



February 2010 Newsletter

Next Club Meeting Saturday 13th February @12.00 am

Yes its on
Saturday!

THE SECRETARY'S REPORT

Greetings fellow Brewers,

This months Presidents report is actually being done by your Secretary as Damian's internet has gone the way of the dodo, and not working.

Firstly, apologies over the mix-up that was our January meeting. Some people came and left. Others were later than usual...As has been pointed out to me, we don't usually have a January meeting and the reason is because a lot of us are away or committed to other things. We will not make the same mistake twice.

It was heartening to hear that the club trip to Mountain Goat and The Royston was thoroughly enjoyed by those that attended. I heard that the beers were good and the company even better. As with everything that the club does, its up to us, the members to make these events successful, so thank-you to everyone who went along and supported the initiative. Maybe sometime during the year, we can have another club night at a place such as The Fox Hotel, on Alexander Parade. This pub is extremely popular due to its extensive beer list and fine menu. The committee will meet and put forward some dates for such a trip.

With Beerfest happening during the month, it is again a reminder of what a vibrant community we home brewers belong to. Even if your not planning on going up to Mirboo North, why not have a look at some of the styles open for the competition and make a batch! You could even have a brew day at your place...just let someone from the committee or Gavin, our fantastic editor know and we'll book you in!!

As had been noted, the meeting this month is THIS Saturday, February 13th. Whilst we have planned a club competition, even if you don't have anything to enter, please come along, enjoy the BBQ, some good conversation and a beer or two.

Now is also the time to start thinking about making your stout for Westgate's Stout Extravaganza. As we are the club that is sponsoring this delightful style, it would be good if everyone in the club had an entry. I think that it would be only right if we could try and win back the perpetual trophy. We are blessed that we have brewers in the club who have won a lot of awards..but it should not always be up to the same people to keep flying the flag for Westgate...make a beer yourself and put it in...you'll never know if you don't try. So get planning...and get brewing!

And whilst we're on the subject...we will need members to make themselves available for judging and stewarding...again..it should not be up to the same ever reliable few...have a think about if you'd like to try stewarding ..we have some very experienced people in the club that could teach you!

Well, I guess that probably enough from me....looking forward to seeing you at the next meeting and having a chin wag over a brew. And remember...if you know someone who is looking to get into brewing, don't be afraid to bring them along to our next meeting...like any club, we rely on our members to make the club what it is...and new members are always welcome!!

Cheers

Ferg,

Secretary

Westgate Brewers



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

Club Diary

February 2010

13th Saturday Meeting due to Beerfest

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

Coming Events **2010**

19th & 20th February

Melbourne Brewer's Beerfest at the Grand Ridge Brewery

17th & 18th March

Victorian Microbreweries Showcase
The Atrium, Fed square

27th March

Yarra Valley Brewers
Belgian Beerfest

21st & 22nd May

Beer & Brewer Expo
Fed Square

4th July

Westgate Brewers
Stout Extravaganza

28th to 30th October

Australian National Homebrewing
Conference, Melbourne.

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

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Float Valves and the Auto Sparge



Finally a sparging system that's a "set-it-and-forget-it design"! This elegantly simple design automatically sets the hot liquor flow rate and liquid level in your mash / lauter tun. As you change the sparge rate into your boil kettle, the AutoSparge™ automatically responds by increasing or decreasing your hot liquor flow to compensate and keeps a constant level in your tun. Awesome for RIMS systems!

Works great with gravity systems OR with pumps! Wort gently rotates on top of grain bed to reduce channeling, oxygen pick-up, and to increase extraction efficiency. With a constant hot liquor level over your grain bed, complicated rotating sparge arms are unnecessary complications!



Float ball and rod are stainless steel. Valve body is low-lead surface treated brass. Includes 18" silicone hose and foam hose float. Requires a 13/16 mounting hole. See installation tab for details.

Fits any pot larger than 12" in diameter including converted kegs. Adaptable to coolers.

The above product is the Blichmann Engineering AutoSparge™ from the USA. There is an Australian distributor in QLD where you can buy this for about \$70.00 plus postage. Go to www.ibrew.com.au for more details. The design seems reasonably simple though, so a quick google search brought up quite a few alternate local products suitable for the job.

For those with hugely variable mash volumes like myself, I'm sure an elbow to allow the inlet hose to enter vertically and a g clamp to hold the contraption at the appropriate height would work also.

I think this is a cracker of an idea, as I am sure I'm not the only one to have got their mash inflow/outflow balance wrong and either flooded it or drained it dry. A brewing gadget that looks cool and is functional.



