



August 2009 Newsletter

Next Club Meeting Sunday 16th August @12:30pm

Pale Ale
Comp!!

THE PRESIDENTS REPORT



Hi all and welcome to a new year. We have set some club comps for the first half of the year and also the Christmas Party Date for December so you can diarise early.

We are still planning events but this meeting we thought if we could finish off the brewery so that means sanding, grinding and painting it to get it ready to do a brew in September. Gavin wants to do an American Pale Ale and display some of the hops that you could use in that style. We are planning to do a talk on water for the October meeting so that we can hopefully learn a little more about the main ingredient of beer.

We had a great Committee Meeting, Plan to have the next one at a venue to enjoy some food and a beer. Will announce a venue and time at forthcoming meeting.

See you on Sunday.

Damian



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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**

19th September

Vicbrew entries close

3rd - 4th October

Vicbrew

17th October

Bayside Brewers Octoberfest
(to be confirmed)

23rd-24th October

AABC

Olim's Hotel, Canberra

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Club Meeting Diary

16th August 2009

Pale Ale Competition

20th September 2009

Mash demo, American IPA
Westgate Brewery

18th October 2009

Bock Competition &
Water Treatment

15th November 2009

Mash demo, Sparkling ale
Westgate Brewery

12 December 2009

Christmas party

Next year to be confirmed

January 2010

Belgian ale comp

March 2010

Wheat beer comp

May 2010

Stout comp

June 2010

Pale ale comp



**Sponsors of
Westgate
Brewers**

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

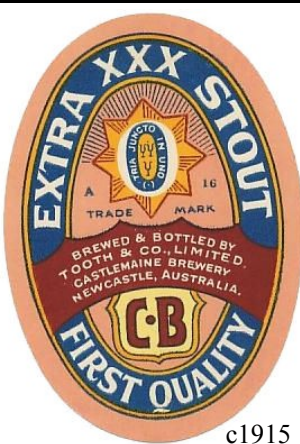
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Australian Stouts of Old.

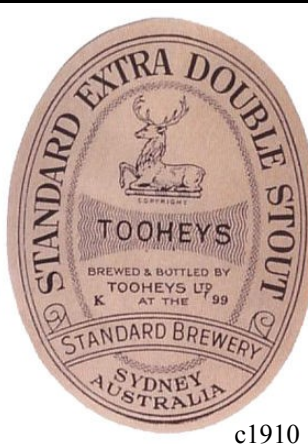
Continuing on from last issue's look at some unusual old Australian beer labels, this month we will be looking at stouts. In the early part of the 20th century any brewer worth their brewing salts made a stout. And not just any stout, but a strong flavoursome stout using the finest ingredients. The flagship of the breweries range and something to take pride in. Wouldn't it be great to see a few current Micros take up the style?



