



July 2009 Newsletter

Next Club Meeting Sunday 19th July @12:30pm

THE PRESIDENTS REPORT

Greetings fellow brewers, yes it's that time again, the July meeting is upon us already and it's the AGM, the meeting where all committee positions become vacant and a new committee is voted in, by the financial members present, to take on running the club for the ensuing 12 months. As is traditional for the AGM, meat will be supplied, this year donated by past president John Lague, those attending are asked to bring along a salad and of course an ample supply of beer to share.

Our Stout Extravaganza has come and gone and was a great success, slightly more entries than expected, and the standard was generally pretty good. A massive thanks to Michael Bowron who was competition organizer, he did an absolutely fantastic job! On the day the judging and stewarding was well organized and flowed well with no major hiccups, the point recording went extremely well with the aid of Michael's program (Michael has developed a great computer program to register points with all the various criteria taken into account which seemed to work very well) the points tally was completed in a very timely manner and we were able to finish the event off with presentations etc by 4.30 as planned. Thanks also to a number of other members who assisted in many ways - providing nibbles, raffle prizes, stewarding, cleaning up, setting up, collecting entries from the various locations and so on. A special thanks to John Preston at Grain and Grape for his continuing support of Westgate Brewers and Craft Brewing in general, I often think that we lose sight of just how much support John gives to brewing and where our hobby would be without his shop and his support. Also my sincere thanks to all who helped make the event a great success. My only regret is that Westgate weren't able to maintain the tradition of winning the high gravity (Imperial Stout) category this year, to me this is a clear message that Westgate members need to make a concerted effort to correct this situation for Stout Extravaganza 2010. – Start brewing those Imperials NOW!!!!

Also at the AGM we will be announcing the Westgate Brewer of the Year award and presenting a handsome perpetual trophy, made by Michael Bowron, to the successful brewer.

There are a couple of open competitions on the horizon; there are two of note mainly the Worthog's Pale Ale Mania in early August and of course VICBREW in early October. I hope that we as Westgate Brewers do our level best to support our sister clubs with their competitions as they have done for ours over many years.

Finally, for my last Presidents report, I wish to thank all those who have helped me and the club over the last 12 months to make the year a reasonable one, perhaps not a great year, but a reasonable year. My most heartfelt personal thanks to all on to all those who have helped and done their bit to support the club and me. Thank you all very much.

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**

2nd August
Worthog's Pale Ale Mania

19th September
Vicbrew entries close

3rd - 4th October
Vicbrew

17th October
Bayside Brewers Octoberfest
(to be confirmed)

23rd-24th October
AABC
Olim's Hotel, Canberra

Club Meeting Diary

19th July 2009
Annual General Meeting

August 2009
Pale Ale Competition

September 2009
To be Announced

October 2009
Octoberfest related style
(to be confirmed)

November 2009
To be announced

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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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Unusual Australian Beers of Old.

I thought Australia's beer past was all bland ales and lagers, with brewery mergers leading to virtual state-wide monopolies. It appears that along the way there was quite a few interesting ales and lagers made by all sorts of breweries, some of them quite unique. Now if we could just dig up some old brewing logs



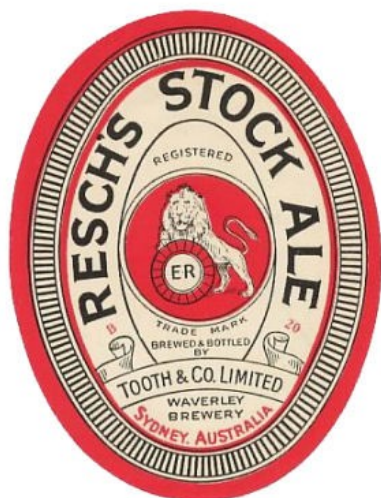
c1950

<Yes a Honey Stout. I'm sure we have all thought of the idea and then dismissed it as a little pointless. Perhaps with strongly flavoured Australian honey, you could get some character showing through. Could possibly have aided attenuation.

