



## January 2008 Newsletter

**Next Club Meeting Sunday 9th March 2008 @ 12:30pm**

### THE PRESIDENTS REPORT



As John Largue has resigned as president to pursue opportunities in WA it has fallen on the editor to produce this epistle !

I hope everyone had a great Xmas break and would like to again thank all who contributed to making the XMAS party such a great success. Special thanks to Robin and Dawn for being wonderful hosts, Rodney for providing the meat, John Kingston for the excellent club brew and Elena for co-ordinating the event.

Congratulations to John and Marlene Kingston on the arrival of grandson Stirling.

**The first meeting this year has been deferred to March due to Beerfest 2008 taking place on the 8-10<sup>th</sup> of February.**

Details of Beerfest 2008 are included in this issue. Don't forget entries close January 30<sup>th</sup> and Good Luck!!!

Cheers ... Colin MacEwan

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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

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Westgate Brewers is committed to encouraging responsible drinking

REMEMBER-If you Drink and Drive-You're a Bloody Idiot

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- Club Diary and Coming Events
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- Melbourne Brewers Beerfest Entry Form
- Philosophy and Beer...



## Club Meeting Diary

**February 2008**

Wheat Beer competition

**March 2008**

Medieval Brewing

**April 2008**

Brown Ale – English or American Comp

**May 2008**

Activity Tba

**June 2008**

Activity Tba

**July 2008**

Activity Tba

**August 2008**

Activity Tba

**October 2008**

Activity Tba

## Coming Events

**8 – 10<sup>th</sup> February**  
**VicBrew 2008**  
**The Grand Ridge Brewery**  
**Mirboo North**  
**(Mel 356 D4 or 97 D8)**

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## Grains and Adjuncts

There is an extremely wide variety of grain available to the homebrewer. Different malting and kilning procedures provide a tremendous variety of different flavours available to the homebrewer.

The following tables have been reproduced to help in the process of improving your favourite recipes.

The color is listed in degrees Lovibond and the gravity is calculated from 1 pound of the ingredient in 1 gallon of water. Experiment and enjoy!

**Key:** L = Degrees Lovibond, G = Gravity

<b>Malt</b>	<b>L</b>	<b>G</b>	<b>Description</b>
<b>American Grains</b>			
Crystal Malt	10°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	20°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	30°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	40°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	60°	1.033-35	Sweet caramel flavor, deep golden to red color. For dark amber and brown ales.
Crystal Malt	80°	1.033-35	Sweet, smooth caramel flavor and a red to deep red color. For porters, old ales.
Crystal Malt	90°	1.033-35	Pronounced caramel flavor and a red color. For stouts, porters and black beers.
Crystal Malt	120°	1.033-35	Pronounced caramel flavor and a red color. For stouts, porters and black beers.
Black Patent Malt	500°	1.026	Provides color and sharp flavor in stouts and porters.
Roasted Barley	300°	1.025	Sweet, grainy, coffee flavor and a red to deep brown color. For porters and stouts.
Black Barley	525°	1.023-27	Imparts dryness. Unmalted; use in porters and dry stouts.
Chocolate Malt	350°	1.034	Use in all types to adjust color and add nutty, toasted flavor. Chocolate flavor.
Dextrin Malt (carapils)	1.5°	1.033	Balances body and flavor without adding color, aids in head retention. For any beer.
Pale Malt (Brewers 2-row)	1.8°	1.037-1.038	Smooth, less grainy, moderate malt flavor. Basic malt for all beer styles.

