



August 2008 Newsletter

Next Club Meeting Sunday 17th August 2008 @ 12:30pm

THE PRESIDENTS REPORT



Greetings fellow brewers from your “new” president .

At the last meeting, our AGM, I received the vote of the members in attendance to undertake the Presidency of the club for the next 12 months and the other key committee members elected were Colin MacEwan (Secretary), Matthew Sutton (Treasurer), Gavin Germon (Newsletter) and Damian Nippard (Special events and socials). I think this is a fine committee and I look forward to working with them for a progressive and exciting year ahead. At the same time I wish to formerly thank the outgoing committee for their efforts over the past year. There is no doubt that the club has slipped into a decline lately and it is my intention to turn things around with the help of the committee AND THE MEMBERS! Any committee is only as good as the membership, remember that the committee can't do everything and without the full support of all members the club is doomed.

My observations of club activities recently suggests to me that our core purpose – BREWING – has become obscured and/or secondary to social interaction. Don't get me wrong I very much enjoy the social scene of the club but we must get back to being a brewing oriented club. In order to give the club a direction I have come up with a mission statement which is “Let's get back to brewing”. To facilitate that the committee has come up with a number of club activities over the next 3 months (Brew days, workshops, demos and lectures) to hopefully reinvigorate the Westgate Brewers, but I stress that all will flat without the support of the membership.

Come along to the next meeting and support YOUR club – See you there.

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

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

Club Meeting Diary

September 2008
Pale Ale Comp
Club Brew Day

October 2008
Activity TBA

November 2008
Activity TBA

December 2008
Club XMAS party

February 2009

Contacts

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Vic 3012

Coming Events

6th – 7th September
Oktoberfest 2008
Higginbotham Winery
Dromana

4th – 5th October
Vicbrew 2008

23rd – 25th October
ANHC
William Angliss
Conference Centre
Melbourne

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Club Champion Brewer for 2007- 8



Congratulations to Robin Selwood winner of the Club Champion Brewer.

Pale Ale Mania 2008 Results Total Entries = 61

English Pale Ale

1st Chan & Eileen Lay BS 37.0
2nd John Strantzen WH 32.3
3rd John Kingston WG 31.7

India Pale Ale

1st Michael van der Heyden WH 38.7
2nd John Strantzen WH 38.0
3rd Lukas Dedman WH 34.0

American Pale Ale

1st Alexis Spencer WH 37.8
2nd Michael van der Heyden WH 37.7
3rd John Kingston WG 36.2

Australian Pale Ale

1st Tony Wheeler MB 37.5
2nd Tim Mortensen MB 36.7
3rd Chris Taylor MB 33.0

Best Novice

1st Malcolm Cook - 33.5

Best in Show

1st Michael van der Heyden WH 38.7

Best Club

Milton Cup Winner
1st Wort Hogs 13
2nd Melbourne Brewers 6
3rd Bayside 3
4th Westgate 2

REMOTE BREWING

Think about the most remote location you can where there is a brewery, Booraman (near Wangaratta), Eumundi (outside Brisbane) perhaps, not even close – try Broome (near Indonesia!) . At the end of July I went on a trip to Broome WA, nominally so my wife could attend a conference, and a good excuse for a holiday for me. At first I was somewhat hesitant, it's a long way, the expense of hotel accommodation, airfares and so on, but once I was informed that Broome had a micro brewery the decision was made.

We departed Melbourne on a cold wet Sunday morning and four hours later we arrived at Broome , the heart of the Kimberley, to a magnificent Sunday afternoon with absolutely clear blue skies, 28°C and reasonable humidity, considering that it is the middle of the dry season! I was somewhat bewildered that in a mere four hours we had travelled from crappy Melbourne weather to this faultless tropical/semi tropical environment.



