



November 2009 Newsletter

Next Club Meeting Sunday 15th October @9:30am

Brew Day

THE PRESIDENTS REPORT

Sorry John,

I'm still waiting for the damn President's report.

I will give you that bit on Sunday, if I have it by then.

I hope he is just busy organizing Sunday's brew day?

I was sick as a dog on the weekend, hence the shorter than usual newsletter.

See you on Sunday.

Gavin



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

Coming Events

2009

24th November 2009

Local Tap House
Homebrew night.

2010

February is Beerfest

More details closer to events

Club Diary

15th November 2009

Mash demo, Australian ale
Westgate Brewery

21st November 2009

Mash Demo @ Damian's
Details to come

12 December 2009

Christmas party

January 2010

17th Belgian ale & Wit comp
22nd Royston/Mountain Goat Visit

March 2010

Wheat beer (no Wit) comp
7th Brew day @ your place?

May 2010

Stout comp
2nd Brew day @ your place?

June 2010

Pale ale comp

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Brewers**

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

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Study: When Soda Fizzes, Your Tongue Tastes It

by Nell Greenfieldboyce

October 15, 2009

Every time you crack open a soda and enjoy a bubbly concoction, you can thank your tongue's sour-sensing cells for helping you get the full experience of a carbonated beverage.

That's because a new study shows that cells in taste buds that respond to sour stimuli also seem to be the ones responsible for tasting the carbonation's fizz.

"When you drink a carbonated drink, you really think that you're detecting the bubbles bursting on your tongue, don't you?" says Nicholas Ryba, a senior investigator at the National Institutes of Health in Bethesda, Md.

But Ryba notes that when people drink carbonated beverages in pressure chambers set up to keep the bubbles from forming, "the sensation you get is actually the same." That suggests the effect comes not from the bursting bubbles, but the carbon dioxide itself.

A Taste Test For Mice

To find out how the taste system responds to carbon dioxide, Ryba's lab collaborated with the lab of Charles Zuker, a researcher now at Columbia University in New York. Together, the scientists had previously identified receptor cells for sweet, bitter and sour, and a savory taste called umami.

By monitoring the activity of a nerve that carries signals from taste receptor cells in the tongue, the team looked at the carbon dioxide response in strains of mice that had been genetically engineered to lack cells needed to sense specific tastes. "In our previous work, we've generated a number of genetic lines of mice that are missing cells required for particular taste qualities," Ryba says.

They found that mice without sour-sensing cells did not respond to the carbonation. But mice that lacked other taste-sensing cells, like sweet-sensing cells or umami-sensing cells, were still able to react to carbon dioxide normally.

"It's really clear that cells that mediate sour also are required for the taste of carbonation," Ryba says.



Every time you crack open a soda, your taste buds may help you get the full experience of the carbonated beverage.

Cells With Carbonation-Detecting Coatings

What's more, the researchers found that sour-sensing cells have a certain enzyme on their surfaces, according to a report on the research in the journal *Science*. This enzyme, carbonic anhydrase 4, belongs to a family of enzymes that respond to carbon dioxide.

"This is a particularly interesting carbonic anhydrase. It's actually stuck on the outside surface of cells," says Ryba, who says it appears to cause a reaction with carbon dioxide that generates acidity just outside the sour-sensing cells. "That's why we think carbon dioxide causes a taste response."

Earl Carstens of the University of California, Davis, who has studied the perception of carbonation, says that when he drinks soda, he normally thinks about the tingling and burning sensation that's slightly pleasant at the back of the throat — feelings he says are caused by carbonic acid triggering sensory pathways that register things like pain.

"But this paper says there's also a distinctive taste component that you should be aware of, too," Carstens says. "And it's distinctly different from just regular water."

Carstens says that he and other researchers have long known that the carbonic anhydrase enzyme must somehow be involved in the enjoyment of carbonation, because mountain climbers who take altitude-sickness drugs that block this enzyme have reported that champagne and other bubbly beverages taste like dishwater.