>This is from quite some time ago so I'm not sure if its Mild meaning newly brewed (as opposed to the stock/old below) or if its the more modern idea of mild in hops and alcohol.



c1890



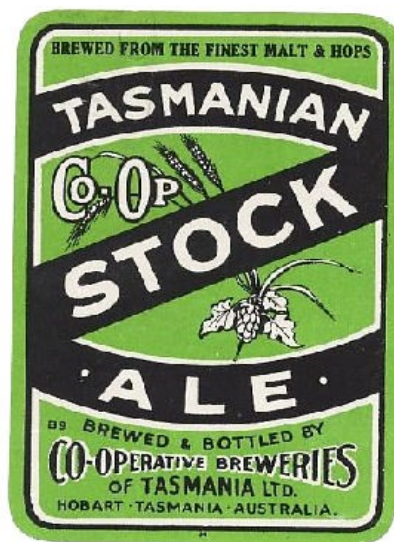
c1900

I thought I knew what English stock ale was. A strong ale aged at the brewery and sent out in casks where it was usually dispensed with a portion of mild young beer. So what is this bottled Australian version?

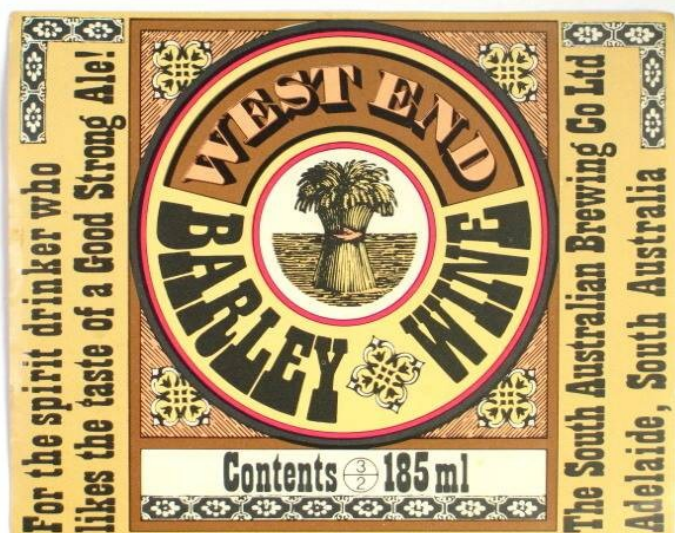
Was it aged, then bottled?

Was it bottled, then aged?

Did the marketing department just like the name?



c1930



1976

<Now here's an interesting label. Dig that 60's hippy styling. Quite distinctive, if a little hard on the eyes.

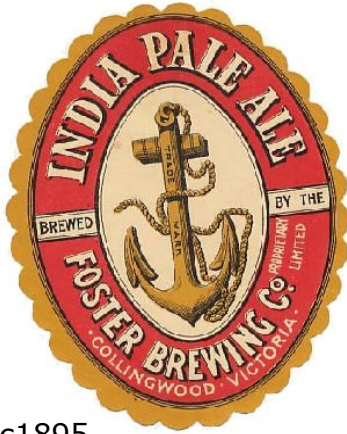
Notice the label suggests it came in rather small bottles.

Makes you wonder if it was bottle conditioned, allowing it to be aged and stored.

Someone, somewhere must remember what this beer was like, it's not that long ago.

Perhaps there are still bottles around? I would be willing to give it a taste.

Unusual Australian Beers of Old cont.



c1895

We didn't export any beer to India, but we did follow Britain's brewing trends. These make you wonder what type of hops did they use 100 years ago. Pride of Ringwood was only bred in 1958 from a cross involving Pride of Kent, which itself is a Brewers Gold cross. My guess is what ever English derived hops they could get to grow over here.



c1910

Below are some other interesting beers including 2 all malt & hop lagers. Still not many of those made today.



c1930



c1930



c1940



c1890



c1902

Next Issue: More labels. Australia's proud stout brewing tradition.



Love this prohibition photo, the signs say it all really.

Submitted by Fergus

Current Hop Pellets at Grain and Grape

These are the currently available hop pellets at Grain & Grape as at the 10th of July. Not only do they come vacuum packed, cold stored and with alpha acid information, now they also come with year of harvest information. Some of the hops do not yet have the new labelling and these are under "unknown". All up there are 27 varieties of hop pellets listed. As homebrewers we really are spoilt for choice. Key these figures into your recipe design software and get brewing.



