



January 2010 Newsletter

Next Club Meeting Sunday 17th January @12.00 am

Belgian
& Wit Comp

THE EDITORS REPORT

Hello all,

Well no Damian again this month so I will just stick to the basics.

The Christmas party was a wonderful day with perfect weather, good food, good company and even the beer was drinkable. A big thank you to Fergus and Mia for allowing us to invade their home. Check out the photos in this issue.

Coming up on the Friday after the monthly meeting (so that would be the 22nd of January then.) we have an evening out at the Mountain Goat Brewery and the Royston Hotel. Fergus, with his superior organizational skills, has already sent an email with some more details so I will just repeat the address

Mountain Goat Brewery
Corner of North & Clark Sts
Richmond 3121

The Royston
12 River St
(One block away towards
the river)

Don't forget that Melbourne Brewer's Beerfest is on the 19th and 20th of February. Final date for entries is the 6th of February which is not far away at all, so remember to put your entries in. Entry forms and further details at the end of this newsletter.

Hope you all have your Belgian or Wit beers ready for the club comp this weekend.

Cheers

Gavin



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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 **2010**

19th & 20th February
Melbourne Brewer's Beerfest at
the Grand Ridge Brewery

28th to 30th October
Australian National Homebrewing
Conference, Melbourne.

Club Diary

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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**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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Billy's American Brown

Well I think that Mark was the happiest man at the presentations after the conclusion of the AABC. His first beer ever through to the nationals and a first place in his category. He has kindly offered his recipe to be a part of this Months FERM.

(Download Canberra Brewers The Ferm newsletter [here!](#))



Floor Milled Brown

Size: 27.02 L

Efficiency: 80%

Attenuation: 77.0%

Original Gravity: 1.051 (1.045 - 1.060)

Terminal Gravity: 1.012 (1.010 - 1.016)

Colour: 19.98 (18.0 - 35.0)

Alcohol: 5.16% (4.3% - 6.2%)

Bitterness: 36.3 (20.0 - 40.0)

Ingredients:

5.15 kg Ale Malt

0.25 kg Light Crystal

0.23 kg Chocolate Malt

0.13 kg Medium Crystal

0.13 kg Amber Malt

20.3 g Horizon (10.9%) - added during boil, boiled 60 min

38.36 g Amarillo (8.6%) - added during boil, boiled 15 min

65.46 g Amarillo (8.6%) - steeped after boil

1.0 ea Fermentis US-05 Safale US-05

0.5 ea Whirlfloc Tablets (Irish moss) - added during boil, boiled 0.0 min

Mash @ 67 °C

Westgate to visit Mountain Goat Brewery/Royston Hotel

Friday the 22nd of January



Save up you pennies everyone, the Westgate Brewers 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>



World's oldest brewery carries on 1,000 years of tradition

Long before the Americans declared independence, centuries before Columbus discovered the new world and before Gutenberg invented movable type, Germans were already perfecting the art of making beer.

Even from a distance, the Weiherstephan brewery dominates the area. Perched atop Naehrberg Hill in Freising, a small town just north of Munich, the brewery was originally a Benedictine monastery founded in 740 AD by a monk named Korbinian.

It wasn't until the year 1040, when Abbott Arnold secured the brewing rights and license from a neighbouring monastery, that beer was brewed there. Despite four fires, three plagues and a major earthquake, they have been brewing beer non-stop for nearly a thousand years.

Not only is Weiherstephan the oldest brewery in the world, it has a tradition of being a centre for research about brewing and brewing technology. The entrance to the Technical University of Munich is located just across the courtyard from the brewery's offices.



Weiherstephan hasn't changed much over the centuries

The science of brewing

The academic tradition started in 1852 when the State Agricultural College was relocated from the town of Schleissheim to Weiherstephan, and along with it came the Bavarian apprentice brewers. In 1895, the college was converted to an academy and in 1919 its status was elevated to a College of Higher Education for Agriculture and Brewing.

