

February 2011 Newsletter

Next Club Meeting Sunday 13th February from 12.00 noon

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- Grand Ridge Beerfest
- Belgian Beerfest



Events at our Sunday club meeting 13th February 2011

Regular meeting
Fergus takes Black Betty for a spin
&
Brewer in the Hot Seat
This Month it's Michael Bowron

February's Brewer In The Hot Seat

Michael Bowron is a long time member of Westgate Brewers. He is also a long time member of the Vicbrew committee, regularly mans the computer at beer comps, is a BJCP judge and was instrumental in the birth of Black Betty. He also finds time to brew occasionally.



What beer will Michael choose for his time in the hotseat?

Calendar

12th February 2011

Local Taphouse
Oz Spectacular

18th-20th February 2011

Melbourne Brewer's Beerfest

22nd February 2011

Local Taphouse
Brewshare

16th - 17th March 2011

Fed Square Showcase

20th March 2011

Club Comp - British Ale

2nd April 2011

Yarra Valley Brewers
Belgian Beerfest

15th May 2011

Black Betty AGM Brewing
Club Comp - Stout

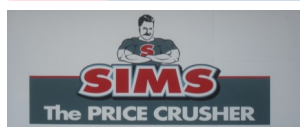
19th June 2011

Club Comp - Pale Ale

Westgate Brewers Proudly Sponsored by:-



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THE SECRETARY'S REPORT

Greetings fellow brewers,

This month sees Beerfest upon us. If you have not already placed your entries, you have until midday on Saturday to drop your entries off at the Grain and Grape. John Kingston will be taking a mini-bus up to Mirboo North. If you have not already put your name down, please contact me and I will organise a seat for you. You will also need a tent/swag, maybe some beer and cash as ATM's are few and far between.

This Saturday (before this Sunday's meeting) sees the Oz Spectacular at the Local Taphouse. I aim to be there from about 2.30 onwards. Here is a selection of beers...

- * **Original Fassbier** - Kellerbier matured on roasted oak chips (Last Drop, WA, 4.6%)
- * **Cucumber Sandwich** - Summer Ale (Mountain Goat, VIC, 4.2%)
- * **kb** - Kriek Berliner Weisse served through morello cherries (Wig & Pen, ACT, 4.3%)
- * **Organic Blueberry Hefeweizen** (Otway Estate, VIC, 5%)
- * **Belgian Raspberry Wit** (Kooinda, VIC, 5.5%)
- * **Anzac Bickies** - Oats, coconut and vanilla ale (Burleigh Brewing, QLD, 5%)
- * **Red Relief** (Stone & Wood, NSW, 4.7%)
- * **Cherry Bomb** - Cherry and coconut porter (True South, VIC, 5%)
- * **Quince Ale** (Lobethal and Brew Boys Collaboration, SA, 5.6%)
- * **Zephyr** (Double White Ale, NSW, 5.6%)
- * **Chocolate Chilli Porter** (Hunter, NSW, 5.8%)
- * **2 Hills Maibock** (Collaboration between Hargreaves Hill and Red Hill, VIC, 6.8%)
- * **Wee Heavy** (4 Pines, 7.8%)
- * **Rye IPA** (Mash, WA)
- * **Karma Citra** - Black IPA showcasing the Citra hop (Feral, WA, 5.9%)
- * **Lemon Myrtle IPA** (Jamieson, VIC, 7%)
- * **The Empress** - Imperial Mocha Porter (Holgate, VIC, 10%)
- * **Big Red Rocket** - Imperial Red Ale (Bridge Road, VIC, 9%)
- * **Imperious** - Imperial Belgian Blond Ale (Murrays, NSW, 11%)

Speaking of different beers, Thirsty Camel in Victoria Street, Seddon has a fantastic range of new and different craft beers and ciders available. I was really amazed at what a selection they had for a "chain" bottleshop. Go and check them out! Maybe even bring one to our next meeting!