2007	AA%	2008	AA%	2009	AA%
Horizon	10.9	Amarillo	8.6	NZ B Saaz	7.5
Styrian Goldings	4.8	Bramling Cross	5	Galaxy	13.4
Tettnang	4.9	Cascade	7.8	Pride of Ringwood	8.3
Spalt	4.9	Centennial	9.7		
		Challenger	6.1		
		EK Goldings	4.8		
Unknown		Fuggles	4.4		
Chinook	11.4	Hallertau	6.3		
NZ Hallertau	7	Hallertau Hersbrucker	2.8		
Northdown	6.9	Nelson Sauvin	11		
Perle	6	Northern Brewer	9.6		
Simcoe	12..3	Saaz	3.6		
		Strisselspalt	3.2		
		Target	9.4		
		Willamette	4.9		

Recycle those Malt Bags

Do you have left over malt bags that you don't throw out because they may be useful one day? Then why not jump on a sewing machine and make a bunch of CRAP (Craft brewers Recycled Arts Project.) like these people have done. Carry your shopping home in style.



WANTED

Newsletter Articles

- Awarded Recipes
- Unusual ingredients or processes
- Equipment building
- Photos or Favourite web sites
- Anything really.

We may have a new newsletter writer next month so please consider contributing articles. Editing the newsletter is hard enough without providing the articles as well.

Big Thanks to Colin MacEwan and everyone who contributed content over the year.

Champion Homebrewer's 'Alt Spice' Tapped!!

Article taken from The Local Tap House Beer Blog



Ross Mitchell brewing his champion 'Alt Spice' at Mountain Goat

In October last year the first Australian National Homebrewers Conference (ANHC) was held at Ormond Hall in Melbourne. Those of you that attended will remember that it was a hugely successful conference that culminated in an awards dinner on the final night.

Steve and I were lucky enough to attend the dinner (along with Shandy and Ronin). The Local Taphouse organised for the winner of the Champion Homebrewer of the year to brew his award winning drop at the Mountain Goat brewery in Richmond.

The winner was Ross Mitchell and his winning brew was a Spiced Ale.

Well after much planning, lots of brewing (and I'm sure plenty of sampling along the way) the beer is finally here! It's just been tapped at both venues, and it's delicious!! It'll be on tap until it runs out so hurry in to try some.

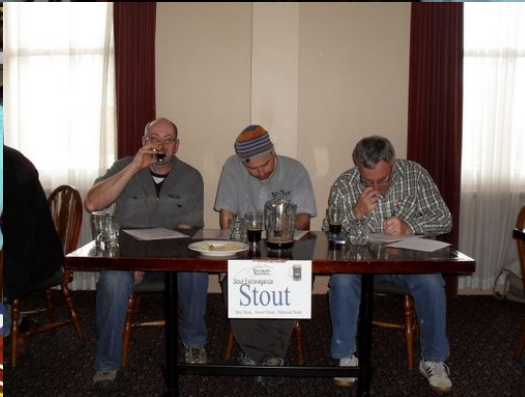
The 'Alt Spice' is spiced with 4 different spices including Vanilla, Nutmeg, Ginger and a healthy amount of Star Anise which is probably the most pronounced of the spices. This beer is great because it's so different to everything else out there. It's not overwhelmingly spiced but instead is well balanced with the use Maris otter and a little Chocolate malt to give it a full-bodied mouthfeel as well as a great roundness and finish. It's subtly hopped with Perle hops, just enough to give a nice hint of bitterness. I think it's a very cleverly put together beer and I feel like I could sit on it for a while which I am rather surprised about.

Anyway, this Craft Beer Lover is really happy to have the Alt Spice on tap and would like to say thanks to Ross Mitchell for his efforts as well as to Mountain Goat for making it all possible. Well done guys!!

I think it's so awesome to see the circle complete: From Home Brewer to Craft Brewer to Craft Beer Venue and finally to Craft Beer Lover! Then I guess the Craft Beer Lover can start home brewing and it's complete!