The Big Business Of Tiny Bubbles

It's unclear why animals developed the ability to sense carbonation. It may have evolved to help them detect fermentation in foods. Or, it could just be a serendipitous byproduct of a system set up to help regulate the pH balance of cells in the taste buds.

Regardless of how the tongue developed its ability to detect carbonation's special taste, that taste might help explain why carbonated beverages are such big business.

"Soft drinks are actually the most consumed beverage in the U.S.," says John Sicher, editor and publisher of *Beverage Digest*, a magazine that covers the global nonalcoholic beverage business. "Americans spend about \$73 billion a year on sodas," he said.

The average American drinks about 760 8-ounce servings each year, or roughly two carbonated beverages a day, says Sicher. But he adds that consumption of soda has been decreasing in recent years, as people increasingly choose bottled water.

GLUT OF HOPS UNLIKELY TO LOWER BEER PRICES

By John Foyston, The Oregonian

The hops shortage of 2007 is over, buried in a glut of unsold hops. Don't expect craft beer prices to follow -- the \$5 pint and \$9 six-pack are likely facts of life -- but hops prices are now so low that some Oregon and Washington growers left hops unharvested this fall.

The humble but, to beer lovers, essential hop. "The only time I've heard of hops left hanging was back when powdery mildew hit so hard that some yards weren't worth picking," says John Annen of Annen Brothers Farms and chairman of the [Oregon Hop Commission](#). "But never industrywide -- these are perfectly good hops unpicked because there's no warehouse space and no spot market for uncontracted hops."

Two years ago, failed European crops, declining acreage worldwide, a Yakima warehouse fire and other factors conspired to send spot prices for beer's most distinctive ingredient soaring from \$2 and \$3 a pound to more than \$30 in some cases.

Washington, Oregon and Idaho growers reacted by putting nearly 10,000 new acres into production since then, and the 2008 crop was the biggest in years. This fall's harvest looks to be even better, though figures and spot prices are not available.

Gayle Goschie of Goschie Farms near Silverton sells much of the crop from her 370 acres through contracts to brewers large and small and added 80 acres this year to fill contracts with craft brewers. But like many other growers and brokers, she has some unsold, uncontracted hops this year and says the market is in such turmoil that she hasn't even been offered a price for them.

"It's a complete reversal from a couple of years ago," says Ralph Olson of [Hopunion LLC](#) in Yakima, a major hop broker and supplier. "There were always hops available, even at the worst of the crisis, and not just at \$30 a pound, either. But everybody panicked and bought all they could."

He still gets questions from growers about more hop vines. "I tell them they were too late two years ago. ... Now, some of that land is going to have to be pulled out of production."

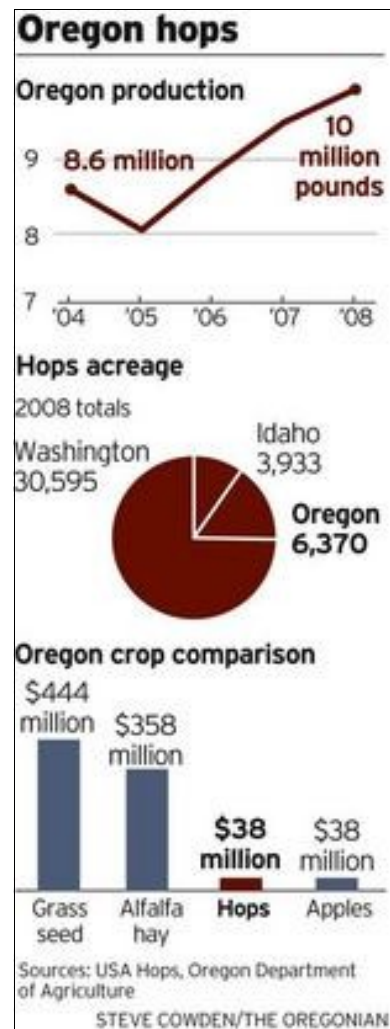
Call it another lesson in the volatility of agricultural crops -- except that hops are more than just another crop hereabouts. To hear an Oregon brewer talk about hops is to understand that.

