



## February 2009 Newsletter

Next Club Meeting Sunday 15th February @12:30pm

### THE PRESIDENTS REPORT



Greetings Fellow Brewers

The first meeting for 2009 has come and gone and as usual good day has had by all.

Our first meeting also turned out to be a very interesting and eye opening meeting for many of our members, our item of the day was a blind tasting of CUB beers, I have to admit to getting some perverse amusement at the time as I stood back with Michael and watched the members present sampling and discussing their perceptions. The format was 6 numbered jugs with an equal amount of beer in each jug and each member had a proforma with six numbered squares and a list of the beers presented (Carlton Draught, Crown Lager, Melbourne Bitter and Victoria Bitter with two of those represented twice in the six). The idea was to write in each numbered square which beer they thought it was. Just for the record nobody picked all six! – Hardly surprising really, from memory the best “guess” was four, although perhaps I’m doing the skilled brewer who picked the four an injustice – no names no pack drill!! The bottom line is that there was in fact very little difference between any of them.

Our item for the next meeting will be a “Beer Trivia” session, I’m sure that we will all have a good time, and hopefully learn something along the way. As usual we will crank up the Barbie for lunch and I feel certain that there will be an ample supply of beer samples to lubricate the day’s proceedings.

Some news for members is that we are currently have discussions with the Naval Association with a view to putting together a club brewery and storing it in the newly refurbished brick shed at the rear of the hall. As far as we are aware the Naval Association has no immediate plans for the shed so we should be OK but we must tread warily so as to not wear out our welcome or upset the management.

As I write this the news is full of the bushfires that have wreaked havoc all over Victoria, I truly hope that none of our members are directly or indirectly affected by the devastation of these fires and our thoughts and best wishes go out the those who have been affected.

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 and everyone wants an interesting and readable newsletter so it is up to all of us to try to help out.

Riggers  
Passionate Craft Brewer

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

## **Coming Events** **2009**

**20th - 21st February**  
Melbourne Brewers Beerfest

**4th April**  
Yarra Valley Brewers  
Belgian Ale Comp

**3rd May**  
Kellybrook Cider Festival

**5th July**  
Westgate Stout Extravaganza

**3rd - 4th October**  
Vicbrew

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## **Club Meeting Diary**

### **February 2009**

Wheat beer Competition  
Brewing Trivia Competition

### **March 2009**

tba

### **April 2009**

Low gravity beer Competition

### **May 2009**

tba

### **June 2009**

Stout Competition

### **August 2009**

Pale Ale Competition



Sponsors of Westgate Brewers

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

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# December Club Comp Recipe

Here is the recipe for Robin Selwood's Saison that was awarded equal first place at our December High Gravity competition. This beer had a lovely subtle peppery finish due entirely to the strain of yeast used. My thanks to Robin for sending the details.

## High Gravity Recipe– Saison

### 1st Place – Robin Selwood

OG 1.068, FG 1.008,

4.7 kg Joe White Pilsner Malt

500 g Joe White Wheat Malt

500 g Weyermann Melanoidin Malt

1.5 kg Coopers malt

Mash time 1 hour

Boil time 90 minutes

Brewed September 08

Wyeast 3711 French Saison

O.G. 1068

Racked & Fined after 16 days

S.G. 1010

Bottled & kegged 5 days later.

F.G. 1008.

8.1%

40 g Hallertau Hersbrucker

24 g Goldings

60 min. boil for 25 IBU

14 g Goldings

14 g Bitter Orange Peel

1/2 tsp Coriander crushed

Boil for 45 min.

1/4 tsp Coriander crushed

1/2 tab. Irish Moss

last 10 min.



## Schedule

Thursday 19th March 10am - 6pm

Trade Only Expo

Thursday 19th March 7:30pm

Beer Awards Presentation

Dinner, Crown Palladium, Melbourne

[www.beerawards.com.au](http://www.beerawards.com.au)



Friday 20th March 10am - 4pm Trade Only Expo

Friday 20th March 4pm - 9pm Consumers Expo

Saturday 21st March 10am - 2pm Consumers Expo

Saturday 21st March 4pm - 9pm Consumers Expo







RED HILL BREWERY

Ph. 03 59892959

88 SHOREHAM RD, RED HILL SOUTH, VICTORIA, AUSTRALIA

INFO@REDHILLBREWERY.COM.AU

The Red Hill Brewery is unique as we have our own hopyard onsite and organically grow all our own hops for use in our beers. We use the whole hop flowers, dried here in Red Hill, in the brewing process.

We grow five varieties of hops

- \* Hallertauer
- \* Tettnanger
- \* Golding
- \* Willamette
- \* Pride of Ringwood

The fertile soil at Red Hill has meant that the hops are abundant. Growing over a foot a day in December, reaching about 18 feet high, they are a spectacular sight.

Every year around mid-March, friends of the Red Hill Brewery gather to pick the seasons hops.