I brewed a Kolsch last Saturday and was lucky enough to have Riggers and John K, drop in for a cold beer and some friendly banter. It was almost a Westgate brew day. The boys had a sample of the Saison (which is about to be kegged) out of the fermenter and whilst Riggers did say it was more of a Belgian Blonde Ale, I'm quite happy with it at this stage, especially the nice sour/pepper/orange flavours.

I'll be brewing on black betty, this Sunday, to make a Nut Brown Ale for our upcoming bus trip, which will be on April 10th. We will be visiting Forrest Brewing and Point Lonsdale Brewing, down Geelong way. As usual, tickets will be \$5 for Westgate Members and \$15 for non-members, not including lunch. More details will follow.

Congrats must go to Barry for his good efforts in last month's brewers hot seat and Craig Tabb popped his cherry with a 3rd in the Belgian Beer comp. It was fantastic that there was 9 entries (made it a long flight for the judges though), so keep up the good work and don't forget next month's British Ales comp.

We are still sorting out the Code of Conduct, but be aware that we will require everyone to sign it. This will also help us update your contact details!

Anyway, I look forward to seeing you at our next meeting

Cheers

Ferg

Secretary,

Westgate Brewers



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Meeting Location

Naval Association Hall
(Opposite the YMCA)
Graham St
West Footscray
(Melways Reference 41 J3)

Cleaning Roster

The President has decreed that the following people will be responsible for ensuring floors, tables, BBQ and glasses are clean at the end of our meetings. If you can't make it on the day please organise a swap.

February - Gavin & Damian

March - John L & Geoff Daly



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

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There was a lot of discussion going on over at Crafty Pint about this years results. What there is to get so worked up about I don't really know. It's just a list after all. I mean its amusing to have a look at the order of the beers, and then move on. I'm sure we have our own personal favourites.

- 1 McLaren Vale Ale
- 2 Little Creatures Pale Ale
- 3 Stone & Wood Draught/Pacific Ale
- 4 Feral Hop Hog
- 5 Kooinda Pale Ale
- 6 Matilda Bay Fat Yak
- 7 White Rabbit Dark Ale
- 8 James Squire Golden Ale
- 9 McLaren Vale Dry
- 10 Hawthorn Pale Ale
- 11 Little Creatures Bright Ale
- 12 Coopers Pale Ale
- =13 Holgate Temptress Chocolate Porter
- =13 Mountain Goat Hightail Ale
- 15 Murray's Icon 2IPA
- 16 Endeavour 2010 Reserve Pale Ale
- 17 Knappstein Reserve Lager
- 18 Hargreaves Hill ESB
- 19 White Rabbit White Ale
- 20 James Squire Amber Ale

[Full results](#)

Another pointless list from rate beer can be found [here](#).

No longer a nation of beer drinkers

Beer consumption in Australia has fallen gradually but consistently since the 1960s, while wine and spirits consumption have increased, according to figures released today by the Australian Bureau of Statistics.

At the start of the 60's, beer made up three quarters (76%) of all pure alcohol consumed, but in recent years this has fallen to under half (44%).

Wine has increased threefold over the same time (12% of all pure alcohol consumed in 1960-61 to 36% in 2008-09) while spirits have nearly doubled (12% to 20%).

In 1960-61 Australians consumed the equivalent of 9.3 litres of pure alcohol per person, climbing to a high of 13.1 litres in 1974-75. Consumption started to fall in the early 80's, hitting a low of 9.8 litres in 1995-96. Since then, it has crept up again to 10.4 litres in 2008-09, which is still a fifth lower than the 1974-75 peak.

In terms of volume, Australia's annual beer consumption increased sharply in the decade after 1944-45, doubling from 77 litres per person to 155 litres in 1954-55. In 2008-09 Australians consumed an average 107 litres of beer. Wine was at its lowest after the war, at only 7 litres per person and has increased to 29 litres in 2008-09. *Article from [here](#).*



Charlie Papazian Introduces Us to the 2011 Guidelines

Keep in mind that these are guidelines for commercial brewery competitions and differ markedly to the guidelines that are regularly used for home brewing competitions. Makes interesting reading none the less.

