

November 2010 Newsletter

Next Club Meeting Sunday 21st November from 12.00 noon

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Events at our November 2010 Club Meeting Weekend

Saturday 20th
The 2nd Great Brew Gear Swap Meet.
 from 12.00pm - 3.30pm
 (see flyer inside for more details)

Sunday 21st
 Regular Meeting
 &
 Brewer in the Hot Seat

November's Brewer In The Hot Seat

Ok, I guess I have to write my own blurb? Gavin Germon started country kit brewing in 1992. Moved to Melbourne and did a lot of extract also.

Started All Grain in 1999, mainly because he joined Westgate a year or two before.

(Insert your own opinion of me here)

What freaky beer will he pick for his brewers choice?



Calendar

20TH November 2010
 Interclub Swap Meet

21st November 2010
 Club Meeting

28th November 2010
 Eastern Brewery Bus Trip

11th December 2010
 Christmas meeting at Ferg's
It will be on SATURDAY,
 NOT on a Sunday.

16th January 2011
Club Comp - Belgian Ale

20th March 2011
Club Comp - British Ale

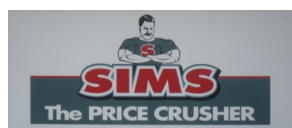
15th May 2011
 Black Betty AGM Brewing
Club Comp - Stout

19th June 2011
Club Comp - Pale Ale

Westgate Brewers Proudly Sponsored by:-



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



511 Barkly St
 Footscray West 3012

THE SECRETARY'S REPORT

Greetings fellow brewers,
What a big month since last month.....
For those of us fortunate enough to attend the ANHC, it was a brilliant conference. I learned so much in 2 days, as well as drunk some seriously sensational beers. From a club perspective, Club Night was an outstanding success. Gavin's Brett Stout was certainly the talk amongst the assembled crowd. Thank-you to John Kingston & Michael Bowron, who once again went above and beyond to get all our beer into the venue. Our t-shirts looked smart and thanks to everyone's help, we had a good night!
I'd personally like to see a night, like club night, exist in the Victorian Amateur Brewing Calendar.

Coming up **this Saturday** is our Beer Gear Swap meet.. We will need club members to come along and help make this event a success....sell some of your surplus brew gear too! We will need help manning the tables, looking after the BBQ and generally being around to help...

There will be stainless steel mash paddles, keg's, taps, glasses...all manner of gear for sale! Come along and grab a bargain! And a snag in bread.....

Sunday is our regular meeting..

Sunday November 27th, is another Westgate bus trip. If you intend on going and have not RSVP'd, please contact me now as a matter of urgency.

We also need to make sure that the BBQ is cleaned and glasses washed at the end of a meeting.

Results for the last club competition (European Lager) are.. 1) John Kingston 2) Michael Bowron and 3) Fergus McGregor (ahh cracked it for a place...you beauty!)

Lastly, let's not forget that our Christmas function is coming up on SATURDAY December 11th..keep it free...I hear Santa may even make an appearance for the kids (not you Lord Mowbray!!)

Anyone needing a t-shirt, I have a new batch available at our next club meeting!

Cheers
Ferg
Secretary
Westgate Brewers



Cleaning Roster

The President has decreed that the following people will be responsible for ensuring floors, tables, BBQ and glasses are clean at the end of our meetings. If you can't make it on the day please organise a swap.

November - Michael & Robin

January - Paul R & Eli

February - Gavin & Damian

March - John L & Geoff Daly



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

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Meeting Location

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

Become a BJCP Beer Judge

The next 'study group' is forming for those interested in becoming a BJCP Beer Judge, and places are limited.

Every second week for 10 Sessions, you'll be tasting and evaluating several styles of Beer, improving your descriptive vocabulary, and honing your ability to recognise expected and unexpected qualities in almost 80 styles of Beer. Each session will also deal with an aspect of the brewing craft and its effects on the finished product, often led by a visiting acknowledged expert.