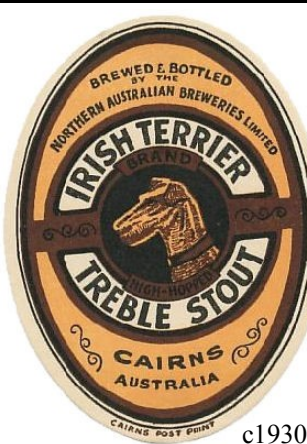
c1895



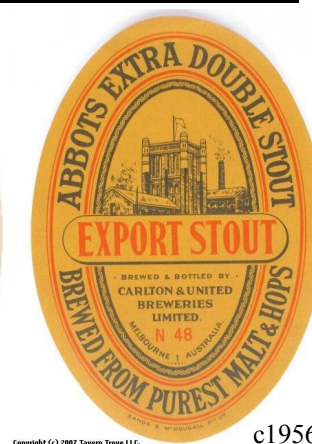
c1915



c1910

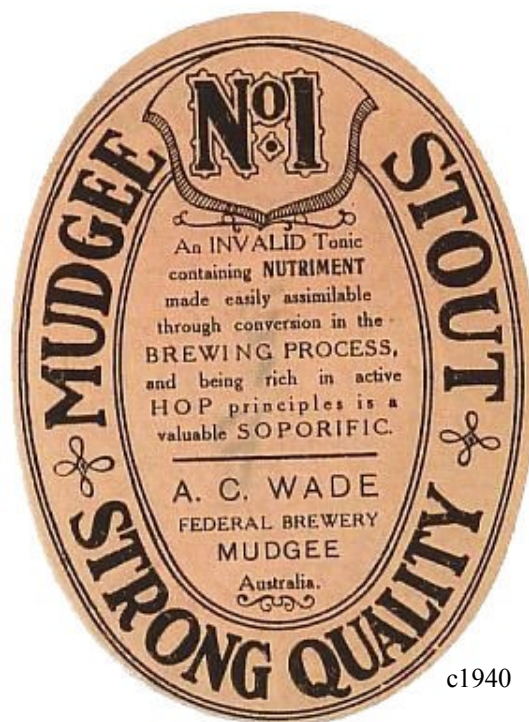


c1930



c1956

Most stouts seemed to feature the words "Extra" or "Double" in the title, though someone had to go one up with a "treble" stout. Stouts were also "superior", "finest" or "special" etc, showing us the high quality of the beers.



c1940



c1912



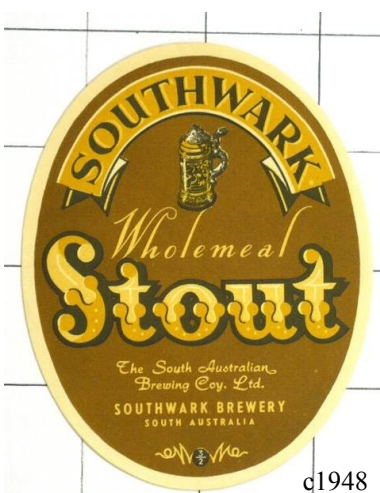
c1945



c1895

There were a few invalid stouts made, stemming from the belief that stout was nourishing. "Particularly suited for invalids, ladies nursing or anyone requiring a good sound strengthening beverage."

There is the occasional oatmeal stout but the number of labels found leads me to think these were very much a oddity, or with the dates all rather close, a short lived trend at best.



c1948



c1950



c1955



c1945

Australian Stouts of Old cont.



c1895

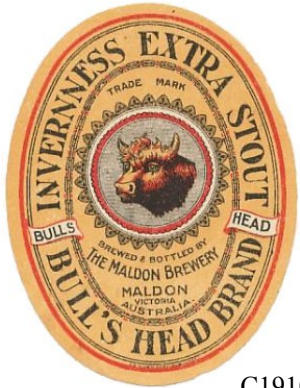
Here's something a bit different. A brown stout sounds more like an English style.

Some of the bigger breweries made larger stouts. Why bother changing processes for a specialty product? I have it on good authority that some of our modern mainstream stouts are also lagers.

c1930



c1920



C1910



Inverness sounds similar to Guinness. Even the font is very Guinness like, which I'm sure is no coincidence.

Ok, these last two are Non-alcoholic but I made you look. A ginger stout sounds like a good idea for a batch.....



c1910



c1890

Next Issue: More labels. Australia's Sparkling Ales.



The average volume/variety of your typical local bottle shop.

Dogfish Head Black & Tan: I placed white paper behind the pint glass so as to accentuate the black gold floating on the upper half of the serving.

This Black & Tan served in their restaurant/bar chain has their unique 60 minute Pale Ale being a more than bold enough beer to support the stout.

Thanks to Andrew Shaw for the USA beer snaps.

Brew your own American Double/Imperial IPA Pliny the Elder Clone

Not many of us have tried the beer but most of us have heard of it and there is no reason we cant brew our own version. Check out that hop bill! The CTZ hops are Columbus/Tomahawk/Zeus which are all one and the same but have different names depending on the growing region. Columbus hops have recently become available at Grain & Grape and all the other ingredients are readily available.

HOMEBREWING PLINY THE ELDER

8 Gallon Gross Kettle Volume / 5 Net Gallons Post Fermentation

MALT BILL

87% 2-Row Malt
4% Crystal 45 Malt
4% Carapils (Dextrin) Malt
5% Dextrose Sugar



O.G. - 1.070

T.G. - 1.011

BU's - 90-95 (actual/not calculated)

ABV - 8-8.5%

Mash Rest - 151-152

Boil Time - 90 min.

