



December 2008 Newsletter

Christmas Meeting 13th December 2008
No Club Meeting Sunday 21st December 2008
Next Club Meeting Sunday 18th January @12:30pm

THE PRESIDENTS REPORT

Greetings Fellow Brewers

Ho Ho Ho Merry Christmas! On behalf of myself and the committee of Westgate Brewers I would like to convey the compliments of the season and best Christmas wishes to all members and their families.

I have now overcome (well almost) the surgery on my shoulder, I was discharged from hospital on the Sunday of our last meeting and was, unfortunately, unable to attend either the meeting or the social event at Andy's on Saturday night. I understand that a number of Westgate members did attend Andy's party and all had a good time, I'm sorry I missed both Andy's party and the meeting.

Our next meeting will be the annual Christmas function, this year it will once again be held at Robin & Dawn Selwood's home at 45 Fisher St Maidstone. The club will be providing roast meats, salads and bread for members and families, if anyone has special dietary needs then you will have to provide for those needs yourself. I would also like to encourage all members to bring along some beer samples to share with other members to enjoy and/or judge and discuss, it might also be a good idea to bring along a plate, knife/fork/spoon and your own chair. We will also be conducting our usual bi monthly competition, this month the category is high gravity – should go well at a brewing club Christmas party!

I'm looking forward to an exciting year next year, the committee has a number of interesting and informative sessions planned to stimulate and educate our members in the art of brewing and beer appreciation. We have tentatively planned a couple of triangular blind beer tastings for our first meeting in the new year. This may, for instance, take the form of three beers being presented two VB,s and one Crown Lager and trying to determine which is which – a tall order I reckon!

A couple of reminders, the first is that membership fees are now due and payable, it is important that the club remains financially sound and to achieve this it is important that membership fees are paid in a timely manner - Please assist by paying your membership ASAP. The second reminder is for material for the newsletter, it is a tough job for the editor to keep coming up with interesting information to include in the newsletter, everyone wants an interesting and readable newsletter so it is up to everyone to try to help out.

Riggers
Passionate Craft Brewer



IN THIS ISSUE

- Coming Events
- Fresh Hops
- A Beer Revolution
- Brewing Software
- Beer and Food
- Beer News
- Melbourne Brewers Beer-fest



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

Coming Events

February 2009

Melbourne Brewers Beerfest

April 2009

Yarra Valley Brewers
Belgian Ale Comp

May 2009

Kellybrook Cider Festival

July 2009

Westgate Stout Extravaganza

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Do we have a new treasurer yet?

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Club Meeting Diary

December 2008

Club XMAS Party &
High Gravity Beer Competition

January 2009

Club Meeting

February 2009

Wheat beer Competition

April 2009

Low gravity beer Competition

June 2009

Stout Competition

August 2009

Pale Ale Competition



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

The Editor and Publisher of this newsletter do not guarantee any product which is advertised in this publication, nor do we take any responsibility for any claim or action which may result from the use of any product or the following of advice which appears in this magazine. We, the Editor and publisher of this magazine encourage letters and debate from our readers, but reserve the right to edit any letter, or refuse to publish any letter, for legal reasons.

Fresh Hop Cones



If your interested in brewing with fresh hop cones, John Kingston is taking orders for the 2009 season's crop. The hops are Cluster hops from the King Valley region and are available in 1 Kilogram lots. The Hops mature in late February but previous years hops have had an alpha acid level of around 6 percent and were priced very reasonably. John has brewed using previous years harvests and reports a clean bitterness and a good aroma. Numbers need to be known early so for more information please speak to John Kingston at our next meeting.

A Beer Revolution

In the last 10 years Craft Brewing in Australia has undergone something of a revolution. Was it really only 10 years ago that Westgate Brewers had a day out at The Quiet Man and The Elephant and Wheelbarrow seeking commercially interesting beer on tap? Now there are more breweries, producing more beer, available at more hotels and bottle-shops. And not only beers aimed at the general consumer but interesting, creative beers. Seasonal beers, limited edition beers, anniversary beers, vintage dated beers, beers using unique ingredients and beers in little known styles are all available from Australian craft brewers. It used to be the case that such experimental beers were the domain of the home brewer but increasingly craft brewers are leading the way. Not surprising really as most craft brewers have a home brewing background. So if your in need of inspiration have a look at some of our craft brewery offerings. The following beers I have sampled recently.



