



## September 2007 Newsletter

**Next Club Meeting Sunday 14th October 2007 @ 12:30pm**

### THE PRESIDENTS REPORT



Well the Sunday meetings have been well received. Everyone that has been attending finds they are a lot more relaxing with a BBQ being available for people to use. Looking for numbers for the Oktoberfest as if we don't have them we may have to cancel it. My apologies for the late report as I have been away. If you know of any members not aware of the Sunday meetings please inform them they are the second Sunday of each month starting around 12.30. well lets hope we do well at Vic Brew which is on this weekend the 6/7th Oct with the Sunday meeting following good luck to every one who enters

Cheers  
John

### IN THIS ISSUE

- Club Diary and Coming Events
- Editor's Desk
- My first Full Mash
- Manipulating ester production of Yeast
- Bayside Brewers Oktoberfest Flyer
- Bayside Brewers Oktoberfest Entry Form
- Beer and Tourism ?
- Three Pints

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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

### **Club Meeting Diary**

**14<sup>th</sup> October**

Dark Lager competition

**11<sup>th</sup> November**

Activity Tba

**5<sup>th</sup> 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**

**6<sup>th</sup> – 7<sup>th</sup> October**

**VicBrew 2007**

**Naval Association Hall**

**21st October**

**Oktoberfest Day**

**Pier Lounge, Altona**

**27<sup>th</sup> – 28<sup>th</sup> October**

**Bayside Brewers**

**Oktoberfest**

**Hickinbotham Winery**

**24<sup>th</sup> - 25<sup>th</sup> November**

**AABC 2007**

**Wollongong, NSW**

**9<sup>th</sup> December**

**Naval Association**

**XMAS BBQ**

**Naval Association Hall**

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### **From the Editor's desk**

Good luck to everyone entering in VicBrew 2007 this weekend – 6~7<sup>th</sup> October !!!

Just a reminder that the club competition in December is a Coopers sparkling ale. As this is a Kit Competition it gives all of us the chance to test our brewing skills on a level playing field... So All members should be getting one of these started soon !

A further reminder of the 'Oktoberfest day' at the Pier lounge in Altona on October 21. At this event you will be able to try one of John Kingston's beers with German style nibbles etc. As this is a day to promote home brewing and possibly recruit new members please bring along some of your beers for public sampling. The address is 22 Pier St. Altona and the entry charge is \$15 per head.

As always, I am looking for fellow club members contributions, so if you have any interesting stories and pictures or recipes please send them in !

## My first Full Mash ...

Two months ago I attempted my first lager and full mash – a Budvar using Paul Rigby's recipe: <http://www.grainandgrape.com.au/BeerOTMonth/budvar.htm>



Everything appeared to be going well until I discovered that my 37 Litre boiler in fact had an actual capacity of 37 Pints !!! So much for using cheap Chinese pots ...

After sparging, I was concerned at how pale the wort was and decided to check the SG as I was concerned that my conversion was not very efficient. It was a low 1030 so I decided to add a little LME (250g) and a little dextrose (750g) to increase the SG.

The wort was then hopped and boiled for the appropriate time before chilling to 14C and the SG measured. I was disturbed to find that after cooling, my wort was now at 1065 !!! Probably needed to adjust SG for temp ... Oops

I then pitched the Budvar yeast that I had activated 12 hours earlier and popped the fermenter in my temperature controlled fridge and went to bed

The next day, I was surprised to see very little apparent fermentation and as a novice to brewing lagers started searching the internet for answers.

To my chagrin I found the following advice in relation to brewing Lagers on the internet:

- 1) Make a yeast starter as lagers require 2~3 times as much yeast as ales This encourages vigorous fermentation and complete attenuation of fermentables to ensure a "clean" flavor profile.**
- 2) Pitch yeast at 20~24C to ensure a vigorous initial fermentation which increases the likelihood of complete attenuation and less diacetyl production**
- 3) Once vigorous fermentation starts reduce the temperature to 10~14C and maintain this temperature until final gravity is nearly reached (1.005, or a "half a point" from target final gravity). Too low a temperature will result in sluggish fermentation, whilst too high a temperature will result in a more ale like flavour profile.**
- 4) Slowly allow the temperature to increase to 18~22C for at least 3 days to allow the yeast to remove diacetyl (buttery flavors and aromas) from the beer and achieve final gravity before the actual lagering begins.**
- 5) Rack to secondary fermenter and reduce the temperature to close to 0C over a week and keep temperature at 0~3C for 2~6 weeks to lager for a crisp and cleaner flavour profile**

Fermentation proceeded very slowly and after 3 weeks the SG had finally dropped to 1010, So I slowly raised the temperature over the space of a few days to 20C and left fermentation to complete.

