



October 2008 Newsletter

Next Club Meeting Sunday 19th October 2008 @12:30pm

THE PRESIDENTS REPORT



Greetings Fellow Brewers

As you may recall our last meeting was a yeast demonstration, which in my opinion was a great success. The demonstration covered all aspects of yeast culture including rehydrating dry yeast, making yeast starters, culturing live yeasts and we also had a microscope available to view specimens of yeast cells, bacteria and our greatest enemy wild fungus. I thought it was a very interesting and informative session and I hope that all the members present left with more knowledge than they came with.

Our next meeting will be a "hardware" day when some of our more experienced and mechanically minded members will be available with tools in hand to assist and advise on all matters hardware, so bring along your roll of copper if you need a cooling coil, or kegs that you can't open, or perhaps a boiler that needs a hole drilled in it. We are hoping to cater for most standard tasks but if you have something more complicated or out of left field a phone call prior to the meeting may be in order.

As usual we will have a BBQ lunch, so please bring along all your own requirements and plenty of beer and have an enjoyable lunch with other club members and their families. Westgate Brewers is certainly a family friendly club and we encourage all members to bring along the family and join in.

The ANHC (Australian Home Brewing Conference) is fast approaching. Westgate Brewers will be participating in the club night on Friday 22nd October from 6.30 pm at the William Angliss College in the city. The beer that we brewed for this event at the last meeting should be ready to go, and if required we can use the Xmas beer for this event if the club brew is "not up to scratch". Michael Bowron has made some of his beers available so that Westgate Brewers can be well represented at this international event. There will be a number of "free" passes into the club night but I will need a list of members who will be attending – so if you want to go at no cost then please let me know ASAP! I will ensure that your name is on the door entry list.

Further information relating to this inaugural conference is available as a link on the Grain & Grape website, or the ANHC site - <http://anhc.com.au> (G&G is a major sponsor of this event and many other amateur events. John Preston is the force behind G&G and is also the force behind this conference which will hopefully put Australia on the amateur brewing map)

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 ASAP. Speaking of finance our Treasurer Mathew Sutton has relinquished the role, he has quit his job and is moving to Canberra. So we need a treasurer – any volunteers?

IN THIS ISSUE

- Coming Events
- Brew day and Vicbrew photos
- Vicbrew Results Summary
- ANHC Program
- Club Comp Recipe
- Ancient Yeast

Club Meeting Diary

October 2008

Oktoberfest Competition
Brewing Hardware Workshop

November 2008

Activity TBA

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

President

Paul Rigby

Secretary

Colin MacEwan – 95347198

Treasurer

Matthew Sutton

Newsletter Editor

Gavin Germon

Email

westgatebrewers@yahoo.com.au

Correspondence

New Address

PO Box 5043, Garden City,
Vic 3207

Coming Events

23rd – 25th October
Australian National
Homebrewing Conference
William Angliss
Conference Centre
Melbourne

www.anhc.com.au

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

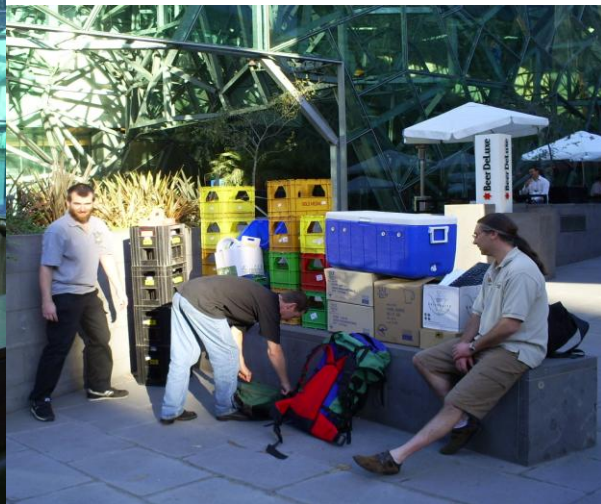


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Photos from the clubs recent brew day held at Paul Rigby's Brewery.

Michael Bowron with 3rd in Strong Lager at Vicbrew.



