

October 2010 Newsletter

Next Club Meeting Sunday 17th October from 9.00 am

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Events at our October 2010 Club Meeting

Brewer Of The Year Comp

It's the first of the new seasons BOTY comps so make sure you enter to be in the running. Comp is for any of lagers made in a style originating in Europe.

Brew Demo

Full mash Brown Ale on Black Betty, the club brewery.

October's Brewer In The Hot Seat

Robin Selwood, long time brewer with a lengthy apprenticeship using kits and extract, now an accomplished all grain brewer. Always found stewarding at comps so you know he gets to sample all the best beers. Partial to Pale ales and Lagers, but please no Diacetyl. What will be this Brewers Choice?



Calendar

17th October 2010

Club Comp - Europe Lager

28-30th October 2010

ANHC

20th November 2010

Interclub Swap Meet

21st November 2010

Club Meeting

28th November 2010

Eastern Brewery Bus Trip

12th December 2010

Christmas meeting at Ferg's

16th January 2011

Club Comp - Belgian Ale

20th March 2011

Club Comp - British Ale

15th May 2011

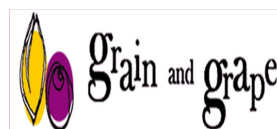
Black Betty AGM Brewing

Club Comp - Stout

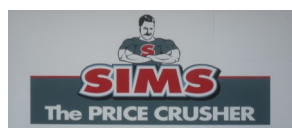
19th June 2011

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,

Firstly, I'd like to thank ALL club members who helped out with our fantastic brew demo day...and welcome to our new members! The day was well publicised on the internet and thru our sponsor Grain & Grape, and we had a fabulous turn-out. And it was success, because of your help! Now let's keep the momentum going!

Congratulations must go to John Kingston & Geoff Daly for placings in Vicbrew..... Westgate was well represented, and for those who didn't place (including myself), Commiserations...and we await the score sheets for feedback.

We have the ANHC coming up at the end of this month. Can anyone who has NOT purchased a ticket and wants to come along to club night, please contact me ASAP.

We have a couple of free passes to the night and we may offer a ballot to see who gets them!

We now have available, for \$25, Westgate T-shirts!!!

The T-shirts are black, with the Westgate logo and our web site address. Anyone coming along to club night, and wishing to represent the club should be proudly wearing one of these shirts. Please show your support, by purchasing one of these shirts....I have a variety of sizes and will have them with me for club night....

Plans are in motion for our BEER GEAR SWAP MEET! We plan on Saturday November 20th. This requires us to hire the hall from the Naval Association and President John has been in touch with them regarding this and sorting out some other issues regarding our use of the hall. Our relationship with the association will be the better for his input.

Lastly, pencil November 28th in the calendar...Through our major sponsor, Burbank Homes, we have another brewery tour coming up. We plan on visiting True South, Red Hill and the new Mornington Peninsula brewery. Cost for the trip is \$5 Westgate members and \$15 non-members. Lunch will be at Mornington Brewery.

Thanks to those who came ..., ate, drank, supplied beer, cheered, booed and watched Grand Final Day parts 1 and 2 ... the draw was well worth the wait..GO PIES!

Right....so lastly...we are a brew club...and between JK, Riggers and myself, we managed to land a double page spread in the local paper, spruiking home brewing as a serious hobby....and a serious hobby it is. I've been able to brew some interesting beer over the last month. I've made a Belgian Dark for the up-coming club comp, in a few months time and I've brewed some more of that moreish American Pale ale....I'm looking forward to sharing a glass with you soon!

Cheers

Ferg

Secretary

Westgate Brewers



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Meeting Location

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



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.

October - Sam & Barry

November - Michael & Robin

January - Paul & Eli

February - Gavin & Damian

March - John L & Geoff



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.

How The Big Brewers Do It.

This article has a fascinating amount of information and statistics about the Castlemaine Perkins brewery in Brisbane and its products.

I have only included the middle part of the article with the most interesting information. If you would like to read the rest of the article you can find it at [Full Article - Johnny Fincione](#).

