



July 2010 Newsletter

Next Club Meeting Sunday 18th July @12.30 pm

AGM and
Xmas theme

THE EDITOR'S REPORT

Hello Westgate Brewers,
Big issue this month. Its not just me stealing articles on microbrewing, there are some actual pages about Homebrewing as well. Thanks to Paul and Michael for taking the time to contribute their recipes. Makes my newsletter job a lot easier.



Our clubs interclub stout comp was held last month, and all though numbers were down on previous years, the standard was pretty high. Thanks to all those who judged and poured and raffled. Also a big thanks to Michael for computing it up all day. Apparently we even came out ahead in the finances. Super massive thanks to our sponsors **Grain n Grape** for helping out with the gift vouchers and **Mountain Goat, Red Duck** and **Tooberac** for raffle prizes. Oh and congratulations to Fergus for cracking it for a win.

Speaking of Fergus, he is suggesting we all go along to **The Local Taphouse** (184 Carlisle St, St Kilda East) on Saturday the 14th of August for their Moose and Mountie Spectacular. The place opens at noon and there will be a range of new craft Canadian beers of many styles. More details on page 3 of this newsletter. Our August meeting is on the next day however....so don't stay too late.

This meeting will be our Annual General Meeting which means committee positions will all become vacant. Who will fill them? Have a think about it. Come along and vote.

We are also having a Christmas in July theme so there will be a spiced beer from John Kingston and roast turkey amongst the meat offerings. The meats are going on an hour or two earlier than official meeting start time so if people wish to show up a little earlier then normal then feel free.

Don't forget to put in your entries for Worthog's Pale Ale Mania which is on the 1st of August. Entry forms on the back page.

On a personal note I would just like to say that I enjoyed being on the committee this year and to thank the committee and club members for their willingness to help each other. I think we pulled off some fun and memorable events over the last year.

Editor
Gavin Germon

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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

18th July 2010

Annual General Meeting.
Christmas in July feast.

14th August 2010

Local Taphouse Moose & Mountie
Spectacular

In Planning

- Brew day at Tooberac
- Russian stout ANHC club night theme
- club beer comps for coming year (any suggestions?)

Coming Events

1st August 2010

Wort Hogs Pale Ale Mania

3rd August 2010

IPA Brewshare, The Local Taphouse

14th August 2010

Canadian SpecTAPular, The Local Taphouse

4th & 5th September 2010

Bayside Octoberfest @ Hickinbotham Winery

2nd & 3rd October

Vicbrew

28th to 30th October 2010

Australian National Homebrewing Conference, Melbourne.

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Westgate Day Out at the The Local Taphouse Canadian Spectacular.

SpecTAPular IX now has a name and a sponsor! **The Moose & Mountie SpecTAPular** takes place on Saturday August 14th in both venues and will feature 19 of the bestest (!) Canadian craft beers on tap for the first time ever in Australia.

The Canadian Government has very kindly agreed to sponsor the event. Among other wonderful benefits, one of the best is that punters will now be able to drink the beer at a much more palatable price than would otherwise have been the case. We LOVE Canada, especially now!

SpecTAPular IX will feature a stellar lineup from four of Canada's finest craft breweries for the first time ever on tap in Australia.

The festival will take place in both our Darlo and St Kilda venues on Saturday August 14th from midday until 1am. We will have only limited supplies of these beers so, as normal, get in early as a bell will ring throughout the venue when each keg is drained. There will also live entertainment and Canadian-themed cuisine. Many of the staff will be dressing up as something Canadian and you should too..

Here is the confirmed lineup:

Dieu du Ciel!

Rosée D'hibiscus (Hibiscus flavoured wheat)
Corne du Diable (IPA)
Pêche Mortel (Coffee Imperial Stout)
Blanche du Paradis (Wit)
Charbonniere (Smoked Ale)
Dernière volonté (Dry hopped Belgian-style blond)
Aphrodisiaque (Cocoa and Vanilla Stout)

Le Trou du Diable

Morsure (IPA)
La Chose (India Wee-heavy)
Impératrice (Imperial Stout)
Buteuse (Belgian-style Tripel)
Baron Noir (Baltic Porter)



It will be Ferg's birthday on the day so buy him a beer. Should be a good day as there are styles of beer to suit everyone. See you all there.