Murray's Brewing—Icon 2IPA. 7.5% ABV

Described on their website as one of the hoppiest beers brewed in Australia and brewed with a starting gravity of 1079 . Receives high ratings on rate beer. I found it to be not quiet as over the top as is claimed. In fact its possible to perceive a fruity, honey like malt aroma along with the hops and slight alcohol warmth. The flavour is a really great combination of malt and hops that seem in near perfect balance. The high hopping rate leaves plenty of bitterness but it's never overly harsh or unpleasant. With such high hops and alcohol the beer is strangely very drinkable and most enjoyable. They also produce, amongst other offerings, an Imperial Stout of 1100 OG and 10% ABV.

Red Ducks—4 Ducks Strong Dark Belgian Ale. 10.0% ABV

Pours brown in colour and with no head which is a little off putting until you taste it. Intense aromas of fruits and spices typical of Belgian ale type yeasts. Tingles on the tongue so there is plenty of carbonation despite the lack of foam. The light colour means the beer is missing some of those darker raison like flavours I would have expected in this style. It's still a great beer though with plenty of warming alcohol and interesting flavours that change as the beer warms. I really didn't want the glass to finish. An intense, unique and amazing beer that's as good as the Belgians make.



Malt Shovel Brewery—Abbey Ale. 7.0% ABV

Pours brilliantly clear and pale gold. I'm not sure there is any yeast in the bottle? Candied fruits and a little alcohol warmth in the aroma. Some wheat and Belgian beers are often described as having an aroma and flavour of bubblegum and I think this is a good example. Has any one else experienced this flavour in this beer? A very dry, austere finish that leaves you wanting more. Overall an interesting offering from one of Australia's bigger craft brewers.

Brewing Software – Which package is best for you?

For most amateurs there are really only four software packages around that most brewers would use, they are Pro-Mash, Beer Tools Pro, Suds, and Beer Smith. I have recently had an opportunity to download evaluation versions of these four packages and give them the once over to try to evaluate them with a view to their use by amateur brewers of various levels of skill, experience and knowledge. This is a very important consideration given that the software packages are as broad in capability and functionality as brewers are in skill knowledge and experience.

I must stress that the following comments are my opinions and that individual brewers may have different opinions and have different experiences with the various software packages and that's fine, this is very much a horses for courses situation.

