

May 2011 Newsletter

Next Club Meeting Sunday 15th May from 12.00 noon

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Events at our Sunday club meeting 15th May 2011

Club Stout Comp

(Please present entries by 1pm as we are anticipating a large number of entrants)

Brewer in the Hot Seat

This Month it's
Paul Rigby

May Brewer In The Hot Seat



Paul is a long time brewer, past club committee member and president. He also works part time at Grain and Grape and has held countless in-store brewing demos. A recognised BJCP judge and a man not short of an opinion when it comes to brewing matters. After recent knee surgery lets hope he still has some beer stocks left to present.

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

Calendar

15th May 2011

Black Betty Brewing?
Club Comp - Stout

15th May 2011

Melbourne Brewers British Ale Competition

16th-22nd May 2011

[Good Beer Week](#)

21st May 2011

NZ Spectacular

19th June 2011

Club Comp - Pale Ale

25th June 2011

Club Dinner - Fox Hotel

3rd July 2011

Westgate Interclub Stout Extravaganza

17th July 2011

AGM and Xmas in July

7th August 2011

Worthogs Pale Ale Mania

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas



511 Barkly St
Footscray West 3012



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5/280 Whitehall St
Yarraville 3012

THE SECRETARY'S REPORT

Greetings fellow brewers,
Good beer week is upon us! From the 16th to the 22 of May, many venues around Melbourne will be promoting exactly what the name suggest...Good Beer. If you interested in going to some of the events, check out www.goodbeerweek.com . There is everything from the tap take overs to beer and food matching dinners. Anyone who has been fortunate enough to go to a beer and food matching dinner will know what a special event they are.



The club diary is pretty full till the end of the financial year. Michael Bowron is having a brew day at his house, to brew a keg for the AGM. (This is correct isn't it Michael?) As usual at our AGM, there will be a hot lunch, provided by the club for club members prior to the general meeting and office elections for the coming year. Membership fees will also be required to be paid on this day, as well as the signing of the code of conduct. The code of conduct will be presented to club members THIS SUNDAY (Sunday May 16th). This is your opportunity to see what your committee has been working on. The code of conduct is simply what it says it is. A code. Of Conduct. Because we are a beer brewing club (not a beer drinking club) and the tasting of home made alcohol is involved, it is important to set out the tenants of good behaviour. We are trying to make this process as transparent as possible. Make sure you make it along and have a look and be part of the discussion.

As usual, Gavin has served up a cracker of a newsletter. I particularly like the comments from the seven year olds regarding Dad's and beer. This brings me to my next point. I am officially a Dad! Callum Rufus McGregor, 4.485kg (9 lb something) was born Thursday 28th April at 6.05am. Mum and baby doing fine, Dad's a bit knackered and wondering if he'll ever get to keg that Irish red in the fermenting fridge!
I will see you at the next meeting, albeit briefly!

Good Brewing
Ferg

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.

- May - Paul Rigby
- June - Robbie Proudfoot

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

Contacts

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Meeting Location

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

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

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.

WORLD'S FIRST PERSONAL BREWERY LAUNCHED IN NZ

Kiwi beer-thinkers, Ian Williams and Anders Warn have solved a problem faced by millions of brewers around the globe and produced the world's first personal brewing device, unveiled in Auckland this afternoon. The WilliamsWarn is an all-in-one brewing machine capable of creating commercial-quality beer in as little as seven days. The machine's innovative design and patented process ensures minimal oxidation, making beer produced in the WilliamsWarn the freshest beer in the world.

"We see huge potential for the WilliamsWarn in the home, workplace, bar or cafe, not just in New Zealand but also globally," says Ian Williams, New Zealand's first qualified Brew Master and co-founder of WilliamsWarn.

The WilliamsWarn solves 12 of the key problems faced by home brewers, such as the carbonation process, temperature control and clarification, to make beer brewing simple and fast.

The machine was initially dreamt up by Ian Williams in 2004 while discussing the difficulties of home-brewing with his uncle on a trip back home from his base in Denmark. He began researching the problems associated with home-brewing and partnered with Anders Warn, a food technology engineer and close friend, to create the solution.

WilliamsWarn will initially be sold in New Zealand only, however there are plans for expansion throughout the rest of the world.



A WilliamsWarn personal brewery will cost NZ\$5660+ GST and will be available from today. Those interested in buying a WilliamsWarn can place an order via the website www.williamswarn.com

The 12 solutions to brewing problems.

1. The carbonation process occurs during fermentation – no extra bottling (4 weeks) or kegging (1 week) steps required.
2. Fermentation takes 4 days as our vessel is temperature controlled to a set-point for optimal yeast health.
3. Clarification takes 1 day maximum.
4. The sediment removal system removes sediment without having to move the beer anywhere.
5. Minimal effort involved - 1 ½ hours work at the beginning for 23 litres of beer after 7 days.
6. No experience is required to make a good beer.
7. Perfect temperature control during fermentation so yeast doesn't make off-flavours or headache-causing compounds.
8. Perfect cleaning and sterilisation by heat, so no infected beer.
9. No beer transfers, so no beer oxidation. This is technically the freshest beer in the world.
10. Yeast is removed from the beer like in a modern brewery, so there are no dead yeast flavours in the beer.
11. Super-fresh extract is kept refrigerated at 4°C until shipping so no homebrew flavour. Quick turnover of product.
12. Fresh dry yeast is kept refrigerated at 4°C until shipping, so no loss of vitality or viability and so no off-flavours in the beer.

