



## September 2008 Newsletter

**Next Club Meeting Sunday 21st September 2008 @ 12:30pm**

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### THE PRESIDENTS REPORT



Greetings Fellow Brewers

Well the first meeting of the new Westgate year has come and gone and I think it was a great success.

Colin brought along his brewing gear (his ute made that somewhat easier than it would have been for most of us). We made a British ale that we hope will be of acceptable standard to take along to the club night at the ANHC (Australian Home Brewing Conference) on the evening of Friday 22nd October at the William Angliss College in the city. Our day was punctuated by a delightful BBQ lunch accompanied by plenty of well brewed beers. I had a very enjoyable day and as far as I could see so did everyone else.

At our next meeting I will be presenting a workshop on yeast culturing. I'm planning a very hands on and practical session that I hope will cover most of the aspects of yeast culturing that a craft brewer needs to know. This will include calculating pitching rates, making starters, Wyeast smack packs, rehydrating dry yeast and culturing bottle sludge. We will once again punctuate the day with a BBQ lunch.

A reminder that membership fees are now due and payable, it is important that the club remains financially sound and to achieve this it is important that membership fees are paid in a timely manner - Please assist by paying your membership

Riggers

THE NEXT MEETING WILL BE AT THE NAVAL ASSOCIATION  
HALL, BARRETT RESERVE, GRAHAM STREET, WEST  
FOOTSCRAY (OPPOSITE THE YMCA) MELWAY 41 J3



Westgate Brewers is committed to encouraging responsible drinking

REMEMBER-If you Drink and Drive-You're a Bloody Idiot

## **Club Meeting Diary**

### **September 2008**

Pale Ale Competition

Yeast Workshop

### **October 2008**

Oktoberfest Competition

### **December 2008**

Club XMAS party

High gravity beer Competition

### **February 2009**

Wheat beer Competition

### **April 2009**

Low gravity beer Competition

### **June 2009**

Stout Competition

## **Contacts**

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## **Coming Events**

**18<sup>th</sup> September**

**Two Tones Beer Launch**

**Transport Bar**

**Federation Square**

**20<sup>th</sup> September**

**Closing Date for**

**VicBrew Entries**

**4<sup>th</sup> – 5<sup>th</sup> October**

**VicBrew 2008**

**Beer DeLuxe**

**Federation Square**

**23<sup>rd</sup> – 25<sup>th</sup> October**

**ANHC**

**William Angliss**

**Conference Centre**

**Melbourne**

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## August Club Meeting Brew Day



Congratulations to John Kingston for his outstanding results.



# The Bayside Brewers Oktoberfest 2008

*Homebrew Competition Full Results  
September 6th*

CHAMPION BREWER OF SHOW: John Kingston (1st x Two, 2nd x Two) \$100 Voucher Sponsored by **Grain & Grape**

CHAMPION BEER OF SHOW: John Kingston (Pilsner 126 pts) \$50 Voucher Sponsored by **Magick Brew**

BEST NOVICE: Stuart Behrend (Dunkel Weizen 122.5 pts) \$60 Voucher Sponsored by **VicBrew**

TOTAL ENTRIES: 60

SPONSORS: With Thanks To: **HICKINBOTHAM OF DROMANA, GRAIN & GRAPE, MAGICK-BREW, ONE STOP BAR SHOP, BINTANI** for their support

CLUBS: BS= Bayside Brewers, WH= Wort Hogs, MB= Melbourne Brewers, YV= Yarra Valley Brewers, ISB= Inner Sydney Brewers, ID= Independent

HIX PEOPLES CHOICE AWARD FOR BEST BEER: Chan Lay

PLACE	Entry No:	CATEGORY 2	SUB-STYLE	ENTRANT NAME	CLUB	BOTTLE ID	JUDGE 1 MG	JUDGE 2 BV	JUDGE 3 GT	TOTAL SCORE 150
1	8	WHEAT	Dunkel Weizen	Stuart Behrend	BS	208	40	40.5	42	122.5
2	11	WHEAT	Weizen Bock	Chris Taylor	MB	211a/b	35.5	36	32	103.5
3	2	WHEAT	Hefeweizen	Micheal Meissner	ISB	202	36	33	33	102
4	1	WHEAT	Hefeweizen	John Kingston	WG	201	30	34.5	37	101.5
5	3	WHEAT	Hefeweizen	John Sheehan	BS	203	30	31	32	93
6	4	WHEAT	Hefeweizen	Cameron Turner	BS	204	27.5	34.5	30	92
7	10	WHEAT	Dunkel Weizen	Robin Brown	MB	210	33	31.5	25	89.5
8	7	WHEAT	Hefeweizen	Chan & Eileen Lay	BS	207	20.5	23.5	18	62
9	9	WHEAT	Dunkel Weizen	Dale Ross-Soden	WH	209	17.5	17	18	52.5
10	6	WHEAT	Hefeweizen	Shaun Raymer	BS	206	18	12	18	48
11	5	WHEAT	Hefeweizen	Adrian Taylor	BS	205	14	17	16	47