Over a 140 beer styles are defined by the Brewers Association for the primary purpose of using as guidelines for beer competitions. At first the guidelines were established for the Great American Beer Festival and World Beer Cup national and international (respectively) competitions which the Brewers Association presents.

In a [press release from the Brewers Association](#) changes mentioned are:

For 2011, several beer style descriptions have been significantly updated:

- Belgo-American-Style Ales
- Belgian-Style Flanders Oud Bruin/Oud Red
- German Bock
- Rye Beer
- American-Style Sour Ale



Additionally, one beer style has been added, and another has been renamed. American-Style Brett Ale is now a recognized ale style. American-Style Black Ale is the new name for American-Style India Black Ale, and it too has updated style guidelines.

Increasingly, the guidelines are guiding other competitions around the world in Asia-Pacific, Europe and South America. Though not intended to set standards the guidelines help establish meaningful parameters and language with which to judge beer.

For the beer drinker and enthusiast the guidelines offer in depth insight regarding sensory experiences of beer types.

There are beer enthusiasts that have expressed resistance to putting beer types into a "box." This is a legitimate concern.

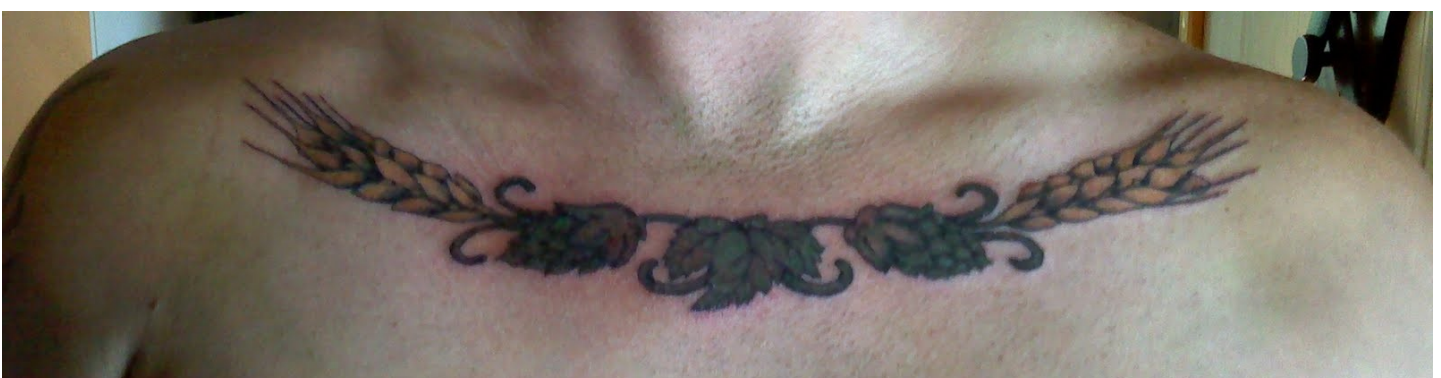
I've been involved with developing beer style guidelines for competitions and beer drinkers since 1979 and have watched the evolution of reasons why and sophistication of palates and desire for more information.

The Brewers Association's Guidelines can be found through websites, craftbeer.com and brewersassociation.org.

it can also be [downloaded here](#).

The Beer Judge Certification Program also has their own descriptors of various beer types as well as historical information to guide the enthusiast and homebrew judge in their assessment and appreciation of beer. *Article taken from [here](#).*

Hop and Barley Tattoo



Brewer in the Hot Seat

We have scrapped the drawing names out of a hat feature and have (with permission) chosen the following people to be in the hot seat for the next few months.

- February - Michael Bowron
- March - Fergus McGregor
- April - Paul Rigby
- May - Geoff Daly
- June - Robbie Proudfoot

So what sort of beer will these people serve when it's their time in the hot seat?