You'll be with others as into Beer as you are - no more polite blank looks when you forget yourself and rave about that new choc cherry dubel imperial Berliner porter you just sipped, or when you explode in outrage: "They took my money for a lager! This tastes like its been marinating bananas and used band aids!"

And at the end, yes, there's an exam.

Sessions begin in the first week in **February 2011**, on the day of the week TBC most suited to the majority of participants, will be convened by George Theodoridis - a certified BJCP Judge - and conducted in a comfortable board room in Fitzroy North. Register your interest now by email with George at yorgtheodore@gmail.com

For more information, go directly to bjcp.org or contact George on 0406 160 190

The opportunity is relatively infrequent, especially for a centrally convened group in inner Melbourne, a short tram ride from the CBD, in Fitzroy Nth.



More Gimmicks from Guinness



Western Australians will be among the first in the country to try Guinness Black Lager, with Diageo Australia rolling out trials within the state.

Both on and off-premise venues will be trialing the new product, which is packaged in 330ml bottles and brewed with roasted barley and aromatic hops to create a distinct flavour profile.

"Diageo Australia is committed to growing the Guinness brand in our local market and we believe the test of Guinness Black Lager represents a real growth opportunity for retailers by attracting premium lager drinkers to the brand," said Diageo Australia's Guinness marketing manager, Sam Reid.

Yet another effort by Guinness to make black beers as bland as possible.

Other attempts include:-

Guinness extra cold

Guinness mid strength

Guinness quick pour/ultrasound surger

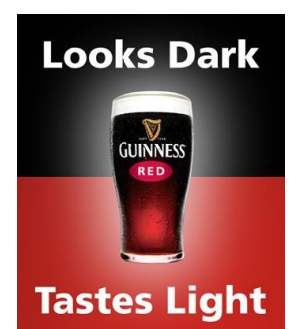
Nitro draught taps.

The nitro widget in bottles and cans.

Who wants to drink lager with some black colour added in somewhere?

This is why people make their own beer.

(Bring it on Daly....hehehe)

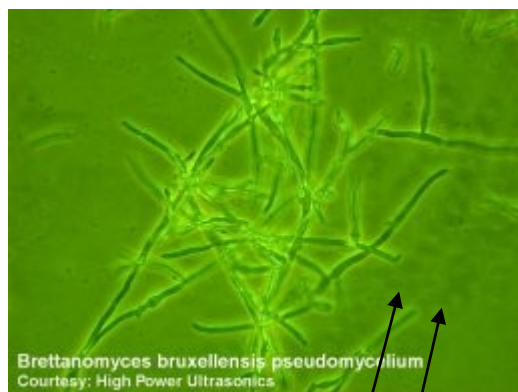


Brettanomyces in Wine Making

I thought I would include a few snippets from a wine article I recently read. The article is from 2004 and gives a startling insight into the prevalence of Brett in Australian wines. If your at all interested in Brett beers, I recommend you read the whole thing [here](#).

The desirability or otherwise of the wine character known as "Brett" is one of the most controversial issues of recent times. Arguments have been made for Brett character being a complexing and a legitimate expression of natural, uncomplicated winemaking, while others view it simply as an unattractive wine fault that results from poor winery hygiene and sloppy winemaking.

But what is Brett character and how and why does it appear in some wines? The wine character described as "Bretty" comes in various forms. It is the combined result of the creation of a number of compounds by the yeast *Brettanomyces bruxellensis*, and its close relative, *Dekkera bruxulensis*. The three most important known aroma active compounds are 1) 4-ethyl phenol (4-ep), which has been variously described as having the aromas of Band-aids®, antiseptic and horse stable 2) 4-ethyl guaiacol (4-eg) which has a rather pleasant aroma of smoked bacon, spice or cloves and 3) isovaleric acid which has an unpleasant smell of sweaty animals, cheese and rancidity. Other characters associated with Brett include wet dog, creosote, burnt beans, rotting vegetation, plastic and (but not exclusively caused by Brett) mouse cage aroma and vinegar.