SRM - 7ish

California Ale Yeast

HOP BILL

3.50 oz	CTZ	13.90% A.A.	90 min.
.75 oz	CTZ	13.90% A.A.	45 min.
1.00 oz	Simcoe	12.30% A.A.	30 min.
1.00 oz	Centennial	8.00% A.A.	0 min.
2.50 oz	Simcoe	12.30% A.A.	0 min.
1.00 oz	CTZ	13.90% A.A.	Dry Hop (12 to 14 Days Total)
1.00 oz	Centennial	9.10% A.A.	Dry Hop (12 to 14 Days Total)
1.00 oz	Simcoe	12.30% A.A.	Dry Hop (12 to 14 Days Total)
.25 oz	CTZ	13.90% A.A.	Dry Hop (5 days to go in dry hop)
.25 oz	Centennial	9.10% A.A.	Dry Hop (5 days to go in dry hop)
.25 oz	Simcoe	12.30% A.A.	Dry Hop (5 days to go in dry hop)

(adjust your hop addition quantities accordingly with your exact alpha acid's)

"NO RANDALL, NO PROBLEM, THIS RECIPE IS HOPPY ENOUGH TO NOT NEED A RANDALL"

RUSSIAN RIVER

I'm Having a Lupulin Threshold Shift



lupulin threshold shift \lu·pu·lin thresh·old shift\ *n* 1. When a once extraordinarily hoppy beer now seems pedestrian. 2. The phenomenon a person has when craving more bitterness in beer. 3. The long-term exposure to extremely hoppy beers; if excessive or prolonged, a habitual dependence on hops will occur. 4. When a "Double IPA" just is not enough.

www.russianriverbrewing.com

BREWING COMPANY

BARRELS OF FUN

From Fresh, The West Australian

By Vic Crossland

There's adventure in the air as some of the State's craft brewers defy the winter chill. Margaret River's Bootleg Brewery has released a limited edition strong ale and bottled

some so city customers as well as locals in the South-West can enjoy it.

Called Epic Ale, and originally intended to celebrate the brewery's 15th birthday in November, it's a bitter in the India pale ale style, using Australian Galaxy hops and pale barley malt.

Head brewer Michael Brookes was inspired to gee-up several Bootleg beers by a visit to a 37-tap brewery-restaurant in San Diego and wanderings through the Caribbean early this year – that's why he's dubbed the new brew WIPA, West Indies Pale Ale.

He has another, more adventurous project fermenting in two 200-litre wine barrels. It's The Grandfather., a golden British-style barley wine strong ale but with Aussie Galaxy and Pride of Ringwood hops.

"It won silver at the Australian International Beer Awards last year, and I love brewing it," Mr Brookes said.

At Baskerville in the Swan Valley, something even more radical is brewing in wood, dreamt up by Feral Brewing's mad brewers, Brendan Varis and Will Irving.

"We're looking ahead two years," Mr Varis said. "That's why we are building up a stock of 25 barrels from Talligancich Winery of WA. Currently we have 10,000 litres of beer ageing in wood with a range of bacteria including peddiococcus, lactobacillus, and brettanomyces."

The infections are there purposely, interacting with the french oak of the 300-litre fortified wine barrels to add complex characters, such as sourness, in the Belgian style of wild-yeast Lambics. Early tastings are powerful and promising.

An Imperial Stout of more than 10 per cent alcohol is now on tap at Feral, with a line-up including Smoked Porter, Imperial IPA, Razorback barley wine, Imperial Red Ale and Oak-Aged Saison ready and waiting.



Mash head brewer Dan Turley, a long-time lager fan, likes to experiment beyond the standard sweet version. And he says his new Eisbock was an eye opener.

Legend is, this beer style was originally achieved accidentally. A truck carrying German lager became trapped in a snowbound mountain pass and was abandoned until the spring thaw. By then the beer had been frozen solid, and when unfrozen was found to hold intensified flavour and strength.

As well, Mash has a winter seasonal on tap, a dark porter modelled on eastern European rather than on English lines.

Duckstein brewer Paul Gasmier's latest release at the Saracen Estate brewery bar is a beer style mainly imported from Europe, fairly difficult to emulate yet always appreciated when brewed locally.

Duckstein Doppelbock is a strong, dark lager ideal for winter with some roasty, choc-like stout characteristics.

As well there's a limited bottled run of Duckstein Hefeweiss and Altbier – cloudy wheat beer and German-style ale – this month.