Brewer	Club	Score	Beer Style
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1. LOW ALCOHOL CATEGORY (Sponsor: Five Star Chemicals) 19 entries

Judges: Rod Patterson BJCP, Haig Jason BJCP, Rob Coyle. Stewards: Mark Hibberd, Robin Selwood

1st	Tim Mortensen	Melbourne Brewers	121	English Mild
2nd	Chris Taylor	Melbourne Brewers	120.5	English Mild
3rd	Mark Leatham	Melbourne Brewers	120	Scottish Light 60/-

2. BRITISH & IRISH ALE CATEGORY (Sponsor: Wyeast) 45 entries

Judges: Tony Wheeler BJCP, Ian Amsden. Stewards: Matt Hevern, David Piper

1st	Tony Vandenberg	independent	120	English Pale Ale
2nd	Gregory Crellin	Melbourne Brewers	117.8	Scottish Heavy 70/-
3rd	Ben Hutchins	independent	111	Best/Special Bitter

3. PALE ALE CATEGORY (Sponsor: Artisan Brewing) 56 entries

Judges: Michael Guenzel BJCP, George Theodoridis BJCP. Stewards: Chan Lay, Torgeir Watne, Geoff Daly

1st	Tony Wheeler	Melbourne Brewers	117.8	English IPA
2nd	Grant Stott	Corio Bay Brewers	115.5	American Pale Ale
3rd	Tim Mortensen	Melbourne Brewers	115.5	Australian Pale Ale

(Count-back using overall impression to split tied scores for 2nd and 3rd)

4. DARK ALE CATEGORY (Sponsor: Foster's Group) 27 entries

Judges: Lachlan Strong BJCP, Damian Nippard BJCP. Stewards: Shaun Raymer, Chan Lay

1st	Linton Young	Melbourne Brewers	121.5	Southern English Brown Ale
2nd	Aaron O'Neill	independent	111	Brown Porter
3rd	Michael van der Heyden	Worthogs	108	Robust Porter

(Count-back using overall impression to split tied scores for 3rd and 4th)

5. STOUT CATEGORY (Sponsor: Country Brewer) 25 entries

Judges: Mark Starc BJCP, Brett Schubert, Rob Coyle. Stewards: Torgeir Watne, Chan Lay

1st	Matt Emery	Independent	119.5	Sweet Stout
2nd	Niall Berry	Independent	117.5	Australian/Foreign Extra Stout
3rd	Geoff Daly	independent	113	Dry Stout

6. STRONG ALE CATEGORY (Sponsor: Beer & Brewer Magazine) 30 entries

Judges: Neil Kay, Richard Whitebrook BJCP. Stewards: John Sheehan, Robin Selwood

1st	Geoff Prince	Independent	122.3	Russian Imperial Stout
2nd	Robin Brown	Melbourne Brewers	116.3	Strong Scotch Ale
3rd	Geoff Daly	independent	113.3	Strong Scotch Ale

7. PALE LAGER CATEGORY (Sponsor: Beer & Brewer Magazine) 35 entries

Judges: Michael Bowron BJCP, Michael Hillery BJCP. Stewards: Matt Hevern, Robin Selwood, John Sheehan

1st	Mick Preston	Independent	123	Pale Australian Lager
2nd	Paul Bowlen	Worthogs	117.8	Bohemian Pilsner
3rd	Ben Hutchins	independent	116.3	German Pilsener

8. DARK LAGER CATEGORY (Sponsor: Geelong Homebrewing) 21 entries

Judges: Andy Davison BJCP, Gwyn Moore BJCP. Stewards: Martin O'Connor, Mark Hibberd

1st	Dan Walker	independent	132.8	Vienna Lager
2nd	John Kingston	Westgate Brewers	130.5	Oktoberfest/Marzen
3rd	Paul Bowlen	Worthogs	119.3	Vienna Lager

9. STRONG LAGER CATEGORY (Sponsor: Greensborough Home Brewing Supplies) 16 entries

Judges: Tim Mortensen, Paul Bowlen, John Dykes. Stewards: Martin O'Connor

1st	Chan Lay	Bayside Brewers	118.5	Mailbock/Helles Bock
2nd	Chris Taylor	Melbourne Brewers	115.5	Baltic Porter
3rd	Michael Bowron	Westgate Brewers	104	Doppelbock

10. WHEAT & RYE BEER CATEGORY (Sponsor: Bintani) 21 entries

Judges: John Strantzen, Phil Yeung BJCP. Stewards: David Piper

1st	Chris Taylor	Melbourne Brewers	121.5	Weizenbock
2nd	Robin Brown	Melbourne Brewers	118	Dunkelweizen
3rd	Simon Peake	independent	116.3	Weizen

	Brewer	Club	Score	Beer Style
11. HYBRID BEER CATEGORY (Sponsor: Wyeast) 17 entries				
Judges: Stuart Behrend BJCP, Grant Stott, Paul Sanders BJCP. Stewards: Shannon Davis, Rory Murphy				
1st	John Strantzen	Worthogs	121	Dusseldorfer Altbier
2nd	Bryce van Denderen	Bayside Brewers	119	Koelsch
3rd	Lukas Dedman	Worthogs	116	Dusseldorfer Altbier

12. BELGIAN, FRENCH & SOUR BEER CATEGORY (Sponsor: Temple Brewing) 33 entries

Judges: Paul Rigby BJCP, Lukas Dedman. Stewards: John Sheehan, Gavin Germon, Shannon Davis, Rory Murphy, Geoff Daly