Plastic float
(hot water 95 degrees).



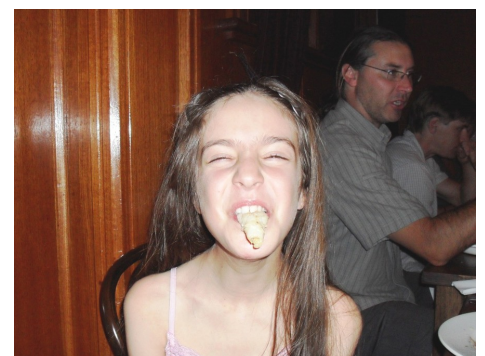
Copper Float.



Float valves in plastic, brass or stainless.



Visit to Mountain Goat
Brewery/Royston Hotel



Mikkeller 1000 IBU causing a stir

(Copenhagen, DENMARK) – **Mikkeller** has produced a beer with a theoretical IBU of 1000 (with a name of **Mikkeller 1000 IBU**, of course). It just got label approval late this past week.

There is a pretty heated discussion going on about the beer at Beer Advocate. Mikkel has probably put together another good beer here given the track record of his beers getting good ratings. However, the tide has turned on "extreme" and brewers may want to be careful about how they label and market their products. A recent poll here revealed that two out of every five beer drinkers want the craft beer trend to go back toward sessionable, lighter ABV beers. That said, there will still be a market for well-made hoppy ales, barrel-aged beers, and sour ales. Here's Mikkeller's remarks courtesy of the [Beer Advocate thread](#):

"Guys,

truly sorry if we offended anyone by brewing our '1000IBU'.

We do know about the difference in theory and actual measures and never stated to have brewed a beer with an actual IBU of 1000.

When we brew a beer like '1000IBU' it is a gimmick, yet it is also because we like to test the limits in brewing..

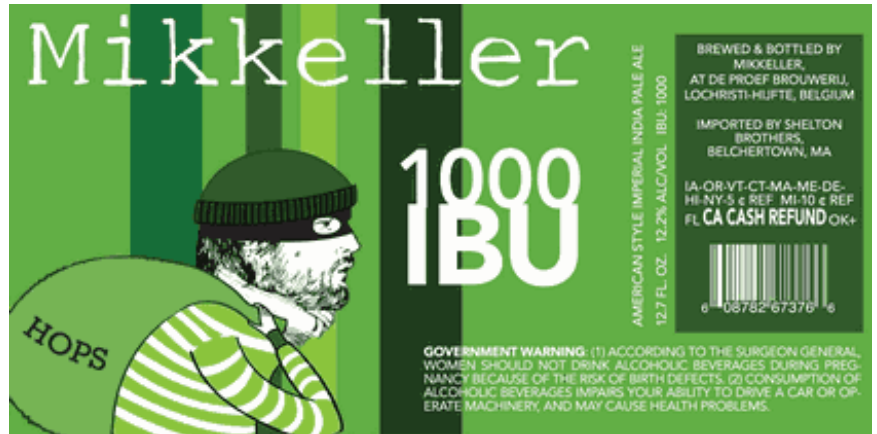
A couple years ago we did a beer with a theoretical IBU of 2007 for a festival in Denmark. Some people hated it, some people liked it and one thing's for sure – it did not taste like a 100, 200 or even 300 IBU beer...I tasted like chewing a hopfield...and I personally loved it...

We 'modern' European brewers love innovation and gimmicks..very inspired by the most popular american brewers...

Dark Lord is on top of all lists with a final gravity of up to 1060 (with that amount of sugar you can brew a pretty strong beer) – call that innovation or call it a gimmick...who cares – people love it and it is a damn good beer.

FYI Mikkeller also brews beers at 3.9% vol., 15 IBU etc – so it is not all gimmicky....;-)

Cheers,
Mikkel
Mikkeller"



These pictures are taken from the Mikkel's blog and are the boil of the Hop Juice 2007 (2007 theoretical ibu's) and the dry hopping of the same beer.