MATSO'S STORE

Historically the Japanese have had a strong presence in Broome, mainly associated with the pearling industry; and as a result many of the older historical buildings in Broome are of Japanese origin and/or ownership. Matso's brewery is no exception, originally the building was the Union Bank and then became Matso's Store and is now heritage listed. This in itself is a problem in that any alteration to the building to accommodate the brewery, restaurant, or bar area, had to go through the usual heritage scrutiny, justification etc, tedious but probably warranted. Any future changes - and they are keen



to make some – would also be subject to the same heritage constraints. As is often the case in micro breweries this one is a 1000 liter New Zealand constructed set up, turnkey operation (almost) and naturally all stainless steel. The brewery consists of a single mash tun, three fermenters (one restricted to their ginger beer product), and nine bright beer tanks in an insulated temperature controlled cold room.

I didn't meet the brewer personally but I was told that the head brewer is a German master brewer with international experience by the name of Roland Bloch.

THE BREWERY



THE BEERS (My tasting notes)

| | | |
|---|-----------------------|--------------------|
| Matso's Own – On Tap | | |
| BROOME BREWERY | | |
| Hit the Toad Lager | | |
| Malt accented lager with a delicate fruit hop flavour – 4.6% | | |
| Monsoonal Blonde | | |
| A light wheat beer displaying sweet malt with a cardamom citrus finish – 4.9% | | |
| Pindan Ale | | |
| Great amber colour, a big floral nose and leaves the palate with a crisp malt finish – 3.5% | | |
| Smokey Bishop | | |
| Malt driven dark lager with distinctive toffee and Smokey notes – 4.6% | | |
| Divers Porter | | |
| Rich and Deep in Colour with the delicate complexity of a stout – 5.4% | | |
| Man-Go Bier | | |
| A wheat beer with a sweet mango nose and a tropical finish – 5.0% | | |
| Chilli-Out | | |
| A wheat beer with a bold chilli statement – 5.0% | | |
| Staircase Cider | | |
| A traditional apple cider made with a beer yeast – 4.3% | | |
| 15ml Middy \$5.50 | 425ml Schooner \$8.00 | 1140ml Jug \$19.00 |
| Ginger Beer | | |
| Our famous, must try, traditional ginger cooler – 3.5% | | |
| 15ml Middy \$6.00 | 425ml Schooner \$8.50 | 1140ml Jug \$20.00 |

MONSOONAL BLONDE 4.9% (Filtered wheat beer)

Appearance: Some initial chill haze which dissipated with some warming, pale straw colour with a creamy white head which collapsed in a minute or so.

Aroma: Very low wheat aroma, no phenolics or clove, sweet sugary aroma predominated

Taste: Nondescript, inoffensive commercial style, generally very low flavor profile, session beer.

HIT THE TOAD LAGER 4.6%

Appearance: Very hazy, golden colour with a creamy white head which lasted reasonably well.

Aroma: Pronounced diacetyl aroma, very low malt and hop aromas

Taste: Diacetyl very prominent, low levels of malt and hop, reasonably bitter.

PINDAN ALE 3.7% (Pindan is an aboriginal word meaning, among other things, “red earth”)

Appearance: Very cloudy with a distinctive red hue, generally poor head retention for this style.

Aroma: Low levels of complex malt notes, very low hop aromas

Taste: Nondescript, inoffensive commercial style, generally very low flavor profile, session beer.

DIVERS PORTER 5.4% (In my opinion the best beer in their range)

Appearance: Very dark brown to black and bright with some ruby highlights, tan head which lasted reasonably well.

Aroma: Low levels of complex malt and roast notes but very well balanced, no inappropriate aromas

Taste: Low levels of complex malt and roast, tastes almost exactly as you would expect from the aroma, although the flavor profile was on the low side it was very well balanced.

MAN-GO BIER 5.0% (Wheat beer base)

Appearance: Very cloudy, dark gold in colour with a creamy white head which collapsed almost immediately. Not very appealing to look at!