Pale Malt (Brewers 6-row)	1.8°	1.035	Moderate malt flavor. Basic malt for all beer styles.
Munich Malt	10°	1.034	Sweet, toasted flavor and aroma. For Oktoberfests and malty styles.
Special Roast	50°	1.035	Provides a deep golden to brown color for ales. Use in all darker ales.
Vienna Malt	3.5-4°	1.035	Increases malty flavor, provides balance. Use in Vienna, Märzen and Oktoberfest.
Victory Malt	25°	1.034	Provides a deep golden to brown color. Use in nut brown ales, IPAs and Scottish ales.
Wheat Malt	2°	1.038	Light flavor and creamy head. For American weizenbier, weissbier and dunkelweiss.
White Wheat Malt	2°	1.037	Imparts a malty flavor. For American wheat beers, wheat bock and doppel bock.
<b>Belgian Grains</b>			
Aromatic Malt	20-26°	1.036	Imparts a big malt aroma. Use in brown ales, Belgian dubbels and tripels.
Biscuit Malt	23-25°	1.035	Warm baked biscuit flavor and aroma. Increases body. Use in Belgian beers.
Caramunich Malt	56°	1.033	Caramel, full flavor, copper color. For Belgian ales, German smoked and bocks.
Caravienne Malt	21-22°	1.034	Belgian light crystal malt. Used in lighter Abbey or Trappist style ales.
Pale Ale Malt	2.7-3.8°	1.038	Use as a base malt for any Belgian style beer with full body.
Pilsen Malt	1.5°	1.037	Light color, malty flavor. For pilsners, dubbels, tripels, whites and specialty ales.
Special B Malt	130-220°	1.030	Extreme caramel aroma and flavor. For dark Abbey beers and other dark beers.
<b>Other Malts, Grains and Flaked Grains and Additions</b>			
Scotmalt Golden Promise	2.4°	1.038	Scottish pale ale malt; base malt for all Scottish beers.
Flaked Barley	1.5°	1.032	Helps head retention, imparts creamy smoothness. For porters and stouts.
Flaked Maize	1°	1.037	Lightens body and color. For light American pilsners and ales.
Flaked Oats	1°	1.033	Adds body and creamy head. For stouts and oat ales.
Flaked Rye	2°	1.036	Imparts a dry, crisp character. Use in rye beers.
Flaked Wheat	2°	1.036	Imparts a wheat flavor, hazy color. For wheat and Belgian white beers.

Gambrinus Honey Malt	25°	1.034	Nutty honey flavor. For brown ales, Belgian wheats, bocks and many other styles.
Grits	1-1.5°	1.037	Imparts a corn/grain taste. Use in American lagers.
Irish Moss	NA	NA	Prevents chill haze. Use in all beers except cloudy wheat and white beers.
Malto Dextrin	NA	1.043	Adds body and mouthfeel. For all extract beers. Does not ferment.
Oak Chips	NA	NA	Creates cask-conditioned flavor and aroma. Use in IPAs, Belgian ales and Scottish ales. Steam for 15 minutes to sanitize.
<b>British Grains</b>			
Amber Malt	35°	1.032	Roasted malt used in British milds, old ales, brown ales, nut brown ales.
Brown Malt	65°	1.032	Imparts a dry, biscuit flavor. Use in porters, brown, nut brown and Belgian ales.
Maris Otter Pale Malt	3°	1.038	Premium base malt for any beer. Good for pale ales.
Pale Ale	2.2°	1.038	Moderate malt flavor. Used to produce traditional English and Scottish style ales.
Lager Malt	1.6°	1.038	Used to make light colored and flavored lagers.
Crystal Malt	55-60°	1.033-35	Sweet caramel flavor, adds mouthfeel and head retention. For pale or amber ales.
Dark Crystal Malt	145-188°	1.033-35	Sweet caramel flavor, mouthfeel. For porters, stouts, old ales and any dark ale.
Mild Ale Malt	2.3-2.7°	1.037	Dry, nutty malty flavor. Promotes body. Use in English mild ales.
Cara-Pils Dextrin	10-14°	1.033	Adds body; aids head retention. For porters, stouts and heavier bodied beers.
Chocolate Malt	395-475°	1.034	Nutty, toasted flavor, brown color. Use in brown ales, porters, stouts and bocks.
Black Patent Malt	500-600°	1.026	Dry, burnt, chalky character. Use in porters, stouts, brown ales and dark lagers.
Peat Smoked Malt	2.8°	1.034	Imparts a robust smoky flavor and aroma. For Scottish ales and wee heavies.
Roasted Barley	500°	1.025	Dry, roasted flavor, amber color. For stouts, porters and Scottish ales.
Toasted Pale Malt	25°	1.038	Imparts nutty flavor and aroma. Use in IPAs and Scottish ales.
Wheat Malt	2°	1.038	Light flavor, creamy head. For wheat beers, stouts, doppelbocks and alt beers.
Torrified Wheat	1-1.5°	1.036	Puffed wheat created by high heat. Use in pale ales, bitters and milds.