Steve, Ross Mitchell and I at last year's ANHC Award Dinner



Stout Extravaganza 2009



A few numbers from the recently completed North American national home brewing competition.

National Homebrew Competition Winners Announced!

National Homebrew Competition judges have chosen this year's winners! A total of 1,310 brewers entered the competition in the First Round. Following the First Round, 455 brewers qualified to enter 840 brews in the Final Round. Of these, 422 brewers sent 760 entries to the Final Round. There were 84 category awards possible in the Final Round, and 71 brewers won those awards.



	NHC 2008	NHC 2009
Number of Entries	5,644	5,166
Advancing Entries Judged in the Final Round	759	760
Number of Brewers Entered	1,308	1,310



Westgate Stout Extravaganza Full Results



Gift certificates provided by Grain and Grape.

EntryID	BrewersName	Club	Style	GrandTotal	Club	Placing	Entries	Points	Novice Brewer
49	Tony Wheeler	Melbourne Brewers	11.1 Dry Stout	122	Melbourne Brewers	4	10		
18	Josh Jeffrey	Independent	11.3 Oatmeal Stout	113	Independent	3	5		
11	Braden Jackman	Independent	11.2 Sweet Stout	112.5	Worthogs	1	2		
45	Richard Whitebrook	Melbourne Brewers	11.3 Oatmeal Stout	110	Westgate Brewers	1	1		
19	Michael Bowron	Westgate Brewers	11.1 Dry Stout	105	Bayside Brewers	0	0		
8	Rodney Kuiper	Worthogs	11.1 Dry Stout	102					
34	Michael Guenzel	Melbourne Brewers	11.2 Sweet Stout	100					
1	Alexis Spencer	Worthogs	11.1 Dry Stout	99					
37	Brendan Guild	Melbourne Brewers	11.3 Oatmeal Stout	98.5					
32	Stuart Behrend	Bayside Brewers	11.2 Sweet Stout	95					
44	Brett Schubert	Melbourne Brewers	11.3 Oatmeal Stout	93					
24	Rory Murphy	Inner Circle Brewers	11.3 Oatmeal Stout	91					
15	Fergus McGregor	Westgate Brewers	11.3 Oatmeal Stout	90.5					
22	Geoff Daly	Westgate Brewers	11.1 Dry Stout	90					
40	Linton Young	Melbourne Brewers	11.3 Oatmeal Stout	90					
31	John Killmister	Bayside Brewers	11.2 Sweet Stout	85.5					
16	Mark Stanford	Independent	11.3 Oatmeal Stout	83					
27	Dale Ross-Soden	Worthogs	11.3 Oatmeal Stout	82.5					
36	C. Johnston	Yarra Valley Brewers	11.2 Sweet Stout	82					
13	John Kingston	Westgate Brewers	11.2 Sweet Stout	80					
10	Braden Jackman	Independent	11.1 Dry Stout	80					
41	Mark Leatham	Bayside Brewers	11.1 Dry Stout	70					
25	Jeff Wyant	Inner Circle Brewers	11.1 Dry Stout	61					
14	John Kingston	Westgate Brewers	11.1 Dry Stout	60					
9	Michael Watson	Yarra Valley Brewers	11.3 Oatmeal Stout	55					
EntryID	BrewersName	Club	Style	GrandTotal	EntryID	BrewersName	Category	Club	GrandTotal
48	Tony Wheeler	Melbourne Brewers	10.1 Brown Porter	132	37	Brendan Guild	Stout	Melbourne Brewers	98.5
46	Darren Hayes	Independent	10.2 Robust Porter	125.5	33	George John	Strong Stout (>6% ABV)	Bayside Brewers	91.5
42	Mark Leatham	Bayside Brewers	10.2 Robust Porter	106.5	15	Fergus McGregor	Stout	Westgate Brewers	90.5
47	Paul Bowlen	Worthogs	10.2 Robust Porter	105	27	Dale Ross-Soden	Stout	Worthogs	82.5
51	Mark Hibberd	Bayside Brewers	10.1 Brown Porter	103.5	36	C. Johnston	Stout	Yarra Valley Brewers	82
21	Robin Selwood	Westgate Brewers	10.2 Robust Porter	103.5	9	Michael Watson	Stout	Yarra Valley Brewers	55
50	Tony Wheeler	Melbourne Brewers	10.2 Robust Porter	93					
43	Brett Schubert	Melbourne Brewers	10.2 Robust Porter	91.5					
2	John Strantzen	Worthogs	10.2 Robust Porter	80					
4	Lukas Dedman	Worthogs	10.1 Brown Porter	75					
7	Rodney Kuiper	Worthogs	10.1 Brown Porter	74.5					
39	Linton Young	Melbourne Brewers	10.1 Brown Porter	65					
EntryID	BrewersName	Club	Style	GrandTotal					
35	Michael Guenzel	Melbourne Brew ers	Australian/Foreign Extra Stout	105.5					
6	Lukas Dedman	Worthogs	Imperial Stout	98.5					
23	Gavin Germon	Westgate Brew ers	Imperial Stout	98					
52	Mark Hibberd	Bayside Brew ers	Imperial Stout	96					
12	Darren Keating	Independent	Imperial Stout	93.5					
33	George John	Bayside Brew ers	Australian/Foreign Extra Stout	91.5					
26	David Piper	Worthogs	Imperial Stout	85					
17	Josh Jeffrey	Independent	Australian/Foreign Extra Stout	79.5					
20	Robin Selw ood	Westgate Brew ers	Imperial Stout	77					
5	Lukas Dedman	Worthogs	Australian/Foreign Extra Stout	76					
29	Laurie Cunningham	Worthogs	Australian/Foreign Extra Stout	72.5					
30	John Killmister	Bayside Brew ers	Imperial Stout	66.5					
3	John Strantzen	Worthogs	Australian/Foreign Extra Stout	65.5					
28	Laurie Cunningham	Worthogs	Imperial Stout	51					