Aroma: Pronounced sweet mango aroma, very slight malt aroma, no hop detected

Taste: MANGO! In a blind tasting I would guess at a watery mango smoothie. There was almost no character of the base beer left at all, it would probably go well with Thai food or curry.

CHILI OUT 5.0%

Appearance: Very cloudy, dark gold in colour with a creamy white head which collapsed almost immediately. Not very appealing to look at!

Aroma: Very very low wheat aroma, no phenolics or clove, surprisingly very low almost undetectable chili notes.

Taste: Initially a nondescript, inoffensive commercial style wheat, generally very low flavor profile until the chili kicked in – BANG! Very very strong chili heat but no chili flavor which was disappointing. This beer seemed to be somewhat of a contradiction in this climate, a cool refreshing beer with chili heat that blows your head off. Maybe it would go well with curry, personally I doubt it.

STAIRCASE CIDER 4.3%

Appearance: Slightly cloudy and golden colour, unsurprisingly no head.

Aroma: Low levels of apple aroma, some sour vinegar notes detected

Taste: Very low levels of apple character, somewhat sour and watery. An unappealing drink that didn't make me want to have another, in fact I struggled to finish the one I had. Very poor cider.

GINGER BEER 3.5%

Appearance: Cloudy very pale straw to cream in colour, somewhat similar to a wit, no head

Aroma: Ginger (no surprise) at a good level, present without being overpowering, no unpleasant or inappropriate aromas,

Taste: Ginger! Fresh ginger at a good level, present without being overwhelming. A delightfully refreshing drink in this climate.

CONTACT DETAILS

Matso's Broome Brewery
60 Hamersley St
Broome WA 6725

www.matsosbroomebrewery.com.au

NEWS FLASH – I WILL BRING SOME TASTING SAMPLES ALONG TO THE NEXT CLUB MEETING

Where's John Largue ?



Digging bloody big holes of course !



**the Bayside
brewers**

Oktoberfest 2008

*Homebrew Competition & German Beer
Festival*

September 6th-7th

**Hickinbotham Winery, 194 Nepean Hwy
Dromana, VIC.
(Melways 160 K2)**

SATURDAY 6th SEP.

Homebrew Competition (11.30am)

SUNDAY 7th Sept.

Oktoberfest & German Festival:

\$15 Entry (Includes 5 beer tokens)

Beer, Music, German Kransky BBQ,

Craft Beer Tastings from home brewers

12 pm - Homebrew competition awards

1 pm - Peoples Choice Award for best homebrew



For details visit:

<http://thebaysidebrewers.googlepages.com>

Email: thebaysidebrewers@gmail.com



The Bayside Brewers

Oktoberfest 2008

September 6th-7th

Hickinbotham Winery, 194 Nepean Hwy, Dromana, 11.30am

2008 Entry Form

Entries close 10am Sat 30th Aug 2008.

Entries can be left at: Grain & Grape, Magick Brew, Brewers Den.

For details visit: <http://thebaysidebrewers.googlepages.com/>

Email: thebaysidebrewers@gmail.com

Name:

Surname:

Address:

State:

Post Code:

Phone:

Email:

Club:

Are you a novice brewer? Yes / No

(Have not placed in any Vicbrew sanctioned competitions. Novice brewers are eligible for the Novice Brewer award)

| \$6 per entry Limit of 3 entries per category/ 1 entry per style Make cheques payable to: " <u>Bayside Brewers</u> " | |
|---|--|
| CATEGORY | STYLE |
| Wheat | <i>Hefeweizen / Dunkel Weizen / Weizenbock.</i> |
| Pale Lager | <i>Munich helles / Dortmunder Export / German Pilsner / Kolsh.</i> |
| Dark Lager | <i>Vienna / Marzen-Oktoberfest / Munich Dunkel Schwarzbier / Altbier / Smoked Marzen</i> |
| Bock Beers | <i>Maibock / Traditional Bock / Doppelbock / Eisbock</i> |

