



December 2009 Newsletter

Club Xmas Meeting **Saturday** 12th December @12.00

No Hall
Meeting for
December

THE PRESIDENTS REPORT

The Date.



I think Damian is busy organising things for the upcoming weekend so I will say a few words. I hope to see everyone at this weekend's Christmas party and if any lapsed members are still receiving this newsletter, feel free to drop by and say hello.

We may have come to a decision regarding club shirts and will perhaps have a sample early in the new year.

There is not much to report on in the way of competitions at this time of year but keep in mind that Beerfest (more details on the last page) is approaching fast.

On behalf of the committee I would like to wish all Westgaters a jolly good Christmas and happy holidays and new year.

Gavin the Editor.

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The Address.

THE XMAS MEETING WILL BE AT 270 FRANCIS STREET, YARRAVILLE.
MELWAYS REFERENCE PAGE 41 H9

Coming Events

2010

19th-20th February

Beerfest

More details closer to events

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Club Diary

12th December 2009

Christmas party

20th December 2009

No Club Meeting

January 2010

17th Belgian ale & Wit comp

22nd Royston/Mountain Goat Visit

March 2010

Wheat beer (no Wit) comp
7th Brew day @ your place?

May 2010

Stout comp
2nd Brew day @ your place?

June 2010

Pale ale comp



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Brewers**

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

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Westgate Christmas Party.

After our recent Committee meeting, preparations are well under way for our end of year Christmas party. We will be making use of Fergus' wood fired pizza oven to cook up some bruschetta style pizza's as well as a range of roast meats. There will also be salads, spuds and assorted nibbles. Oh and beer. Will the Black Betty IPA make an appearance? Things kick off around noon at the address shown on the front page.

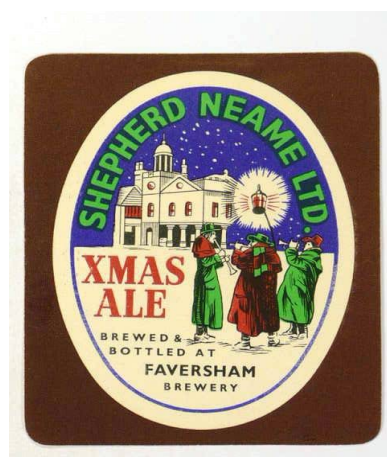


So that's why Santa is so merry...



What is it with beer bottle Christmas trees? Perhaps its just a way of using whatever materials are at hand. And cheap brand promotion for those big ones.

I did have to laugh at this keg version. Very festive.



Westgate to visit Mountain Goat Brewery/Royston Hotel Friday the 22nd of January



Save up you pennies everyone, the Westgate Brew-ers are heading into town.

First stop will be the Mountain Goat brewery (corner of North & Clarke St, Richmond.)

They have a serving device packed full of hops called a Randall (pic on the left) for the ultimate in late hopping.

Then we will head down to the Royston Hotel (122 River St, Richmond)

to enjoy a range of Australian micro-brewed beers on tap, and Holgate ESB served from a cask.

For more information on what is on tap and their menu's and so on, head to

<http://www.roystonhotel.com.au/home>



Brewery Porn



NO not that sort of porn. I mean pictures of blinged up, pimped out home breweries with heaps of shiny stainless, massive burners, pumps, plumping and loads of wiring and display screens.

For the latest in inspirational home brewing set ups take a look at the following website sent in by Michael Bowron.

<http://www.brewzilla.nl/?brewhalla>

I've pasted a few pics here so you get the idea.

Nice taps.....



Belgian Strong Dark Ale Recipe by Gavin Germon

I have had a couple of people ask me about the recipe that was lucky enough to win a category of the nationals held in Canberra recently, so have included it here.

I think the key things for this style are to use plenty of yeast, use sugar as part of recipe, ferment warm (low/mid 20's) and aim for good attenuation and carbonation.

If anyone else would like to divulge the brewing secrets of their winning recipes for the benefit of all, send me the details and I would be happy to include it in the next newsletter.

Malt

7.5 kg Weyermann Pilsner malt
1.0 kg Weyermann Carared malt
0.5 kg Weyermann Cara aroma malt
0.1 kg Weyermann Carafa I
300 gms plain sugar
2 cups of caramelized sugar (see box)

	<i>Aim</i>	<i>Actual</i>
Litres	22	23.5
OG	104	88
SRM	45	27
IBU	28	28
EFF%	70	62

Hops

35gm Styrian Goldings 4.8aau for 60 mins
35gm Styrian Goldings 4.8aau for 20 mins
20gm Saaz 2.5aau for 5 mins
5gm Crushed Coriander seed for 5 mins

Caramelized Sugar

1 cup of sugar & 1/3 cup of water in a Pyrex jug microwaved on high for about 6 minutes until toffee colour achieved. This bubbling lava is hotter than boiling water, please be careful!
Poured the still darkening sugar (2 lots) into wort mid boil.

Yeast

A good 1/2 litre of Wyeast Belgian Abbey II yeast sediment from a Belgian Pale ale

Mash

27 litres of water at 73 degrees gave 68-66 degrees mash temp for 90 minutes
13 litres sparge (I would use less mash water and more sparge next time)

Fermentation

I noted that the weather was warm initially, to the point where the yeast was spilling out the airlock on day 2.

Brewed 22/03/08. Bottled 15/04/08

23litres with 195gms white sugar aiming for 3.2 volumes of CO2.

Results

Vicbrew 2008 poorly
1st place Belgian Beerfest
3rd place Vicbrew 2009
1st place ANHC 2009

Judges comments

Positives - Rich malty raisins complex fruity balanced
Improvements- malt dominates, a touch sweet. a little more attenuation required, carbonation a little low. Lacking complex flavours, Aroma a little bland.



