



October 2009 Newsletter

Next Club Meeting Sunday 18th October @12:30pm

Bock Comp

THE PRESIDENTS REPORT

Hi all,

Congratulations to all who entered Vicbrew 2009, & a cheer to those who placed. The important thing about this competition is that you consider that you have a beer worthy of entering into such a competition as it is incumbent that entering a BJCP sanctioned comp that you should receive appropriate feedback that could be used to improve the brew entered. If it is a BJCP judge there should be no blank lines on the judging form, it should be filled with comments & feedback.

We have sought to put a few dates into the Westgate Brewers calendar so have a look at the up coming brew dates to see if YOU can host one at your brewery. I have put my hand up for one on the 22/11 at my Mum's place using the 200lt brewery I happen to have.

We are trying to put some social dates into the calendar with the first being a beer at Mt Goat followed on at the Royston Hotel over the road on the 22/1/10. It is anticipated that we will have a few more of these, so if you have a suggestion come to a committee meeting.

We have a date and location for the Christmas party it is at Fergus' place on the 12/12, he has a new wood fired oven. & we are going to brew an Australian Sparkling Ale at the Nov meeting. More details in the next newsletter.

Damian



IN THIS ISSUE

- Coming Events
- Old Labels
- Fed Square showcase
- Black Betty
- Nelson Sauvin
- Westgate Old Newspaper Article
- Real Ale Train
- Hargreaves Hill
- Vicbrew Results
- Bayside Oktoberfest Comp



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

Coming Events **2009**

17th October
Bayside Brewers Oktoberfest
Comp

18th October
Bayside Brewers Oktoberfest

23rd-24th October
AABC
Olim's Hotel, Canberra

28th-29th October
Fed Square Micro Showcase
See details elsewhere.

Contacts

President
Damian Nippard
(0409 024086)

Secretary
Fergus McGregor
(0419 345160)

Treasurer
Alan Crossman

Newsletter Editor
Gavin Germon

Email
westgatebrewers@yahoo.com.au

Correspondence
PO Box 5043,
Garden City 3207

Club Diary

18th October 2009
Bock Competition &
Water Treatment

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



**Sponsors of
Westgate
Brewers**

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.

Old Labels - The Best of the Rest.

Continuing on from last issue's look at Coopers and sparkling ales I now give you the best of the rest. There were all sorts of non-intoxicating beers, tonic ales, dandelion ales and ginger beers, which seemed prevalent due to temperance society influence and 6 o'clock closing. I also found a couple of labels from the old Courage brewery which failed to shift drinkers who were very brand loyal at the time.



c1967



c1915



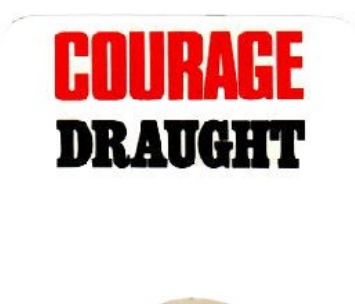
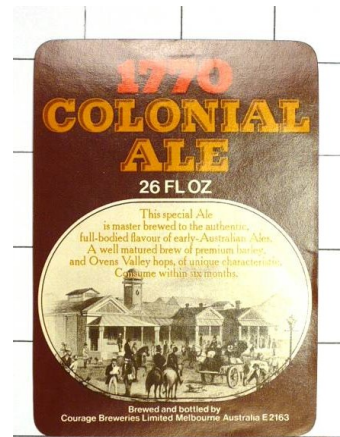
unknown



c1945



In 1966 CUB dominance was challenged for the first time. Courage, Barclay & Simonds Ltd, British Tobacco Company (Aust) and some independent Victorian hoteliers formed a new brewing company in Victoria. In a show of defiance, they drove 25 trucks bearing the Courage logo past the Carlton brewery. A war was on. Apparently the first brews of Courage tasted identical to Carlton, experts couldn't taste the difference. Consequently Courage did not fare too well. Tooth & Co eventually bought it out in 1978.



c1950



c1946



c1927



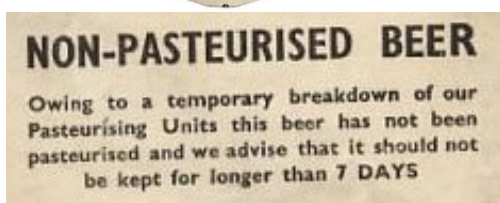
c1920



c1920



c1910



FED SQUARE MICROBREWERIES SHOWCASE

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. What better way to celebrate the pioneering spirit of our thriving boutique brewing industry? Don't forget that Tjanabi, 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!

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

Where: The Atrium

Date: 28th and 29th October, 2009

Time: 4.30pm - 8.00pm

Tickets: Tasting tickets \$25 (plus \$2 glass deposit), includes 20 tastings (60ml) and \$5 food voucher

Phone: 9655 1900

Email: info@fedsquare.com



MICROBREWERIES ATTENDING THE SHOWCASE **MAY** INCLUDE:

[ARCTIC FOX BREWERY](#)

[BUCKLEY'S BEERS*](#)

[BRIDGE ROAD BREWERS](#)

[COLDSTREAM BREWERY](#)

[GRAND RIDGE BREWERY*](#)

[HAWTHORN BREWING CO](#)

[HOLGATE BREWHOUSE*](#)

[MATILDA BAY BREWING CO](#)

[MILDURA BREWERY*](#)

[MOUNTAIN GOAT BREWERY](#)

[RED DUCK BREWERY](#)

[TEMPLE BREWING COMPANY PTY LTD](#)

[OTWAY ESTATE - WINERY & BREWERY](#)

[SOUTHERN BAY BREWING CO](#)

[SWEETWATER BREWING COMPANY](#)

[THE 3 RAVENS BREWING CO](#)

[2 BROTHERS BREWERY](#)

[THREE TROUPERS](#)

Black Betty the Brewery - September Meeting

Things are not all well with our last batch made on Black Betty. I will make the same beer on my home system and keg both just in case. Is it possible to make a decent beer with decent efficiency on this system? I'm determined to keep trying. Perhaps Damian and his less complex Australian Ale scheduled for our November meeting will be the one to crack it.

