



November 2007 Newsletter

Next Club Meeting Sunday 9th December 2007 @ 12:30pm

THE PRESIDENTS REPORT



Well it has come that time of year again we have had a few changes from the middle of the year with Sunday meetings which have been attended reasonably well. The next meeting is a comp hopefully there are a few entries as it is a kit based comp with coopers sparkling ale as the base. Dawn and Robin have kindly donated their premises for the Xmas party which is on the 15th of December at 45 Fisher st Maidstone at 12 noon. Rodney Williams has also kindly offered to sponsor the meat for the Xmas party. I would like to thank Dawn, Robin and Rodney on behalf of all at Westgate for their generous donations. We need to know of peoples intention of attending or possibility of attending the Xmas party so we are able to cater for you/partner attending contact myself or Eli via email or phone with in plenty of time for the catering to be organised. We are unsure as to the intention of the naval association regarding their Xmas party which was or is the same day as our meeting so it may just be nibbles on the day we will inform via email when they inform us of what is happening we are treating it as a normal Sunday meeting unless other wise informed. Hope you all have a good Xmas period and holiday season and will see you at the meeting and/or the Xmas party

Cheers John

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

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Club Meeting Diary

9th December

Kit Competition – Coopers sparkling ale

February 2008

Wheat Beer competition

March 2008

Medieval Brewing

April 2008

Brown Ale – English or American Comp

May 2008

Activity Tba

Coming Events

9th December

Naval Association

XMAS BBQ

Naval Association Hall

15th December

XMAS Party

Dawn & Robin's

45 Fischer St

Maidstone

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Brews of Summer

From light, crisp lagers to lush fruit ales, these 10 beers go way beyond your basic Bud

From an Article by David Lynch in www.foodandwine.com

Join the words *summer* and *beer* in a sentence and what might come to mind is a drink that's simple, quaffable and refreshing--something more likely to quench thirst than to inspire thought. But that's not all there is to summer beer: the best ones are sophisticated and subtle, with a marvelous depth of flavor.

A growing number of American craft brewers have devoted considerable effort to the creation of seasonal beers, including some designed specifically for summer (though many of these became so popular they're now sold year-round). Other styles of beer, such as pilsners, pale ales, wheat beers and fruit beers, can also complement a picnic in June or combat the dog days of July and August. Here are 10 worth noting.

saisons

Before the invention of refrigeration, it was virtually impossible to make beer in the heat of the summer: the fermentations would bubble out of control during the brewing process. Instead, in the early 1800s, Belgian farmers learned how to make a light, spicy golden brew that contained enough alcohol to preserve it for long periods, thereby ensuring that it would last throughout the summer. The beer was made in late spring, stored in a cool place and drawn upon during the warm summer months. Known in Belgium as *saison* (season) and in northern France as *bière de garde* (beer to keep), it is still the ultimate summer beer.

Few American breweries have tackled this style, since traditional saisons, which undergo a complex Champagne-like secondary fermentation in the bottle, are difficult to make. But Ommegang, a brewery in Cooperstown, New York, does produce one. Ommegang's owners, Wendy Littlefield and Don Feinberg, both longtime Belgian beer importers, enlisted the help of several Belgian brewmasters to create the *saison* **Hennepin**, a stylish ale with flavors of orange, toasted grain and ginger. Alternately spicy and silky, it is complex, crisp and a great accompaniment to farmhouse cheeses. Best enjoyed now, Hennepin is nonetheless available year-round

pilsners

The lightest, leanest summer beer is probably a German-style pilsner. Long the model for mass-produced American lagers (pilsners belong to the larger category of lagers; in fact, all beers are either lagers or ales), a true German pilsner, which has been gaining popularity in this country, is a deep-flavored beer with a very dry, almost bitter finish. **Pyramid Sun Fest** from Seattle's Pyramid Brewery has the clean, floral aromas and complex flavors of a top imported pilsner. It's an effervescent brew that's particularly appealing as an aperitif

Another great pilsner is the **Blue Paddle Pilsener** from New Belgium Brewing in Fort Collins, Colorado. It has a toasty flavor that's reminiscent of grilled summer corn; indeed, the two are a perfect match. This beer also has the earthy character of Europe's best, especially impressive for a brewery that otherwise specializes in sweeter Belgian-style ales. The Blue Paddle Pilsener started out as a summer seasonal, too, but it's now distributed year-round

pale ales

Although its name would seem to suggest otherwise, pale ale and its zestier, earthier, slightly higher in alcohol cousin, India Pale Ale (IPA), are far from pale. Actually, they're both copper-red, as well as crisp, fairly full-bodied and invariably quite dry. New York's Brooklyn Brewery, now shipping its celebrated beers year-round to 12 eastern states, named its **Pennant Pale Ale** in honor of the 1955 Brooklyn Dodgers, but anyone heading to Yankee Stadium can find it. This beer deftly balances malty sweetness with a tart hop bitterness. Try it with a sauerkraut-topped hot dog or bratwurst