Les Trois Mousquetaires

Weizen Impériale
Doppelbock
Kellerbier

Le Bilboquet

Larchange (Hefeweizen)
Métayer Brune (Brown Ale)
MacKroken Flower (Scotch Ale)
L'Affriolante (Honey and Spice Ale)



Other Interesting Events at the Local Taphouse.

Mountain Goat & Australian Homebrewer of the Year

special guests at July Ale Star session in St Kilda

I can now confirm that on Tuesday July 20th, the guys and gal from Mountain Goat Brewery are the special guests for the Ale Star beer appreciation session. They will be talking about the Goat story and taking us through 4 of their beers including the first tapping of their collaboration with the Australian Homebrewers of the Year - a kolsch. We are hopeful that both Barry and Ross can also make it for the special occasion.

Mountain Goat is a Melbourne brewing institution so we're expecting a big crowd. It will be \$30 which includes beer and food. To book, [click here!](#)

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Pale Ale Club Competition 1st place Recipe

Riggers ESB/PA

I should preface the recipe by stating that in my opinion the difference between a PA and an English bitter is very minimal indeed. The historical background suggests to me that the so called "English bitter" is merely a natural extension or development of the so called "Pale Ale". Pale Ale is nothing more than a lighter coloured brew that was facilitated by steam malted barley which replaced the traditional coke malted barley during the industrial revolution.

But this is a controversial subject and could well be an interesting topic for discussion at a future club

GRAINS

Aimed at OG 1.052
3.00kg Bairds Maris Otter
1.60kg Weyermann Pils
0.28kg Tate and Lyle Golden Syrup
0.20kg Weyermann Carafoam
0.20kg Weyermann Carared
0.15kg Bairds Light Crystal
0.15kg Bairds Dark Crystal
0.10kg Fawcett Pale Chocolate

HOPS

Aimed at 41.4 IBU's
6gms Horizon 10.9% Mash hop
4gms Horizon 10.9% First Wort hop
11gms Horizon 10.9% 40 mins
20gms Northdown 6.9% 20 mins
20gms Northdown 6.9% 15 mins
15gms Fuggle 3.5% 10 mins
15gms Fuggle 3.5% 5 mins
10gms Fuggle dry hop
5gms Centennial 9.9% dry hop

WATER

All water used run through a two stage filtration unit (Particulate and Carbon)
Batch size 22 litres
CaSO₄ added to achieve 150 ppm Ca



MASH

60 mins at 63°C
5 mins at 76°C
Water grist ratio 2.5 ltr per kg

BOIL

100 mins
1.25gms Whirlflock for 10 mins
2.50gms Wyeast yeast nutrient for 10 mins

YEAST

Lallemaid Nottingham Ale yeast (Dry)
FG 1.008

FERMENTATION

Racked 12 hours after inoculation
Fermented at 20C until gravity reached 1.0016 and then racked
At racking dry hops and Biofine added.
Continued fermentation until finished (gravity 1.008)

PACKAGE

16 litres kegged and carbonated to 1.5 volumes CO₂
Remainder bottled in the normal manner.

RIGGERS

How to pronounce of whole heap of Belgian Style Beer names.

Below is just a short sample of the [web page here](#). Go the web page and pick a word and hear it pronounced in US English, Flemish and French. Become some sort of Belgian beer expert and impress your beer geek friends.



Westvleteren - the western-most
trappist producer



Westmalle - the northern-most
trappist producer



Rochefort - a south eastern
trappist producer



Affligem - non-trappist abbey
ale



Corsendonck - non-trappist abbey
ale



Maredsous - non-trappist abbey
ale



St. Feuillien - non-trappist abbey
ale



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[Slowbeer](#) is believed to be the only beer retailer in Australia 100% devoted to the sale of quality beer and cider. **No wine, RTDs, spirits or industrial beers can be found on our shelves!**

We started life as the specialist on-line beer retailing arm of [Cloudwine Cellars](#), a fiercely independent wine merchant with 2 stores in Melbourne - Brighton and South Melbourne - however took the plunge in September 2009 and opened our beer-only store in Hawthorn, 4km to the east of the Melbourne CBD.