### German Grains

Acidulated (Sauer) Malt	1.7-2.8°	1.033	High lactic acid. For lambics, sour mash beers, Irish stout, pilsners and wheats.
Carafa I	300-340°	1.038	Gives deep aroma and color to dark beers, bocks, stout, alt and schwarzbier.
Carafa II	375-450°	1.038	Carafa I, II and III also are available de-husked. Adds aroma, color and body.
Carafa III	490-560°		
Chocolate Wheat Malt	375-450°	1.038	Intensifies aroma; improves color. For dark ales, alt, dark wheat, stout and porter.
Chocolate Rye Malt	190-300°	1.030	Enhances aroma of dark ales and improves color. For dunkel rye wheat and ale.
CaraHell Malt (light crystal)	8-12°	1.033-35	For light colored beer for body; hefeweizen, pale ale, golden ale, Oktoberfest.
CaraMunich Malt I	30-38°	1.033-35	Provides body. For Oktoberfest, bock, porter, stout, red, amber and brown ales.
CaraMunich Malt II	42-50°	1.033-35	CaraMunich Malt III is dark crystal.
CaraMunich Malt III	53-60°	1.033-35	
Light Munich Malt	5-6°	1.034	For a desired malty, nutty flavor. Lagers, Oktoberfests and bock beer.
Dark Munich Malt	8-10°	1.034	Enhances body and aroma. Stout, schwarzbier, brown ale, dark and amber ales.
Melanoidin Malt	23-31°	1.033	For amber lagers and ales, dark lagers and ales, Scottish & red ales.
Rauch Smoked Malt	2-4°	1.037	For rauchbier, kellerbier, smoked porters, Scottish ales and barleywines.
Rye Malt	2.8-4.3°	1.029	Dry character. Can use as a base malt. For seasonal beers, rogggenbier and ales.
Wheat Malt Light	1.5-2°	1.039	Typical top fermented aroma, produces superb wheat beers.
Wheat Malt Dark	6-8°	1.039	
Caramel Wheat Malt	38-53°	1.035	For dark ales, hefeweizen, dunkelweizen, wheat bocks and double bocks.

## Sugars

Belgian Candi Sugar (clear)	0.5°	1.036	Smooth taste, good head retention, sweet aroma and high gravity without being apparent. Use in Belgian and holiday ales. Use clear for tripels, amber for dubbels, and dark is used in brown beer and strong golden ales.
Candi Sugar (amber)	75°	1.036	
Candi Sugar (dark)	275&e dg;	1.036	
Brown Sugar	40°	1.046	Imparts rich, sweet flavor. Use in Scottish ales, old ales and holiday beers.
Dark Brown Sugar	60°	1.046	Imparts rich, sweet flavor. Use in Scottish ales, old ales and holiday beers.
Corn Sugar	1°	1.037	Use in priming beer or in extract recipes where flaked maize would be used in a mash.
Demerara Sugar	1°	1.041-42	Imparts mellow, sweet flavor. Use in English ales.
Dextrose (glucose)	1°	1.037	Imparts a mild sweet taste and smoothness. Use in English beers.
Dry Malt Extract	Varies	1.044	Extra light (2.5°), Light (3.5°), Amber (10°), Dark (30°), Wheat (3°)
Honey	Varies	1.032	Imparts sweet and dry taste. For honey and brown ales. Also: specialty ales.
Invert Sugar	NA	1.046	Increases alcohol. Use in some Belgian or English ales. Use as an adjunct for priming. Made from sucrose. No dextrins. Use 1 cup for priming.
Lactose	NA	1.043	Adds sweetness and body. Use in sweet or milk stouts.
Licorice Stick	NA	NA	Adds a smooth flavor to stouts, porters, holiday ales and flavored beers.
Lyle's Golden Syrup	0°	1.036	Increases alcohol without flavor. Liquid Invert Sugar. Use in English and Belgian ( <a href="#">Chimay</a> ) ales.
Maple Syrup	35°	1.030	Imparts a dry, woody flavor if used in the boil. If beer is bottled with it, it gives it a smooth sweet, maple taste. Use in maple ales. pale ales. brown ales and

			porters.
Maple Sap	3°	1.009	Crisp dry, earthy flavor. Use in pale ales, porters and maple ales.
Molasses	80°	1.036	Imparts strong sweet flavor. Use in stouts and porters.
Rice Solids	0.01°	1.040	Lightens flavor without taste. Use in American and Asian lagers.
Sucrose (white table sugar)	NA	1.046	Increases alcohol. Use in Australian lagers and English bitters.
Syrup Malt Extract	Varies	1.033-1.037	Extra Light (3.5°), Light (3.5 -5°), Amber (10°), Dark (30°), Wheat (2°).
Treacle	100°	1.036	Imparts intense, sweet flavor. A British mixture of molasses, invert sugar and golden syrup (corn syrup). Use in dark English ales.