PLACE	Entry No:	CATEGORY 3	SUB-STYLE	ENTRANT NAME	CLUB	BOTTLE ID	JUDGE 1 MG	JUDGE 2 BV	JUDGE 3 GT	TOTAL SCORE 150
1	13	DARK LARGER	Munich Dunkel	John Kingston	WG	312	40	40	44.5	124.5
2	17	DARK LARGER	Schwarzbier	John Kingston	WG	316	30.5	33.5	30.5	94.5
3	14	DARK LARGER	Munich Dunkel	Brett Spinner	ID	313	25	30	33.5	88.5
4	16	DARK LARGER	Altbier	Lukas Dedman	WH	315	30	30	27.5	87.5
5	10	DARK LARGER	Oktoberfest	Micheal Gunzel	MB	318	28	29	30.5	87.5
6	1	DARK LARGER	Vienna	Brett Spinner	ID	301	25.5	29	31	85.5
7	11	DARK LARGER	Munich Dunkel	Tim Mortensen	MB	310	24	30	29.5	83.5
8	9	DARK LARGER	Oktoberfest	Malcolm Cook	ID	309	23.5	28	26.5	78
9	15	DARK LARGER	Atlbier	Mark Hibberd	BS	314	23	29.5	25	77.5
10	5	DARK LARGER	Vienna	Nikolai Dontschuk	ID	305	27	24.5	24	75.5
11	2	DARK LARGER	Vienna	Adrian Taylor	BS	302	22.5	27	23	72.5
12	8	DARK LARGER	Oktoberfest	Chris Taylor	MB	308	23	25	22.5	70.5
13	7	DARK LARGER	Oktoberfest	Robin Brown	MB	307	20.5	24	23	67.5
14	18	DARK LARGER	Schwarzbier	Shaun Raymer	BS	317	18	21	25	64
15	6	DARK LARGER	Vienna	John Kingston	WG	306	19.5	22	21.5	63
16	12	DARK LARGER	Munich Dunkel	Robin Brown	MB	311	17	21	23	61
17	4	DARK LARGER	Vienna	Geoff Bryant	BS	304	22	20.5	18	60.5
18	3	DARK LARGER	Vienna	Mark Leatham	MB	303	21	20.5	17	58.5
19	19	DARK LARGER	Schwarzbier	Micheal Gunzel	MB/YV	319	13	17	19.5	49.5

PLACE	Entry No:	CATEGORY 1	SUB-STYLE	ENTRANT NAME	CLUB	BOTTLE ID	JUDGE 1 MG	JUDGE 2 BV	JUDGE 3 GT	TOTAL SCORE 150
1	12	BOCK	Doppel Bock	John Killmister	BS	112A/B	42	43	39.5	124.5
2	10	BOCK	Doppel Bock	John Kingston	WG	109	41.5	40	38	119.5
3	7	BOCK	Traditional Bock	Jethro McCulloch	BS	107	38	40.5	37	115.5
4	9	BOCK	Doppel Bock	Robin Brown	MB	108	39.5	38	35	112.5
5	1	BOCK	Maibock	Mark Leatham	MB	101	34	37	32	103
6	3	BOCK	Maibock	Greg Lee	ID	103	34	35.5	32	101.5
7	2	BOCK	Maibock	Camer turner	BS	102	34.5	33	32	99.5
8	8	BOCK	Traditional Bock	Micheal Gunzel	MB	111	31	33	30	94
9	6	BOCK	Maibock	Robin Brown	MB	106	32	32	28	92
10	11	BOCK	Doppel Bock	Duane Wright	ID	110a/b	32.5	27.5	27	87
11	5	BOCK	Maibock	Chan & Eileen Lay	BS	105	27	26.5	25	78.5
12	4	BOCK	Maibock	Duane Wright	ID	104a/b	27	23.5	25.5	76