I then proceeded to rack to my secondary for 3 weeks at 1C to encourage any yeast in suspension to drop out leaving my beer looking nice and clean.

At this point I started another Budvar (without any additional LME or dextrose) utilizing the yeast cake remaining.

Half the beer was kegged and the rest bottled after the addition of my priming solution which was 5g dextrose/litre with dried ale yeast added.

A month on and it was time to sample my Budvar ... Well the colour was the desired straw colour with a slight grassy nose from the Saaz hops – My expectations quickly rose until the first sip ... It was quite horrible – a sickly perfumey acetone tasting yuk !

Time to eat humble pie and take it along to a club meeting to draw on the experience of brewing club members to find out where I had gone so wrong.

The general advice was that it needed to be lagered for longer. Whilst I felt that no amount of lagering would help, I had nothing to lose ...

Two months on and my Budvar is actually drinkable !!!

## Manipulating ester production of Yeast

Yeast produce a majority of their esters right at the point where they get the signal they are running out of a some required nutrient. The yeast metabolism shifts from growth to maintenance fermentation and some storage carbohydrate accumulation. The half-built fatty (short chain) acids the yeast were constructing for growth/reproduction are not only unnecessary but toxic. Perhaps for this reason the yeast produce a burst of enzymes just as growth ceases which, together with some energy and the abundant alcohols convert the fatty acids to esters, The esters are more soluble and less toxic. The same enzymes that esterify these short & medium chain fatty acids(carboxylic acids) will also esterify very short carboxylic acids like acetic acid.in beer together with the various fusels and so produce the aromatic esters in beer.

Yeast produce some esters all along, but there is a big rise just as the fermentation trails and yeast growth stops, but of course the ester production spike requires that the yeast are producing fatty acids, that they have energy and that the normal levels of fusels and acetic are available. Adding fatty acids to the wort (or including excess trub) means the yeast don't need to produce FAs so far less esters. If carbohydrates (fermentable sugars) are the first growth requirement that yeast run out of then they may be energy deficient and produce less esters. If you underpitch then the pitched yeast - even if well aerated - will not have sufficient sterol and UFA to divide & grow until the end - so they will produce abundant esters (but maybe also not finish dry).. If you under oxygenate at a normal pitch rate, then again the yeast run out of sterols and so produce esters, but it's more likely IMO that the larger yeast mass will finish the sugars even if slowly. If you overoxygenate then you generally get less esters unless you run out of amino acids needed to fuel growth. The enzymes involved are very temperature sensitive so if you arrange to have the fermenter temp rise as the fermentation trails then you get more esters and also a more rapid finish. It's a rare event to have insufficient fusels and simple carboxylic acids to drive the process.

Generally speaking the two most prominent cause of the cessation of yeast growth (reproduction halts but fermentation continues) in malt-wort are lack of sterols (derived from oxygenating the yeast) and lack of wort amino acids after the yeast have used these up.

So my opinion is that using clean wort (no trub) boosting the mid-ferment temps and reducing aeration of a normal amount of yeast is a better method for increasing ester production than underpitching. At least be very careful about the extent of underpitching if you choose that approach.

Yeast varieties are quite variable in the specific esters they produce and their ratios and amounts - so do select your yeast for ester aromas.