Pull up a deck chair, grab a pint of brewery fresh ale and chat and pluck all weekend. This has been a huge weekend with kids catered for and great beer and food supplied.

If you would like to join in the hop picking festivities this year, email us here: [karen@redhillbrewery.com.au](mailto:karen@redhillbrewery.com.au)





# Is that a foreign beer or a case of brewer's dupe?

**Mark Russell (taken from "The Age" online)**

December 21, 2008

AS THE festive cheer flows for Christmas and the new year, a storm is brewing over the labelling of premium foreign beers made in Australia.

The Australian Consumers Association is demanding clearer, more prominent labels on bottles of foreign beer made locally under licence, to show drinkers exactly what they are buying.

Beck's, Heineken, Stella Artois, Kirin, Guinness, Kronenbourg and Carlsberg are some of the foreign brands being made here.

*The Sunday Age* bought a random selection from a liquor store in St Kilda last week. A 330 millilitre bottle of Heineken (\$3.39) was brewed in Sydney and a 330 millilitre bottle of Carlsberg (\$3.49), which had "Copenhagen, Denmark" and "by appointment to the Royal Danish Court" on the front, was brewed by Foster's Australia in Victoria.

Two other bottles — Stella Artois (\$3.89) and Beck's (\$3.79) — had been fully imported by Melbourne wholesalers but they were also made in Australia.

ACA spokesman Christopher Zinn said it was time to address the issue of labels on imported beers. "Even if (the breweries) say it tastes the same, people who buy it might claim it tastes different, so it seems fair enough you should be able to know where it's been made so you can choose accordingly," he said.

Local breweries defend their right to make foreign-brand beers in Australia, claiming the beer tastes better because it is fresher.

Foster's, which brews Guinness, Stella Artois, Kronenbourg and Carlsberg under licence in Australia, says the locally made product is very close to how the original beers taste overseas.

Lion Nathan, which makes Heineken, Beck's and Kirin locally, claims they are brewed under strict guidelines set by the label owners and its operations are overseen by the brewers from Holland, Germany and Japan.

Spokesman James Tait said bottles were clearly labelled and did not need to be changed. He said the ACA should be more concerned about importing by unauthorised dealers involving shipments of beer.



# Yarra Valley Brewers

## Belgian Beerfest 2009

**Saturday 4<sup>th</sup> April at Coldstream Brewery**  
694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

**Closing Date for entries: Saturday 28<sup>th</sup> March, or 12 pm at the competition venue.**  
**\$5 per entry.** Entries can be delivered to participating homebrew stores: *Brewers Choice, Grain & Grape, Greensborough Home Brewing Supplies, The Brewers Den*, or presented by 12 pm at the competition venue.

### Rules & Information

- Maximum of 1 entry per substyle within each category, per brewer. The beer 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. Style guidelines (to be used in the judging) available at: [www.vicbrew.org](http://www.vicbrew.org)
- One bottle (per entry 750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$5 per entry.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category, the 'Champion Beer of Show' award and the 'Best Novice Brewer' award. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Tied placing's will be separated by applying the following criteria in order until a winner is found: a) highest score for "overall impression"; b) highest score for "flavour"; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the tie stands.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5. to be invoked in the event of a tie.
- Best Novice Trophy is open to Victorian entrants who have not placed 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> in previous VicBrew accredited competitions.
- Presentations for Belgian Beerfest 2009 to be made by 5 pm on Saturday 4<sup>th</sup> April.

### ENTRY FORM – *Belgian Beerfest 2009*

**Closing Date: Saturday 28<sup>th</sup> March at participating homebrew stores or 12 pm at competition venue.**

Fold page or cut off entry form and attach to bottle with payment and entry details visible, **using rubber band only.**

Brewer's Name One name only will be registered by Organizers		Organiser use only – entry #
Address (street)		Suburb
Email		Postcode
Phone	Club	

Category	Style Must be a designated Style for the Category nominated (see over).		
Name of Brew (optional)		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:
Yeast:	OG:	FG:	

Payment included	<input type="checkbox"/> with this entry
	<input type="checkbox"/> as part of a bulk payment.
Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries.	

## Categories & Styles for Belgian Beerfest 2009

Full Style Guidelines available at: [www.vicbrew.org.au](http://www.vicbrew.org.au)

### SPONSORS



Category/Awards	Styles (Beers can only be entered in the listed styles)
1. BELGIAN STRONG ALE	1.1 Belgian Blonde Ale 1.2 Belgian Strong Golden Ale 1.3 Tripel 1.4 Dubbel 1.5 Belgian Strong Dark Ale
2. FARMHOUSE ALE	2.1 Witbier 2.2 Saison 2.3 Biere De Garde
3. WILD BEER	3.1 Flanders Red Ale 3.2 Flanders Brown Ale/Oud Bruin 3.3 Straight (unblended) Lambic 3.4 Gueuze 3.5 Fruit Lambic
4. CHAMPION BEER OF SHOW	
5. BEST NOVICE BREWER	

### ENTRY COLLECTION POINTS