The purpose of this site is to enable everyone to access our large and diverse range of boutique beer. (At last count we had surpassed 650 beers!)

NEW ARRIVALS & FRESH STOCKS FROM SCOTLAND

Brewdog **Tactical Nuclear Penguin 330ml \$150.00** - Its back! 32% abv of Double Barrel Aged uber imperial stout goodness
Brewdog Divine Rebel 330ml \$14.00 - Collaboration with Mikkel-ler, a Barleywine aged in Speyside Whisky Casks
Heather Ales Fraoch 20th Anniversary Ale 750ml \$29.00 - Strong Ale brewed with heather honey & aged in ex-sherry casks that housed Speyside whisky

FROM NETHERLANDS

De Molen Rasputin 750ml \$29.00 - Belgian style Imperial Stout
De Molen Hel & Verdomenis 330ml \$13.00 - American style Imperial Stout
De Molen Hemel & Aarde 180ml \$12.00 - Imperial Stout brewed with peated malt from famed Bruichladdich distillery
De Molen Tsarina Esra 180ml \$12.00 - Imperial Porter
De Molen Bloed, Zweet & Tranaen 330ml \$9.00 - Smoke beer made using both peated whisky & bamberg rauchbier malts
De Molen Bommen & Granaten 330ml \$14.00 - Barleywine
De Molen Vuur & Vlam 330ml \$7.50 - American IPA
De Molen Amarillo 330ml \$9.00 - American Imperial IPA
De Molen Heen & Weer 750ml \$23.00 - Belgian style tripel
De Molen Donder & Bliksem 330ml \$7.00 - Belgian style dubbel
De Molen Molenbier 330ml \$10.00 - English style strong ale
t1J Struis 330ml \$7.50

FROM BELGIUM

Chouffe Houblon Dobbelen IPA Tripel 750ml \$17.00
Bush Prestige 750ml \$41.00
Rodenbach Vintage 2007 750ml \$29.00
Gouden Carolus Cuvee Van De Keizer Blue 750ml \$18.00
Gouden Carolus Hopsinjoor 330ml \$7.50
Boon Gueze Marriage Parfait 375ml \$11.00
Boon Oude Kriek 375ml \$13.00
Liefmans Goudenband 375ml \$9.50
Cantillon Lou Pepe Gueze 750ml \$26
Cantillon Lou Pepe Framboise 750ml \$28.00
Cantillon Lou Pepe Kriek 750ml \$28.00
Cantillon Iris 750ml \$19.50
Cantillon Grand Cru Bruocsella 750ml \$24.00
Cantillon Vigneronne 750ml \$24.00
Cantillon St Lamvinus 750ml \$28.00
Westmalle Dubbel 330ml \$6.00
Rocheft 6 330ml \$7.50
Rocheft 8 330ml \$8.50
Rocheft 10 330ml \$10.00

MIKKELLER WINTER WARMER SHOWCASE

After the success of our recent Barrel Aged tasting, I figured we'd better get cracking & decide on a theme for our next in August. With some careful consideration (of the weather) & in keeping with what we originally promised we have decided to offer the following:

Beer Geek Brunch Weasel - Imperial Oatmeal Stout brewed with kopi luwak, the world's most obscure & expensive coffee (RRP \$32.00)

Beer Geek Brunch Weasel Highland Edition - As above + aged in Highland Whisky casks (RRP \$40.00)

Beer Geek Brunch Weasel Islay Edition - As above + aged in Islay Whisky casks (RRP \$40.00)

Black - Huge, thick & rich Imperial stout fermented with champagne yeast to get to a heady 18%abv (RRP \$23.00)

Black Whisky Edition - As above + aged in French Whiskey casks (RRP \$42.00)

Black Peated Edition - As above + aged in Peated Whiskey casks (RRP \$42.00)

When: BOTH Wednesday 4th August 7pm & Sunday 8th August 7pm

Cost: \$30.00 to try ALL beers (\$210 value!)
+ Attendees receive 10% DISCOUNT on any purchase that night