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Welding Is An Addiction

Awesome beer Neil!
Amazing clarity!
What's your secret?

RIMS/HERMS!
You should consider
trying it out some time.

No, no. RIMS stands for
Recirculating Infusion Mash
System, and HERMS stands
for *Heat Exchanged*
Recirculating Mash System.
I have a dual mode setup.

Uh... I'm not sure I want
to be riming any herms.

Sounds complicated.

Here we are!
Beautiful isn't it?...
Built it from scratch!

Nah! It's fundamentally simple!...
Come on, I'll show you...

...You brew with this?...
Where do the hops go??

What? - Oh- No.
THIS is just the
wort chiller.
The rest of the
system is in the
next two
buildings.

...I'm almost afraid to ask
but, what kind of volume are
you brewing these days?

Nineteen liters. I downsized from
twenty three, so I could fit it all in my
Cornelius keg. Less hassle that way.

Beerfest 2011



The Dates

- **Entry date extended, now 12th February**
- **Judging and activities 18th - 20th February**

The Links

- **Melbourne Brewers Beerfest [Page](#)**
- **Entry [Form](#)**

The Melbourne Brewers are once again running Beerfest at Grand Ridge Brewery, Mirboo North, Victoria. **Entries close 12pm Saturday 5th February 2010.** There are some great prizes on offer - including:

Champion Beer - \$500 Prize

Champion Brewer - Brew a batch of beer at Jamiesons Brewery and have it on tap at a selected venue

It really is a great weekend away, with plenty of social activities planned:

- **9 holes of golf on the Friday arvo**
- **Spit roast/BBQ on Saturday night.**
- **Sunday morning BBQ breakfast.**

All visitors welcome, come and sample the range of Grand Ridge microbrewed beers available 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. We also encourage anyone interested in judging or stewarding, regardless of experience, to participate in Beerfest. Novice judges are welcome, and will be placed with more experienced judges; and stewards are always in demand. Judging and stewarding is a great way to explore beer styles, gain an understanding of what other brewers are doing, and learn a lot that may help your own brewing.

The format includes three judging sessions:

- **Friday Evening (from 7pm)**
- **Saturday Morning (from 9:30am)**
- **Saturday Afternoon (from 2:00pm)**

Feel free to register your interest, further information check out the judging page

For those on a budget, camping is allowed in front of the scout hall (only 100m from the brewery) or you can try your luck in the Scout hall for a minimal fee. Grand Ridge also have a range of more luxurious accommodation options.

Entry forms are in the process of being finalised and will be made available very soon, and entry will also be available online at a discount. A list of styles is currently available to view at melbournebrewers.org (click on the Beerfest tab).

Yarra Valley Brewer's Belgian Beerfest

The Yarra Valley Brewers will again conduct the Belgian Beerfest in 2011. In addition to the awarding of trophies, this year we have provided a \$50 cash prize for each category and a \$50 cash prize for the Best of Show.

There are 3 categories than can be entered incorporating a number of styles that cover the range of recognised Belgian Beers.

The Competition is registered as a BJCP competition and it is intended that the majority of judges will be BJCP accredited.

The Belgian Beerfest will be held at the Coldstream brewery on
Sat 2 April 2011.

Categories and Styles to be judges are:

Cat1. Belgian Strong Ale

Styles

Belgian Blond Ale
Belgian Golden Strong Ale
Tripel
Dubbel
Belgian Dark Strong Ale

Cat2 Farmhouse Ale

Styles

Witbier
Saison
Biere de Garde

Cat3 Wild Beer

Styles

Flanders Red Ale
Flanders Brown Ale
Straight Lambic
Gueuze
Fruit Lambic



Entry forms will be available soon from the Vicbrew website. The cost of entry has been held to \$5 per entry and entry drop off points will be nominated in the entry form.

Regards

Charles Johnston

YVB Organiser.