Brettanomyces has been isolated from the outside of grapes and from winery equipment. However its, favoured winery haunt is the oak barrel as it often provides for conditions that strongly favours its growth.

It is widely acknowledged that the majority of wines with Brett character, became that way during the period of barrel maturation, particularly if second use (or older) oak barrels were used. Brett can colonise a barrel between fills, and can begin to reproduce when the barrel is refilled with new wine. Figure 1 shows Brett extending pseudomycelium into the surface of an oak stave. Topping up barrels with a wine which contains Brett cells, may also contribute to those barrels 'going Bretty'. Shaving and re-toasting the inside of re-used barrels significantly reduces the incidence of Brett growth. However, it is also worth noting that the use of new barrels does not guarantee that Brett will not appear. Recent work in California has shown that new barrels filled with sterilised wine can still sustain populations of Brett high enough to produce above threshold levels of 4-ep.

I think the layers of wood are these vert lines of circles. (arrows)
"Shows Brett extending pseudomycelium into the surface of an oak stave."

Has Brett character become apparently more prevalent in recent years? Some commentators believe that we have simply become more aware of it and that it has always been around. I am sure that there is some truth in this. Upon personal reflection, I feel that classic **Hunter Shiraz with its 'sweaty saddle' aroma and flavour** is a very likely case in point. However, in my opinion, the overpowering, fruit destroying, antiseptic like aromas and flavours that are now occasionally encountered in wines sourced from every winemaking region of Australia is a relatively new phenomenon. The trend in this country today is to produce red wines picked from riper grapes. In addition to maximizing flavour development in some varieties, this also results in wines that are on average higher in pH and alcohol. Furthermore, residual sweetness is being retained in some commercial red wines in an attempt to fill out the palate and to give it greater apparent fruitiness. These trends together with the use of minimal SO₂ and filtration, has enhanced the conditions under which Brett is retained and thrives.

But is the action of Brett desirable? In my humble opinion, the answer depends on degree. As well as producing a band-aid aroma, Brett can create an array of 'interesting' smells that can excite those that are inclined to be excited by them. Furthermore, the ratio of the rather unattractive 4-ethyl phenol to the rather pleasant smelling 4-ethyl guaiacol varies substantially from wine to wine, with reports varying from 3:1 to over 40:1. In the latter case, it is highly likely that the wine would smell like the inside of a band-aid box, while in the former, the aroma would in all likelihood be far more spicy and savoury like.

Unfortunately some winemakers (possibly in an attempt to save their career), have attributed the accidental making of overtly Bretty wines as a serious attempt at making something different and complex. Wine diversity is a wonderful thing and should be encouraged in the face of continued 'internationalisation' of wines. But as Pascal Chattonet once argued. Brettyiness has nothing to do with a wines 'typicity' as claimed by some French wine producers. His counterclaim is that wines that are overly Bretty do indeed smell and taste much the same, so overt Brettyiness mitigates against 'typicity' and diversity. I'm in Pascal's camp. Real 'typicity' and 'expression' indeed come from the fruit. A message that I hope is not lost on the winemaking fraternity.

What the....



Ok apparently these things are a few years old, so you might have seen them before.

But seriously[KIDS BEER](#)?

Ok it's non alcoholic, but it comes in a beer bottle and it **looks like beer**. Only in Japan could this happen.

If you want to see one of their happy singing tv adverts, (and I really think u do), go [here](#) for a 15 sec vid.



What a special treat!

From the same people that bought you Kids Beer ... (yes come on kids, you know you want this.)

It's...Kids Wine.