The institution became part of Munich's Technical University in 1930. Today, aspiring beer makers can prepare for many different types of careers in the brewing industry, though the two most popular academic disciplines are that of brew master and brew engineer.

Another bonus that derives from the proximity of the university to the brewery is that tour guides are often knowledgeable students. Cem Schwarz, one of the guides, has a special appreciation for the history of the brewery.

"The reason why Weiherstephan is called the oldest brewery in the world is because there is a document from the year 1040 that displays Weiherstephan," said Schwarz. "The making of beer is mentioned for the first time."

Deep in the bowels of the brewery, the physical layout has not changed much over the centuries. The vaulted rooms where the beer is made and stored still look the same as they did several hundred years ago. The only difference is that they are now all filled with stainless steel vats instead of wooden barrels and the process is computerized.

Getting ready for market

Weiherstephan's wheat beer makes up about 88 percent of the brewery's total output. All in all, 12 different types of beer are on offer, including a dark beer, a pilsner, a seasonal lager and an alcohol-free version. The capacity at Weiherstephan is about 230,000 hectolitres, (around 6 million gallons).

"Compared to American standards, it is a small brewery I think," said Schwarz. In contrast, the Budweiser brewery produces 1.2 million hectolitres (31 million gallons) of beer a year at the St. Louis plant alone, with 11 additional breweries around the US.

In Germany, most beer bottles are recycled and re-used. The bottling process is fairly straightforward: First, crates of beer, each holding 20 empty bottles are brought in by the truckload. Then a machine grabs all 20 bottles from a crate and places them on a conveyor belt.

Since many beer bottles in Germany are similar in size and shape, an employee has to inspect the bottles by hand to ensure they are all from Weiherstephan. In the next step, the bottles are moved into a giant dishwasher where they are heated and cleaned. The old labels are removed and the bottles are washed again before they continue on to the refilling station.

The plant fills 36,000 bottles per hour, that is, around 10 bottles per second, Schwarz said.



What makes real German beer?

Weihenstephan is not only a destination for beer lovers, it also attracts professionals from around the world who come to see the brewing techniques. One such guest was David Sipes, senior brew master for the makers of Samuel Adams beer in Boston. He said he appreciates the historical aspect of the brewery but also respects the mix of academia and practice.



"The university here is one of the world-renowned places for brewing science education and leads the way for a lot of research," said Sipes.

One of the unique aspects of brewing beer in Germany is the country's purity law, or *Reinheitsgebot*.

Lukas Bulka, director of the Oktoberfest Museum in Munich, explained that, several hundred years ago, people just collected berries, herbs and whatever they could find and made beer from it. But in 1487, the components were officially prescribed.

"When you brew beer you are only allowed to add three ingredients and that's water, malt and hops," said Bulka. "Of course you need the yeast for the fermentation process but those are the only ingredients, and we still brew under this *Reinheitsgebot*."

Author: Andy Valvur
Editor: Kate Bowen



Christmas Party 2009





Tooborac Hotel and Brewery

Tooborac

HEWN FROM BLUESTONE AND GRANITE, THE TOOBORAC HOTEL HAS STOOD SINCE 1857. AFTER THE GOLD RUSH, THE HOTEL SERVED THE AREA'S WOODCUTTERS, BLACKSMITHS AND STONEMASONS ~ THE MEN WHO WORKED THE TIMBER AND ROCK THAT BUILT MELBOURNE.

It is with these tough, hard labouring men in mind that our beers are crafted.

The Tooborac Hotel and Brewery is a new entrant to the brewery scene although it has been serving beers for over 150 years!

The Carlin Family ~ the current custodians ~ have spent the last three years painstakingly restoring and extending the hotel and stables. The end result is an old fashioned pub with modern ideas.