IF YOU WISH TO ATTEND PLEASE LET US KNOW WHICH SESSION, SO THAT WE CAN CONFIRM NUMBERS

De Proef Slaapmutske Christmas 330ml \$7.50
Witkap Stimulo 330ml \$6.50
Witkap Dubbel 330ml \$7.00
Malheur Bier Brut 750ml \$38.00
Malheur 6 250ml \$5.50
Malheur 10 330ml \$7.00
Malheur 12 330ml \$8.50
Kapittel Pater 6 330ml \$6.00
Kapittel Prior 8 330ml \$6.00
Kapittel Tripel Abt 330ml \$7.50
Petrus Aged Pale 330ml \$8.00
Petrus Oud Bruin 330ml \$5.50
Ichtegems Oude Bruin Grand Cru 330ml \$7.00
Oud Beersel Oude Geuze 375ml \$13.00
Oud Beersel Oude Kriek 375ml \$15.00

FROM GERMANY

Hacker Pschorr Animator 500ml \$9.00
Hacker Pschorr Hefeweisse 500ml \$7.00
Hacker Pschorr Kellerbier 500ml \$8.00

FROM CZECH REP

Pardubicky Porter 19 500ml \$7.00

NEW GLASSWARE

Westmalle Chalice 330ml \$13.00
Rocheft Chalice 330ml \$13.00
Gulden Draak Tulip 330ml \$13.00
Duvel Tulip 330ml \$13.00
Delirium Tremens Tulip 330ml \$13.00
Tripel Karmelite Tulip 330ml \$13.00
Schneider Aventinus Weissbierglas 500ml \$13.00

Gavin's pointless list of imaginary

Bock names.

- accommodator
- adjudicator
- alleviator
- annihilator
- appreciator
- arbitrator
- assassinator
- captivator
- collaborator
- conciliator
- capitulator
- contemplator
- culminator
- devastator
- detonator
- dominator
- eliminator
- eradicator
- exterminator
- facilitator
- gesticulator
- gravitator
- habituator
- hallucinator
- illuminator
- infiltrator
- interrogator
- intimidator
- invigorator
- liberator
- lubricator
- manipulator
- mediator
- moderator
- motivator
- navigator
- negotiator
- obliterator
- perpetrator
- procrastinator
- regenerator
- rejuvenator
- resuscitator
- revelator
- ruminator
- scintillator
- stimulator
- terminator
- vindicator

Bock, the Goat and the -ator name.

From <http://www.food-from-bavaria.de>

Doppelbockbier was initially brewed in 1629 by Paulaner monks in the "Neudeck op der Au" monastery on the outskirts of Munich and called "Sankt-Vaters-Bier". The monks wanted to compensate for the greatly reduced intake of solid food during the fasting period through appropriately nutritious drinks. However the manufacture of strong beer had to have the consent of the Pope. To communicate with this authority the impression of a tasty Doppelbockbier, the monks sent a small barrel of the "fasting beer" to Rome. However, its journey over the Alps and warming-up under the Italian sun led to the beer being already spoiled by the time it was delivered to the Holy Father. The Pope tasted the brew and saw no reason why he should forbid his brothers north of the Alps the enjoyment of the horrible-tasting strong beer. Around 1770 the Swabian master brewer and monastery brother Barnabas Still improved the taste of the Doppelbock so much that it became known far outside the borders of the monastery. The Bavarian Elector Karl Theodor was presented with the first tankard of Salvator beer, as the beer was also known, every year at the beginning of the fasting period in the monastery. This was a custom that pleased him so much, and the beer tasted so good, that on February 26, 1780 he officially permitted the Paulaner monks the general serving and sale of the beer to everyone. Twenty years later the monastery was deprived of its property during secularisation and the brewery was rented to the brewer Herrn Zacherl who mentioned the Salvator beer for the first time in letter written to King Ludwig I in 1836. The present name of the Doppelbock beer "Salvator" was derived from the original "Sankt-Vaters-Bier". Other breweries also called their Doppelbock "Salvator" and this was then forbidden under the law. It is now only allowed to use the suffix -ator. Nowadays, the annual spring strong beer period is opened every year by the Mayor of Munich through tapping the first barrel of Salvator-Doppelbock. The descriptions "Salvator-Bier" or "Salvator" on its own have been legally protected by the Paulaner brewery since the end of the 19th century. Some 120 different names for Doppelbock beer with the suffix -ator are registered by different breweries although only a few of these are in use. Below is every label I could find on [Tavern Trove](http://TavernTrove) with the -ator ending.