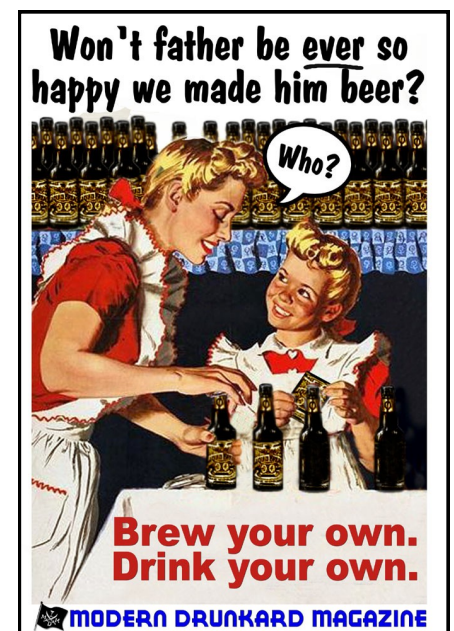
Oh yeah, look at that tall frosty glass of Bilk. That's right, it's exactly what your thinking/dreading.

"70% beer, 30% milk, 100% disgusting. Supposedly, Bilk possesses a subtle sweetness that women should find most appealing." -from some website I saw

Hmmm.. considering a large proportion of Japanese people are lactose intolerant, you have to wonder at the sheer weirdness.

Oh my, from the same people that brought you BILK. (see below)

...Ohotsk Blue Draft they don't just toss in a little blue food coloring, they use seaweed grown locally to create the bright blue hue, and as if that weren't cool enough, the beer is brewed using water from melted ice floats that annually pass by the northern beaches of Hokkaido. Abashi also offers a red beer made with anthocyanins, a naturally occurring ingredient, and a green beer which is fermented seaweed to get its verde on. *Hmmm... all natural?..and I thought blue wasn't found in nature.*





ANHC 2010 snapshots.
More Photos at our club's
[Online Photo Album](#)



If you attended ANHC you may have seen a lass taking loads of photos. Her name is Sarah Anderson and she has hundreds of photos of all the events surrounding ANHC, online here.

<http://sarahandersonphotography.zenfolio.com/anhc>

Here is BrewNews reporter Aaron Caruana's take on the ANHC.

His photos of ANHC can be found [here](#).

His wonderfully descriptive view of the beer match dinner is [here](#).

This is his usually Adelaide based [blog](#) entry for ANHC .

The Westgate Brewers Present:



The 2nd Great
**Brew Gear
Swap Meet**

Saturday November 20th from 12.00pm -3.30pm

AT THE

Naval Association Hall

Barrett Reserve, Graham Street

West Footscray

(opposite the YMCA)



FREE ADMISSION

**\$20-00 FEE
FOR CLUB TABLES**

BBQ

RAFFLES!



**Contact: Fergus McGregor
for more information**

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E-mail: westgatebrewers@yahoo.com

www.westgatebrewers.org

AABC Results Roundup

Champion Beer of Show (Sponsor: Matilda Bay)

LYALL COTTAM (QLD) 135 points Bohemian Pilsner

Runner-up: Brendan Guild (VIC), 129 points*, Traditional Bock

Champion Brewer (Sponsor: Grain & Grape)

(Awarded 3 points for a First, 2 points for a Second, 1 point for a Third in each Category)

CRAIG WEBBER (ACT) 8 points (2 firsts, 1 second)

Runner-up: Brendan O'Sullivan (WA), 6 points

Champion State (Sponsor: Hopco)

(Awarded 3 points for a First, 2 points for a Second, 1 point for a Third in each Category)

Winner: Australian Capital Territory 37 points

2nd Victoria 20

3rd Queensland 15

4th New South Wales 14

5th Western Australia 12

6th South Australia 10

Isn't it great to see brewing alive
and well all over Australia?

State Qualifying Championships

A total of 1586 beers were entered from 365 brewers in the 6 first-round state/territory qualifying championships

ANHC awarded the champion brewer from each state championship a complementary alpha-amylase ticket to ANHC2010

ACT 111 entries from 24 brewers. Champion Brewer: Craig Webber

NSW 417 entries from 94 brewers. Champion Brewer: Barry Cranston

QLD 220 entries from 46 brewers. Champion Brewer: Tony Brown

SA 205 entries from 51 brewers. Champion Brewer: Adam Beauchamp

VIC 395 entries from 97 brewers. Champion Brewer: Angus Williams

WA 238 entries from 53 brewers. Champion Brewer: Asher Mitchell

1. LOW ALCOHOL CATEGORY (Sponsor: CraftBrewer) 15 entries

Judges: George Theodoridis BJCP (VICA), Craig Miller BJCP (NSW), Neil Kay (VIC)

