

March 2011 Newsletter

Next Club Meeting Sunday 20th March from 12.00 noon

IN THIS ISSUE

- Secretary's Report
- Wild Hops
- Bits n Pieces
- Free Beer
- Beerfest Photos
- Beerfest Results
- Stout Extravaganza Info
- Belgian Beerfest Entry forms



Events at our Sunday club meeting 20th March 2011

Club Comp - British Ale

&

Brewer in the Hot Seat

This Month it's
Fergus McGregor

March Brewer In The Hot Seat

A relative new comer to the club who has taken to full mash brewing whole heartedly. An active member of the aussiehomebrewer forum and club committee member. Always generous with his time and his beer, and has hosted the last 2 memorable club Christmas functions.



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

Calendar

16th - 17th March 2011
Fed Square Showcase

20th March 2011
Club Comp - British Ale

2nd April 2011
Yarra Valley Brewers
Belgian Beerfest

10th April 2011
Bus Trip III
The South West

15th May 2011
Black Betty AGM Brewing
Club Comp - Stout

19th June 2011
Club Comp - Pale Ale

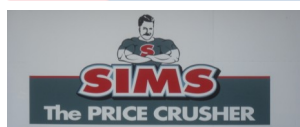
25th June 2011
Club Dinner - Fox Hotel

3rd July 2011
Westgate Interclub Stout
Extravaganza

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas



511 Barkly St
Footscray West 3012



PHONE (03) 96870061
5/280 Whitehall St
Yarraville 3012

THE SECRETARY'S REPORT



Greetings fellow brewers,
Well what a month it has been. They tell me that our own Geoff Daly scored 3 bulls eyes on the dart board at Beerfest. What an effort. Oh... And he also scored Champion Brewer at Beerfest too. With President John presenting the best beer of show, and 30 entries from Westgate, we were very well represented. With competitions in mind, Yarra Valley Brewers Belgian Beer Comp is not far away, as is our own Stout Extravaganza. This year, due to the demise of Bells Hotel, Stout Extravaganza will be held in Port Melbourne's "The Local". If you have not made your beer yet for Stout Extravaganza, now is the time...GET BREWING!

A Few of us braved the madhouse that was the Oz Spectacular at the Local Taphouse. There were some very good beers and a good time was had by all. My personal fave was Wee heavy from 4 pines... There is another spectacular coming up soon...Kiwi Beers... The Nut Brown Ale for our upcoming bus trip, has been fermented and now kegged. Whilst I wasn't really happy with the colour, the beer tasted great out of the hydrometer sample. The date for the bus trip will be on April 10th. We will be visiting Forrest Brewing and Point Lonsdale Brewing, down Geelong way. As usual, tickets will be \$5 for Westgate Members and \$15 for non-members, not including lunch. More details will follow.

This month is our club British Ales Comp and I'm in the brewers hot seat....I have been extensively interviewed by John Kingston (last Sunday when I made a Barley Wine) and I'm sure he has provided Gavin with plenty of info regarding my good self.

I have also been in contact with a gentleman from RMIT Brew club. We are talking about making them an associate group attached to Westgate. This relationship could be quite beneficial in many ways, lest of all, teaching some younger brewers a thing or two. At this stage, it is still in discussion mode, but it does give the club the opportunity to grow a bit more.

Anyone seeking hops, please be aware the Ellerslie are having a one day only hop sale (March 17th).

Also, for those of us with grain mills, there is a bulk buy of grain happening for April 16th. This bulk buy is happening via the Aussie Home Brewer web site. If you'd like to order some grain, please speak to me at our club meeting. Too give you an example, a 25 kg sack of Joe White Ale malt is around \$30...quite a saving.

Don't forget the brew day at Barry's is also coming up....

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

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

Cheers

Ferg

Secretary

Westgate Brewers

Cleaning Roster

If everyone can pitch in at the end of a meeting and make sure the BBQ is clean, tables wiped, floors vacuumed and glasses/jugs washed.

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



Contacts

President

John Kingston

Secretary

Fergus McGregor
(0419 345160)

Treasurer

Robin Selwood

Newsletter Editor

Gavin Germon

Competition Coordinator

Michael Bowron

Email

Westgatebrewers@yahoo.com

Web Page

www.westgatebrewers.org

Correspondence

270 Francis St
Yarraville 3013

Meeting Location

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

The Editor and Publisher of this newsletter do not guarantee any product which is advertised in this publication, nor do we take any responsibility for any claim or action which may result from the use of any product or the following of advice which appears in this magazine. We, the Editor and publisher of this magazine encourage letters and debate from our readers, but reserve the right to edit any letter, or refuse to publish any letter, for legal reasons.