There are several theories on the origin of the word bock but it also means 'buck' or 'billygoat' in German. I found barely one in ten labels for bock had an -ator name, where as at least half had some sort of goat image.

Wow, Paul Rigby has his own bock....

Michael's May Meeting Black Betty Stout

Brewing Date: Sunday May 16, 2010
Recipe: Extravert Stout V

Recipe Specifics

Batch Size (L): 25.00
Total Grain (Kg): 5.25
Anticipated OG: 1.049
Anticipated SRM: 67.2
Anticipated IBU: 39.4
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Actual OG: 1.046 Actual FG: 1.010

Actual Mash System Efficiency: 80 %
Anticipated Points From Mash: 48.88
Actual Points From Mash: 52.14

Grain/Extract/Sugar

%	Amount	Name
57.1	3.00 kg.	JWM Traditional Ale Malt
19.0	1.00 kg.	JWM Dark Crystal
9.5	0.50 kg.	Weyermann Carafa Special II
9.5	0.50 kg.	JWM Roast Barley
4.8	0.25 kg.	Weyermann CaraWheat

Hops

Amount	Name	Alpha	IBU	Time
10.00 g.	Wye Target	11.00	11.2	FWH
15.00 g.	Wye Target	11.00	18.7	60 min.
10.00 g.	Bullion	7.00	6.1	30 min.
10.00 g.	Bramling Cross	6.00	3.4	15 min.

Yeast

Wyeast Imperial Blend

L Water Per kg Grain: 2.50

Dough In Temp: 78 Time: 10
Saccharification Rest Temp: 68 Time: 60
Mash-out Rest Temp: 0 Time: 0
Sparge Temp: 78 Time: 60

Brewing Date: Sunday May 16, 2010
Recipe: Imperial Extravert Stout V

Recipe Specifics

Batch Size (L): 20.00
Total Grain (Kg): 8.50
Anticipated OG: 1.103
Anticipated IBU: 82.0
Brewhouse Efficiency: 78 %
Wort Boil Time: 90 Minutes

Actual OG: 1.100 Actual FG: 1.032

Actual Mash System Efficiency: 80 %
Anticipated Points From Mash: 94.55
Actual Points From Mash: 100.00

Grain/Extract/Sugar

%	Amount	Name
58.8	5.00 kg.	JWM Traditional Ale Malt
11.8	1.00 kg.	JWM Dark Crystal
11.8	1.00 kg.	Weyermann Carafa Special II
11.8	1.00 kg.	JWM Roast Barley
5.9	0.50 kg.	Weyermann CaraWheat

Hops

Amount	Name	Alpha	IBU	Boil Time
20.00 g.	Wye Target	11.00	21.5	60 min.
50.00 g.	Wye Target	11.00	53.7	60 min.
20.00 g.	Bullion	7.00	6.8	15 min.

Yeast

Wyeast Imperial Blend

L Water Per kg Grain: 2.50

Dough In Temp: 78 Time: 10
Saccharification Rest Temp: 68 Time: 60
Mash-out Rest Temp: 0 Time: 0
Sparge Temp: 78 Time: 60



The basic idea behind this brew was to test the efficiency of Black Betty as well as make some beer for the ANHC club night. Of the 3 or 4 brews done in the system so far, there has been a noted lack of extraction. As all of the brews were 23L in volume, I decided it was time to give it a run for it's money and do a 50L batch. My normal brew length is 55L and sometimes I do a big beer from the first runnings. I compensate for the loss of extract by adding an extra kilo or so of base malt. This seems to work well for me as I don't drink a lot of strong beers. As long as the 2 beers are very similar in style, this is an excellent way of expanding your brew styles without making extravagant quantities of a beer you don't drink.