Courtesy [www.byo.com](http://www.byo.com)



AUSTRALIA'S OLDEST HOMEBREW COMPETITION

# BEERFEST 2008

FEBRUARY

8th to 10th

more than  
**\$1500**  
in prizes



STRONG LAGER/ALE  
PORTER & STOUT  
DARK LAGER/ALE  
PALE LAGER  
BRITISH ALE  
PALE ALE  
BELGIAN ALE  
WHEAT/RYE BEER

**GRAND RIDGE BREWERY HOTEL  
MIRBOO NORTH**

VISIT [www.beerfest.org.au](http://www.beerfest.org.au) for details

# Beerfest 2008

8, 9, 10 February



Beerfest, organised and run by **The Melbourne Brewers** ([www.melbournebrewers.org](http://www.melbournebrewers.org)), is Australia's oldest and richest Home Brewing competition for amateur brewers.

Beerfest will be held at the **Grand Ridge Brewery & Restaurant, Mirboo North (Mel 356 D4 or 97 D8)** from Friday 8<sup>th</sup> February to Sunday 10<sup>th</sup> February 2008. Visitors welcome – come and sample the range of Grand Ridge micro-brewed beers on tap at the bar in the brewery-restaurant complex. The bar also features a gallery from where operations in the brewery can be viewed.

## Over \$1500 in Prizes!

**Champion Beer of Show** - \$500 cash sponsored by **Grand Ridge Brewery**.

**Champion Brewer** - will have the opportunity to brew a batch of beer at a commercial brewery and the beer will be served on tap at the **Transport Bar**, Federation Square, Melbourne on a date to be arranged. (see [www.beerfest.org.au](http://www.beerfest.org.au) for further information and conditions).

### 8 Category Winners & Placegetters

1<sup>st</sup> - engraved trophy plus prizes to the value of approx. \$100

2<sup>nd</sup> - engraved trophy

3<sup>rd</sup> - engraved trophy

**Best Novice Brewer** - \$60 cash sponsored by **Vicbrew**

The sponsors of Beerfest 2008 are shown on the next page.

**Closing Date:** Entries to be received by **5pm Wednesday 30 January 2008. NO LATE ENTRIES ACCEPTED.**

**Categories: & Styles** Entries will be accepted in the 8 Categories listed over the page. The style nominated **MUST** be a designated style for the Category, as listed over the page. The organisers reserve the right to reclassify a beer to a listed style.

**Entry Limits:** **Pale Ale:** Brewers may enter 1 entry only in this Category.  
**All Other Categories:** Brewers may enter a maximum of 2 entries. Within this limit, one entry per style is permitted.

The Entry Form (over the page) and fees are to be wrapped around the bottle and attached with an elastic band. One bottle per entry (750ml preferred) with a minimum of 500ml.

**Delivery Points:** Entries may be delivered to the following participating Victorian Home Brew Shops:

- Grain & Grape, 5/280 Whitehall St., Yarraville 3013
- Greensborough Home Brewing Supplies, 22 Louis Street. Greensborough 3088
- The Brewer's Den, 253 Dorset Road Boronia 3155

**Postal entries are to be sent to The Brewers Den**

**Entry Fee:** **\$10 for 1<sup>st</sup> entry; \$6 for subsequent entries**  
Fees must be paid at time of entry either in cash or cheque payable to 'THE MELBOURNE BREWERS'.

**Judging:** Beers will be judged against the Beerfest 2008 Style guidelines which are available at: [www.beerfest.org.au](http://www.beerfest.org.au). Judging will be by blind tasting by a panel of 3 judges. Judges decision will be final. Completed judging sheets will be returned to brewers.

**Awards:** **Champion Brewer** and **Best Club** will be determined by the sum of points awarded to the Brewer/Club in the Competition: 1<sup>st</sup>: 3 points, 2<sup>nd</sup>: 2 points and 3<sup>rd</sup>: 1 point. **Champion Beer** and **Best Novice** will be based on the highest number of judging points received for any beer, with overall impression being the decisive score in the event of a tie. Best Novice Trophy is open to brewers who have not placed 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> in previous VicBrew accredited competitions.