The brewery is located in the blue stone stables and has been re-located from it's previous home at the Rifle Brigade in Bendigo where it operated as a malt extract brewery since the 80's. In it's new home, it is being operated as a full grain brewery under the able stewardship of brewer Damian Nippard, formerly of What's Brewing at the Scottish Chiefs in Geelong.

The combination of atmosphere, beer and traditional pub fare is what we are all about. It is all about keeping it real. A real pub with real beer, real food and most important of all real people.



I usually give Damian a run down of the upcoming newsletter articles to assist with President's report creation. I didn't mention this page though.

(Damian....I'm sure I've seen a better photo of you at Tooborac in one of these micro editions....I can't find it now, sorry.)

The Tooborac Hotel and Brewery is situated on the Northern Highway in Tooborac. 95 kms north of Melbourne, 10 kms south of Heathcote or 30 kms off the Hume at Seymour. Right smack in the middle of the Heathcote and Macedon Ranges wine regions.



Operating Hours

11.00 am
7 days a week
Closed Christmas Day
and Good Friday

Beer Selection

Pale Ale
Amber Ale
Pumper
Seasonal beers to be
invented...



5115 NORTHERN HIGHWAY
TOOBORAC
VICTORIA 3522

TEL ~ 03 5433 5201

FAX ~ 03 5433 5209

info@tooborachotel.com.au

www.tooborachotel.com.au

Cooking With Beer

by Kevin D. Weeks

Thanks to Colin MacEwan for sending this in.

Guinness And Chocolate Cake

I've been hearing and reading about Guinness chocolate cake for years. Beer and chocolate may strike you as an odd combination, but this isn't just any beer, it's Guinness stout, a thick beverage made from roasted barley that adds a smoky note that just happens to complement chocolate perfectly. There are lots of very similar recipes for this deservedly popular cake. I adapted one published by King Arthur Flour, but substituted Nigella Lawson's



Cake

1 cup Guinness (or other stout)

1 cup (2 sticks) unsalted butter

3/4 cup unsweetened Dutch-process cocoa powder*

2 1/4 cups all-purpose flour

2 cups sugar

1 1/2 teaspoons baking soda (make sure it's less than 6 months old for maximum leavening power)

3/4 teaspoon salt

2 large eggs

2/3 cup sour cream

Icing

8 ounces cream cheese, at room temperature

1 cup confectioners' sugar

1/2 cup heavy cream

1/2 teaspoon vanilla extract

Heat oven to 350 degrees. Butter a 9-inch springform pan, place a round of parchment paper on the bottom and butter it, then flour the pan.

Cake

Place the stout and butter in a medium saucepan over medium heat and bring to a simmer. Whisk in cocoa powder until mixture is smooth.

Thoroughly combine flour, sugar, baking soda and salt in large bowl. In another bowl, beat together the eggs and sour cream until well-blended. Add stout-chocolate mixture to egg mixture and beat just to combine. Add flour mixture and beat briefly on slow speed.

Finish mixing by folding batter with a spatula until completely combined. Pour batter in the springform pan and bake cake until a toothpick inserted into centre of cakes comes out clean, about 40 minutes. Place cake on a rack and cool for 10 minutes, then remove the sides of the pan and cool completely.

Icing

Beat together the cream cheese and sugar. Add cream and vanilla and mix. Spread icing on top of cake to echo the appearance of a glass of Guinness and its head of foam.

*Dutch-process cocoa is acid neutral. If you use something like Hershey's cocoa (which is acid) the cake may not rise properly.

By Andrew Starke

[Coopers Brewery](#) says exceptional growth in interstate beer sales in the past six months has enabled it to finish the 2009 calendar year in record territory.

The brewer expects its beer sales to exceed 60 million litres for the first time in 2010.



Coopers managing director, Dr Tim Cooper, said that a total of **58.781 million** litres of beer was sold during calendar year 2009, an increase of 4.9 percent over the 2008 figure of 56.024 million litres.

