

January 2011 Newsletter

Next Club Meeting Sunday 16th January from 12.00 noon

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Events at our Sunday club meeting 16th January 2011

Club Comp - Belgian Ale

Points in our club comp go towards winning the club brewer of the year.

&

Brewer in the Hot Seat

This Month it's Barry Mowbray

January's Brewer In The Hot Seat

Barry Mowbray has been a club member from the beginning (early 90's) and is famous in his quest for the perfect wheat beer.



- Once did yeast culturing things in the red back brewery toilets.
- Has brewed with weetbix and vitabrits (less salt).

Will he pick a wheat beer for his brewers choice?

Calendar

16th January 2011

Club Comp - Belgian Ale

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

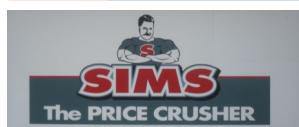
15th May 2011

Black Betty AGM Brewing
Club Comp - Stout

19th June 2011

Club Comp - Pale Ale

Westgate Brewers Proudly Sponsored by:-



511 Barkly St
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THE SECRETARY'S REPORT



Greetings fellow brewers,
Well I hope that everyone had a wonderful day at the Christmas party. Fourteen beers on tap . Who would have thought ! And no , Barry , it wasn't infected ! Thanks to John for organising the beef and the Santa suit. And thanks must also go to those members who did bring a beer , a salad , chips , played Santa etc. Thanks especially to Sam & Cynthia Gebert , who arrived at Casa Del Fermia the next day and not only cleaned up, but did all our dishes....You made a secretary and his pregnant wife very happy ! I wasn't looking forward to washing 50 beer glasses !
I hope everyone had a lovely Christmas and New Year and managed to make or drink a brew or two .

On a personal note , Mia and I did manage to go away to Port Stephens and who would have thought that Murray's Craft Brewing was there ! How Fortunate ! I did try a beer called Belgian Punk...it was one of those "hybrid" beers...but Belgian in style...I wonder how well it would have fared in this months Belgian Beer Comp ? Regardless of its identity crisis , I did enjoy it !

Brew wise , I made my saison and a blonde ale ! Tastings in due course....

Speaking of competitions , Beer fest is almost upon us. If you have a beer to enter , don't hesitate to enter it . We all have big glasses to fill , as our own Geoff Daly took out champion beer of show last year...lets try and make Westgate shine again this year...

Our own Stout comp is also really not far off , so start thinking of making that stout now...

Lastly , the last 6 months have been most successful for the club. Our bank balance is healthy , we have t-shirts organized and we have had some good bus trips. Apparently , the stars say there will be no more , but keep a look out ! There will be an announcement soon !
As the club continues to grow , we need to make sure that we all uphold levels of behavior that are consistent with socially acceptable levels of behavior. To this end , the committee are planning on bringing in a Code of Conduct this year . We will all be required to sign this code , so that we can all continue to enjoy alcohol as responsibly as we do. As I said...14 beers on tap and not a single disaster. Thank-you....

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

Cheers
Ferg
Secretary
Westgate Brewers

Contacts

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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 cant make it on the day please organise a swap.

January - Paul R & Eli

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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Become a BJCP Beer Judge

The next 'study group' is forming for those interested in becoming a BJCP Beer Judge, and places are limited.

Every second week for 10 Sessions, you'll be tasting and evaluating several styles of Beer, improving your descriptive vocabulary, and honing your ability to recognise expected and unexpected qualities in almost 80 styles of Beer. Each session will also deal with an aspect of the brewing craft and its effects on the finished product, often led by a visiting acknowledged expert. You'll be with others as into Beer as you are - no more polite blank looks when you forget yourself and rave about that new choc cherry dubel imperial Berliner porter you just sipped, or when you explode in outrage: "They took my money for a lager! This tastes like its been marinating bananas and used band aids!"

And at the end, yes, there's an exam.

Sessions begin in the first week in **February 2011**, on the day of the week TBC most suited to the majority of participants, will be convened by George Theodoridis - a certified BJCP Judge - and conducted in a comfortable board room in Fitzroy North.

Register your interest now by email with George at yorgtheodore@gmail.com

For more information, go directly to bjcp.org or contact George on 0406 160 190

The opportunity is relatively infrequent, especially for a centrally convened group in inner Melbourne, a short tram ride from the CBD, in Fitzroy Nth.



Westvleteren - The rare trappist ales.

Here is a snippet from a Roger Protz [article](#) giving a glimpse of what goes into one of the rarest, and reputedly best, beers in the world. Summer is a good time to brew Belgian beers.

He said five monks work in the brewery. Brother Benedikt is head brewer, Brother Joris is in charge of quality control, while Brother Wilhelm runs the laboratory. Their skills are self-taught and are passed on from one generation to the next. They brew occasionally - between 62 and 73 days a year - and produce just 4,500 hectolitres annually.