**Cut and attach completed label to each entry using
rubber bands only**

| | | |
|---|------------|--|
| The Bayside Brewers Oktoberfest Sep 6th-7th 2008 | | |
| <i>Name:</i> | | <i>Bottle ID:</i> <small>(Office use)</small> |
| <i>Category:</i> | | <i>Style:</i> |
| <i>Yeast:</i> | | <i>Mash/ Extract:</i> |
| <i>OG:</i> | <i>FG:</i> | <i>ALC %:</i> |

| | | |
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| <i>Category:</i> | | <i>Style:</i> |
| <i>Yeast:</i> | | <i>Mash/ Extract:</i> |
| <i>OG:</i> | <i>FG:</i> | <i>ALC %:</i> |

2008 VICTORIAN AMATEUR BREWING CHAMPIONSHIP

CLOSING DATE FOR ENTRIES: Sat 20th Sept 2008. 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, Greensborough Home Brewing Supplies, Narre Brew Supplies, The Brewer's Den, 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 4th & 5th October 2008 at Beer DeLuxe, Federation Square, Flinders Street Melbourne. Melways 1A P10

Rules & Information

1. 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
2. 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'.
3. Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
4. 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.)
5. Tied placing's where judging points are used will be separated by applying the following criteria in order until a winner is found: 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 tie stands.
6. "Champion Brewer" and "Best Club" will be determined by the sum of points awarded: 1st: 3 points, 2nd: 2 points and 3rd: 1 point. The "Champion Brewer" will be awarded a free Australian National HomeBrew Conference pass courtesy of the ANHC committee.
7. 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. Cider and Mead are not eligible for Champion Beer award.
8. Best Novice Trophy is open to brewers who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
9. Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
10. Brewers of the best three beers in each Category, which score at least 60%, will be invited to enter that beer (or a replacement) in the National Championship to be held in Melbourne on Thursday 23rd October 2008. Entry fee to VicBrew 2008 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
11. Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
12. Presentations for VicBrew 2008 to be made after 5 pm on Sunday 5th October.

ENTRY FORM — VICBREW 2008 *Closing Date: 20th 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. |
|---|---|

Signs of our times

London Times Obituary of the late Mr Common Sense.

Today we mourn the passing of a beloved old friend, Common Sense, who has been with us for many years. No one knows for sure how old he was, since his birth records were long ago lost in bureaucratic red tape. He will be remembered as having cultivated such valuable lessons as :

Knowing when to come in out of the rain;
why the early bird gets the worm;
Life isn't always fair;
and maybe it was my fault.

Common Sense lived by simple, sound financial policies (don't spend more than you can earn) and reliable strategies (adults, not children, are in charge).

His health began to deteriorate rapidly when well-intentioned but overbearing regulations were set in place. Reports of a 6-year-old boy charged with sexual harassment for kissing a classmate; teens suspended from school for using mouthwash after lunch; and a teacher fired for reprimanding an unruly student, only worsened his condition.

Common Sense lost ground when parents attacked teachers for doing the job that they themselves had failed to do in disciplining their unruly children.

It declined even further when schools were required to get parental consent to administer sun lotion or an Aspirin to a student; but could not inform parents when a student became pregnant and wanted to have an abortion.

Common Sense lost the will to live as the churches became businesses; and criminals received better treatment than their victims. Common Sense took a beating when you couldn't defend yourself from a burglar in your own home and the burglar could sue you for assault.

Common Sense finally gave up the will to live, after a woman failed to realize that a steaming cup of coffee was hot. She spilled a little in her lap, and was promptly awarded a huge settlement.

Common Sense was preceded in death by his parents, Truth and Trust; his wife, Discretion; his daughter, Responsibility; and his son, Reason.

He is survived by his 4 stepbrothers;
I Know My Rights,
I Want It Now,
Someone Else Is To Blame,
and I'm A Victim.

Not many attended his funeral because so few realised he was gone. If you still remember him, pass this on. If not, join the majority and do nothing.