Pale Ale Mania

Prizes awarded for Best Novice, Best in Show and 1st, 2nd & 3rd in the following styles:

Australian Pale Ale English Pale Ale American Pale Ale IPA



\$5.00 per entry, maximum two entries per style

1st Place sponsored by Greensborough Home Brewing
Best Novice sponsored by VICBrew



Venue: AD Ryans Restaurant & Bar
Location: 69 Main St Diamond Creek (Cnr Hyde St) (Melway 11 K5)
Date: Sunday 2nd of August 2009
Time: Entries from 11:00am to 11:45am, judging will start at 12:15pm sharp

Entries can be left with Greensborough Home Brewing Supplies or Grain and Grape in Yarraville before 11:00am on the day before the event (Sat 1st Aug), along with your completed entry form and entry fee. Alternatively, you may enter at the venue on the day.

All enquiries please call Glenn Le Page 9438 6132 or Rod Kuiper 9437 7826

Maximum two entries per style. Judges' decision is final, no correspondence will be entered into.

To be eligible for Novice award, you must be a Victorian brewer that has not placed previously in any Vicbrew sanctioned comp.

Entry form available from our website: www.geocities.com/the_worthogs

Recipes may be requested from place-getters for publication



Pale Ale Mania

2009 Entry Form (\$5/Entry)

Name:	
Address:	
Suburb:	Post Code:
Email:	
Telephone:	
Club:	
Style:	<input type="checkbox"/> Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA
Method:	<input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit
Are you entering as a Novice (never placed in Vicbrew sanctioned comp.) <input type="checkbox"/> Yes	

Judges' decision is final, no correspondence will be entered into.

Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.

VICBREW entries close 19th September, so the time to brew is now!