"We love hops especially, because they're our spice," says [Full Sail](#) brewmaster John Harris. "Malt is the base, our stock, but hops are what makes a beer come alive."

Humulus lupulus is a fast-growing, cone-bearing vine that grows best near the 45th parallel -- north of the equator -- that runs through Oregon.

The Northwest grows about a quarter of the world's hops.

But let's get to the important part: Won't cheaper hops equal cheaper beer? Don't bet on it. Pubs and breweries face all sorts of increased costs, from stainless steel brewing vessels to employee health care, freight and fuel costs, and hops are perhaps the smallest part. Plus, most brewers contracted for their hops for years ahead during the shortage, and those contract prices will be higher than 2009 spot-market prices.





John Kingston receiving his Highest Scoring Beer of Vicbrew award. Well done !

Local Taphouse - New night for home brewers & prizes to be won!

(<http://thelocaltaphouse.blogspot.com>)



Thanks to the generous support of Grain & Grape in Melbourne and Dave's Home Brew in Sydney, we're launching a new night for homebrewers!

To be held each quarter, Taphouse BrewShare is about homebrewers bringing their own home brew to barter and socialise with their peers!

Even better news is that there is a \$100 Grain & Grape/Dave's Home Brew voucher for People's Choice Beer!

The dates for the first events are below. Home brewers can brew whatever they like for the first event. In future, however, we may have style-specific nights.

ST KILDA: Tuesday Nov 24th from 7pm & free

DARLO: Thursday Nov 26th from 7pm & free

As it's free, we need to know how many people are coming so you **MUST** book by emailing either stkilda@thelocal.com.au or darlinghurst@thelocal.com.au.

Cooking With Beer

October 14, 2009

by Kevin D. Weeks

Thanks to Colin Macewan for sending this in. More recipes in future newsletters.

Beef Carbonade

This savory stew suffers from a serious identity crisis. It's a Belgian dish, but carbonade is a Spanish word, not Flemish or French. To further complicate matters, carbonade means "grilled," but this is braised, meaning it's cooked in liquid over low heat. Despite the language issues, carbonade is one of the best beer-based recipes around. The Belgians know beer. If you can find it, use a good Belgian lambic beer. I like to lightly smash the potatoes when serving it, so they'll soak up the rich gravy.

Makes 8 servings

3 to 4 pounds beef brisket, trimmed of external fat

Salt and pepper to taste

6 strips bacon

3 onions, diced

1 1/2 bottles beer (18 ounces)

1 cup beef stock

1 tablespoon juniper berries, crushed

Makes 8 servings

3 to 4 pounds beef brisket, trimmed of external fat

Salt and pepper to taste

6 strips bacon

3 onions, diced

1 1/2 bottles beer (18 ounces)

1 cup beef stock

1 tablespoon juniper berries, crushed

1 bay leaf

1 tablespoon tomato paste

3 to 4 carrots, peeled and cut into 1-inch lengths

4 to 6 boiling potatoes (2-inch diameter), quartered



Heat oven to 275 degrees.

Liberal season brisket with salt and pepper. Cook bacon in a Dutch oven until crisp. Drain on a paper towel, dice and reserve.

Brown brisket on all sides in bacon fat, then reserve on a plate.

Saute onions over medium heat in the Dutch oven until lightly browned. Add beer and deglaze pot.

Return brisket to pot along with beef stock, juniper berries, bay leaf, bacon and tomato paste. Cover and place in middle of oven. Cook 1 hour, then turn over brisket. Cook, covered, for another hour. Turn over brisket again, add carrots, potatoes and a bit of water if needed, so that vegetables are submerged. Cook 1 hour longer. Turn one last time and cook until potatoes are tender, 30 minutes to 1 hour.