Rate Beer's Top Ten Australian Beers of 2009

BeerName	BrewerName	Award
1. Epic Armageddon	Epic Brewing Company	Gold
2. Epic Pale Ale	Epic Brewing Company	Gold
3. Yeastie Boys Pot Kettle Black 2009	Yeastie Boys	Gold
4. Little Creatures Pale Ale	Little Creatures Brewing	Gold
5. Renaissance Elemental Porter	Renaissance Brewing	Gold
6. Murrays Anniversary Ale 1	Murrays Craft Brewing Co.	Gold
7. Coopers Best Extra Stout	Coopers Brewery	Gold
8. Moa Methode Moa	The Moa Brewing Company	Gold
9. Mad Brewers TEN20 Commemorative Ale	Malt Shovel Brewery (Lion Nathan Co.)	Gold
10. Renaissance Stonecutter Scotch Ale	Renaissance Brewing	Gold

Rate Beer's Top Ten World Beers of 2009

1	Westvleteren 12	Abt/Quadrupel	Westvleteren Abdij St. Sixtus		Belgium
2	Närke Kaggen Stormaktsporter	Imperial Stout	Närke Kulturbryggeri	-	Sweden
3	Cigar City Bourbon Barrel Aged Hunahpu's Imperial Stout	Imperial Stout	Cigar City Brewing	Florida	USA
4	Three Floyds Oak Aged Dark Lord Russian Imperial Stout	Imperial Stout	Three Floyds Brewing Company	Indiana	USA
5	Three Floyds Vanilla Bean Barrel Aged Dark Lord Russian Imperial Stout	Imperial Stout	Three Floyds Brewing Company	Indiana	USA
6	AleSmith Speedway Stout	Imperial Stout	AleSmith Brewing Company	California	USA
7	Three Floyds Dark Lord Russian Imperial Stout	Imperial Stout	Three Floyds Brewing Company	Indiana	USA
8	Founders Kentucky Breakfast Stout (KBS)	Imperial Stout	Founders Brewing Company	Michigan	USA
9	Russian River Pliny the Elder	Imperial/Double IPA	Russian River Brewing	California	USA
10	Rochefort Trappistes 10	Abt/Quadrupel	Brasserie Rochefort	-	Belgium

The Local Taphouse hottest 100 for 2009

1 Little Creatures Pale Ale (WA)

- Murrays Icon Double IPA (NSW)
- Matilda Bay Fat Yak (VIC)
- Mountain Goat Hightail Ale (VIC)
- Hargreaves Hill ESB (VIC)
- Matilda Bay Alpha Pale Ale (VIC)
- Feral Hop Hog IPA (WA)
- White Rabbit Dark Ale (VIC)
- Knappstein Reserve Lager (SA)
- Jamieson Beast IPA (VIC)
- Little Creatures Bright Ale (WA)
- Coopers Pale Ale (SA)
- James Squire Golden Ale (NSW)
- Stone & Wood Draught Ale (NSW)
- Holgate Chocolate Temptress (VIC)
- Murrays Nirvana Pale Ale (NSW)
- Bridge Road Bling IPA (VIC)
- Coopers Sparkling Ale (SA)
- Feral White (WA)
- James Squire Amber Ale (NSW)

Are these the best beers? Of course not. They are just subjective lists. They do provide a point of discussion and perhaps a guide for your own drinking adventures. Try them and decide for yourself. Below is one comment on the results of the rate beer list.

"For me, as it's a collective opinion, it's largely a guide as to what geeky beer drinkers (you need to be a geek to want to rate – rating is hard work and takes real dedication!) like to find in their pint glass. It's not a list of the best beers to drink in a pub on a Sunday afternoon, it's a list of some of the most esoteric flavour experiences possible, dominated by imperial stouts, barrel aging, IPAs and sours."



Yarra Valley Brewers Belgian Beerfest 2010

Saturday 27 March at Coldstream Brewery
694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

Closing Date for entries: Saturday 20th 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 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
- 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 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Presentations for Belgian Beerfest 2010 to be made by 5 pm on Saturday 27 March.

ENTRY FORM – Belgian Beerfest 2010

Closing Date: Saturday 20th 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 2010

Full Style Guidelines available at: 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



Beerfest 2010

19th and 20th 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 19th February to Saturday 20th February 2010. 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 **Jamieson brewery** and the beer will be served on tap at the **Mrs Parma's**, 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 2010 are shown on the next page.

Closing Date: Entries to be received by **12pm Saturday 6 February 2010.**

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
- Australian Home Brewing, 24 Eskay Rd, Oakleigh South 3167

Entry Fee: **Postal entries are to be sent to The Brewers Den**
\$8 per entry for VicBrew affiliated club members; \$10 per entry for others
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 one free entry for Beerfest 2010.**

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 2010** to be made around 9 pm on Saturday 20th February 2010.

For more information visit www.beerfest.org.au