A handful of 7 year old children were asked what they thought of beer. There were some very interesting responses.

'I think beer must be good. My dad says the more beer he drinks the prettier my mum gets.'
--Tim, 7 years old

'Beer makes my dad sleepy and we get to watch what we want on television when he is asleep, so beer is nice.'
--Melanie, 7 years old

'My Mum and Dad both like beer. My Mum gets funny when she drinks it and takes her top off at parties, but Dad doesn't think this is very funny.'
--Grady, 7 years old

'My Mum and Dad talk funny when they drink beer and the more they drink the more they give kisses to each other, which is a good thing.'
--Toby, 7 years old

'My Dad gets funny on beer. He is funny. He also wets his pants sometimes, so he shouldn't have too much.'
--Sarah, 7 years old

'My Dad loves beer. The more he drinks, the better he dances. One time he danced right into the pool.'
--Lily, 7 years old

'I don't like beer very much. Every time Dad drinks it, he burns the sausages on the barbecue and they taste disgusting.'
--Ethan, 7 years old

'I give Dad's beer to the dog and he goes to sleep.'
--Shirley, 7 years old



Local Taphouse News

- Stonecutter Wee Heavy (Renaissance)
- Hop Wired 2IPA (8 Wired)
- APA (Tuatara)
- Hop Zombie 2IPA(Epic)
- Bird Dog Single Hopped Pale Ale (Emersons)
- Saison (Invercargill)
- Rex Attitude single malt peat-smoked Golden Ale (Yeastie Boys)
- Patriot Black IPA (Croucher)
- Oyster Stout (Three Boys)
- Whit Pig (Mussel Inn)
- 5 Hops ESB (Moa Beer)
- Hop Head IPA (Brew Moon)
- Sauvín Pilsner (Twisted Hop)
- Fair Maiden American Pale Ale (Founders)
- Rogue Hop German Pilsner (Harringtons)
- Patriot's Pale Ale (Golden Bear)
- JC IPA (Townshend)
- Imperial Porter (Mike's)
- Monk's Habit Double/Imperial Red Ale (Cock & Bull/Steam Brewing)
- Harvest Pils (Sprig & Fern)
- Apache Amber Ale (Golden Eagle)

The Beers

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**.

Weird Beers - The Blue Brew



Costing £2.10 a bottle, the cheesy beverage is available from Belvoir Brewery.

The Stilton is infused into the beer during the brewing process, creating a unique smooth taste and a light creamy texture.

The beer is 4.2% abv and is made with beer wort, as this allows the flavour of the Stilton to be appreciated more. For the main brew, 25% of Stilton whey was mixed with 75% strong unfermented fresh wort. This was then fermented in the normal way with fresh live brewers yeast to produce a chestnut coloured beer with a unique blend of flavours.

Weird Beers - Rex Attitude



Local beer and whisky lovers are in for a sumptuous treat from this weekend with Yeastie Boys releasing their latest offering: Rex Attitude — the world's first single-malt, peat-smoked golden ale.

The use of 100% heavily-peated Scottish distilling malt results in one of the smokiest beers ever released and is almost certainly a world first.

"Brewers in Europe have been aging beer in Scotch whisky barrels over the last few years but they tend to make richer, stronger, winter-style ales so that the whisky and barrel characters don't overpower the beer" said Stu McKinlay, Yeastie Boys' Creative Director.

"This type of malt is rarely used in beer and, where it is, it is only used in very tiny quantities" added Yeastie Boys' Directive Creator, Sam Possenniskie.

"Our malt supplier didn't stock anywhere near the amount we'd need to make a commercial batch so, despite plenty of our brewing friends warning us that we were mad, we asked them to bring in two tonnes especially for this beer. Getting that amount of malt shipped out from Scotland is no easy task but, from the moment we first tasted the astounding trial beer, it really has become a bit of an obsession."

BrewNZ judge, and Regional Wines and Spirits beer specialist, Kieran Haslett-Moore is one of the few people to have tasted the Yeastie Boys' trial batch, reporting the beer as "positively broadcasting an aroma of heathery smoked kippers. In the mouth the beer was incredibly balanced with light fruity hops, massive smoke and sweet rich malt all playing their part before a rounded wonderfully complex finish."

If your paying attention you will have noticed this beer will be available at the NZ Spectacular

Saturday 28 May 2011
1pm - 4pm
Preston City Hall, 284 Gower Street, Preston
FREE

Homemade Wine & Beer Festival

Since 2005 the [Homemade Wine and Beer Festival](#) has been a celebration of tradition. People from all over the globe have come to live in Darebin and have brought with them wonderful food traditions and skills which have enriched our community.