Pumpkin mash tum



Pumpkin fermenter



Pumpkin beer dispenser

THE BAYSIDE BREWERS OKTOBERFEST 2009



Champion Brewer - Sponsored by Grain & Grape

ROBIN BROWN Melbourne Brewers 10 points (2 firsts, 2 seconds)
 Runner-up: John Kingston

Champion Beer of Show - Sponsored by Magick Brew

ROBIN BROWN Melbourne Brewers 130 points Doppelbock
 Runner-up: Robin Brown

Best Novice Brewer - Sponsored by VicBrew

ANDREW CLARK Bayside Brewers 107.5 points Dortmunder Export

Hix People's Choice Award For Best Beer - Sponsored by Hickinbotham Winery

CAMERON TURNER Bayside Brewers Traditional Bock

1. BOCK CATEGORY 6 entries – Sponsored by Hickinbotham Winery

Judges: Shelly Hosking BJCP, Jim Miller, Andrew Hickinbotham

	Brewer	Club	Score	Beer Style
1 st	CB Robin Brown	Melbourne Brewers	130	Doppelbock
2 nd	Robin Brown	Melbourne Brewers	130	Maibock
3 rd	John Kingston	Westgate Brewers	113	Doppelbock

2. WHEAT CATEGORY 10 entries – Sponsored by One Stop Bar Shop

Judges: Michael Bowron BJCP, Cameron Turner, Bradley Schultz

	Brewer	Club	Score	Beer Style
1 st	Robin Brown	Melbourne Brewers	113	Weizenbock
2 nd	Robin Brown	Melbourne Brewers	108	Hefeweizen
3 rd	Chan & Eileen Lay	Bayside Brewers	104.5	Dunkelweizen



Congratulations to John Kingston for some fine results.

3. DARK LAGER CATEGORY 15 entries – Sponsored by Bintani

Judges: Bryce Van Denderen, Robin Brown, Dale Ross-Soden

	Brewer	Club	Score	Beer Style
1 st	Darren Hayes	Melbourne Brewers	114	Vienna Lager
2 nd	Darren Hayes	Melbourne Brewers	111.5	Altbier
3 rd	John Donovan	Melbourne Brewers	107	Altbier
4	John Kingston	Westgate Brewers	106	Munich Dunkel

3. PALE LAGER CATEGORY 18 entries – Sponsored by Peninsula Hot Springs

Judges: Stuart Behrend BJCP, Paul Sanders BJCP, Mark Starc BJCP,

	Brewer	Club	Score	Beer Style
1 st	John Kingston	Westgate Brewers	124.5	German Pilsner
2 nd	John Kingston	Westgate Brewers	124	German Pilsner
3 rd	Bryce Van Denderen	Bayside Brewers	119.5	Dortmunder Export



AABC2009 Summary of Results
25.10.2009

1. LOW ALCOHOL

1. Asher Mitchell Scottish Light Ale 125 WA
2. Barry Cranston Southern English Brown Ale 124 NSW
3. Craig O'Malley English Bitter 118 SA

2. PALE LAGER

1. Ross Mitchell Pale Continental Lager 129 ACT
2. Gary Drury Munich Helles 125 WA
3. Ross Mitchell Munich Helles 121.5 ACT

3. PILSNER

1. Peter Winch Bohemian Pilsener 121 SA
2. Andrew Clark German Pilsner 117.5 QLD
3. Lyall Cottam Bohemian Pilsner 111.5 QLD

4. AMBER/DARK LAGER

1. Ross Mitchell Vienna Lager 125 ACT
2. Barry Cranston Vienna Lager 124 NSW
3. Simon Conlon Oktoberfest / Marzen 122.5 QLD