A limited release of Duckstein 10th anniversary steins are now on sale: a \$50 deposit will reserve a litre stein (\$110) and \$40 will set aside an \$80 half-litre glass. Contact bernhard@duckstein.com.au to inquire or buy an anniversary stein.

THE BEERS

BOOTLEG EPIC ALE (5.9 PER CENT)

The hoppy ale is reminiscent of Cascade's First Harvest, and Bootleg's own Settler's Pale Ale. There are passion-fruit and citrus notes on a reasonably malty base, and the bitter finish smacks of pine nuts.

MASH BALTIC PORTER (7.5 PER CENT)

Pouring rich and dense, Mash Baltic Porter is a modern brew of a classic style still a favourite quaff in Poland. With complex flavours of chocolate, roasted malts and licorice, this makes an excellent winter warmer.

MASH EISBOCK (9 PER CENT)

Brewer Dan Turley explains: "We brewed a doppelbock (strong lager) to about 8 per cent alcohol by volume, lagered it for a while, then froze it in the tank. The idea behind this is that some of the water will freeze off – leaving behind a richer and stronger beer. Well, it worked. The beer got to 9 per cent and had a chance to smooth out." If you like malty flavours and punchy lager, you'll like this.



Meat!



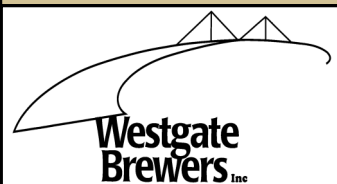
Beer and rotating meat.



Tender juicy hot meat about to be eaten.



The people that ate all the meat.



Westgate Brewers AGM 2009



Embarrassed but happy.

One last meat snap.





Pale Ale Mania

Worthogs Pale Ale Mania Full Results

English Pale Ale

Number of Entries : 13

IPA

Number of Entries : 13

Bottle I.D.	Name	Club	Novice	Total /150	Place
902	Michael van der Heyden	WH		108.5	1st
372	John Strantzen	WH		101.0	2nd
	Paul Bowlen	WH		93.5	3rd
swingtop	Michael Guenzel	YV		92.5	
E1P2	Robin Brown	MB		89.5	
223	Neil Kay	WH		89.5	
	Paul Richter			88.0	
	Tony Wheeler	MB		86.5	
	Tim Lineman		Y	79.0	
376	John Strantzen	WH		76.5	
	Unknown, C/-Michael Guenzel			66.0	
	Duanne Sterlson			59.5	
	Rod Kuiper	WH		53.0	

Bottle I.D.	Name	Club	Novice	Total /150	Place
	John Donovan	MB	Y	108	1st
376	John Strantzen	WH		97.0	2nd
A12	Robin Brown	MB		81.0	3rd
903	Michael van der Heyden	WH		79.0	
IPA2	Tony Wheeler	MB		75.5	
14/1	Lukas Dedman	WH		74.0	
IPA1	Tony Wheeler	MB		73.0	
2022	Braden Jackman			70.0	
	Braden Jackman			67.0	
	Paul Bowlen	WH		65.0	
HH	John Kingston	WG		64.0	
C4	Chan & Eileen Lay	BS		60.0	
C3	Chan & Eileen Lay	BS		45.0	

American Pale Ale

Number of Entries : 28

Australian Pale Ale

Number of Entries : 9

Bottle I.D.	Name	Club	Novice	Total /150	Place
apa	Ward Allen	WH	Y	108.5	1st
pa1011	Braden Jackman			105.0	2nd
	Nathaniel Reeves		Y	104.5	3rd
Acomp	Linton Young	MB		100.5	
pa2022	Braden Jackman			100.0	
P1	Craig, Rob, Richard		Y	100.0	
12	Malcolm Cook		Y	99.0	
	Fenton Roffey	WH	Y	98.0	
apa22/3	Gavin Geron	WG		97.5	
904	Michael van der Heyden	WH		97.5	
ap8a	Robin Brown	MB		97.0	
CP	Brendan Guild	MB	Y	95.0	
	Tim Lineman		Y	95.0	
PA	Alexis Spencer	WH		94.0	
pale face	Alexis Spencer	WH		92.0	
	Dave Phillips	WH		91.0	
901	Michael van der Heyden	WH		90.0	
	Duanne Sterlson		Y	89.5	
pa4/6	Luke Cerato		Y	87.0	
29/8/09	Lukas Dedman	WH		86.5	
BG	Brendan Guild	MB	Y	86.5	
	Duanne Sterlson		Y	84.0	
kapa	Fenton Roffey	WH	Y	83.0	
aga	Jethro McCulloch	BS	Y	81.5	
C2	Chan & Eileen Lay	BS		81.0	
31/10/08	Lukas Dedman	WH		77.5	
C1	Chan & Eileen Lay	BS		62.5	
	Rod Kuiper	WH		61.0	