Above are the 2 recipe formulations I used for the grain bill. I decided to approach this a little differently to my normal process and formulate to separate recipes and just combine them in the mash tun. The total grain bill was 14.75kg with a 2.5L/kg ratio, to fill the tun to within 50mm of maximum capacity. I won't go into the detail suffice to say that it was a single infusion mash for 60 minutes. I planned to put 30L of runnings into the first boiler and the remainder into the main boiler. This worked well until I got too much evaporation from the Imperial and blew the gravity out to off the scale on the refractometer. I ended up transferring some wort from the dry stout as that was sitting around 30L after an hour. This brought the gravity down to a manageable 1.100 and the Stout volume to 25L.

I used an Imperial blend from Wyeast as previous experience has taught that it attenuates very well. Fermentation of the Stout finished in a couple of weeks, so I kegged most of that with a small quantity of bottles, but the Imperial is still plugging away. It is around 1.030 at the moment (>9.0% abv) and I hope to put it to bed in the next week or so.

All in all, an interesting exercise, the efficiency calculations from ProMash show a better than 80% efficiency. I believe this is mainly due to the depth of the grain bed, as well as the temperature stability from the thermal mass. The mash lost about 1 deg over the 60 minutes and was very even through the whole depth.

I guess I would do this again, and may even try at home. As a bit of an aside, the Stout came out very big and full flavoured, so I entered it as an Australian Stout in the Stout Extravaganza and it came in second in the strong stout category. I can't wait to see how the Imperial tastes in a year or so.

NO GLASS CEILING FOR THE BEST JOB IN WHOLE WORLD

Turns Out Women Can Often Beat Men as Beer Tasters

By DAVID KESMODEL, [Wall Street Journal](#)

MILWAUKEE—Rhonda Dannenberg, a suburban mother of three, stuck her nose in six glasses of beer at the MillerCoors brewery here and swished a bit of each in her mouth. Then she delivered the kind of frank verdict that's shaking up the mens-club world of beer tasting

"I got a strong bruised fruit," Ms. Dannenberg, 36 years old, said of one of the Miller Lite batches, drawing a few nods from the three other women and two men at the table. "Slight cardboard taste. Oxidized. Unacceptable."

At many companies, the assembled panelists would have been men, typically brew masters and other technical types. And it makes sense. To judge from TV commercials, men like beer better than women do and sometimes even seem to like beer more than they like women.

But the British company SABMiller PLC decided several years ago to reach deeper into its employee pool to find adept tasters, inviting marketers, secretaries and others to try their hand. The company concluded that women were drinking men under the table.

"We have found that females often are more sensitive about the levels of flavor in beer," says Barry Axcell, SABMiller's chief brewer. Women trained as tasters outshine their male counterparts, he says.

If practice makes perfect, men should have the clear edge in beer tasting, since they account for 72.8% of the world's beer sales, according to market-research firm Datamonitor Group. But SABMiller, which makes Pilsner Urquell, Peroni and Grolsch in addition to Miller and Coors brands, says its empirical evidence shows that females are the superior sex when it comes to detecting such undesirable chemicals as 3-methyl-2-butene-1-thiol, which makes beer "skunky."



Finding the very best tasters is crucial to the beer industry.

Tasting panels ensure that the beer spilling out of the tanks each day conforms with the specific characteristics for each brand—such as the mild fruit flavor in Coors Light or the dry finish of Peroni. Tasters also help brewers decide how long their beers will stay fresh on store shelves, and what new products to introduce.

Today, 30% of SABMiller's 1,000 advanced-level tasters are female, Mr. Axcell says. The number of women tasters has roughly quadrupled in 10 years.

Ms. Dannenberg studied microbiology in college and worked at a cheese factory before landing a job here as a pilot brewer testing new styles. She's known for her colorful descriptions of beer flavors, like "fish tank." "We don't want that," she says.

"Sometimes guys will see red or brown and women will see shades in it," says Jason Pratt, 30, a yeast and fermentation scientist who serves on the panel with Ms. Dannenberg.

Last year, Mr. Pratt took home the Golden Nose, the trophy that goes each year to the top MillerCoors taster in Milwaukee. He says he has sought out female tasters as tutors, listening closely to the advice of such women as Sue Thompson, who runs the tasting panels for MillerCoors, which is co-owned by SABMiller and U.S.-Canadian Molson Coors Brewing Co.