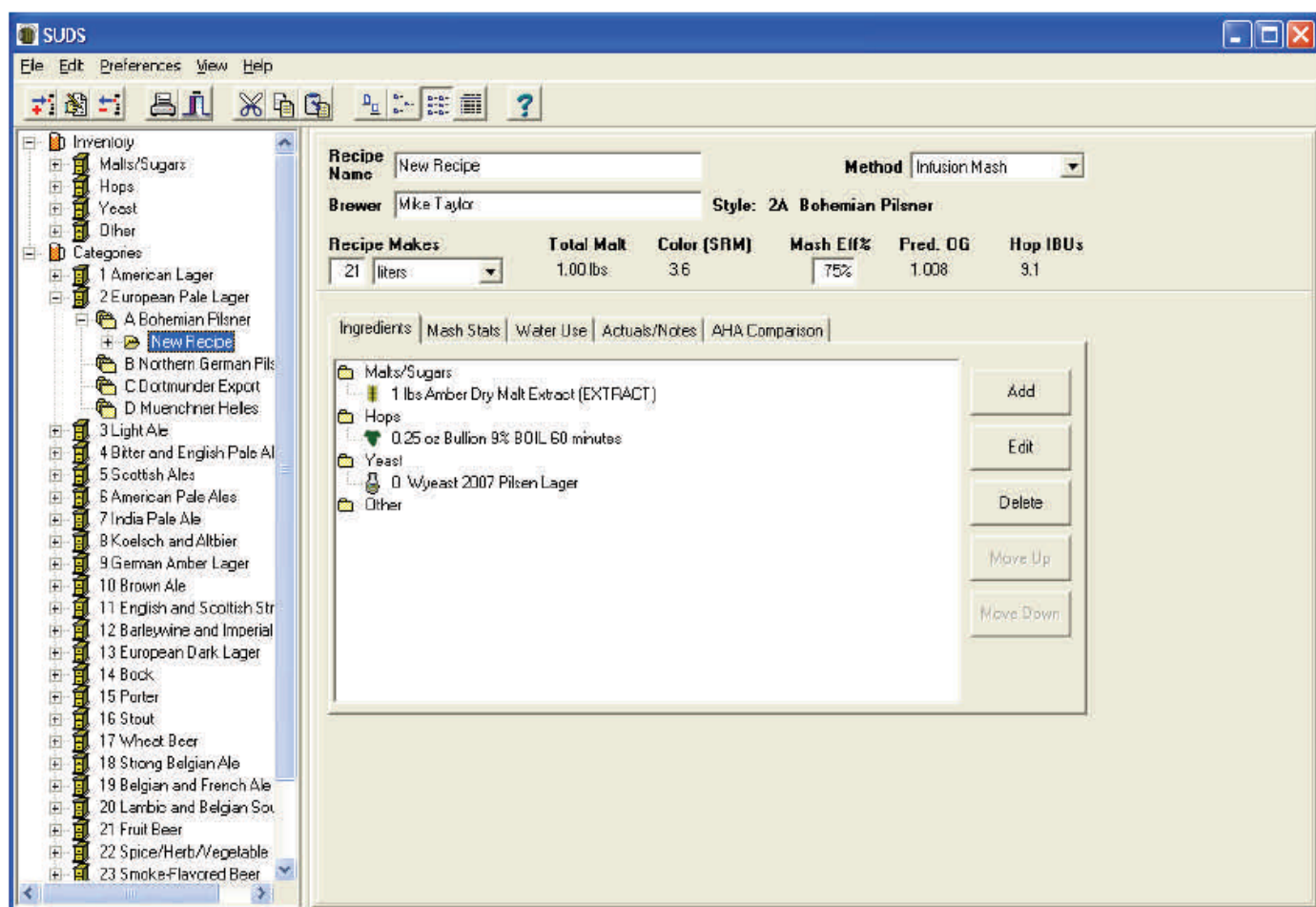
All of the packages are US in origin and there in lay some fundamental problems in regard to data bases and more importantly measurement units.

SUDS ver 6.0 (www.oldlib.com/suds)

Suds is probably one of the oldest and most well known of the brewing software packages around, it was the first package I ever used (probably because it was the only package around at the time) but I have to say that it certainly shows it's age now. It was originally DOS based but now version 6 has a definite windows explorer feel but in essence the package is very rudimentary and not very different in functionality to the original DOS version.

The data bases for grains, yeast hops etc are very basic and need a significant amount of work to update them to cover the variety of ingredients available to an amateur brewer these days. There are no calculators for water chemistry, evaporation rates, dilution ,SG corrections etc, all colour is in SRM when we use EBC in Australia, the mash stats caters only for an infusion mashing regime. The recipe compiling function is fairly simple and intuitive which makes it easy to use and the help features are equally rudimentary. The package is "free" and the author only requests a donation of US\$20 for the use of his package, the only disablement is an opening splash screen that lasts for 20 seconds.

Conclusion — Simple, cheap and easy to use for the novice, a good package to start with.



PROMASH ver 1.8a (www.Promash.com)

This package was my next venture into brewing software after "Suds" and I have to say that I still use it because I haven't found any new packages that are significantly better.

Pro Mash is comprehensive with a full range of calculators for dilution, evaporation, water profiling, mashing regimes etc etc. All of the calculators are intuitive and easy to use (the one possible exception is water chemistry calculator which is almost redundant anyway because water chemistry is all black magic anyway!!) It is intended for use by both professionals and amateurs alike and given that criterion I think it is well laid out, intuitive and easy to use and understand, although I would prefer to be able to expand the recipe page to a full screen.