"In the six months ending December 31, 2009, beer sales rose 7.4 percent, with particularly strong growth in NSW (19.2 percent), Victoria (11.9 percent) and Queensland (11.1 percent)," he said.

"Other good markets for us were the Northern Territory (8.4 percent) and overseas (9.3 percent), with most of this export growth being to New Zealand."

Dr Cooper said that the increased sales between July and December appeared to be associated with a general recovery in the economy, together with a strong performance by Coopers' interstate distribution company, Premium Beverages.

"The launch of Coopers 62 Pilsner in September was also very successful, with sales being above budget for the first four months," he said. "However, Coopers Original Pale Ale continues to be the driving force for Coopers, accounting for around 65 percent of our beer sales."

Dr Cooper said that a number of steps would be taken in 2010 to prepare for the expected continuing growth, including the introduction of a faster packaging line to enhance packaging throughput.

"We are also making preparations for the introduction of a permanent second shift," he said. "Traditionally, we have only run a second shift ahead of the Christmas and summer holiday period, although for the past couple of years we have also been required to run a second shift early in the year."

The brewer expects to be in a position to move to a permanent second shift in the second half of the year.

Dr Cooper said that home brew sales had grown by 6.9 percent in the July to December period, while malt extract sales had grown 21 percent and the ultra low alcohol Birell was up 5.2 percent.

The Battle Begins.

Coopers
VS

Blue-
tongue.

By Andrew Starke

Construction work on the \$120 million Bluetongue Brewery is progressing well and the site is expected to be up-and-running by May next 2010.

The liquor industry will be monitoring developments in Warnervale on the NSW Central Coast with interest next year as what will be the state's second largest brewery comes online - with the Foster's Group and Kirin-owned Lion Nathan likely to be keeping a particularly close eye on production.

A spokesperson for Bluetongue said a few rain delays had affected construction but the brewery is still on schedule to be up and running by May, with an annual capacity of **50 million** litres, possibly expanding to **100 million** litres over time.

With the backing of global giants Coca-Cola Amatil (CCA) and SABMiller, the new brewery represents a focal point for what could be a fierce and sustained attack on the duopoly that presently exists in the local market.

While not yet prepared to reveal which brands other than Bluetongue will be brewed at the new site, it is known that all packaging will be done onsite with product distribution to continue via CCA.

48 brewing vessels arrived in by boat in Newcastle harbour in early November, each with a capacity of over 150,000 litres and weighing over 18 tonnes.

These have now been installed at the brewery.

The next stage of the brewery construction will involve installing the process tanks, pumps, heat exchangers, and assemble the pipe tracks prior to commencement of pipe work and electrical installation.

The original Bluetongue Brewery is located in the Hunter region at Cameron Park. The company was purchased by Pacific Beverages in 2007, a joint venture company formed by Australia's largest non-alcoholic beverage company Coca-Cola Amatil (CCA) and global brewer SABMiller.

Once fully completed, the new Bluetongue Brewery will employ up to 100 people, including employees from the existing Bluetongue Brewery in Newcastle.

[Pics of the tanks arriving by ship and being put in place](#)

I couldn't figure out how to paste these flash player pics. The pics are amazing, the tanks on the ship deck and the workers installing them... These tanks are HUGE.

BROOKS ON BEER: UTOPIAS IN A BEER GLASS

Jay R. Brooks

for the Bay Area News Group Posted: 12/09/2009 01:00:00 AM PST Updated: 12/10/2009 02:40:43 PM PST



Dizzily high-alcohol beer made headlines last week when Samuel Adams announced the release of its new Utopias. At 27 percent alcohol by volume, it's the strongest beer in America and also one of the most intriguing — the product of 53 different barrels and several unusual ingredients.

But extreme and high-alcohol beers actually have a bit of a history, and experimentation has been an integral part of the brewing process since the Sumerians fermented their first grain.