"There's more of a camaraderie than a competition," he explains. "Let's be honest. We are getting paid to drink beer."

Still, he says, he would like the men to make a better showing in SABMiller's annual taster-of-the-year competition, in which its 2,000 panelists in blind tastings around the world identify beer types, aromas and the intensity of specific chemicals. Joanna Wasilewska, a 33-year-old former secretary at its brewery in Bialystok, Poland, has won both events held so far.

Other brewers are reluctant to say whether women make better tasters. Carlsberg A/S, the Danish brewer, says a test of its tasting panelists this year showed its women outperforming the men. This "surprised us," says David Burgess, group quality director. Nonetheless, he says, "our view is there is no difference between men and women."

At the North American division of Belgium's [Anheuser-Busch InBev](#), data on its beer tasters show no significant difference between the sexes, says Pete Kraemer, vice president of supply and a beer-tasting panelist himself.

Cont..

Only about one of every five people—male or female—who try out for tasting at breweries ascend to the level of corporate panelist, says Bill Simpson of Cara Technology Ltd. in the U.K., who consults companies on training and evaluating beer tasters. People with natural ability must go through at least several months of training and be able to recognize numerous flavors to qualify as an expert panelist, he adds. Still, scientists say women may have a physiological edge. Research shows they have a better sense of smell, a critical part of identifying flavors in beer, says Marcia Pelchat, a scientist at the Monell Chemical Senses Center, a research institute in Philadelphia.

Ms. Wasilewska, the Polish beer taster, was working as a secretary and assistant to the board of the Bialystok brewery several years ago when she decided to attend a screening to see whether she might have an aptitude for tasting. The company soon realized she had an unusual knack for identifying extremely low levels of troublesome chemicals.

“ I'll have to tell my husband not to be offended that I don't always love all of his home-brews. Turns out I have superior beer tasting skills. ”
—Mandy Ramberg

Now Ms. Wasilewska runs tasting panels as a sensory evaluation coordinator. She says she doesn't know why she is so good at beer-tasting but thinks it may have something to do with her long love affair with perfumes. "As a young girl, I tried to learn every single perfume by heart," she says. "I never dreamed that I might use my skills."

AUSTRALIANS URGED TO HUG A BREWER

From [Australian Brew News](#)

Australian beer lovers are being invited to hug a brewer on July 18 in celebration of International Brewers Day.

[International Brewers Day](#) was suggested two years ago by US beer writer [Jay Brooks](#) and is designed to celebrate good beer by thanking the men and women who make it. Australians are encouraged to celebrate the day by trying beers they have not tried before and thanking the brewer with a toast as they do. The day is designed to encourage Australians to think a little more about the beers they drink to encourage the idea of drinking less but drinking better.

Australian Brews News editor, Matt Kirkegaard, said Brews News wholeheartedly supported the idea behind International Brewers Day.

"Australia is gradually changing in the way we look at beer," he said.

"We are becoming more adventurous about the beer that we drink and becoming more interested in where these beers are from, what goes into them and how they are made."

"For a long time beer has been a light-flavoured libation best characterised as a weapon of mass-consumption. But these days the enjoyment of beer for its best quality – flavour – is starting to take hold.

"Across Australia new breweries are opening every week and we are fortunate to be able to enjoy more beer styles now than ever before from more breweries than at any time in a generation," Matt said.

July 18 has been chosen for the international celebration of brewers as it marks the feast of St Arnold of Metz, the most well-known of brewing's patron saints and the patron saint of brewers.

Concerned about the dangers of drinking polluted water Saint Arnold is supposed to have warned his parishioners "Don't drink the water, drink beer". He believed that the polluted water caused illness, while the boiled and processed water used for beer was a safer and more nutritious alternative.

"From man's sweat and God's love, beer came into the world," is another of the sayings attributed to him.