The Homemade Wine and Beer Festival features wine and beer tasting, cooking demonstrations, seminars and great music.

Entries are sought in red wine, white wine, beer and Preston Market Tomato Passatta categories. Entries close Thursday 19 May 2011. Information about What's Changed and Application Forms are available for download below.



Call for entries, judges & stewards.

Melbourne Brewer's Second Comp of the calendar commences May 15.

Once again we are once again running the British Ales competition at Oscars Alehouse, 7 Bayview Road Belgrave, Victoria (Melways Ref75 G10) on Sunday 15th May 2010 from 1:30pm. Entries close 12pm Saturday 7th May 2010 for nominated drop off points, but entries will be accepted on the day at the venue.

The categories for this year are:

Category 1 : Mild, Northern English Brown, Irish Red and Scottish Ale (80/-)

Category 2: Ordinary bitter, Best bitter and Extra Special Bitter



All first place getters in each Category will be presented with a trophy, with certificates supplied for secone and third.

Entry fees are \$7 per entry, with a discount to \$6 for Melbourne Brewers members.

Entry Process

As we did last year, and also with Beerfest this year, we will be utilising our online entry system to process entries. This competition will only be open to entries submitted online.

To enter this year's competition, please visit British Ales Competition and record your entries online - full entry instructions are on the site. Entries recorded with the site can then be dropped off at any of the following locations:

- The Brewers Den
- Grain & Grape
- Greensborough Homebrewing
- On the day at Oscar's Alehouse in Belgrave (by 1pm)

Please note that there will be NO entry forms available at the entry points and ALL entries must be lodged via the competition site - homebrew shops will not be accepting entry payments. Entries through homebrew shops must be lodged by no later than 12pm on May 7, 2010. Entries to submitted after this should be presented at the competition on the day, ready for judging at 1:30pm.

All visitors welcome, come and sample the range of great microbrewed beers available on tap at Oscar's Alehouse. We look forward to seeing you on the day!!

Brendan Guild - Competition Organiser



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 7th of August 2011

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 6th 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.worthogs.net

Recipes may be requested from place-getters for publication



Pale Ale Mania

2011 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.

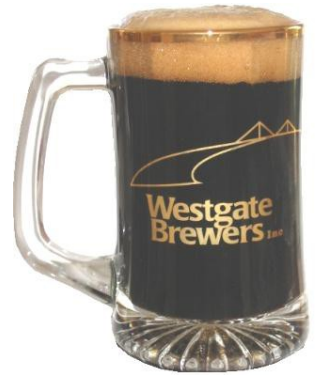
Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.



2011

Stout Extravaganza



Venue: The Local Hotel

Location: 22-24 Bay St, Port Melbourne.

Time: 3rd July 2011, commencing 11.30 am.

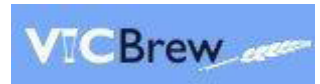
Categories:

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

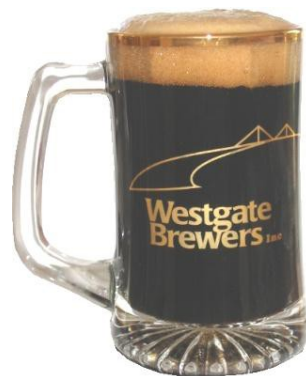


The Local is a short walk from the 109 tram



2011

Stout Extravaganza



Sunday 3rd July at The Local Hotel

22-24 Bay St, Port Melbourne (Melways 57 B4)

Closing date for entries is Friday 26th June if delivered to the following locations: Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den. Alternatively, entries can be delivered to the event, prior to 12:00 noon.

Competition Rules.

1. A maximum of 2 entries will be accepted per Category, as long as they are separate styles. Entries must fit into the designated styles listed below.
2. A minimum of 500ml is required per entry. If 2 bottles are required, they must be clearly marked as bottle 1 and 2 and preferably be taped together. Cost per entry is \$6.00. If you are not a member of a Vicbrew affiliated club or if entries are received on the day of the competition, the entry fee will be \$8.00.
3. Judging will be by blind tasting, assessed against the current 2010 style guidelines. Style guidelines are available at the www.vicbrew.org. Judges decisions are final.
4. Any tied placing's are decided on count-back using the following criteria, overall impression, flavour or smallest spread of scores.
5. Prizes & medals are awarded for 1st (Ellerslie Hop Variety Pack), 2nd, and 3rd (Grain and Grape Gift Voucher) in each category. Other awards are Best Club of Show and Best Novice, awarded to the highest score by a Victorian brewer who has not placed in a Vicbrew accredited competition.

ENTRY FORM

Please cut off entry form and attach with rubber band to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Name:..... Phone:..... Email:.....

Address:..... P/Code:..... State:.....

Club:.....

VICBrew

Category: (Please circle 1 style per entry)

10. Porter Brown Porter Robust Porter Baltic Porter

11. Stout Classic Dry Irish Sweet Stout Oatmeal Stout

12. Strong Stout Imperial Stout Australian/Foreign Extra