The data bases are far more comprehensive than Suds but they are still US centric and will need some editing to include the malts, hops etc that are available in Melbourne. My usual complaint with all the software packages is that the units are basically US units, whilst there are preferences to set metric units any calculated values always come up with silly numbers like 23.457 grams of something or other. Colour can be set as SRM or EBC, gravity as plato, brix or SG etc, mashing regimes can be developed as direct heat, decoction or infusion regimes and can be saved as a profile for future use without having to re create the mash regime each time. Recipes can be developed as a master recipe and each individual brewing session can be recorded and tracked incorporating any "master" recipe in your data base. The print out is very comprehensive but depending on your preferences can appear to be a bit of a mish mash of information. The help facilities and tutorials are very good and will get you through most problems.

This package costs US\$24.95 and is fully functional with the exception that you may only save 3 recipes and 9 brewing sessions

Conclusion — A comprehensive and relatively easy to use package for both novice and experienced brewer alike at a reasonable price although the A\$ at the moment is a worry!

ProMash Recipe Formulation

File

Recipe Name:

☒ All Grain ☐ Extract ☐ Partial Mash

Style Name

Min SG Max SG Min IBU Max IBU

☒ Ale ☐ Lager ☐ Ale/Lager (mixed) ☐ Cider ☐ Mead

Min CLR Max CLR (EBC) Guidelines

Batch Size (L) Wort Size (L)

☐ Lock Ingredients to Batch Size

Boil Time

Malt Name	Origin	Potential SG pppg	Color EBC	kg	%
Fawcett - Ale - Maris Otter	Great Britai	1.037	5	6.00	57.7
Fawcett - Flaked Maize	Great Britai	1.030	3	1.50	14.4
Hoefner - Munich	Germany	1.037	19	2.00	19.2
Fawcett - Crystal	Great Britai	1.030	130	0.50	4.8
Fawcett - Chocolate - Pale	Great Britai	1.030	525	0.40	3.8

Pre-Boil

New Del Edit SG

+kg -kg % Plato

☒ Potential ☐ Extract % Efficiency ☐ Lock

kg Est. EBC

Hop Name	Form	Alpha	IBU	g	Boil
Amarillo	Pellet	8.40	8.3	20.00	MH
Amarillo	Pellet	8.40	24.8	46.00	60
Amarillo	Pellet	8.40	1.8	20.00	5
Amarillo	Pellet	8.40	0.0	20.00	0

New Del Edit Loss

+g -g +Boil -Boil

g Total IBU's

Yeast And Water Extras & Notes Mash Schedule

Save OK

BEER SMITH ver 1.4 (www.beersmith.com)

This package would be my next choice in software but given that I have already purchased Pro Mash that is what I use, but if I didn't have Pro Mash I would certainly purchase Beer Smith as my first choice.

Like Pro Mash it has a full suite of calculators, evaporation, dilution, alcohol content etc and my pet "black magic" water profile calculator whether I like it or not, reasonably comprehensive data bases (but still need editing to incorporate our local ingredients), it also has the usual US centric unit issues as Pro Mash, and all of the other packages. The user definable preferences are comprehensive and cover hop calculation formulas, colour unit selection, gravity units etc etc. It also has some features that Pro Mash doesn't and vice versa but in the main I can live without these "extra" features. In many respects the two packages are so similar that there aren't that many differences at all.

In my opinion the advantage of Beer Smith over Pro Mash is that Beer Smith has a much better more modern and up to date windows explorer type layout, which I think is easier to use particularly for people who regularly use a Windows based PC. The recipe page displays almost all of the recipe statistics whereas the other packages require you to open a number of different tabs to be able see the complete stats, and I have to say that I prefer to be able see all the stats at the same time. The image below gives an indication of this but on my laptop PC the entire page won't fit so scroll bars appear, a desktop computer with a larger screen and greater resolution would overcome this problem. The help facilities are reasonably good and will get you through most difficulties, but it's perhaps not quit as good as Pro Mash.

Beer Smith costs US\$21.95, (alas the A\$ is still a worry) the trial version is fully functional for 21 days, then becomes restricted until 45 days after which the trial version becomes completely disabled.

Conclusion — This a very good package and of the four being reviewed would be my first choice. It is very well laid out, intuitive and therefore easy to use, it has a fairly comprehensive set of data bases, although they do need some updating.