Presentations for Beerfest 2008 to be made around 12 pm on Sunday 10 February 2008.

For more information visit [www.beerfest.org.au](http://www.beerfest.org.au)

## BEERFEST 2008 CATEGORIES & STYLES

Full style guidelines are available at: [www.beerfest.org.au](http://www.beerfest.org.au)

CATEGORY	STYLES
<b>1. PALE ALE</b>	Kolsch, Australian Pale Ale, English Pale Ale, American Pale Ale, Burton IPA, American IPA
<b>2. PALE LAGER</b>	European Pale Lager, Munich Helles, Dortmunder, German Pilsener, Bohemian Pilsner, American Pilsener
<b>3. DARK ALE &amp; LAGER</b>	English Brown Ale, Mild, American Brown Ale, California Common Beer, Altbier, Bamberg Rauchbier, Oktoberfest, Vienna, Munich Dunkel, Schwarzbier, European Amber Lager
<b>4. STRONG ALE &amp; LAGER</b>	Scotch Ale, English Strong Ale, English Barleywine, American Barleywine, Christmas Beer (Spiced), European Strong Lager, Hellesbock, Bock, Doppelbock, Eisbock
<b>5. BRITISH ALE</b>	English Best Bitter, English Strong Bitter, Irish Red Ale, Scottish Ale
<b>6. PORTER &amp; STOUT</b>	Brown Porter, London Porter, Baltic Porter, Irish Stout, Sweet Stout, Oatmeal Stout, Australian Stout, Foreign Extra Stout, Imperial Stout
<b>7. BELGIAN ALE</b>	Belgian Pale Ale, Belgian Blond Ale, Belgian Golden Strong Ale, Tripel, Dubbel, Belgian Dark Strong Ale, Biere de Garde, Saison, Belgian Specialty Ale, Flanders Red Ale, Lambic, Fruit Lambic
<b>8. WHEAT &amp; RYE BEER</b>	Witbier, Hefeweizen, Dunkelweizen, Weizenbock, Roggenbier, Berliner Weisse
<b>SPONSORS</b>	Air-up Australia, Brewers Den, Brew Your Own, Craft Brewer, Cryer Malt, Grain & Grape, Grand Ridge Brewery, Greensborough Home Brewing, Holgate Brewhouse, Nillumbik Cellars, Powells Malt, Purvis Cellars, 3 Ravens, Transport Bar, Vicbrew

### ENTRY FORM — BEERFEST 2008 *Closing Date: 30th January 2008 (5pm)*

Please 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			
(NB. Information supplied will only be used by 'The Melbourne Brewers' and will not be released to third parties.)			
Name		Email	
Street Address & Suburb		Postcode	
Club		Phone	
ENTRY CONDITIONS			
Pale Ale Category: 1 entry only allowed. All Other Categories: maximum of 2 entries and within this limit, one entry per style is permitted. The completed Entry Form is to be wrapped around the bottle and attached with an elastic band. One bottle per entry (750ml preferred) with a minimum of 500ml.			
BEER DETAILS			
Category		Style (specify)	Bottle Cap ID
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash/Extract	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit - Please specify kit:
Are you prepared to supply recipe details/brewing method if requested:		Original Gravity	Final Gravity
<input type="checkbox"/> YES <input type="checkbox"/> NO			
Cost: 1 <sup>st</sup> Entry:            \$10 Subsequent Entries: \$6 per entry <input type="checkbox"/> Cash <input type="checkbox"/> Cheque to 'THE MELBOURNE BREWERS'		Payment <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.	



## Philosophy and Beer

A professor stood before his philosophy class and had some items in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls. He then asked the students if the jar was full. They agreed that it was. So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full. They agreed it was.

The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He asked once more if the jar was full. The students responded with a unanimous "yes." The professor then produced two cans of beer from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand.

The students laughed.

"Now," said the professor, as the laughter subsided, "I want you to recognize that this jar represents your life. The golf balls are the important things--your family, your children, your health, your friends, and your favorite passions--things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter like your job, your house, your car. The sand is everything else--the small stuff.

If you put the sand into the jar first," he continued, "there is no room for the pebbles or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups, take your wife out to dinner. Play another 18. There will always be time to clean the house, and fix the disposal. "Take care of the golf balls first, the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the beer represented. The professor smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."

Cheers!