Today, only lagers are brewed at the brewery: about 2.5 million barrels per year!

The actual brewery is high-tech, completely automated, and except for the malting, everything else is done in-house. The total water consumption is down to 2.8 times the beer production. This is very low compared with European and US breweries, where the water usage can easily be double. The focus on water-consumption is standard practice for every body in Australia, a very dry country.

The brewing process consumes 500-ton malt and 200-ton sugar per week. All ingredients, including the hops, are harvested in Australia. Although, a small amount of Czech hops is imported. The huge mash-tun holds 500 barrels! The lagering tanks: 50,000 barrels! The beer rests in there 7 to 10 days. Thanks to the amount of the extra sugar, high gravity brewing is possible, and allows the short maturation time. High gravity means the hopped wort is so sweet, the fermentation can produce the maximum of alcohol content possible, about 13 % ABV. A higher percentage kills the yeast. Before bottling, water is added to the liquid to attain the desired alcohol content in the beer.



The brewery operates 17 hours per day, on a 9/14 schedule, which means 5 days brewing the first week, and 4 days the second week. On the second Friday the brewery cleans the whole brewing process and all filling machines. The key brewing and packing technology comes from Germany (Krones, KHS Kisters). Some parts of the packaging lines (bottles, cans, kegs) come from Italy (Sasib) and Australia (Foodmach). The can line fills up to 120,000 cans (12.6 oz) per hour. The bottling lines together: 196,000 bottles (12.6 oz) per hour. Every product, including kegs, is pasteurized.

Robots shrink wrap bottles and cans, put everything in cases, palletize and deliver the pallets to the warehouse. It is a very impressive sight to see all the moving parts in a warehouse the size of a football field, with no people walking in between the machines.

One 50 liters keg (13.21 gallons) is filled in 28 seconds! 850 kegs are filled per hour. Australia outlawed glass bottles in venues that don't serve food at tables. No wonder draught is so important to breweries: 25 % of the production is sold in kegs.

Let's talk beer. The 'XXXX Gold' is the best sold beer of the brewery. The color is deep yellow gold, no bitterness to speak of (14 IBU), and the dominating sense of taste is a sweet maltiness. This lager is very drinkable, especially very cold, and offers only 3.5% ABV, which is the average for a regular Australian beer.

Although the word 'bitter' is included in the name, the 'XXXX Bitter' is not really bitter (18 IBU), only a touch more pronounced than the XXXX Gold. A classic Pilsner yellow in combination with a higher alcohol content of 4.6% ABV and a richer taste, makes the Bitter the better choice.

"Very light in carbs, hops (8 IBU) and general taste."

Just before the summer 2009, this means the winter in the USA, the brewery launched its latest creation: 'XXXX Summer'. A refreshing very pale, almost greenish yellow lager, in a clear bottle, is aimed at an active young public. Could the creation of this beer be provoked by the overall presence in the market of Corona? Very light in carbs, hops (8 IBU) and general taste, 'XXXX Summer' finished with a faint sweetness. When enjoyed cold, Australian youngsters drink lots of it on the beach, in the bush, at the parties. 4.2 % ABV.

Randalls



The Mountain Goat randall full of hops



The Mountain Goat randall full of stout and coffee beans

From the [BeerBlokes Blog](#)

Built for them by Richard Watkins of the Wig & Pen in the image of his own creation (known as The Modus Hoperandus) it sits in the beer line between the keg and the font. The beer is drawn from the keg, through Randy, then out and into the temp-rites (to chill the beer) before coming out at the tap and into your glass. The big deal is this – you can fill the glass tube section of Randy with a 'flavour component', like fresh hop flowers, to give the beer a last second kick of fresh aroma and taste. How cool is THAT?!?

What the Goat Guys have got right now is Randy stuffed full of a Coffee blend specially selected from 5 beans sourced from around the equatorial belt. I don't know a lot about coffee beans and I'm just guessing it's beans from 5 different places, not just 5 beans, given that I could smell the coffee as Meg was expertly pouring a beer for me. The Mountain Goat Surefoot Stout is running through the beans and the explosion of flavour, the punch of the aroma and the inexplicable and uninterpretable sensation that it gives you is an experience that you just have to experience yourself to know what I mean. If you know what I mean?