The screenshot displays the 'Recipe View' window of the Beer Smith software. The interface is organized into several sections:

- Left Sidebar:** A tree view containing categories like 'My Recipes', 'Sample Recipes', 'Calendar View', 'Grains & Extracts', 'Hops', 'Miscellaneous', 'Beer Styles', 'Water Profiles', 'Yeast', 'Equipment', 'Mash Profiles', 'Inventory', 'Shopping List', 'Notes', 'Recycle Bin', and 'Tools'.
- Recipe List:** A table showing ingredients for a recipe, including grain types (Monich Malt, Caramel/Crystal Malt, Melanoidin Malt, Caramel/Crystal Malt), hop varieties (Hallertauer), and their respective quantities and costs.
- Summary Section:** Displays key statistics such as 'Total Grains' (5.30 kg), 'Total Hops' (91.00 gm), 'Total Cost' (\$24.55), 'Original Gravity Estimate' (1.048), 'Style OG' (1.048-1.060 SG), 'Measured OG' (1.050 SG), 'Alcohol by Vol Est' (4.35%), 'Style ABV' (4.60-5.20%), 'Actual ABV' (5.96%), and 'Calories' (459 cal/l).
- Mash Profile:** A section for defining the mash process, including a table with columns for 'Name', 'Description', 'Step Temp', and 'Step Time'. The steps listed are 'Protein Rest', 'Saccharification', and 'Mash Out'.
- Carbonation:** Fields for 'Carbonation' (2.4), 'Style Vols' (1.5-2.4 vols), 'Type' (Coke Sugar), 'Beer Temp' (15.6 C), 'Sugar Weight' (1123 gm), and 'Used'.
- Fermentation:** A section for defining fermentation parameters, including 'Type' (Two Stage), 'Days' (4 for Primary, 7 for Secondary), and 'Temp' (20.0 C).
- Age:** Fields for 'Age for' (4.0 weeks) and 'Store at' (11.1 C).
- Notes:** A text area at the bottom for adding notes to the recipe.

BEER TOOLS PRO ver 1.5.2 (www.beertools.com)

This package was a great surprise to me in many respects, from various brewing texts I had gained what turned out to be an erroneous impression of this particular software, perhaps a good example of the power of advertising.

I found this software to be very convoluted and hard to use, the calculators are there but were initially hard to find and weren't where I would have expected to find them, the colour calculator is merely a slide bar with an image of a glass of beer that changes colour according to dragging the slide either to the dark end or the light end. It has two sets of data bases, one set that is not editable, presumably so that one can download updated data bases and load them without overwriting any user defined data, to get around this there is a second set of data bases that are user editable for local ingredients, this means that when developing a recipe you may have to drag ingredients from two sets of data bases. Having said that the uneditable data bases are very complete and comprehensive, to the point that our own Powell's malts are already in the standard data set! However many hop varieties are not in the hop data bases, and the same with yeasts.

This software is completely festooned with tabs and pull downs, there are no actual stats visible in the main window pane, all the info is there but in various tabs, and pull downs, I found this software very aggravating to use and spent much of my time opening and closing windows to see the information I wanted and then only that information. Maybe if I had spent a long time experimenting, trialing and fiddling I may have had a better opinion of this software.

Beer Tools Pro costs US\$29.95 you can download a 30 day trial version, but you have to open an account and login in etc, all a bit tedious for a trial version.

Conclusion — Buy Beer Smith or Pro Mash.

The screenshot shows the 'Riggers Bohemian Pils' software window. The interface includes a menu bar (File, Edit, Library, Recipe, Window, Online, Help), a toolbar with icons for file operations, and a left-hand sidebar with a tree view containing 'Recipes', 'Planned Recipes', 'My Ingredients', 'Ingredient DB', 'Styles', 'My Equipment', and 'My Packaging'. The main window displays the recipe 'Riggers Bohemian Pils' by Paul Rigby, dated 24/11/2008. It lists various brewing parameters: Kettle Volume @ 100 °C (33 L), Wort Boil Duration (1.5 hr), Evaporation Loss (2.84 L), Water Volume Added (0.0 L), Final Volume @ 20 °C (28.96 L), Efficiency (75.0%), Attenuation (75.0%), and Evap/Hour (1.89 L). A visual representation of a glass of beer is shown on the right. Below these parameters is a table of ingredients:

Ingredient	Stage	Boil	Quantity	Proportion
✓ Acidulated Malt	Mash (Mas...)		.100 kg	1.7%
✓ Vienna Malt	Mash (Mas...)		.000 kg	17.1%
✓ Pilsner Malt	Mash (Mas...)		.000 kg	69.4%

At the bottom, there are tabs for 'Style', 'Analysis', 'Schedule', 'Summary', 'Carbonation', and 'Notes'. The 'Style' tab is active, showing 'Category 2 - Pilsner' and 'Subcategory B - Bohemian Pilsener'. A table compares recipe values with guideline ranges:

	Recipe	Guideline
Original Gravity	1.043	1.044 - 1.056
Terminal Gravity	1.011	1.013 - 1.017
Color	8.15 EBC	6.89 - 11.82
Alcohol	4.23%	4.2% - 5.4%
Bitterness	22.9	35.0 - 45.0

Visual progress bars are shown next to the guideline ranges for Gravity, Color, and Bitterness.

Thirst choice

The Age November 7, 2008 - 4:25PM



There's more to matching beer with food than cracking open a coldie over a barbie. The humble brew has made its way out of the backyard and into the restaurant, explains beer reviewer Willie Simpson.

Beer is such a versatile beverage that when talking about food matching it's hard to know where to start. Most deep-fried dishes, a wide range of Asian cuisines and rich chocolate desserts immediately spring to mind as obvious candidates to eat with beer.

A chilled lager will cleanse the palate and cut through the crisp, fried flavours of spring rolls, tempura vegetables or battered fish. Likewise, a hoppy pilsner will act as a cleanser while contrasting with any chilli and Asian spice elements, and a roasty, full-bodied stout will complement the likes of soft chocolate mousse. In such well-suited marriages, beer brings special qualities to the table where many wines would be found wanting. However, that is not to suggest that beer can simply replace wine in each and every dining situation. The amber nectar is generally a more informal beverage than wine and - in most cases - much less complex.

Pizza and beer is such a natural partnership that West Australia's Little Creatures Brewery plonked a wood-fired pizzeria alongside their micro-brewing plant and bottling line on Fremantle's waterfront.

The Little Creatures Dining Hall in Melbourne's Fitzroy pretty much replicates the Freo experience, but without the stainless-steel tanks and the waft of brewing aromas. Their chorizo, sweetcorn and feta pizza with a glass of highly hopped Little Creatures Pale Ale is a wonderful example of an informal match that really clicks.

Of course, barbecues provide another perfectly relaxed beer-matching zone. Lagers and pilsners will work with the lighter flavours of most barbecued seafood, while chargrilled meat calls for malt-driven brews like James Squire Amber Ale or Matilda Bay Rooftop Red Lager. The caramel and biscuit notes of these beers will complement the caramelised meat flavours without overwhelming them.

Simplicity is often the best strategy for beer-friendly food matches. Many oyster lovers will have already discovered the seductive pleasure of washing down those succulent bivalves with a mug of stout; there's just something about the latter's dry, roasty and creamy flavours that enriches the oyster's salty and sensual appeal. Some freshly shucked oysters in the half shell and a few more given the Kilpatrick treatment (flash-grilled with bacon bits and Worcestershire sauce), served as

an entree with a glass of Coopers Stout - or a flute of black velvet cocktail (half stout/half bubbly) - will guarantee the "wow" factor at any dinner party.

Because I'm regularly invited to beer and food events, it's easy to forget that for many people such pairings are a complete novelty. "I'd never really thought about how to match our beer with particular food," said 2 Brothers Brewery's Andrew Ong at one such recent event, staged by Holmesglen Institute of TAFE in Melbourne.

During the course of the evening, beers from six Victorian micro-breweries were presented with six courses. Highlights included canapes with pongy, melted raclette cheese on a crusty baguette matched with a pair of Belgian-style witbiers (2 Brothers Trickster and Grand Ridge Natural Blonde), where the low bitterness and fruity notes underscored the cheesy flavours; and an entree of roast suckling pig with nashi, watercress, cashew and celeriac salad, paired with a hoppy brown ale (2 Brothers Growler) and a strong German-style wheat beer (Red Hill Weizenbock). In the latter dish, the two darker beers complemented the rich pork flavours, with the salad providing a crisp and crunchy contrast in texture.