Cooking With Beer

by Kevin D. Weeks

Thanks to Colin MacEwan for sending this in.

Dill And Beer Quick Bread

A few years back, I had a dinner party and was serving the famous Alsatian pork and sausage dish choucroute. I'd planned on making rye bread to soak up that luscious broth but ran out of time. So I decided instead to make a quick bread using beer and, because I had some, fresh dill. Frankly, I think it ended up even better for sopping (and as a complement to the pork and sauerkraut) than the rye bread would have been. I like using a porter in this bread.

Makes 1 loaf

3 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

12 ounces porter beer (1 bottle)

2 teaspoons ground mustard seed

1/4 cup minced fresh dill

1 tablespoon caraway seed



Heat oven to 400 degrees. Grease an 8-inch-by-4-inch loaf pan.

Mix all the ingredients together and spoon into pan. Cook for 50 to 60 minutes, or until a toothpick inserted in the centre comes out dry.

New Little Creatures seasonal on the way. From Alex Troncoso

The Special Bitter (sometimes the style is referred to as a "Best Bitter") has fermented out, is chilled and it is mellowing out day by day. After some early concerns I think it will be a cracking little beer. I think some of our beer-orientated fanatics will enjoy it.

The specs:

Alcohol = 4.2% ABV

AE = 3.2 Plato

BU = 34.0 IBU

Colour = 22 EBC (so a shade darker than Pale Ale)



Malts:

Little Creatures Pale Ale

Australian Crystal Malt

Belgian Aromatic Malt

Hops:

This is a single-hop beer with 100% East Kent Goldings (UK) used in several additions - early and late kettle, along with whirlpool. We wanted to see what the beer would be like with only the traditional EKG hop coming through.....

World's Strongest Beer Launched By BrewDog

The BrewDog team have pulled off our most audacious and ambitious project to date, and smashed a world record in the process. We have today, Thursday 26 November 2009, set a new world record after creating the strongest beer in the world. Weighing in at an ABV of 32%, BrewDog's '**Tactical Nuclear Penguin**' beats the previous record of 31% held by German beer brand Schorschbrauer.

This beer is about pushing the boundaries, it is about taking innovation in beer to a whole new level. It is about achieving something which has never before been done and putting Scotland firmly on the map for progressive, craft beers.

This beer is bold, irreverent and uncompromising. A beer with a soul and a purpose. A statement of intent. A modern day rebellion for the craft beer proletariat in our struggle to overthrow the faceless bourgeoisie oppression of corporate, soulless beer.'



The Antarctic name inducing schizophrenia of this uber-imperial stout originates from the amount of time it spent exposed to extreme cold. This beer began life as a 10% imperial stout 18 months ago. The beer was aged for 8 months in an Isle of Arran whisky cask and 8 months in an Islay cask making it our first

double cask aged beer. After an intense 16 month, the final stages took a ground breaking approach by storing the beer at -20 degrees for three weeks to get it to 32%. For the big chill the beer was put into containers and transported to the cold store of a local ice cream factory where it endured 21 days at penguin temperatures. Alcohol freezes at a lower temperature than water. As the beer got colder BrewDog Chief Engineer, Steven Sutherland decanted the beer periodically, only ice was left in the container, creating more intensity of flavours and a stronger concentration of alcohol for the next phase of freezing. The process was repeated until it reached 32%.

Of the 500 330ml bottles released, 250 will be available for £35 with a further 250 available for £250 – the latter will include a share in the BrewDog company as part of its 'Equity for Punks' campaign which is aiming to raise £2.3m to build a new eco-friendly, carbon-neutral brewery in Aberdeen.

Beer has a terrible reputation in Britain, it's ignorant to assume that a beer can't be enjoyed responsibly like a nice dram or a glass of fine wine. A beer like Tactical Nuclear Penguin should be enjoyed in spirit sized measures. It pairs fantastically with vanilla bean white chocolate it really brings out the complexity of the beer and complements the powerful, smoky and cocoa flavours.





From the Melbourne Brewer's Newsletter

Beerfest will soon be upon us - whether you've got a few beers stockpiled for competition or you're planning to start brewing your award winning beer it's time to start getting organised! See <http://www.beerfest.org.au/> in a little while for up to date information. The categories and the style guidelines are the same as last year. As a bit of a reminder the styles are:

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

Beerfest, now in its 17th year, is still Australia's richest homebrew competition offering \$1500 in prizes which includes a \$500 prize for the Best Beer in Show. Perhaps the best prize is the opportunity for the Champion Brewer to brew their beer at a commercial brewery.

When: Friday the 19th and Saturday the 20th of February, 2010

Where: Grand Ridge Brewery, Main Street,
Mirboo North. Ph. 03 97786996

Entry fees:

\$8 per entry for members of a VicBrew recognised club,

\$10 per entry for others.

Judging begins with one flight on Friday night with the remaining judging and trophy presentation occurring on Saturday. A final programme will be published in 2010. We are still looking for more volunteers to help out running and organising Beerfest 2010. The positions up for grabs are:

Webmaster

Data entry

Please let someone from the committee know at the November meeting or by email if you are interested in either of these roles. We will putting out the call for judges and stewards soon so if you are thinking of judging or stewarding or have done either or both before please put your hand up. Don't worry if you have never stewarded or judged before, you will be with experienced steward and/or judge who will be more than happy to help you.

It's not all about beer! Rumour is that there will be a live band. Rumour is we can't afford The Uncanny X-men so you'll just have to turn up to see who it is. There's also camping, bike riding and golf, all with the clean country air, for free.

Thankyou to all who have already volunteered to help at Beerfest.

Wishing all a happy Beerfest.