1st Rod Patterson 107 VIC 1.5 Mild Ale Wy1318 1036 1011 280

2nd Michael O'Rourke 106 ACT 1.5 Mild Ale WLP002 1038 1012 190

3rd James Mitchell 103 WA 1.1 Light Australian Lager W-34/70 1034 1008 136

4. AMBER & DARK LAGER CATEGORY (Sponsor: T.W.O.C. Brewing Supplies) 15 entries

Judges: Trevor Harris BJCP (NSW), Brendan Guild BJCP (WA), Claude Nyaguy (VIC)

1st Craig Stokes 116 ACT 4.6 Schwarzbier S-23 1040 1008 269

2nd Grant Jones 114 VIC 4.2 Vienna Lager Wy2124 1048 1014 281

3rd Brenton Rehn 112 SA 4.5 Munich Dunkel 1049 323

5. STRONG LAGER CATEGORY (Sponsor: Five Star Chemicals) 16 entries

Judges: Paul Sanders BJCP (VIC), Asher Mitchell BJCP (WA), Robin Brown (VIC)

1st Brendan Guild 129 VIC 5.3 Traditional Bock S-23 1068 1018 214

2nd Maximilian Plank 127.5 NSW 5.4 Doppelbock Wy2206 1090 1018 378

3rd Ken Jermy 126.5 SA 5.5 Eisbock Wy2308 1130 1029 339

9. BROWN ALE CATEGORY (Sponsor: Danstar Yeast) 14 entries

Judges: Jayson Smart BJCP (SA), Michael Meissner BJCP (NSW), John Strantzen (VIC)

1st Craig Webber 122.5 ACT 9.2 Irish Red Ale 1047 248

2nd Brad White 120.5 NSW 9.3 Scottish Ale Wy1098 1052 1014 374

3rd Dean Leishman 118.5 VIC 9.1 Northern English Brown Ale DanstarNott 1054 1014 237

10. PORTER CATEGORY (Sponsor: Keg King) 17 entries

Judges: Stephen Neilsen BJCP (ACT), Chris Taylor BJCP (VIC), Chad Smith (QLD)

1st Mark Hibberd 123 VIC 10.3 Baltic Porter Wy1497 1084 1030 169

2nd Luke Willis 116 SA 10.1 Brown Porter Wy1968 1060 1015 125

3rd Tom Dixon 115 ACT 10.2 Robust Porter US-05 1065 1015 254

15. BELGIAN STRONG ALE CATEGORY (Sponsor: My Keg On Legs) 17 entries

Judges: Tony Wheeler BJCP (VIC), Les Wever BJCP (NSW), Jeff Wright (SA)

1st Angus Williams 109.5 VIC 15.2 Belgian Golden Strong Ale Wy1214 1079 1011 242

2nd Craig Webber 107.5 ACT 15.2 Belgian Golden Strong Ale 1079 244

3rd David Clarke 102.5 QLD 15.5 Belgian Dark Strong Ale Wy3787 1085 1016 148

16. GERMAN WHEAT & RTE BEER CATEGORY (Sponsor: Craftbrewer) 16 entries

Judges: Philip Crossley BJCP (NSW), Craig Webber (ACT), Mick Jontef (VIC)

1st Robin Brown 126 VIC 16.1 Weizen/Wheat Beer Wy3068 1052 1012 160

2nd Matt Hevern 117 VIC 16.3 Weizenbock Wy3068 1074 1020 122

3rd Wally Hughes 107 SA 16.1 Weizen/Wheat Beer Wy3068 1052 1012 131

All Victorians who
placed in the top 3.
No Westgate Brew-
ers this year.

For the Full Results
go to
www.vicbrew.org
Results AABC 2010