IN SEARCH OF WILD HOPS...an article from Phil Britain (Courtesy of Bayside Brewers Newsletter)

An un-informed person might have thought that the scarring across my wrists indicated a low self-esteem problem instead of a determination to progress on an adventure into the unknown – in this case into the depths of that place that only Peter Rabbit could possibly find comfort in, the dreaded blackberry bush. But first a little history lesson.

Ireland and Blundy are permanently set within the history of Forrest, Yaugher and surrounding districts in the Otway Ranges just south of Colac. I had previously spoken to Hendo from Otway Estate Brewery about the wild hops that existed in the area and I noticed some advertisement proclaiming that the new brewery at Forrest is to brew with these mysterious hops. Bertie Ireland was in-fact the last person to grow hops in the area way back in the twenties and at that time the Large Grey American (Cluster) dominated as the hop of preference, yet these wild hops pre-dated these by some forty years.

A search on google brought me into contact with the Forrest & District Historical Society and their publication "Hop Growing at Forrest". Compiled by Pam Jennings this booklet details the families associated with the hop farming and the conditions under which they persisted, yet references to varieties that were grown are scarce.

Where-by Helen Pearce's book "The Hop Industry in Australia" published in 1976 provides the clues as to the heritage of these hops that now grow wild, scatted throughout the lower gullies and river banks.

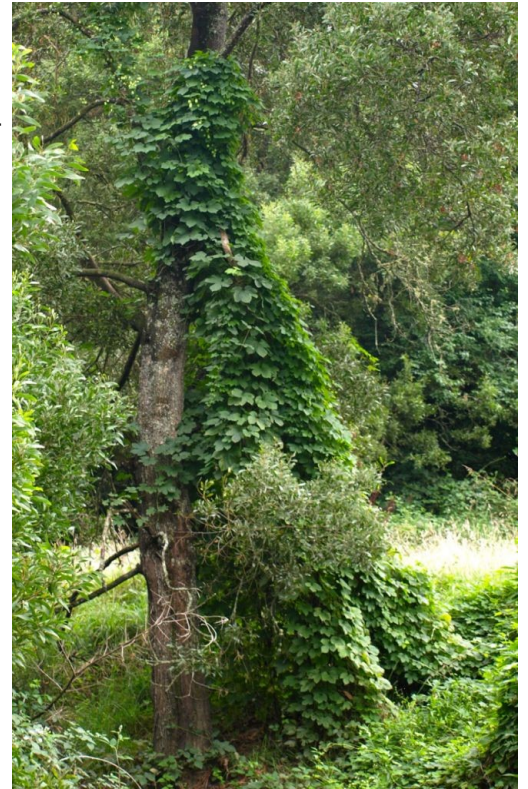
Since 1866-67 the introduction of hops to Victoria from Tasmania saw several different varieties of English (Kentish) – Tasmanian hops being grown. The Canterbury Golding was one of the better adapted varieties for Victorian conditions where-by Early White Grape, Later or Green Grape, Red Golding and Canterbury were the foundations of the Tasmanian harvest. As mentioned earlier the introduction of Cluster into the Yaugher district did not start until early in the nineteenth century and my first stop was to Bambra just east of Deans Marsh which is significant because it's hop farming did not progress past the turn of the century. Nestled amongst the thick blackberry bushes down in a deep gully were hop vines extended past the height of the blackberries, trying to gain as much height as they could. The existence of these vines were only discovered by chance by a neighbour a couple of years ago. My next destination was the newly opened Forrest Brewery and a chat with the owner/brewer Matt who in-turn suggested a location north of town along the west branches of the Barwon River, that provided the perfect environment that Bertie has utilized some 100 years earlier. Now here was the exact same vines that I had earlier seen some 30km to the east taking claim to the same blackberry bushes as well as extending it's foliage high amongst a number of established trees that line the river bank.

These vines were awash with cones that were at an early development which contrasts against my own hop plants which in the proceeding days are to be picked.

This might again be a clue to it's identity as a late harvesting variety but I can be al-most certain that these hop vines are of the Golding variety. There was an attempt in 1901 to introduce new Kentish varieties in the form of Brambling, Early Bird and Cobb's Hops, distributed to as many growers as possible (all Golding varieties) but these remaining hops growing wild are most likely the Canterbury Golding hop.