Search for perfection

At its simplest, beer is a fermented grain beverage, but brewers throughout history have never stopped looking for ways to improve their beer. That glass in your hand is the result of hundreds of thousands — possibly millions — of batches that have come before it, each one teaching its brewer a little bit more about his or her craft.

As with most technologies, innovation tends to run in cycles. As breweries grew large, experimentation became too costly, because you couldn't risk having to throw away an entire vat of beer. But starting with Anchor Brewery and its smaller batch brewing in the 1970s, experimentation again became possible.

One of the first new extreme beers was Anchor's Old Foghorn Barleywine Style Ale, which was based on English barley wines and was just under 10 percent a.b.v. at a time when almost all beer was around 5 percent.

That was 1975, and the microbrewery revolution that began shortly thereafter launched an unparalleled march toward stronger, more complex, and interesting beers using unique ingredients and processes to redefine exactly what beer can be and take it in new and exciting directions.

Pushing boundaries

Boston Beer Co., which is best known for their Samuel Adams Boston Lager, has been at the forefront of this innovation. From the beginning, founder Jim Koch sought to push the boundaries. His second beer was Double Bock, based on German Doppelbocks, a 9.5 percent a.b.v., strong, malty beer that quickly became one of their most popular.

But their first truly experimental beer came in 1994, with the release of Triple Bock, an 18 percent a.b.v. ruddy black beer that tasted more like a spirit. Then at the turn of this century, Samuel Adams created Millennium Ale, a 20 percent a.b.v. limited-release — only 3,000 bottles were produced.

Finding Utopias

The latest, and possibly greatest, extreme beer from Samuel Adams is the 2009 Utopias, the strongest beer currently brewed in America. The first version of the beer, then only 24 percent, was created in 2001, and a new version has been released every other year since.

The fourth release is the best yet and is the result of blending different aged versions that have been aged in bourbon and sherry casks, muscatel and port barrels and a Scotch whisky barrel that have been stored in Boston Beer's barrel room for 16 years. The finished beer hails from a total of 53 different barrels. It's also brewed with maple syrup and two special proprietary yeasts developed expressly to help increase the alcohol yield of the beer.

The un-carbonated beer should be savoured at room temperature in a small snifter with only 2 ounces per serving. Drink it as you'd enjoy a cognac or port.

Although it's hard to compare, I've tasted each release and believe the beer is improving with each new version. The 2009 edition is pleasantly sweet and very complex, with a melange of vanilla, honey and maple notes with subtle dark fruit, nuttiness and spicy character, too. It changes and intensifies as it warms in your hand.

Because of its higher alcohol, it cannot be sold legally in 13 states. California is not one of them. The beer comes in a special ceramic decanter bottle that resembles a copper brewing kettle. The suggested retail price is \$150. This year there are 15,000 bottles available. BevMo will get some, as will City Beer Store, the Jug Shop, Toronado and other specialty beer stores.



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

BEERFEST 2010 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	Australian Home Brewing HBS, Beer and Brewer, Beersmith, Bintani, Brewers Den, Grand Ridge Brewery, Grain & Grape, Greensborough Home Brewing, Jamieson Brewery, Lambs Go Bar, Mrs Parma's, 3 Ravens Brewery, True South, Vicbrew

ENTRY FORM — BEERFEST 2010

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				
<p><u>Pale Ale Category</u> : 1 entry only allowed.</p> <p><u>All Other Categories</u>: maximum of 2 entries and within this limit, <u>one entry per style</u> is permitted.</p> <p>The completed Entry Form is to be wrapped around the bottle and attached with an elastic band.</p> <p>One bottle per entry (750ml preferred) with a minimum of 500ml.</p>				
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: VicBrew affiliated club members: \$8 per entry Other Entries: \$10 per entry <input type="checkbox"/> Cash <input type="checkbox"/> Cheque to 'THE MELBOURNE BREWERS'		Payment: <input type="checkbox"/> with this entry <input type="checkbox"/> as part of a bulk payment. 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.		