Should your summer menu call for shellfish, pick up Pike Brewing's benchmark **Pike Pale Ale**, first brewed in Seattle's seafood-rich Pike Place Market. Leaner and more sinuous than the Pennant Pale Ale, Pike Pale Ale is truly refreshing, loaded with cider-apple flavors and piney hops. It's available on the West Coast year-round

And, finally, if you're looking for something more substantial, the **Full Sail IPA** from the Full Sail Brewery in Hood River, Oregon, is a fortifying choice. Though fruity and robust at 6.5-percent alcohol, it still has an effervescent, citrusy punch on the finish

wheat beers

Brewed from wheat as well as barley (all beer is made with some barley), wheat beers may be the most popular style of summer beer. They have long been favored in Belgium and Bavaria--so much so in Bavaria that the locals drink them at breakfast. Tart and citrusy yet yeasty and creamy, wheat beers can also be slightly exotic, especially the Belgian versions. Belgian brewers often add spices like coriander and Curaçao orange peel to give their brews a bit more tang.

Michelob Hefeweizen, one of America's best wheat beers, is made by the brewing behemoth Anheuser-Busch. Even beer snobs have to admit that it's an authentic take on the classic Bavarian style. With its banana-apple aromas and soft, sumptuous texture, it's just the beer to soothe your palate after a few spice-rubbed ribs. Hefeweizen is brewed year-round and is readily available across the country (about \$6 for a six-pack).

Another equally quenching and more exotic wheat beer is **Spanish Peaks White Ale**, a Belgian-style *Witbier* (white beer), another name for wheat beer, that's spicy and piquant but velvety smooth and a great match for Asian food. It has a pronounced coconut flavor, though it's made in decidedly untropical Bozeman, Montana

fruit beers

A traditional brewing practice with a special connection to summer is the use of fruit as a flavoring in beer. Fruit beers are usually wheat beers spiked with fruit syrup or infused with whole fruit. Although many fruit beers are overly sweet, those made with judicious amounts of syrup or fruit can be unusually refreshing. One of the best on the market is **Magic Hat #9**, a delicately fruity and exotically perfumed ale from Magic Hat Brewing in South Burlington, Vermont. Brewed with a hint of apricot essence and identified by a psychedelic orange label, Magic Hat #9 was once sold only during the summer; now it's available throughout the year in New England and Maryland

Abita Purple Haze, a raspberry wheat beer from Abita Brewing in Louisiana, is another great beer in a vivid package. It's flavored with raspberry puree and has an appetite-whetting tartness reminiscent of a rosé Champagne. Both Magic Hat #9 and Abita Purple Haze are best as aperitifs rather than as partners with food, but either would make a terrific conversation piece

David Lynch is a senior editor at *Wine & Spirits* magazine.

Trouble brewing for beer makers

The Age

October 30, 2007

Small brewers from Australia to the US face the daunting prospect of tweaking their recipes or experimenting less with new brews thanks to a worldwide shortage of one key beer ingredient and rising prices for others.

Oh, and one other thing: Beer prices are likely to climb. How high is anybody's guess. Craft brewers don't have the means to hedge against rising prices, like their industrial rivals.

"I'm guessing, at a minimum, at least a 10 per cent jump in beer prices for the average consumer before the end of the year," said Terry Butler, brewmaster at central Washington's Snipes Mountain Brewery.

Sales have been relatively flat in recent years among the big three US brewers - Anheuser-Busch Cos, Molson Coors Brewing Co and SABMiller PLC unit Miller Brewing Co - while small, independent brewers have experienced tremendous growth.

The craft brewing industry experienced a 12 per cent increase by volume in 2006, with 6.7 million barrels of beer.

Sales among microbreweries, which produce less than 15,000 barrels per year, grew 16 per cent in 2006.

Now the bright spot in the brewing industry is facing mounting costs on nearly every front.

Fuel, aluminium and glass prices have been going up quickly over a period of several years.

Barley and wheat prices have skyrocketed as more farmers plant corn to meet increasing demand for ethanol, while others plant feed crops to replace acres lost to corn.

A decade-long oversupply of hops that had forced farmers to abandon the crop is finally gone and harvests were down this year.

In the United States, where one quarter of the world's hops are grown, acreage fell 30 per cent between 1995 and 2006.

Australia is enduring its worst drought on record. Hail storms across Europe damaged crops. Extreme heat in the western United States hurt both yields and quality.

Big brewers can hedge against rising prices for raw ingredients and can negotiate better, longer-term contracts for ingredients, while smaller brewers generally are left with whatever is left.

Snipes Mountain saw its barley malt prices grow between 10-15 per cent this year, and paid \$US12.35 (\$A13.42) per pound for Cascade hops, far beyond the \$US5.60 (\$A6.08) per pound allotted last year.