At another recent dinner in Tasmania, I particularly enjoyed an entree of three plump Spring Bay scallops served on a tiny bed of noodles and Asian vegetables, topped with a tangy cheese gratin and matched with Trumer Pils from Austria. Not only is this one of my all-time favourite imported lagers - delicately balanced with soft fruity notes, honey-ish malt characters and a refined bitterness - but on this occasion, it positively sang in harmony with the food.

Getting the balance right can be quite a challenge, especially where the food veers towards what you might call fine dining. I have been to a couple of beer degustation events where certain dishes felt like they had been selected at random from a restaurant menu, without any apparent thought about the beer's role in proceedings. Inevitably, dishes that are too busy with competing flavour elements generally fall flat when it comes to beer matches. A pan-fried trout served with pickled cucumber, radish and raspberry chilli vinegar was a jangle of flavour notes that found no sympathy with an otherwise excellent Bavarian lager.

Yet at the Lord Nelson Brewery Hotel's annual beer dinner in Sydney this year, the course which sticks most in my memory was a simple wedge of sharp trentingrana cheese and thin slices of fresh sourdough bread, served with a three-year-old drop of the Lord Nelson's Broadside 200 - a potent, toffee-ish ale with aged Madeira-like notes. No need to complicate matters when such a pair of strong primary flavours are so brilliantly matched.

The Redoak Boutique Beer Cafe in Sydney offers tasting boards that could easily be called beer and tapas. Four small glasses of different house brews are matched with bite-sized seafood, meat, cheese, vegetarian and dessert options. I particularly like how the combinations avoid obvious flavour matches of like-for-like and allow the food to take centre stage.

A green bean fritter with chilli and onion jam, matched with honey ale; sesame-crusting tuna and Asian-style coleslaw with Irish red ale; pork tenderloin confit with kolsch; triple-cream brie with quince jelly and lavash with hefeweizen - these are just some of the matches from the continually changing menu.

The last word on fine-dining beer matches must surely go to Melbourne's Circa restaurant. Head chef Matthew Wilkinson has created a Red Hill Golden Ale Cleanser, with the strong ale served in a shot glass topped with a tangy lime foam as a between-course alternative to the more traditional sorbet. I can hardly wait to try it.

Willie Simpson is the author of *The Beer Bible* and a regular contributor to *The Sydney Morning Herald's Good Living* pages and *The Age's Epicure* section.

Perfect matches

Coopers Sparkling Ale with beer-battered fish and chips

Hoegaarden Witbier with chilli mussels

Cascade Stout with natural oysters

Mountain Goat Hightail Ale with steak-and-kidney pie

Trumer Pils with scallops cooked Asian style

James Squire Amber Ale with barbecued lamb loin chops

Matilda Bay Bohemian Pilsner with green curry chicken

Red Hill Imperial Stout with chocolate mousse and raspberry coulis



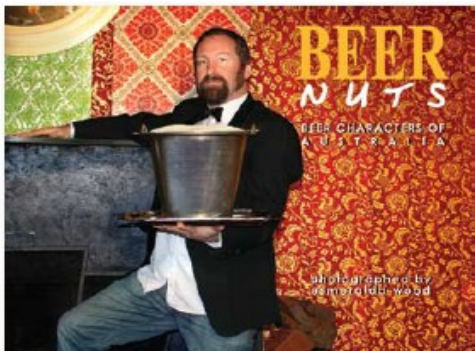
Beer Mug World Record...Anita Schwarz from Eichenau tries to set a new world record carrying 21 beer mugs at once across a distance of 40 metres in a tent near Zeltingen, Germany, 09 November 2008. However, Eichenau fails to transport the mugs in one piece. Photo: UPPA/Photoshot

Beer Nuts – Beer Characters of Australia. Words by Sunil Badami. Photos by Esmeralda Wood. Published 2007

I found this book in my local library and thought it was worth letting people know about it. No not a book about beer snacks, the book takes a look at the lighter side of Australia's craft brewing industry and features interviews with many established and up and coming brewers. Although light on technical information, this book does give some decent insights into the world of craft brewing.