PLACE	Entry No:	CATEGORY 3	SUB-STYLE	ENTRANT NAME	CLUB	BOTTLE ID	JUDGE 1 MG	JUDGE 2 BV	JUDGE 3 GT	TOTAL SCORE 150
1	17	PALE LAGER	Pilsner	John Kingston	WG	406	42	40	44	126
2	11	PALE LAGER	Dormunder	Stuart Behrend	BS	417	38	42.5	39	119.5
3	10	PALE LAGER	Dormunder	Cameron Turner	BS	416	39	40	40	119
4	3	PALE LAGER	Kolsch	Mark Hibberd	BS	409	40	37.5	38	115.5
5	12	PALE LAGER	Pilsner	Tim Mortensen	MB	401	36	34	41	111
6	8	PALE LAGER	Munich Helles	John Kingston	WG	414	36	34	36	106
7	13	PALE LAGER	Pilsner	Erik Chess	ID	402	34	33	37	104
8	1	PALE LAGER	Kolsch	Bryce Van Denderen	BS	407	35	32	34	101
9	4	PALE LAGER	Kolsch	John Kingston	WG	410	35	29	34	98
10	14	PALE LAGER	Pilsner	Greg Lee	ID	403	29	32.5	30	91.5
11	2	PALE LAGER	Kolsch	Shaun Raymer	BS	408	29	32	29	90
12	18	PALE LAGER	Pilsner	Micheal Guenzel	MB	418	31	30	26	87
13	16	PALE LAGER	Pilsner	Robin Brown	MB	405	28	28	29	85
14	15	PALE LAGER	Pilsner	Lachlan Strong	ID	404	28	29.5	27	84.5
15	9	PALE LAGER	Munich Helles	Duane Wright	ID	415a/b	27	30	24	81
16	5	PALE LAGER	Kolsch	Robin Brown	MB	411	22	25	20	67
17	6	PALE LAGER	Munich Helles	Tim Mortensen	MB	412	23	20	23	66
18	7	PALE LAGER	Munich Helles	Robin Brown	MB	413	23	20	22	65

## Making Your Own Yeast Inoculums

There is no question that live yeast cultures are the best option for brewing first class competition winning beers, virtually all commercial breweries use live yeasts and almost all category winners at VICBREW (The Victorian State Amateur Championships) for the last five years have used live yeast cultures. Wyeasts are the most readily available and come in a multitude of strains, more than enough to satisfy even the most fastidious brewer. There are a couple of drawbacks with them and that is that they are more expensive and also fiddley to handle but alas nothing any good comes cheaply or easily! Costs per brew can be reduced by creating a number of inoculums from a single Wyeast pack which can be stored and used later to make starters for future brews.

### ALE YEAST

1007 German ale yeast. Ferments dry and crisp, leaving a complex but mild flavor. Produces an extremely rich head and ferments well down to 5°F. Flocculation — low; apparent attenuation — 73-77% (55-60°)

1010 London ale yeast. Rich, mineral profile, bold and crisp, with some diacetyl production. Flocculation — medium; apparent attenuation — 73-77% (60-72°)

1014 American ale yeast. Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well-balanced. Flocculation — low to medium; apparent attenuation — 73-77% (60-72°)

1094 Irish ale yeast. Slight residual diacetyl and fruitiness; great for soups. Clean, smooth, soft and full-bodied. Flocculation — medium; apparent attenuation — 73-75% (64-72°)

1098 British ale yeast. From Whitbread. Ferments dry and crisp, slightly tart, fruity and well-balanced. Ferments well down to 65°F. Flocculation — medium; apparent attenuation — 73-75% (64-72°)

1072 American ale yeast. B. Keller and more flocculant than 1014. Slightly more tart, clean, slightly tart finish.

### Step 1 - "Smack" your selected Wyeast pack

It is important to select a yeast appropriate for the style of beer you intend to make or one that you intend to use again within six months. G&G staff can assist you in selecting from the myriad of Wyeast strains. Once the decision is made "smack" the pack as per the instructions on the back, for best results ensure that the pack is fully swollen before you start, this can take anything from hours to days.



### Step 2 - Assemble all the equipment required.

Erlenmeyer flask (1000 ml size is ideal), aluminium foil, bung, airlock, isopropyl alcohol wipes (available from any pharmacy), scissors, malt extract (dry is easiest to handle), hops (any variety will do), Wyeast yeast nutrient and 1 litre or so of pre boiled water. Clean and sanitize everything that is going to come into contact with your yeast.

### Iodophor

Sodium Metabisulphite

BREW CHLOR Oxyper

Bleach SANITISE



### Step 3 - Make a starter solution.

In your clean and sanitized 1000 ml Erlenmeyer flask mix 10 table-spoons (approx 100 gms) of dry malt extract, 5 gms of hop pellets, a pinch of yeast nutrient and 1 litre of the pre boiled water (this should give an SG of approx 1.030) cover with a couple of layers of aluminium foil and boil for 30 minutes. Allow to cool to approx 20°C and then oxygenate by shaking quite briskly for 3 or 4 minutes.