1st	Michael Guenzel	Melbourne Brewers	112.5	Raspberry Lambic
2nd	Paul Bowlen	Worthogs	111.8	Fruit Lambic-Raspberry
3rd	Geoff Daly	independent	108	Biere de Garde

13. FRUIT & OTHER SPECIALTY BEER (Sponsor: Greensborough Home Brewing Supplies) 16 entries

Judges: Shelley Hosking BJCP, Dale Ross-Soden, Christian Gossan. Stewards: David Piper, John Sheehan

1st	Dan Walker	independent	120	Apricot Berlinerweisse
2nd	Gregory Crellin	Melbourne Brewers	115	Raspberry Wheat
3rd	Dave Ball	independent	111	Rye Pale Ale

14. CIDER CATEGORY 3 entries

Judges: Lukas Dedman, Dale Ross-Soden. Stewards: Robin Brown

1st	Mark Hibberd	Bayside Brewers	88.5	Dry Cider
2nd	Chris Taylor	Melbourne Brewers	84	Dry Cider
3rd	Bryce van Denderen	Bayside Brewers	66	Dry Cider

15. MEAD CATEGORY 3 entries

Judges: Lukas Dedman, Dale Ross-Soden. Stewards: Robin Brown

1st	Paul Bowlen	Worthogs	121.5	Ginger Metheglin
2nd	Michael Guenzel	Melbourne Brewers	106.5	Sweet Mead
3rd	Mark Hibberd	Bayside Brewers	90	Sweet Mead

Champion Beer of Show (Sponsor: Five Star Chemicals)

DAN WALKER Independent 132.8 points Vienna Lager

Runner-up: John Kingston, Westgate, 130.5 points, Oktoberfest

Best Novice Brewer (Sponsor: Matilda Bay Brewing)

DAN WALKER Independent 132.8 points Vienna Lager

Champion Brewer (Sponsor: Foster's Group)

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

CHRIS TAYLOR Melbourne Brewers 9 points (1 firsts, 3 seconds)

Runner-up: Paul Bowlen, Worthogs, 8 points

Best Club of Show (Sponsor: Grain and Grape)

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

Winner:	Melbourne Brewers	33
2nd	Worthogs	13
3rd	Bayside Brewers	10
4th	Westgate Brewers	5
5th	Corio Bay Brewers	2

Scott Vernon Perpetual Trophy for Best Exhibited Club

Winner:	Melbourne Brewers	18 entrants
2nd	Bayside Brewers	12 entrants
3rd	Worthogs	11 entrants
4th	Westgate Brewers	9 entrants
5th	Yarra Valley Brewers	4 entrants
6th	Corio Bay Brewers	3 entrants

VicBrew committee:

Mark Hibberd, Michael Guenzel, Rod Kuiper, Paul Rigby, Neil Kay, Tony Wheeler, Michael Bowron, Martin O'Connor



Tickets still available for most events!

THURSDAY OCTOBER 23: AABC Judging and pre-conference activities

AABC Judging
Microbrewery tour
Casual dinner

FRIDAY OCTOBER 24: First day of Conference presentations

Morning

Andy Davison - Chairman's Welcoming Address
Jamil Zainasheff - Secrets to Brewing Award-Winning Beer Acid Rest
Corey Chester (Joe White Maltings) - Specialty Malts: Production and Uses
Tony Wheeler - Australian Pale Ale: Preserved in Amber
Mick Jontef (Fosters Group) - Commercial Product Development

Afternoon

Andrew Lavery (O'Brien's Brewing) - Gluten-free Brewing
John Palmer - Equipment and Water Issues Affecting Beer Quality
Aroma and Flavour Troubleshooting Workshop - Identify off flavours, led by Mark Hibberd
Judging Discussion Panel - a staged judging featuring Jamil Zainasheff, Ross Mitchell, Mark Hibberd and Tony Wheeler

Evening

Pre-dinner drinks at the ANHC Bar
Beer and Food Matching Dinner - William Angliss
Club Night - Bring your own brews to share around!

SATURDAY OCTOBER 25: Second day of Conference presentations

Morning

John Palmer - Hop Bitterness and Aroma Development: The Impact of Your Brewing Process
Yeasts and Beasts

- **Chris White** (Whitelabs) - Yeast Considerations for High Gravity Wort
- **Jess Caudill** (Wyeast) - Brewing with Brett.

Yeasts and Beasts Discussion Panel featuring Jamil Zainasheff, Jess Caudill and Chris White

Michael Day - English Bitter: An Ongoing Love Affair
Jon Herskovits - Craft & Home Brewer Cleaning & Sanitizing: What Works & Why Should I Care?