As far as the scarring on my arms, well that's what one has to endure if ones willing to gather some root stock and collect a number of lateral cuttings in an attempt to propagate these 100 year old hops in the confines of my own backyard. For the time being though, I'll leave it to both Matt and Hendo to utilize these wild hops in what will certainly be some very flavorful and historic brews.

(I had heard of people searching for [wild hops in the states](#), but hops not being native to Aust I thought we would never have the chance. Fascinating. Westgate Ed.)



Australia's Best Beers



The Critics' Choice: Australia's Best Beers is a new book produced by the team who published the very popular Beer Lover's Guide to Australia in 2010. Bringing together a team of talented and knowledgeable beer writers, venue operators, social media commentators and the brewers themselves, this book seeks to do what has previously been thought impossible; to take a nomination list of almost 450 beers and rank the Top 100.

Available from bookstores & newsagents from April 1, 2011

The Critics' Choice: Australia's Best Beers
RRP \$14.95

Available from bookstores & newsagents from April 1, 2011

Local Taphouse News



The next SpecTAPular has big shoes to fill after [GABS](#) but we think the **Kiwi SpecTAPular** could at least match it.

Expect to taste the best of Kiwi craft beers on **Saturday May 21st** in both venues. The event will coincide with Melbourne's **Good Beer Week**. More news of the beers as it comes to hand.

The Beers

1. Feral White (Belgian Witbier, 4.6%)
2. Hop Hog (US IPA, 5.8%)
3. Golden Ace (5.5%)
4. Bohemian Pilsener (5%)
5. Smoked Porter (4.5%)
6. Rust (Belgian abbey ale, 6%)
7. Farmhouse Ale (Saison, 4.3%)
8. The Runt (American Pale Ale, 4.6%)
9. Funky Junky (Wild Ale, 4.3%)
10. Razorback (Barleywine, 9.8%)
11. Karma Citra (5.9%)
12. Boris (Russian Imperial Stout, 10.2%)
13. BFH (oak fermented IPA, 5.8%)
14. Fantapants (Double Red Ale, 7.4%)
15. 983 (Pale Ale with Sorachi hops, 4.5%)
16. IWith2.0 (Imperial Belgian Witbier, 7.5%)
17. Nice Guy Dud Root Brown Ale (4.9%)
18. Sail & Anchor IPA (British IPA, 5.2%)
19. Brass Monkey Stout (Oatmeal Stout, 5%)
20. Jose the Gose (Gose)

All on tap May 3rd

Bits & Pieces



Where: The Atrium

When: 16 + 17 March / 19 + 20 October

Time: 4.30pm - 8.00pm

Tickets: \$25* includes 20 x 60ml tastings and small dish
* Plus booking fee and \$2 refundable glass deposit.

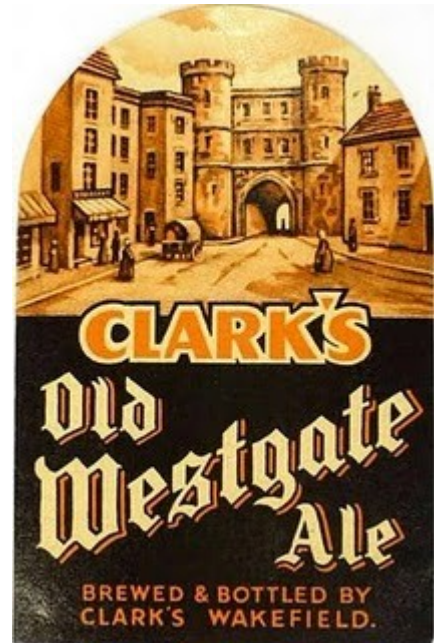
Avoid the queues by pre-purchasing tickets from [Ticketmaster](#). But be quick - with only 600 tickets for sale over two nights, they will sell out!

Brewer in the Hot Seat

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

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

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



Beer for the Blind - Braille on a bottle of Doppelsticke - translates to "Uerige Alt"

Annual Production of Trappist Breweries.