### Step 4 - Inoculating the starter.

Clean and sanitize the notched corner of the Wyeast pack and the scissors with an isopropyl wipe (You can also use alcohol from your bar, Vodka would be a good choice) and allow to dry for a few seconds. Cut the notched corner of the Wyeast pack off with the scissors and pour the pack contents into the Erlenmeyer flask and replace the foil or use a clean and sanitized bung and air lock if you prefer.



### Step 5 - Culturing the yeast colony in the starter.

Allow the inoculated starter to progress to high krausen (this is the peak of fermentation and should be obvious by cloudiness in the liquid and a thick frothy head) in a temperature stable and dark environment. The time required for this phase varies enormously and is dependent on factors such as the age of the Wyeast pack, the gravity of the starter, the strain of yeast, the temperature and so on.



### Step 6 - Pitch most of the starter into a brew.

The starter should ideally be used when at high krausen. When it is at high krausen swirl the Erlenmeyer flask to make sure all sedimented material is suspended in the liquid and then pitch all but 300 to 400 mls into a brew. Replace the foil or air lock and allow the remainder of the starter to finish fermenting completely, this should take a couple of days.



### Step 7 - Preparing to create inoculums for future use.

Once the remaining starter has completely finished fermenting it should be swirled briskly in order to raise the sedimented yeast cells back into suspension in the liquid and disperse any dissolved CO<sub>2</sub>. Decant the agitated liquid into pre washed and sanitized 150 ml crown seal bottles and finally cap with boiled crown seals. Store in the refrigerator for up to six months.



When you need to make another starter for some future brew simply take an inoculum out of the refrigerator and allow it warm to room temperature for a couple of hours and then start at Step 1 using your inoculum in lieu of the Wyeast pack.

© Paul C. Rigby - Grain & Grape



**THE MELBOURNE BREWERS and TRANSPORT HOTEL**  
would like to **INVITE YOU** to the launch of **TWO TONES** an exciting new craft beer

**WHEN:** Thursday 18 September, from 6:30pm **WHERE:** Transport Hotel – Federation Square  
**PLEASE e-mail:** [TwoTones@melbournebrewers.org](mailto:TwoTones@melbournebrewers.org) to have your name added to the guest-list.

**Transport Hotel (Federation Square) and The Melbourne Brewers are excited to announce the launch of the Two Tones Pale Ale on Thursday September 18. The beer is a result of a collaboration between Transport Hotel and The Melbourne Brewers.**

The Melbourne Brewers run Beerfest, one of Australia's richest annual amateur craft brewing competitions. Transport Hotel sponsor the 'champion brewer' prize which sees the winner have one of their craft beer recipes brewed on a commercial system and placed on-tap at Transport Hotel.

Beerfest 2008's champion brewer prize saw a tie between: Tony Vandenberg and Tony Wheeler.

The 'Two Tones' agreed on the style of British Pale Ale and after some discussions with Paul Holgate from Holgate Brewhouse the beer was brewed at the Holgate Brewhouse facility in Woodend, Victoria. The resulting beverage is a golden coloured pale ale with delicate fruity aroma and moderate but lingering bitterness with pineapple and citrus notes.



[www.transporthotel.com.au](http://www.transporthotel.com.au)  
For the chance to have **YOUR** beer on tap at Transport Hotel, go to:  
[www.melbournebrewers.org](http://www.melbournebrewers.org)



## 2008 VICTORIAN AMATEUR BREWING CHAMPIONSHIP

**CLOSING DATE FOR ENTRIES: Sat 20<sup>th</sup> Sept 2008. 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, Greensborough Home Brewing Supplies, Narre Brew Supplies, The Brewer's Den, 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 4<sup>th</sup> & 5<sup>th</sup> October 2008 at Beer DeLuxe, Federation Square, Flinders Street Melbourne. Melways 1A P10

### Rules & Information

1. 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](http://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 Bottle1 and Bottle2. Cost \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'.
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 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 where judging points are used 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 Brewer" and "Best Club" will be determined by the sum of points awarded: 1st: 3 points, 2nd: 2 points and 3rd: 1 point. The "Champion Brewer" will be awarded a free Australian National HomeBrew Conference pass courtesy of the ANHC committee.
7. 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. Cider and Mead are not eligible for Champion Beer award.
8. Best Novice Trophy is open to brewers who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
9. Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
10. Brewers of the best three beers in each Category, which score at least 60%, will be invited to enter that beer (or a replacement) in the National Championship to be held in Melbourne on Thursday 23rd October 2008. Entry fee to VicBrew 2008 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
11. Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
12. Presentations for VicBrew 2008 to be made after 5 pm on Sunday 5th October.

# ENTRY FORM — VICBREW 2008 *Closing Date: 20<sup>th</sup> 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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