Other Strange Uses for Randalls

Smoked Hops - Wig and Pen

Hopfenrauch has a complex flavour with the smoked beer passed through the 'Modus Hoperandus' filled with smoked hops. I get burning rubber which fades to a soften bacon-like smoke. There is a reasonable hop character playing a role and working with the smoke. A good, bitter lingering finish.

Spices & Truffles - Wig and Pen

A week later, after a couple of small-scale trials, brewer Richard Watkins pulled the first pints just hours after adding truffle slices to the Wig's Modus Hoperandus – a metal reinforced glass percolator, built originally for fresh hops flowers, and now perched permanently on the bar.

After the hops season Richard created Spies'd Olde Ale, a 5.8 per cent alcohol, mild, malty brew to seep through a changing feast of fresh spices – including vanilla beans, cinnamon, cardamon, nutmeg and juniper – on the way to the taps.

As the spice influence waned, Richard added thick slices of fresh local truffle and detected its influence almost immediately – as a strong boost to the ale's molasses and brown sugar flavours.

I hadn't tried the ale beforehand, but the post-truffle brew impressed for its wine-like richness. And as it warmed in the glass there was a definite truffle note mingled with the hops aftertaste – perhaps extracted by the hop oils or alcohol, or both.

By [Chris Shanahan](#)



The Holgate Brewery
Randall or Hopinator



Beer Deluxe Randall



Dogfish Head Randall 3.0

The Foam Problem

The Randall has a few significant drawbacks that make it an exotic item. The hops in the chamber provide a lot of nucleation sites for the dissolved CO₂. In non-brewer speak, the beer is incredibly foamy coming off the tap.

As the beer flows through the hops, it compresses them, which means the hoses often can become clogged.

And, since the Randall has a fitting to both the tap line and the keg line and runs pressurized beer, extra care needs to be taken in fitting all the components together. Rare is the Randall set-up that doesn't leak.

Extract from an article [here](#)

Paul Rigby brought along a Randall to a Westgate meeting last summer and had this same foaming problem. Catch him at the next meeting if you would like more details.



Post Randall Foam. Anyone for flat warm hoppy beer?

Other Strange Uses for Randalls cont.

There is a really cool event at the Blind Tiger, NYC, this evening. They are serving Dogfish Head 90 Minute Imperial IPA through six different Randalls. What is interesting is that it is not just hops in the Randalls this time. Instead they are going to serve the beer through a lot of different things that'll lend flavour to the beers.

Here's the list:

Simple Thai: lemongrass
Mint Julep: mint & bourbon balls
Summer Fresco: melon & assorted fruits
Northern Winter: pine & spruce
Italian Seasoning: pine nuts & dried oregano
Hoppy Giant: warrior & columbus hops

I wish I could be there, but as its on the other side of the pond its going to be difficult for me to get there in time. I'll have to try something like this myself sometime.

From an article [Interesting use of Randall at the Blind Tiger](#)

Useful Randall Links

How to [make your own](#) randall from the Maltose Falcons.

[Randall Vs Keg Hops](#) - a discussion of the differences in flavour between the two

Dogfish Head and their [non foaming](#) Randall 3.0



Disaster for over priced beer?



Brett. A good Aussie name. One you could imagine belonging to a larrikin. The sort of larrikin who's generally a pretty good sort but might gatecrash the odd party. And when he does, it's 50/50 if he'll prove the life and soul or turn it into a disaster.

Which is pretty much how Foster's master brewer John Cozens describes the state of play with the 2010 Crown Ambassador. The \$90 a pop Reserve Lager was released last month to great fanfare – number one of 7,000 limited release bottles was delivered to the Queen at Buckingham Palace – only for the horns to be muffled somewhat by Willie Simpson. The respected beer writer and Tasmania-

based brewer wrote in his column for Fairfax that the beer appeared to have its own gatecrasher called brett, or *brettanomyces* to give it its full name. It's a wild yeast used by some Belgian brewers to make sour beers like Lambics and gueuzes, but feared by most winemakers and brewers who don't want those characteristics in their beers.