AABC 2009 Categories & Styles

1. LOW ALCOHOL (<4% ABV)

- 1.1 Light Australian Lager
- 1.2 Leichtes Weizen
- 1.3 Scottish Light Ale
- 1.4 Southern English Brown Ale
- 1.5 Mild Ale
- 1.6 English Bitter

2. PALE LAGER

- 2.1 Australian Lager
- 2.2 Australian Premium Lager
- 2.3 Pale Continental Lager
- 2.4 Munich Helles
- 2.5 Dortmunder

3. PILSENER

- 3.1 Classic American Pilsner
- 3.2 German Pilsner
- 3.3 Bohemian Pilsner

4. AMBER & DARK LAGER

- 4.1 Oktoberfest/Marzen
- 4.2 Vienna Lager
- 4.3 California Common Beer
- 4.4 North German Altbier
- 4.5 Munich Dunkel
- 4.6 Schwarzbier

5. STRONG LAGER (>6% ABV)

- 5.1 Strong Pale Lager
- 5.2 Maibock/Hellesbock
- 5.3 Traditional Bock
- 5.4 Doppelbock
- 5.5 Eisbock

6. PALE ALE

- 6.1 Cream Ale
- 6.2 Blonde Ale
- 6.3 Kölsch
- 6.4 Belgian Pale Ale
- 6.5 Australian Pale Ale
- 6.6 English Pale Ale

7. AMERICAN PALE ALE

- 7.1 American Pale Ale

8. BITTER ALE

- 8.1 English Best Bitter
- 8.2 English Extra Special/Strong Bitter (ESB)
- 8.3 Düsseldorfer Altbier

9. BROWN ALE

- 9.1 Northern English Brown Ale
- 9.2 Irish Red
- 9.3 Scottish Ale
- 9.4 Australian Dark/Old Ale
- 9.5 American Brown Ale

10. PORTER

- 10.1 Brown Porter
- 10.2 Robust Porter
- 10.3 Baltic Porter

11. STOUT

- 11.1 Dry Stout
- 11.2 Sweet Stout
- 11.3 Oatmeal Stout

12. STRONG STOUT (>6% ABV)

- 12.1 Australian Stout/ Foreign Extra Stout
- 12.2 Russian Imperial Stout

13. INDIA PALE ALE

- 13.1 English IPA
- 13.2 American IPA
- 13.3 Imperial IPA

14. STRONG ALE (>6% ABV)

- 14.1 Old Ale (English Strong Ale)
- 14.2 Strong Scotch Ale
- 14.3 English Barley wine
- 14.4 American Barley wine

15. BELGIAN STRONG ALE (>6% ABV)

- 15.1 Belgian Blond Ale
- 15.2 Belgian Strong Golden Ale
- 15.3 Tripel
- 15.4 Dubbel
- 15.5 Belgian Strong Dark Ale

16. GERMAN WHEAT & RYE BEER

- 16.1 Weizen/Weißbier (Wheat)
- 16.2 Dunkel Weizen
- 16.3 Weizenbock
- 16.4 Roggenbier (Rye)

17. FARMHOUSE ALE & WILD BEER

- 17.1 Witbier (White)
- 17.2 Saison
- 17.3 Biere de Garde
- 17.4 Flanders Red Ale
- 17.5 Flanders Brown Ale/Oud Bruin
- 17.6 Berliner Weiße
- 17.7 Straight (unblended) Lambic
- 17.8 Gueuze
- 17.9 Fruit Lambic

18. SPECIALTY BEER

- 18.1 Fruit Beer
- 18.2 Spice/Herb/Vegetable Beer
- 18.3 Christmas/Winter Specialty Spiced Beer
- 18.4 Classic Rauchbier (Smoked Marzen)
- 18.5 Belgian Specialty Ale
- 18.6 Wood-aged Beer

2009 VICTORIAN AMATEUR BREWING CHAMPIONSHIP

CLOSING DATE FOR ENTRIES: Sat 19th Sept 2009. No Late Entries.

\$10 for first entry, \$6 for subsequent entries, cheques payable to 'VICBREW'. Entries can be delivered to participating brew stores in Victoria (including *Geelong Home Brewing, Grain & Grape Yarraville, Greensborough Home Brewing Supplies, Narre Brew Supplies, Brewers Choice Woori Yallock, The Brewer's Den Boronia, Ballarat Home Brew Centre, Bendigo Home Brew Centre, Ezybrew, Raglan St., Sale and Magick Brew*) or delivered to: Mark Hibberd Ph: 9580 0372.