Westgate Stout Extravaganza Results

Porter

EntryID	BrewersName	Style	Club	Total1	Total2	Total3	GrandTotal
27	Mark Hibberd	Baltic Porter	Bayside Brewers	41	42	41	124
11	John Sheehan	Robust Porter	Bayside Brewers	39	40	40	119
18	Brendan Guild	Brown Porter	Melbourne Brewers	34	37	34.5	105.5
31	John Strantzen	Brown Porter	Worthogs	31	34	31	96
30	John Strantzen	Baltic Porter	Worthogs	33	27	28	88
22	Linton Young	Robust Porter	Melbourne Brewers	32	26	27.5	85.5
28	Robin Selwood	Robust Porter	Westgate Brewers	28	30	27	85
6	John Killmister	Robust Porter	Bayside Brewers	22	23	21	66
4	Sandy Erskine	Brown Porter	Independent	21	20	22.5	63.5
10	Michael Bowron	Robust Porter	Westgate Brewers	22	18	21	61



Stout

EntryID	BrewersName	Style	Club	Total1	Total2	Total3	GrandTotal
17	Fergus McGregor	Oatmeal Stout	Westgate Brewers	39.5	36	38	113.5
32	Lukas Dedman	Dry Stout	Worthogs	35	37	36	108
24	Simon Borg	Oatmeal Stout	Melbourne Brewers	34	35	34	103
5	Sandy Erskine	Oatmeal Stout	Independent	32.5	33	31	96.5
2	John Kingston	Sweet Stout	Westgate Brewers	30	34	30.5	94.5
19	Brendan Guild	Oatmeal Stout	Melbourne Brewers	32	32	26.5	90.5
20	Geoff Daly	Dry Stout	Westgate Brewers	31	31	28	90
12	Michael Bowron	Dry Stout	Westgate Brewers	29	27	33	89
16	Darren Keating	Oatmeal Stout	Independent	30.5	28	27	85.5
1	Alan Crossman	Oatmeal Stout	Westgate Brewers	27	30	28	85
15	Darren Keating	Dry Stout	Independent	27	26	29.5	82.5
26	Mark Hibberd	Sweet Stout	Bayside Brewers	27.5	26	25	78.5
21	Andrew Inglis	Dry Stout	Melbourne Brewers	27	27	24	78
9	James Holden	Oatmeal Stout	Independent	26	25	22.5	73.5
8	Sam Gebert	Sweet Stout	Westgate Brewers	16	15	21	52



Strong Stout

EntryID	BrewersName	Style	Club	Total1	Total2	Total3	GrandTotal
33	Lukas Dedman	Imperial Stout	Worthogs	41	43	41	125
14	Michael Bowron	Australian/Foreign Extra Stout	Westgate Brewers	36	34	39	109
13	Darren Keating	Imperial Stout	Independent	37	35	35	107
3	John Kingston	Imperial Stout	Westgate Brewers	34	32	36	102
7	Gavin Germon	Imperial Stout	Westgate Brewers	32	32	34	98
25	Matt Daniel	Australian/Foreign Extra Stout	Independent	31	32.5	34	97.5
29	Robin Selwood	Imperial Stout	Westgate Brewers	31	34	32	97
23	Darren Hayes	Australian/Foreign Extra Stout	Melbourne Brewers	32	29.5	34	95.5



Best Beer of Comp

EntryID	Club	Club	Style	Total
33	Lukas Dedman	Worthogs	Imperial Stout	125
27	Mark Hibberd	Bayside Brewers	Baltic Porter	124
11	John Sheehan	Bayside Brewers	Robust Porter	119
17	Fergus McGregor	Westgate Brewers	Oatmeal Stout	113.5
14	Michael Bowron	Westgate Brewers	Australian/Foreign Extra Stout	109

Best Club of Comp

Club	1st	2nd	3rd	Total	Score	Place
Bayside Brewers	1	1	0	5	243	1st
Melbourne Brewers	0	0	2	2		
Westgate Brewers	1	1	0	5	222.5	3rd
Worthogs	1	1	0	5	233	2nd





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 (English or American)



\$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 1st of August 2010
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 31st Jul), 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.worthogs.net
Recipes may be requested from place-getters for publication



Pale Ale Mania

2010 Entry Form (\$5/Entry)

Name:	
Address:	
Suburb:	Post Code:
Telephone:	Email:
Club:	
Style: <input type="checkbox"/> Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA English/American (please circle one)	
Method: <input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit	Bottle Cap ID:
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.

Maximum two entries per style.

Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.