Foster's said he must be mistaken as they'd carried out extensive tests throughout the making of the 2010 vintage (the third time they've made their flagship Crown Ambassador) and found no sign. But, having carried out further tests since the article was published, the company now admits he was right.

All well and good, you say, but why is this of relevance to a craft beer site, given Foster's is anything but? Well, Crafty got dropped in it by [a mate](#) whose bottle of Ambassador they'd tasted and [spoke to online news site Crikey! about the beer](#), stating it seemed Willie was correct and there was something seriously amiss. As a result, John Cozens called once the results were in.

"Yes, we can acknowledge there's some brett in there," he said.

Turns out they've looked in every nook and cranny to find its source and given everything from the yeasts used in the brew to the bottling line the all clear. The one remaining suspect – the oak casks used to age a small amount of the 2009 vintage that was then blended into this year's – is beyond testing. Why? Some of the 2010 vintage was put into them with the intention of being blended into next year's Ambassador so even if brett wasn't there beforehand, he certainly is now.



For the rest of this amusing article go to ..

Extracts from the Willie Simpson [article](#).

"Beer tasting is highly subjective. Where Cozens detected a whiff of sulphur, I reckon it's chockful with feral yeast flavours and the tell-tale presence of wet horse blanket. *Brettanomyces* to be precise, a wild yeast character known as "brett" around the traps; which is favoured by Belgian lambic beer producers and some English farmhouse cidemakers, but feared by most winemakers and brewers alike."

CROWN AMBASSADOR 2009 (10.2%)

Murky copper-amber. Aroma: toffee, faint spice and winey notes. Palate: sweetish toffee/caramel notes upfront; some ripe tropical fruit mid-palate; caramel-laden finish with hints of dried peaches and cream, and some hot alcohol notes as the beer warms up. Overall: mellower in character with some appealing dried fruit notes.

CROWN AMBASSADOR 2010 (10.2%)

Hazy copper-amber. Aroma: twang of wet horse blanket mixed with strong barnyard characters. Palate: harsh horsey flavour notes give way to sweet caramel, ripe fruit and a substantial, resinous bitterness, with a jangling, unbalanced finish. Overall: keep your money in your pocket.

Timothy Taylor Landlord Clone

Barry keeps telling me I need to put more recipes in the newsletter so after noticing that Landlord almost won (came 2nd) champion beer at the great british beer festival again, I did a bit of research and came up with the following. This is also timely as the yeast for this recipe is currently available from the Wyeast Private Collection range now available at Grain & Grape, and is reputedly the strain from Timothy Taylors.

THE INNKEEPER (All-Grain)

Official NORTHERN BREWER Instructional Document

Thirty six major awards. Four-time Brewers International Champion. Four-time CAMRA Beer of the Year. Simply put, the muse for this kit has won more awards than any other English beer, period. From very simple ingredients comes a wonderfully well-balanced dram. Spicy, herbal, and English biscuits. Flashes of clean citrus and chewy minerals blend into a complex finish that is refreshingly bitter and remarkably dry. The way a pint was meant to taste. Truly spot on!

OG 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs. Golden Promise
- 0.25 lbs Simpson's Extra Dark Crystal Malt

BOIL ADDITIONS & TIMES

- 1 lb Corn Sugar (60 min)
- 1 oz Fuggle (60 min)
- 1 oz East Kent Goldings (45 min)
- 1 oz Styrian Goldings (5 min)

YEAST

WYEAST 1469 WEST YORKSHIRE ALE.

Temperature Range: 64-72 F.