Judging will be on 3rd & 4th October 2009 at Belgian Beer Café Eureka, 5 Riverside Quay, Southbank Melbourne. Melways 2F E7

Rules & Information

- Maximum of 2 entries per category per brewer. Within this limit, only one entry per style. The beer style nominated must be a designated style for the category, as listed over the page. Entries open to Victorian residents only. 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 \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'.
- 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 Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Trophies will be awarded for the 3 highest scoring beers in each Category. In the event of tied scores, placegetters will be decided by progressive countback as follows: 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 judging panel will be requested to resolve the tie.
- Champion Brewer and Best Club will be determined by the sum of points awarded: 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 rule 5. to be invoked 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.
- Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
- Brewers of the best three beers in each Category will be invited to enter that beer (or a replacement) in the National Championship to be held in Canberra on 23rd & 24th October 2009. Entry fee to VicBrew 2009 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
- Presentations for VicBrew 2009 to be made after 5 pm on Sunday 4th October.

ENTRY FORM — VICBREW 2009 Closing Date: 19th September

Please fold page or 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 (Information supplied will only be used by VicBrew.)		Organiser use only – entry #	
Brewer's Name (If multiple brewers, give primary brewer – only one name accepted)			
Address (street)		Suburb	
Email		Postcode	
Phone		Club	

Beer Details (For list of Categories & Styles within Categories, see over. Maximum of TWO entries per Category per brewer.)			
Category #	Category name	Style # Please specify so that your beer can be judged properly.	
Name of Brew (optional)			Bottle Cap ID
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast Used		Original Gravity	Final Gravity
Full recipe may be requested from placegetters to produce a recipe booklet.			

Cost: \$10 for first entry from each brewer, \$6 for subsequent entries <input type="checkbox"/> Cash <input type="checkbox"/> Cheque payable to 'VICBREW'	Payment included <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.
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**Australian Amateur Brewing Championship
Olim's Hotel, Canberra, 23-24th October 2009
Packages for Interstate Judges, Stewards and Visitors**

Dear fellow brewer and beer lover,

9 July 2009

The organising committee of AABC09 is pleased to announce details of accommodation packages for interstate judges and stewards, and other visitors. The committee is aware that the national competition will benefit from a strong interstate presence and a major part of our sponsorship effort has been directed toward making the event both attractive and affordable for guests from all over Australia.

The committee has put together two packages: Package Alpha for invited judges and stewards, and Package Beta for all other visitors. Both packages cover accommodation, brewery tours, and the Awards Dinner/Club Night.

Accommodation will be at the competition venue, Olim's Hotel, in the 'Deluxe Loft' suites. These are well-appointed and salubrious split-level rooms featuring a double bed on the mezzanine level and two single beds on the lower level; see http://www.olimshotel.com.au/Content_Common/pg-accommodation-canberra-01.seo. They are spacious suites intended for multiple occupancy and will comfortably accommodate three people per room. Preferred sharing arrangements may be indicated by visitors at the time of booking and will be taken into account in allocating rooms, subject to the need to keep occupancy at three per room. Also note that this package is being administered by the organising committee, so please **do not** contact Olim's directly.

Meals: both packages include the Awards Dinner/Club Night on Saturday night. For judges and stewards (Package Alpha only), lunches will be provided following the judging sessions on Friday and Saturday. Breakfast and other refreshments are not included for either package.

Other activities included are tours of Zierholz Brewery on Friday afternoon in conjunction with a visit to Plonk, Canberra's imported and craft beer specialist, this includes bus travel. The Wig & Pen pub brewery tour will be held on Saturday afternoon after judging. Tours include tastings at each venues.

Pricing

Thanks to our generous sponsors, Package Alpha is only \$100 for two night's accommodation (Friday, Saturday) or \$150 for three night's accommodation, for those wishing to arrive in Canberra on Thursday. Given that one night's accommodation at Olim's is normally \$175 these prices represent incredible value for money.

Package Beta is \$150 for two nights and \$200 for three nights. While we are unable to subsidise visitors to the same extent as judges and stewards, this is still a great deal!

We're looking forward to an excellent competition and hope you can join us in Canberra later this year.

Sincerely,

Craig Webber, President,
Canberra Brewers Club

president@canberrabrewers.org, 0409 906 544