Westmalle	12,000,000 litres
Chimay	11,000,000
Orval	6,500,000
La Trappe	3,500,000
Rochefort	2,100,000
Westvleteren	350,000
Achel	90,000



Free Beer - The Open Source Beer Brewed Around the World

FREE BEER VERSION 4.0, SEPTEMBER 2008

(19 L, ALL-GRAIN) OG = 1.054 FG = 1.014 IBU = 32 SRM
= 19 ABV = 5,1 %)

INGREDIENTS

MALT:

3,8 kg Maris Otter (3,0 SRM)
800 g Munich Malt (7,1 SRM)
200 g Crystal Malt (66,0 SRM)
100 g Brown Malt (95,4 SRM)
80 g Carafo Special Type III (710,7 SRM)

HOPS:

7.48 AAU Northern Brewer hop pellets (FWH.)
(25 g of 8.5% alpha acid)
2.92 AAU Willamette hop pellets (7 min.)
(15 g of 5.5% alpha acid)

SPICE:

35 g Guaraná berries
Crush Guaraná beans and infuse in 1 quart of hot boiled water (max temperature 78 °C).
Filter the mixture and add to the boiling wort the last 15 minutes.

YEAST:

London Ale (White Labs #WLP013)

STEP BY STEP

Mash crushed grains at 66,0 °C in 13,5 L of water.

Hold mash at 66 °C for 60 minutes.

Heat to 72 °C.

Hold mash at 72 °C for 5 minutes.

Heat to 78 °C.

Hold mash at 78 °C for 10 minutes.

Sparge with 15,5 L of 78 °C water.

Collect 22,7 L of wort.

Remember to add Northern Brewer hops at the beginning of sparge a.k.a. First Wort Hops/FWH.

Boil wort for 60 minutes.

Add the Guaraná mixture the last 15 minutes and the Willamette hops the last 7 minutes.

Cool wort to 19,5 °C and transfer to clean and disinfected fermenter.

Remember to aerate the cooled wort, dissolving as much oxygen as possible in the wort.

Pitch Yeast.

Ferment at 19,5 °C until fermentation is completed (approx. 7-10 days).

Dissolve 90 g of sugar in a small amount boiling water.

Put the sugar mixture in a clean and disinfected container, and transfer the fermented beer this will ensure even distribution of carbonation sugar.

Leave as much yeast sediment/trub as possible, in the fermenter.

Be careful not to aerate the fermented beer in the process.

Bottle for carbonation and leave at 19,5 °C for 7-10 days.

FREE BEER

FREE BEER (version 3.2) is an open source beer. FREE BEER is based on classic ale brewing traditions, but with added guaraná for a natural energy boost.

The recipe and branding elements of FREE BEER is published under a Creative Commons license (Attribution-ShareAlike 2.5). This license gives anyone the permission to use the recipe or create a derivative of the recipe to brew their own FREE BEER and to use and modify the design and branding elements. Anyone is free to earn money from FREE BEER, but they must publish the changes and results under the same license and credit our work.

Recipe, branding elements and more information at: www.freebeer.org





Beerfest 2011

These photos were provided by Craig. Unfortunately photos of later in the weekend apparently turned out "stout effected" after the camera took a bit of a dunking.
Hope the camera is ok Craig.



Beerfest 2011 Results

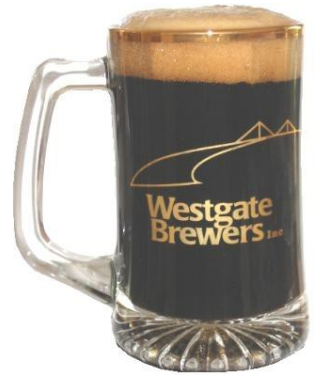
Congratulations John & Geoff on some outstanding results.

Place	Score	Style	Brewer	Club
Pale Ale				
1	114	Australian Pale Ale	Brendan Guild	Melbourne Brewers
2	109.5	Kolsch	Tony Moy	None
3	107	American Pale Ale	Chan Lay	Bayside Brewers
Pale Lager				
1	104	Munich Helles	Andrew Clarke	Bayside Brewers
2	95	Australian Lager	Simon Borg	Melbourne Brewers
3	92.5	German Pilsner	John Kingston	Westgate Brewers
Dark Ale & Lager				
1	117	Munich Dunkel	Richard Whitebrook	Melbourne Brewers
2	114.5	American Amber Ale	John Killmister	Bayside Brewers
3	114	American Amber Ale	Sandy Erskine	None
Strong Ale & Lager				
1	119	American IPA	Barry Roberts	Bayside Brewers
2	114	Eisbock	Linton Young	Melbourne Brewers
3	113	American Barley Wine	Dave Ball	Melbourne Brewers
British Ale				
1	125	Scottish Ale	Geoff Daly	Westgate Brewers
2	119.5	English ESB	Geoff Bryant	Bayside Brewers
3	111	Irish Red Ale	John Strantzen	Worthogs
Porter & Stout				
1	124	Baltic Porter	Mark Hibberd	Bayside Brewers
2	108	Russian Imperial Stout	Lukas Dedman	Worthogs
3	108	Aust/Foreign Extra	Geoff Daly	Westgate Brewers
Belgian Ale				
1	132.5	Belgian Strong Dark	John Kingston	Westgate Brewers
2	131.5	Belgian Strong Golden	Andrew Clark	Bayside Brewers
3	120.5	Biere de Garde	Geoff Daly	Westgate Brewers
Wheat & Rye				
1	114	Dunkelweizen	John Chapman	Melbourne Brewers
2	110	Weizen/Weissbier	Pauline Pearson	Bayside Brewers
3	107.5	Weizen/Weissbier	Mark Hibberd	Bayside Brewers