MASH SCHEDULE: SINGLE INFUSION

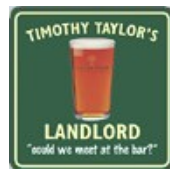
Sacch' Rest: 153° F for 60 minutes 153 is 67c
Mashout: 170° F for 10 minutes 170 is 77c

Overall winners 2010

Champion Beer of Britain - Castle Rock, Harvest Pale (3.8% ABV, Nottingham, Notts)

Second - Timothy Taylor, Landlord (4.3% ABV, Keighley, West Yorkshire)

Third - Surrey Hills, Hammer Mild (3.8% ABV, Guildford, Surrey)



Translated from Yank

Malt

Hmm..unless you have 90% efficiency, this malt bill does not give 1.043 in 18.9 litres. So here is a malt bill for 21 litres at 75% efficiency.
3.17kg Simpson G/Promise
0.13kg Simpson D/crystal
0.45kg Dextrose in the boil

Hops

Adjusted for current AAU's and aiming for 33 to 35 IBU's
25gm Fuggles 5.6 (60 mins)
25gm EK Goldings 5.6 (45 mins)
30gm Styrian Goldings 5.0 (5 mins)
I would also dry hop but that's just me.

Mash (3.7L per kilo)

14L @ 72°C giving 67°C for 60 mins
18L of sparge water.
For such a small grain bill you may want to reduce sparge volume and top up boiler with water.

Wyeast 1469-PC West Yorkshire Ale

'There has been a lot of interest in this strain over the last few months so we ordered extra. It is the strain that can be used to make a beer like Timothy Taylor's Landlord Ale.'

Grain & Grape Newsletter

Beer Styles: Blonde Ale, English IPA, Extra Special/Strong Bitter (English Pale Ale), Oatmeal Stout, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout

Profile: This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for the production of cask-conditioned bitters, ESB and mild ales. Reliably flocculent, producing bright beer without filtration.



From Left to Right:-
Landlord -Bottled 4.1%
Landlord -Draught 4.3%
Budvar Pils for comparison

Options:

- Follow the recipe provided. (crystal malt and corn sugar are taking the place of the caramel)
- Buy some caramel
- Make your own caramel
- Just use Golden Promise and boil your first runnings.
- Just use Golden Promise and have the beer turn out a lighter colour.

Apparently the real thing uses 100% Golden Promise malt only, so how do they get the colour in that photo above? Its rumoured they use a caramel sugar syrup for flavouring and colouring.
So what should you use for a home brewed version?

Short & Sweet

Meet the brewers. Enjoy their beer. The idea is simple but there's nothing 'simple' about the boutique beers featured in our regular Microbreweries Showcase. With your 'tasting ticket' you can enjoy 20 uniquely crafted beers from Melbourne and regional Victoria. Don't forget that Jolimont Espresso and Beer Deluxe also have an exclusive range of discounts and special offers for ticket holders, so you can make a night of it without breaking the budget!



Tickets: \$25* includes 20 x 60ml tastings and small dish
* Plus \$2 refundable glass deposit

Avoid the queues by pre-purchasing tickets from [Ticket-master](#) from 1 October. But be quick - with only 600 tickets for sale over two nights, they will sell out!

Supported by Regional Development Victoria and the Victorian Association of Microbrewery Industry.

Where: The Atrium

When: 20 - 21 October 2010

Time: 4.30pm - 8.00pm

Phone: 03 9655 1900

Email: info@fedsquare.com

This month's showcase will also feature a number of new releases, including Thunder Road Brewing's first beer and two from Beacon Brewing Company, a Barwon Heads brewery established by former home brewer, Dan Cunningham.



If you don't have a ticket already you had better hurry. Sure it's a lot of money but if it moves interstate in 2012 it would cost you a lot more.

Use your process to maximise the hop aroma!

Using the same amount of hops to add to your brew, there are a multitude of ways in which add them that may all result in a different finished beer. These US brewers did a series of brews where they used the same amount of hops (1lb/bbl) post-boiling, but changed the time for the post-boil residence (50 - 90 min). For some brews, they also split the hop addition into 50% post-boil and 50% dry-hops. The researchers found that with prolonging the post-boil residence time, only the hop flavour was significantly increased, not the aroma. However, dry-hopping was the most effective in imparting hop aroma. As one may suspect, they found that the combination of extended post-boil kettle-hop residence and dry-hopping maximized the combined hop aroma and flavor of the beer.