**Reproduced from a post to hbd.org**



**THE BAYSIDE BREWERS  
OKTOBERFEST & GERMAN BEER  
FESTIVAL**

**27 & 28.10.2007 AT**

**Hickinbotham Winery, 194 Nepean Hwy, Dromana**

**SATURDAY 27<sup>TH</sup> OCTOBER 2007**

**"OKTOBERFEST" Brew Competition**

**Categories/Styles**

**BOCK** (Helles Bock, Traditional Bock, Doppelbock, Eisbock)  
**GERMAN WHEAT BEER** (Weizen, Dunkel Weizen, Weizenbock)  
**DARK GERMAN LAGER** (Vienna, Maerzen/Oktoberfest, Munich Dunkel, Schwarzbier, Dusseldorf Altbier, Smoked Maerzen)  
**PALE GERMAN LAGER** (Munich Helles, Dortmund Export, German Pilsner, Kolsch)

**Judging:** Commences 11.30am      **Awards :** from 5pm  
**Entries Close** by 10am on Sat 20.10.2007. Entries can be left at Grain & Grape (Yarraville), Magick Brew (Rosebud), Brew N Grow (Edithvale), Greensborough Home Brew, Brewers Den (Boronia)  
**Entry Forms:** can be found at these outlets or at <http://www.vicbrew.org/entryforms.htm>

**SUNDAY 28<sup>TH</sup> OCTOBER 2007**  
**"FESTIVAL"**

**Beer, Band/Live Music, German Kransky BBQ**  
**Craft Beer Tastings from all grain home brewers**  
**Peoples Choice Awards for Best Beer from a Brew Club**



# BAYSIDE BREWERS OKTOBERFEST 2007

**CATEGORY**(PLEASE CIRCLE NUMBER)

1. **BOCK** (Helles Bock, Traditional Bock, Doppelbock, Eisbock )
2. **GERMAN WHEAT** (Weizen, Dunkel Weizen, Weizenbock )
3. **DARK GERMAN LAGER** (Vienna, Maerzen/Oktoberfest, Munich Dunkel, Schwarzbier, Dusseldorf Altbier, Smoked Maerzen)
4. **PALE GERMAN LAGER** (Munich Helles, Dortmunder Export, German Pilsner, Kolsch)

**STYLE**\_(PLEASE SPECIFY)

**YEAST**  
**O.GRAVITY**  
**F.GRAVITY**

NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
STATE \_\_\_\_\_ POSTCODE \_\_\_\_\_ PHONE \_\_\_\_\_  
E-MAIL \_\_\_\_\_ CLUB \_\_\_\_\_

KIT  EXTRACT BASED  FULL MASH  BOTTLE ID .....

ARE YOU A **NOVICE BREWER** \_\_\_\_\_ (HAVE NOT 'PLACED' IN OPEN COMPETITION E.G  
VICBREW, BEERFEST, OR ANY OTHER INTER-CLUB COMPETITION)

**\$6 PER ENTRY** : PAYMENT MADE BY: CHEQUE (PAYABLE TO "BAYSIDE BREWERS") ..... CASH  
**Limit of 3 entries per category and within this limit, one entry per style**

**ENTRIES CLOSE 10:00AM SATURDAY 20/10/07**

ENTRIES CAN BE LEFT AT:  
Grain & Grape (Yarraville), Magick Brew (Rosebud), Brew N Grow (Edithvale),  
Greensborough Home Brew, Brewers Den (Boronia)

*Held at 11.30am, Sat 27<sup>th</sup> Oct 2007 at Hickinbotham Winery, 194 Nepean Hwy, Dromana*

**FOR ANY FURTHER INFORMATION CONTACT : ROD PATTERSON : 0401 333 477  
or REFER TO WWW.VICBREW.ORG**



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## THREE PINTS

An Irishman walks into a bar in Dublin, orders three pints of Guinness and sits in the back of the room, drinking a sip out of each one in turn. When he finishes them, he comes back to the bar and orders three more.

The bartender asks him, "You know, a pint goes flat after I draw it; it would taste better if you bought one at a time."

The Irishman replies, "Well, you see, I have two brothers. One is in America, the other in Australia, and I'm here in Dublin. When we all left home, we promised that we'd drink this way to remember the days when we drank together."

The bartender admits that this is a nice custom, and leaves it there.

The Irishman becomes a regular in the bar, and always drinks the same way: He orders three pints and drinks them in turn.

One day, he comes in and orders two pints. All the other regulars notice and fall silent.

When he comes back to the bar for the second round, the bartender says, "I don't want to intrude on your grief, but I wanted to offer my condolences on your great loss."

The Irishman looks confused for a moment, then a light dawns in his eye and he laughs. "Oh, no," he says, "Everyone's fine. I'VE just quit drinking."