Afternoon

Things We've Learned Along the Way: Lessons For Amateur

Brewers - Simon Walkenhorst (Hargreaves Hill Brewing Co.), Ben Kraus (Bridge Road Brewers), Ron Feruglio (Temple Brewing Co.), moderated by Matt Kirkegaard (Beer and Brewer Magazine)

Phil Sexton - The History of Craft Beer, Where It Is Now, and "Watch Outs" For The Future

Last Shout Discussion Panel - featuring home and microbrewers, including John Palmer and Jamil Zainasheff

Andy Davison - Chairman's Closing Address

Evening

Pre-dinner drinks at the ANHC Bar
Gala Dinner & AABC Awards - Ormond Hall

Editors Notes

I think it would be a good idea if future club competition winners could provide the details of their recipe for inclusion in the following month's newsletter. Something simple like the plain text version I have included below would be appreciated. In fact if anyone wants to contribute any recipes, photo's, articles or suggestions to the newsletter they are more than welcome to send an email to either the clubs email address or to myself.

American Pale Ale recipe from September Westgate club competition

1st Place – Gavin Germon

20 litre batch. OG 1052, FG 1010, 39 IBU

4 kg Bairds Maris Otter Malt (89%)

500 g Weyermann Carared Malt (11%)

Add 1 pinch Gypsum to mash

Mash at 67-65°C for 1 hour in 3 L/kg liquor

Boil 60 minutes

15 g Saaz (2.5% AA) for 60 minutes

15 g Amarillo (8.7% AA) for 60 minutes

15 g Saaz (2.5% AA) for 12 minutes

15g Amarillo (8.7% AA) for 12 minutes

40 g Amarillo (8.7% AA) for 3 minutes

40g Amarillo (8.7% AA) Dry hop in secondary

Irish Moss at 10 min

One packet of Safale 05 USA ale yeast pitched directly into fermenter

Racked after 11 days, bottled after 9 more days with bulk priming of malt extract

Age at competition: 5 months



Turn thisinto THIS at the Westgate Brewers October meeting hardware workshop.

Ancient yeast reborn in modern beer

(extract from article by Eric Bland for Discovery News)

A tiny colony of yeast trapped inside a Lebanese weevil covered in ancient Burmese amber for up to 45 million years, has been brought back to life in barrels of beer.

Emeritus Professor Raul Cano of the [California Polytechnic State University](#) originally extracted the yeast a decade ago, along with more than 2000 different kinds of microscopic creatures.

Today, Cano uses the reactivated yeast to brew barrels of pale ale and German wheat beer.

"You can always buy brewing yeast, and your product will be based on the brewmaster's recipes," says Cano.

"Our yeast has a double angle: We have yeast no one else has and our own beer recipes."

The beer received good reviews at the Russian River Beer Festival and from other reviewers. The *Oakland Tribune* beer critic, William Brand, said the beer has "a weird spiciness at the finish," and *The Washington Post* said the beer was "smooth and spicy."

Part of that taste comes from the yeast's unique metabolism. "The ancient yeast is restricted to a narrow band of carbohydrates, unlike more modern yeasts, which can consume just about any kind of sugar," says Cano.

Eventually the yeast will likely evolve the ability to eat other sugars, which could change the taste of the beer.

Cano plans to keep a batch of the original yeast to keep the beer true to form.

If this has a ring of déjà vu, it could be because Cano's amber-drilling technique is the same one popularised in the movie *Jurassic Park*, where scientists extracted ancient dinosaur DNA from the bellies of blood-sucking insects trapped in fossilised tree sap.

Cano's original goal was to find ancient microscopic creatures that might have some kind of medical value, particularly pharmaceutical drugs.

Going to sleep

While that particular avenue of research didn't yield significant results, the larger question of how microscopic creatures survived for millions of years could help scientists understand certain diseases, says Professor Charles Greenblatt, a scientist at [Hebrew University](#) in Jerusalem who studies ancient bacteria.

"We've got cases of guys who contracted TB [tuberculosis] during World War II and lived with it for 60, 70 years," says Greenblatt. "Then suddenly they get another disease, the TB wakes up from its dormancy and kills them."

Inducing dormancy could be a new way to fight disease and infection, says Greenblatt.

Instead of outright killing infectious creatures, doctors could instead put them to sleep. The infection would still be present in the patient's body, but it wouldn't hurt the patient.

Neither Cano nor Greenblatt can say what the upper limit for hibernating yeast or bacteria is - it could be hundreds of million years.

But while other scientists work on that, Cano plans to spend his time tossing back a few cold ones, and hoping others will too.

"We think that people will drink one beer out of curiosity," says Cano. "But if the beer doesn't taste good, no one will drink a second."