Click on the logo for more info

BARTH-HAAS GROUP

The equivalent of our Beer & Brewer Expo.

- 455 breweries in the festival hall
- 2,200+ beers served at the festival
- 49,000 attendees
- 3,400 volunteers
- 516 breweries in the competition from 48 states (including Washington, D.C.)
- 3,523 beers judged (includes 75 Pro-Am competition entries)
- 79 style categories judged, plus the Pro-Am competition
- 151 judges from 10 countries
- Average number of competition beers entered in each category: 44
- Category with highest number of entries: 142, American Style IPA



Records broken at Oktoberfest 2010

A record number of steins were drunk at this year's Oktoberfest, which celebrated Munich event's 200th birthday.

Nearly 6.5 million revellers came from around the world and sunk seven million litres (1.6 gallons) of beer from the numerous tents which were set-up.



To complement the drinking, 117 oxen, 59 calves and thousands of chickens were eaten during the festival, according to head of the event Gabriele Weishaeupl.

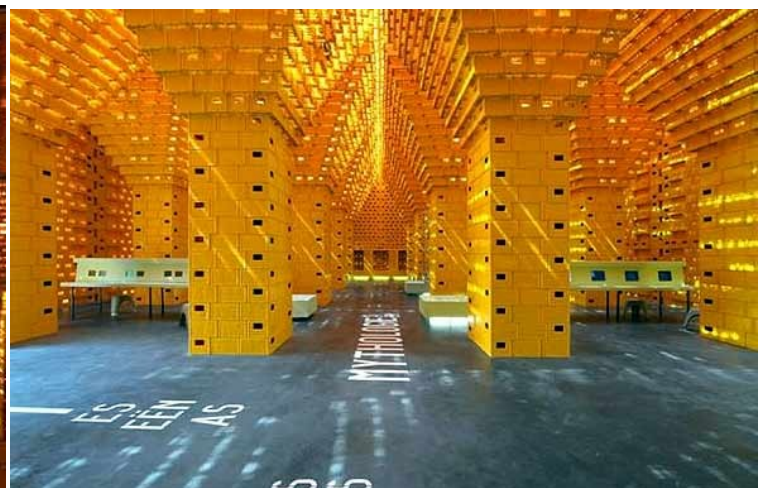
The record number of visitors was not broken however, with the 7.1 million seen at the event in 1985 remaining unbeaten, despite Oktoberfest being extended by two days for its jubilee.



September Meeting Open Brew Day.
More Photos at our club's
[Online Photo Album](#)



Is this what happens to all those beer crates after Vicbrew?



This bright yellow pavilion is made from 33,000 beer crates. Created by the international firm *Architects SHSH*, the temporary pavilion was built to celebrate the fiftieth anniversary of the 1958 *Universal World Exhibition* in Brussels.

Hops

Hops pellets available at Grain and Grape as at 08/10/10. Hop plugs have different values and are not included in the table.



Hop Name	Alpha Acid	Year of Harvest
Amarillo	8.2	2009
Bramling Cross	5.0	2008
B Saaz	8.6	2010
Cascade	5.0	2009
Centenial	9.2	2009
Challenger	6.1	2008
Chinook	11.4	2008
Citra	11.1	2009
Cluster	7.9	2008
Columbus	14.2	2008
First Gold	7.2	2008
Fuggles	5.6	2009
Galaxy	14.0	2009
EK Goldings	5.6	2009
Hallertau	5.2	2009
Hersbrucker	3.5	2009
Horizon	9.1	2010
Nelson Sauvin	12.6	2010
Northdown	7.0	2008
Northern Brewer	11.4	2009
Perle	8.5	2008
Pride of Ringwood	8.9	2009
Saaz	4.5	2010 ?
Spalt	4.9	2007
Simcoe	12.2	2008
Spalt	4.5	2009
Strisselspalt	3.2	2008
Styrian Goldings	5.0	2008
Summer Saaz	4.7	2009
Target	9.4	2008
Tettnanger	3.5	2008
Williamette	4.9	2008
Topaz	16.7	2010

The Westgate Brewers Presents:



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 TABLES**

BBQ

RAFFLES!