2011

Stout Extravaganza



Venue: The Local Hotel

Location: 22-24 Bay St, Port Melbourne.

Time: 3rd July 2011, commencing 11.30 am.

Categories:

Imperial Stout (Russian Imperial & Australian/Foreign Extra,).

Stout (Classic Dry Irish, Sweet and Oatmeal).

Porter (Baltic, Brown & Robust).

Cost: \$6.00 per entry.



Accredited Competition

Welcome to the 16th Annual Stout Competition.

This year we have a new venue, the [Local Hotel](#) in Port Melbourne. The Local is a family friendly venue, so all are welcome. Meals are available at the Bistro downstairs, so get there early and enjoy some ales with a nice hot lunch. Judging will take place upstairs, with the beers blind tasted against the current 2009 AABC style guidelines.

It is anticipated that drop off points for entries will be Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den.

Entry forms will be available at a date closer to the event at our website

www.westgatebrewers.org

Map



The Local is a short walk from the 109 tram

Categories & Styles for Belgian Beerfest 2011

Full Style Guidelines available at: www.vicbrew.org.au

SPONSORS



Category/Awards	Styles (Beers can only be entered in the listed styles)
1. BELGIAN STRONG ALE	1.1 Belgian Blonde Ale 1.2 Belgian Strong Golden Ale 1.3 Tripel 1.4 Dubbel 1.5 Belgian Strong Dark Ale
2. FARMHOUSE ALE	2.1 Witbier 2.2 Saison 2.3 Biere De Garde
3. WILD BEER	3.1 Flanders Red Ale 3.2 Flanders Brown Ale/Oud Bruin 3.3 Straight (unblended) Lambic 3.4 Gueuze 3.5 Fruit Lambic
4. CHAMPION BEER OF SHOW	
5. BEST NOVICE BREWER	

ENTRY COLLECTION POINTS





Yarra Valley Brewers

Belgian Beerfest 2011

Saturday 2nd April at Coldstream Brewery

694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

Closing Date for entries: Saturday 26th March, or 12 pm at the competition venue.

\$5 per entry. Entries can be delivered to participating homebrew stores: *Brewers Choice, Grain & Grape, Greensborough Home Brewing Supplies, The Brewers Den*, or presented by 12 midday at the competition venue.

Rules & Information

1. Maximum of 1 entry per substyle within each category, per brewer. The beer 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. Style guidelines (to be used in the judging) available at: www.vicbrew.org
2. 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 Bottle 1 and Bottle 2. Cost \$5 per entry.
3. Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
4. Prizes will be awarded for the best three beers in each Category, the 'Champion Beer of Show' award and the 'Best Novice Brewer' award. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
5. Tied placing's will be separated by applying the following criteria in order until a winner is found: 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 tie stands.
6. 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.
7. Best Novice Trophy is open to Victorian entrants who have not placed 1st, 2nd or 2nd in previous VicBrew accredited competitions.
8. Presentations for Belgian Beerfest 2011 to be made by 5 pm on Saturday 2nd April.

ENTRY FORM – *Belgian Beerfest 2011*

Closing Date: Saturday 26th March at participating homebrew stores or 12 midday at competition venue.

Fold page or cut off entry form and attach to bottle with payment and entry details visible, **using rubber band only.**

Brewer's Name One name only will be registered by Organizers		Organiser use only – entry #
Address (street)		Suburb
Email		Postcode
Phone	Club	

Category	Style Must be a designated Style for the Category nominated (see over).		
Name of Brew (optional)		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:
Yeast:	OG:	FG:	

Payment included	<input type="checkbox"/> with this entry
	<input type="checkbox"/> as part of a bulk payment.
Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries.	