Despite presenting a broad range of brewers, what comes across in every interview is an overwhelming enthusiasm for all things beer and the book does a good job of conveying this enthusiasm to you, the reader. Features many colour pictures of brewers standing in breweries and holding glasses of beer which is never a bad thing.

Warning: Contains a photo of Chuck Hahn wearing nothing but Speedos



In somewhat of a scary news story, Inbev, one of the largest brewing companies in Europe have successfully taken over Anheuser-Busch, one of the United States biggest brewing companies. This is the largest brewery consolidation in history, creating a company dealing with 200 beer brands and employing over 120,000 people in 30 countries. What percentage of the world's beer this company produces I would hate to contemplate.

Beerfest 2009



20, 21 February

Beerfest, organised and run by **The Melbourne Brewers** (www.melbournebrewers.org), is Australia's oldest and one of the 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 20th February to Saturday 21st 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 for further information and conditions).

8 Category Winners & Placegetters

1st – engraved trophy plus prizes to the value of approx. **\$100**

2nd - engraved trophy

3rd - engraved trophy

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

The sponsors of Beerfest 2009 are shown on the next page.

Closing Date: Entries to be received by **12pm Saturday 7 February 2009. 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 1st entry; \$7 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 2009 Style guidelines which are available at: 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.

Note: **Judges will receive a coupon for one free entry for Beerfest 2010. Lunch is also supplied on the Saturday.**

Awards: **Champion Brewer** and **Best Club** will be determined by the sum of points awarded to the Brewer/Club in the Competition: 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 overall impression being the decisive score 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.

Presentations for **Beerfest** 2009 to be made around 9 pm on Saturday 21st February 2008.

For more information visit www.beerfest.org.au

BEERFEST 2009 CATEGORIES & STYLES

Full style guidelines are available at: www.beerfest.org.au

CATEGORY	STYLES
1. PALE ALE	Kolsch, Cream Ale, Blonde Ale, Belgian Pale Ale, Australian Pale Ale, English Pale Ale, American Pale Ale
2. PALE LAGER	Australian Lager, Premium Australian Lager, Pale Continental Lager, Munich Helles, Dortmunder Export, Classic American Pilsner, German Pilsner, Bohemian Pilsner
3. DARK ALE & LAGER	Vienna Lager, Oktoberfest/Marzen, North German Altbier, California Common Beer, Dark Lager, Munich Dunkel, Schwarzbier, Northern English Brown Ale, Southern English Brown Ale, Australian Dark Ale, Dusseldorf Altbier, American Brown Ale
4. STRONG ALE & LAGER	Maibock/Hellesbock, Strong Pale Lager, Traditional Bock, Doppelbock, Eisbock, Old Ale (English Strong Ale), Strong Scotch Ale, English IPA, American IPA, Imperial IPA, English Barleywine, American Barleywine
5. BRITISH ALE	Irish Red Ale, Scottish Heavy (70/-), Scottish Export (80/-), English Special/Best Bitter, English Extra Special Bitter
6. PORTER & STOUT	Brown Porter, Robust Porter, Baltic Porter, Sweet Stout, Oatmeal Stout, Dry Stout, Australian/Foreign Extra Stout, Russian Imperial Stout
7. BELGIAN ALE	Belgian Blond Ale, Belgian Strong Golden Ale, Tripel, Saison, Biere de Garde, Dubbel, Belgian Strong Dark Ale, Flanders Red Ale, Flanders Brown Ale, Straight (unblended) Lambic, Gueuze, Fruit Lambic
8. WHEAT & RYE BEER	Witbier, Australian Wheat, Weizen/Weissbier, Dunkelweizen, Weizenbock, Roggenbier, Berliner Weisse
SPONSORS	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 2009 *Closing Date: 7th February 2009 (12pm)*

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, <u>one entry per style</u> 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:		Payment: <input type="checkbox"/> with this entry		
1st Entry: \$10		<input type="checkbox"/> as part of a bulk payment.		
Subsequent Entries: \$7 per entry		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.		
<input type="checkbox"/> Cash				
<input type="checkbox"/> Cheque to 'THE MELBOURNE BREWERS'				