4 Roggenbier (Rye)

## 17. FARMHOUSE ALE & WILD BEER

- 17.1 Witbier (White)
- 17.2 Saison
- 17.3 Biere de Garde
- 17.4 Flanders Red Ale
- 17.5 Flanders Brown Ale/Oud Bruin
- 17.6 Berliner Weiße
- 17.7 Straight (unblended) Lambic
- 17.8 Gueuze
- 17.9 Fruit Lambic

## 18. SPECIALTY BEER

- 18.1 Fruit Beer
- 18.2 Spice/Herb/Vegetable Beer
- 18.3 Christmas/Winter Specialty Spiced Beer
- 18.4 Classic Rauchbier (Smoked Marzen)
- 18.5 Belgian Specialty Ale
- 18.6 Wood-aged Beer
- 18.7 Other Specialty





## **2009 Entry Form**

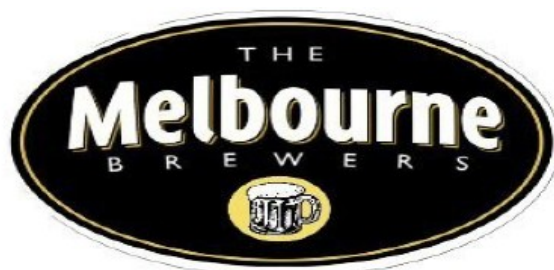
Welcome to the inaugural Melbourne Brewers British Ale competition. Inspired by the many fine ales originating from the United Kingdom. Beers such as the bitters, brown ale and others like Scottish ale and Irish Red.

**When:** 17th May 2009 from 1pm

**Where:** Oscar's Ale House, 7 Bayview Road, Belgrave, VIC 3160

Phone: 03 9754 8002 Melways Map Ref. 75 G10

Prizes for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> in each category. All are welcome to enter. Entries can be dropped off at The Brewer's Den, Greensborough Homebrewing and Grain and Grape or on the day of the competition.



Please visit [www.melbournebrewers.org](http://www.melbournebrewers.org) for up to the minute information including style guidelines (2008 AABC Style Guidelines).

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### **ENTRY FORM — British Ale Competition 2009**

Please cut off entry form and attach with rubber band to bottle with entry details visible. Include entry fee in envelope attached to bottle.

**Name:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**State:** \_\_\_\_\_ **Postcode:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**Club:** \_\_\_\_\_

**Styles & categories (\$5 per entry, please supply 750mL, min 500mL):**

#### **Category 1**

Mild, Northern English Brown,  
Scottish Ale (70/-), Irish Red

#### **Category 2**

Ordinary bitter, Best bitter,  
Extra Special Bitter (English Pale Ale)

Please circle the category and style appropriate for this entry.

**OG** \_\_\_\_ **FG** \_\_\_\_ **Cap ID** \_\_\_\_ **Method (circle):** Full mash, extract, kit

Please make cheques payable to 'The Melbourne Brewers'