5. STRONG LAGER

1. Duane Wright Doppelbock 121 NSW
2. Ross Mitchell Traditional Bock 120.5 ACT
3. Adam Beauchamp Maibock 111 SA

6. PALE ALE

1. Martin Budden English Pale Ale 121.5 ACT
2. Darryn Watson Blonde Ale 120.5 WA
3. Ross Mitchell Kolsch 120 ACT

7. AMERICAN PALE ALE

1. Asher Mitchell American Pale Ale 133.5 WA
2. Adam Beauchamp American Pale Ale 121.5 SA
3. Ben Hutchins American Pale Ale 118.5 VIC

8. BITTER ALE

1. Stephen Neilsen English Extra Special/Strong Bitter 133 ACT
2. John Strantzen English Extra Special/Strong Bitter 120.5 VIC
3. Barry Cranston English Extra Special/Strong Bitter (ESB) 120 NSW

18. SPECIALTY

1. Johann Ulrich van der Walt, Other Specialty (Double Espresso Stout) 130 QLD
2. Andrew Clark Wood-aged Beer (French Oak Aged Belgian Golden Strong Ale) 127 QLD
3. Barry Cranston Other Specialty (Aussie Brown Dog Ale) 123 NSW

CHAMPION BREWER (joint)

Ross Mitchell two 1st, one 2nd, one 3rd - 10pts
Barry Cranston four 2nd, two 3rd - 10 pts

CHAMPION STATE

ACT 28 pts – seven 1st, two 2nd, three 3rd

NSW 18 pts – one 1st, five 2nd, five 3rd

SA 18 pts – three 1st, three 2nd, three 3rd

VIC 18 pts – three 1st, three 2nd, three 3rd

WA 15 pts – three 1st, two 2nd, two 3rd

QLD 11 pts – one 1st, three 2nd, two 3rd

BEER OF SHOW

Oatmeal Stout (Rob Hart WA)

9. BROWN ALE

1. Mark Bilbrough American Brown Ale 115.5 ACT
2. Daniel Jones Scottish Ale 115 SA
3. Peter White Northern English Brown Ale 106.5 NSW

10. PORTER

1. Andrew Barraclough Robust Porter 120.5 VIC
2. Ben Smee & Daniel Elkington Baltic Porter 120 NSW
3. Cameron Peake Robust Porter 119.5 NSW

11. STOUT

1. Rob Hart - Halfpuck Brewing Oatmeal Stout 138 WA
2. Brad Gray Dry Stout 129 QLD
3. Lance Tucker Dry Stout 123.5 WA

12. STRONG STOUT

1. Brenton Rehn Australian/Foreign Extra Stout 120.5 SA
2. Lukas Dedman Imperial Stout 108.5 VIC
3. Dr Case Sinclair Russian Imperial Stout 108 WA

13. IPA

1. Craig Webber Imperial IPA 127 ACT
2. Adam Beauchamp American IPA 122 SA
3. Michael Meissner Imperial IPA 120 NSW

14. STRONG ALE

1. Brenton Rehn Old Ale 117 SA
2. Barry Cranston English Barley Wine 115.5 NSW
3. Geoff Daly Strong Scotch Ale 112.5 VIC

15. BELGIAN ALE

1. Gavin Germon Belgian Dark Strong Ale 124 VIC
2. John Kingston Belgian Dark Strong Ale 122.5 VIC
3. Anthony Mibus Belgian Blonde Ale 118.5 SA

16. GERMAN WHEAT

1. Darryl Barbour Dunkel Weizen 121.5 ACT
2. Darryl Barbour Weizen/Weissbier 118 ACT
3. Robin Brown Weizen/Weissbier 114 VIC

17. FARMHOUSE ALE

1. Michael Guenzel Fruit Lambic - Raspberry 129 VIC
2. Barry Cranston Biere de Garde 119 NSW
3. Craig Webber Flanders Red Ale 111 ACT