We follow Brother Joris out of the abbey and down a muddy path to the brewery. The brew house is surprisingly modern, installed in 1989 to replace the original plant. The spacious, white-walled room with the obligatory cross on one wall, is brightly-lit, with a tiled floor and views through large windows of the flat countryside and a nearby hop field. It's a traditional ale brewery, with one stainless steel mash tun supplying two coppers, where the sweet extract of malt sugar is boiled with hops. Three beers are produced: Blond (5.8%), Eight (8%) and Twelve (10.2%). The two stronger beers are russet brown in colour and are the major sellers. In common with other Trappist breweries, Blond was added to keep up with the modern demand for paler beers but its sale is restricted to the Cafe In de Vrede and to those picking up at the abbey. Brother Joris says the beer was intensely bitter and hoppy when it was launched but the hops have been scaled back to make it "more friendly". (In de Vrede is owned by the monks but is leased to a family to run on a commercial basis.)

Blond is an all-malt beer made with a blend of French barleys and Hallertau and Target hops from Poperinge. Water comes from the public supply. The darker beers have brown candy sugar added for colour and Target hops only. Hop pellets are used for Blond but - surprisingly - hop extract is used for the brown beers. This is not unknown among Trappist breweries as Chimay also uses extract.

The beer is pumped to a bottling tank where fresh invert sugar and yeast are added to encourage a second fermentation in bottle. The yeast comes from the Westmalle abbey's brewery and fresh supplies are regularly sourced. Yeast is harvested from the fermenting vessels for bottling. Westvleteren produces only bottle-conditioned beer: there's no draught. Bottles are warm conditioned at 26 degrees Celsius for 10 days.



Hop Snippet

While many brewers tend to regard hops as a commodity, some brewers admit their passion for specific hop varieties. David Grinnell of Boston Beer reported on possibilities to optimize the flavour impact of hops in a dryhopped lager beer with a hop addition of 500g/hl. Within the scope of various longterm projects, they found that a later hopping results in better hop flavour in beer, that the dry-hopping addition is more effective as a slurry, that the presence of yeast while dry-hopping decreases hop aroma, that dry-hopping increases flavour stability, and that sensory monitoring is the crucial part for quality assurance. However there is an analytical gap for the needs of craft brewers in which usual measurements, e.g. BU, do not reflect sensory bitterness. From [barthhaas](#) newsletter

Little Creatures Heads East

Rapid growth in the demand for craft and premium beer on the east coast of Australia is behind a Little World Beverages (LWB) decision to purchase a brewery on Victoria's Bellarine Peninsula. "The Valley Mills property has wonderful industrial heritage which we would love to reincarnate with what we do and the way we do it," said Little World Beverages executive director Howard Cearnas.

"The buildings and spaces within are not dissimilar to the small community breweries of yesteryear, making it a good fit for the 'traditional village' approach we value."

The company has no plans to export the restaurant brewery model from its popular Fremantle establishment to Geelong.

"It [will be] be a brewery designed to meet our forecast demand on the east coast - it's not a pub, it's really a production brewery," Cearnas told *PerthNow.com.au*.

"We think we can do what we need to do there, and we like the idea of recycling and reincarnating old buildings rather than building new infrastructure," he said.

"It's got real character and that's what we're about, rather than setting up in a nondescript place." Full article [here](#)

Space Filling Joke

Three men were sitting together bragging about how they had given their new wives duties.

Terry had married a woman from Greece

He bragged that he had told his wife she needed to do all the dishes and housework. He said that it took a couple days but on the third day he came home to a clean house and the dishes were all washed and put away.

Jimmie had married a woman from Italy

He bragged that he had given his wife orders that she was to do all the cleaning, dishes, and the cooking. He told them that the first day he didn't see any results, but the next day it was better. By the third day, his house was clean, the dishes were done, and he had a huge dinner on the table.

The third man had married a Australian girl

He boasted that he told her that her duties were to keep the house cleaned, dishes washed, laundry and ironing twice a week, lawns mowed, windows cleaned and hot meals on the table for every meal.

He said the first day he didn't see anything, the second day he didn't see anything, but by the third day most of the swelling had gone down and he could see a little out of his left eye, just enough to fix himself a bite to eat, load the dishwasher, and call a handyman.

From the IBD [newsletter](#).

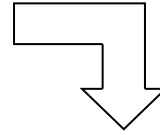
THE GREAT AUSTRALIAN BEER SPECTAPULAR!

22 of the country's best craft brewers brew
a unique beer exclusively for the festival

SAT FEB 12TH
DOORS OPEN MIDDAY



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"Some of the beer ideas being emailed to me include Mai-bock; Organic Blueberry Hefeweizen; Traditional Bitter; Jasmine infused IPA; Coconut Brown Ale; Double White Ale; Belgium Red Ale possibly with some cranberries and whiskey-soaked cherries; Kellerbier matured on roasted oak chips; Belgian Wit Raspberry beer with some Coriander and Sweet Orange Peel; Wee Heavy; Imperial Mocha Porter with coffee; something through our new soon-to-be christened Hopinator-style vessel and a Chocolate Chilli Porter. Gulp!"

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Christmas Party 2010.
More Photos at our club's
[Online Photo Album](#)



Beerfest 2011



The Dates

- **Entries close midday 5th 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.