Bottle I.D.	Name	Club	Novice	Total /150	Place
Aus1	Tony Wheeler	MB		110.5	1st
27/6	Gavin Geron	WG		104.5	2nd
A	Brendan Guild	MB	Y	100.0	3rd
16/6/09	Lukas Dedman	WH		98.5	
11/12/08	Lukas Dedman	WH		93.0	
	Tim Mortensen	MB		91.5	
aga	Jethro McCulloch	BS	Y	89.0	
Aus2	Tony Wheeler	MB		83.5	
	Duanne Sterlson			61.0	

Best Club

Milton Cup Winner

1st	Wort Hogs	11
2nd	Melbourne Brewers	8
3rd	Westgate Brewers	2



For more photos go to <http://picasaweb.google.com/worthogs/2009PaleAleMania>

VICBREW entries close 19th September, still time for low alcohol or wheat brewing.

AABC 2009 Categories & Styles

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 Düsseldorf 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 VICTORIAN AMATEUR BREWING CHAMPIONSHIP

CLOSING DATE FOR ENTRIES: Sat 19th Sept 2009. No Late Entries.

\$10 for first entry, \$6 for subsequent entries, cheques payable to 'VICBREW'. Entries can be delivered to participating brew stores in Victoria (including *Geelong Home Brewing, Grain & Grape Yarraville, Greensborough Home Brewing Supplies, Narre Brew Supplies, Brewers Choice Woori Yallock, The Brewer's Den Boronia, Ballarat Home Brew Centre, Bendigo Home Brew Centre, Ezybrew, Raglan St., Sale and Magick Brew*) or delivered to: Mark Hibberd Ph: 9580 0372.

Judging will be on 3rd & 4th October 2009 at Belgian Beer Café Eureka, 5 Riverside Quay, Southbank Melbourne. Melways 2F E7

Rules & Information

- Maximum of 2 entries per category per brewer. Within this limit, only one entry per style. The beer style nominated must be a designated style for the category, as listed over the page. Entries open to Victorian residents only. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: www.vicbrew.org
- One bottle per entry (750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Trophies will be awarded for the 3 highest scoring beers in each Category. In the event of tied scores, placegetters will be decided by progressive countback as follows: a) highest score for Overall Impression; b) highest score for Flavour; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the judging panel will be requested to resolve the tie.
- Champion Brewer and Best Club will be determined by the sum of points awarded: 1st: 3 points, 2nd: 2 points and 3rd: 1 point.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5. to be invoked in the event of a tie.
- Best Novice Trophy is open to brewers who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
- Brewers of the best three beers in each Category will be invited to enter that beer (or a replacement) in the National Championship to be held in Canberra on 23rd & 24th October 2009. Entry fee to VicBrew 2009 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
- Presentations for VicBrew 2009 to be made after 5 pm on Sunday 4th October.

ENTRY FORM — VICBREW 2009 Closing Date: 19th September

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

Brewer Details (Information supplied will only be used by VicBrew.)		Organiser use only – entry #	
Brewer's Name (If multiple brewers, give primary brewer – only one name accepted)			
Address (street)		Suburb	
Email		Postcode	
Phone		Club	

Beer Details (For list of Categories & Styles within Categories, see over. Maximum of TWO entries per Category per brewer.)			
Category #	Category name	Style Please specify so that your beer can be judged properly. #	
Name of Brew (optional)			Bottle Cap ID
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast Used		Original Gravity	Final Gravity
Full recipe may be requested from placegetters to produce a recipe booklet.			

Cost: \$10 for first entry from each brewer, \$6 for subsequent entries <input type="checkbox"/> Cash <input type="checkbox"/> Cheque payable to 'VICBREW'	Payment included <input type="checkbox"/> with this entry <input type="checkbox"/> as part of a bulk payment Payment for bulk entries can be combined in a single envelope, but please include with payment a list of Brewers and Beer Entries paid for.
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