**Contact: Fergus McGregor
for more information**

Ph 0419 345160

E-mail: westgatebrewers@yahoo.com

www.westgatebrewers.org

Westgate Results Roundup



Held 2nd & 3rd October 2010, Belgian Beer Café Eureka, Southbank, Melbourne
395 entries from 96 brewers

Best Club of Show (Sponsor: 5 Star Chemicals)

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

Winner: Melbourne Brewers 37

2nd Bayside Brewers 17

3rd Worthogs 12

4th Westgate Brewers 6

5th Corio Bay Brewers 3

Scott Vernon Perpetual Trophy for Best Exhibited Club

Winner: Bayside Brewers 20 entrants

2nd Melbourne Brewers 16 entrants

3rd Westgate Brewers 9 entrants

4th Worthogs 7 entrants

5th Yarra Valley Brewers 3 entrants

=6th Corio Bay Brewers 2 entrants

=6th Bendigo & District 2 entrants

5. STRONG LAGER CATEGORY (Sponsor: Otway Estate) 13 entries

Judges: Brett Evans, Darren Hayes, Matt Daniel

1st John Kingston 125.5 Westgate Brewers 5.4 Doppelbock 1086 1028 154

2nd Brendan Guild 119.5 Melbourne Brewers 5.3 Traditional Bock 1068 1018 241

3rd Michael Hewes 113 Melbourne Brewers 5.4 Doppelbock 1084 1020 218

11. STOUT CATEGORY (Sponsor: Mountain Goat) 23 entries

Judges: Robin Brown, David Piper, Lukas Dedman

1st Matt Hevern 108* Melbourne Brewers 11.2 Sweet Stout 1051 1022 200

2nd Michael Hewes 108* Melbourne Brewers 11.3 Oatmeal Stout 1048 1014 217

3rd Geoff Daly 107 Westgate Brewers 11.1 Dry Stout 1057 1023 109

14. STRONG ALE CATEGORY (Sponsor: Beer & Brewer Magazine) 20 entries

Judges: Michael Guenzel BJCP, Sam Slaney

1st Kevin teWierik 112.5 n/a 14.1 Old Ale (English Strong Ale) 1065 1020 345

2nd Paul Yates 112 Worthogs 14.1 Old Ale (English Strong Ale) 1072 1016 498

3rd John Kingston 111.5 Westgate Brewers 14.2 Strong Scotch Ale 1084 1020 169

18. SPECIALTY BEER CATEGORY (Sponsor: Geelong Home Brewing Supplies) 37 entries

Judges: Dale Ross-Soden, Braden Jackman, Brett McCluskey

1st Brendan Harney 111 n/a 18.7 Other Specialty Beer American Brett Ale 1060 1010 161

2nd Brendan Harney 110.5 n/a 18.5 Belgian Specialty Ale Bier de Miel 1070 1008 159

3rd Paul Sanders 110 Westgate Brewers 18.7 Other Specialty Beer Galaxy Calif common 1054 1010 428

For the Full Results of both comps go to www.vicbrew.org

THE BAYSIDE BREWERS OKTOBERFEST 2010

Saturday 4th October 2009 – Hickinbotham Winery, 194 Nepean Hwy Dromana VIC

4. BOCK CATEGORY 17 entries – Sponsored by OneStopBarShop

Judges: Dave Piper, Bryce Van Denderen, Michael Gunzel

Brewer Club Score Beer Style

1st Brendan Guild Melbourne Brewers 42.3 Traditional Bock

2nd John Kingston Westgate Brewers 42 Doppelbock

3rd Michael Hewes Melbourne Brewers 37.7 Doppelbock