Those rising prices and, in some cases, shortages, may force Butler to rethink his lineup of 13 beers in the months ahead. He'll also be tinkering with a Hefeweizen recipe that relies on Saaz hops, a mild variety popular with Bohemian pilsners, after severe weather in Europe dinged as much as 40 per cent of the crop.

"Palate-wise, it may change the flavour a little bit, but only a little bit," he said.

Brewers at Tommyknocker Brewery in Idaho Springs, Colorado, already have been doing some tinkering of their own. Last year, a slim supply of bittering Hallertau hops forced them to substitute the Mount Hood variety, slightly altering their three lagers: Alpine Glacier Lager, Butt Head Bock and Ornerly Amber Lager.

The brewery contracted for hops a year in advance, allowing it to switch back again this year, lead brewer Eric Rode said. But recipe tweaking is becoming more common, and it's likely to continue, he said.

Those contracts also enabled Tommyknocker to hold the line on prices, with only a 50-cent increase per case wholesale, largely due to rising glass prices. The numbers could be much bigger when spiking costs of raw ingredients are factored in next year, he said.

So far, price increases have been pretty modest - less than a dollar a 12-pack at retail, said Harry Schuhmacher, editor of the online trade publication Beer Business Daily.

"Brewers are trying to take pricing up, but it's hard when beer is pretty sensitive to pricing per volume. And when drinkers are leaving beer to go to wine and spirits," he said. On the other hand, smaller brewers have more pricing power than the big guys do. "They're able to increase pricing more without losing drinkers," he said.

Big Sky Brewing Co in Missoula, Montana, which distributes in 16 states, has increased the price of its Big Sky IPA by \$US1 (\$A1.09)

a six-pack because barley prices doubled. The beer makes up only about 6 per cent of the company's line, led by the popular brown ale, Moose Drool.

Going forward, Big Sky will see what the big breweries do before making changes to pricing, brewmaster Matt Long said.

"Many of the craft brewers don't do that. They continue to have six packs on sale half the time, and I don't know how they can continue to operate that way," he said.

"The trend is going to be toward \$US10 (\$A10.87) six packs." But Long also said he doesn't think that trend will last long. "Maybe the pendulum will swing back," he said.

"It might not happen for the 2008 crop, but maybe at some point, it'll come back halfway, which would be nice."

Brewers get water wise

The Age

November 14, 2007 - 12:47PM

Australia's decade-long drought has forced brewers to slash the amount of water they use in making beer, in some cases by almost half, as pressure grows on industry to cut wastage.

Queensland this week introduced the strictest water restrictions yet in some drought-stricken areas, requiring businesses to use 25 per cent less water over the next 12 months.

Australia's two largest brewers, Foster's Group Ltd and Lion Nathan Ltd, already have cut water use in the worst drought in a century.

Lion Nathan is building a water recycling plant at its Castlemaine Perkins brewery in Queensland that will reduce by almost half, to less than 2.2 litres, the amount of drinking water needed to make a litre of beer.

That compares with international standards of four to five litres of water, though some breweries still use up to 10 litres. Brewing performance is measured by the amount of water needed to brew a litre of beer.

"It won't affect the taste and quality of the beer," Lion Nathan's environment director David Carter said.

"We won't be using recycled water for making beer, although technically I suppose you could."

The brewery, which makes XXXX brand beer, will save 1.1 million litres a day by using recycled water to clean packaging lines, lubricate conveyers and clean floors.

"The drought has made us more aware than ever of the need to keep improving our water management practices," Mr Carter said.

At Lion Nathan's Swan brewery in Western Australia, treated waste water is used to irrigate an adjacent golf course and another brewery, SAB, draws water from an artesian well.

At Foster's Yatala brewery in Queensland, which produces about 430 million litres of beer and other drinks a year, water-saving measures have cut consumption to 2.3 litres of water per litre of beer.

"We believe we are the most water efficient major brewery in the world, by a considerable margin," said Yatala's general manager Noel Jago.

While drinking water is used for beer and wherever water touches the beer, recycled water is now used for external keg washing, vacuum pumps, cooling towers and boilers, and other processes, he said.

At its other main plant in Abbotsford, in inner Melbourne, which also produces 430 million litres a year, Foster's uses about 3.5 litres of water for each litre of beer, and has introduced similar recycling measures.

Other drinks makers have joined the water-saving drive. Coca-Cola Amatil Ltd has put rainwater tanks in two new plants and says it uses less water to make Coke in Australia than any other maker of Coke in the world - about 1.5 litres compared with an average 2.6 litres.

Indoor Murals - Miller Brewery



Hallway Before - Miller Fermenting Rooms



After Photos - Past meets Present in the Miller Brewery Fermenting Rooms - hooks, clipboards and aprons were added to the surface of the murals to enhance the illusion.

You're looking at flat walls!



Detail view looking down the illusionary hallway in the previous mural.

Heineken Body Paint