Malt

4kg JW Ale Malt

2kg JW Vienna Malt

0.3 kg Weyermann

CaraMunich I

Hops

Equal parts Amarillo, Cascade, Centennial, Chinook, Columbus & Simcoe.

30 gms of 10.7aau for 60 mins

30 gms of 10.7aau for 12 mins

90 gms of 10.7aau for 2 mins

90 gms of 10.7aau dry hopping

Results

	Aim	Actual
Litres	23	20.5
OG	55	50
EBC	14	13
IBU	60-65	75
EFF%	65-70	53



Nelson Sauvin

Breeding A triploid variety bred from New Zealand variety "Smoothcone" and a selected New Zealand male. Developed at New Zealand HortResearch and released in 2000. The essential oil profile displays "fresh crushed gooseberries" a descriptor often used for the grape variety Sauvignon Blanc, giving rise to this variety's name.

Selection Described during selection as "breathtaking" Nelson Sauvin has the unique ability to impart a distinctive cool climate white wine "fruitiness". The complexity of the oils profile has seen selectors stretched looking for descriptors to document this unique new world variety.

Brewer's notes: A hop that requires judicious application in the brew house, this truly unique dual-purpose variety can be used to produce big punchy Ales as well as subtle yet bitter Lagers. The fruitiness may be a little overpowering for the uninitiated, however those with a penchant for bold hop character will find several applications for this true brewer's hop.

"Quintessentially New Zealand"

Applications: Very much at home in the new-world styles such as American Pale Ale and Super Premiums. This hop is considered by some as extreme and certainly makes its presence felt in speciality craft and seasonal beers gaining an international reputation.

http://www.nzhops.co.nz/varieties/nelson_sauvin.html



Nelson Sauvin - Officially Different

Identification of novel unique flavor compounds derived from Nelson Sauvin hop and synergy of these compounds

Kiyoshi Takoi¹, Marie Degueil², Svitlana Shinkaruk³, Cécile Thibon⁴, Toshio Kurihara¹, Koichi Toyoshima¹, Kazutoshi Ito¹, Bernard Bennetau², Denis Dubourdieu⁴, Takatoshi Tominaga⁴
1Sapporo Breweries Ltd., Frontier Laboratories of Value Creation, Yaizu, Japan, 2Université de Bordeaux, Talence, France, 3ENITA de Bordeaux, Talence, France, 4Université de Bordeaux, Faculté d'Oenologie, Talence, France

Description of topic: Nelson Sauvin (NS) is a unique hop variety that was bred and grown in New Zealand. This hop belongs to the high alpha-type hop, but it gives a specific floral flavor like Sauvignon Blanc wine to finished beers. We have already identified isobutyric esters and a new volatile thiol, 3-sulfanyl-4-methylpentan-1-ol, derived from NS. This result has been reported at EBC 2007. Now, we studied how these compounds contribute to the characteristic flavor of the beer made from NS (NS Product).

Materials and methods for data collection: All the hop varieties that we used were commercial ones. Test-beers were brewed in pilot-scale brewing apparatus. The volatile thiols were specifically extracted by reversible combination of the thiols with sodium p-hydroxymercuribenzoate (p-HMB) as described by Tominaga et al. These volatile thiols were analyzed by using GC-FPD, GC-O and GCMS. Sensory evaluation was performed by 10-13 well-trained panelists.

Results: We have already reported that isobutyric esters (isobutyl isobutyrate (IBIB), isoamyl isobutyrate (IAIB) and 2-methylbutyl isobutyrate (2MIB)) and a new volatile thiol, 3-sulfanyl-4-methylpentan-1-ol (3S4MP) were found in the NS hop and the NS product. Isobutyric esters had a floral flavor like green apple and/or apricot. 3S4MP had a grapefruit-like and/or rhubarb-like odor, similar to that of Sauvignon Blanc. Now, we newly identified another volatile thiol, 3-sulfanyl-4-methylpentyl acetate (3S4MPA), in the NS product. This compound had a grapefruit-like odor, similar to that of 3S4MP.

Discussion: We quantified these compounds in the NS products and determined their thresholds. As a result, 3S4MP was contained threefold of its threshold in beers and 3S4MPA and 2MIB were contained below their thresholds. However, it was confirmed that 3S4MP enhanced the flavors of 3S4MPA and 2MIB by synergy. Therefore, we concluded that all of these compounds would contribute to the specific odor of beers produced with NS.

What is new - To our knowledge, none of these two volatile thiols, 3S4MP and 3S4MPA, had ever been described in wines and other foods before. And we confirmed that 3S4MP enhanced the flavors of 3S4MPA and 2MIB by synergy.

Our company released the commercial beer product using NS hop in Japan. This product has won Best in Class (Class: Experimental beer) at 2008 New Zealand International Beer Awards.

Brewing up a storm



Beer talking . . . Westgate Brewers (from left) Gavin Gamble, Barrie Mowbray and Jim Bonello compare notes on one of Barrie's wheat beers.

By Mark Buttler

BARRIE Mowbray, of Deer Park, confesses he's always been a big beer drinker.

But in recent years he says he's seen the error of his ways.

That's not to say he has taken the pledge. Rather he's stopped drinking Victoria Bitter and gone into the world of home brewing.

Mr Mowbray, a member of the Westgate Brewers, says the rewards are obvious.

He says it's cheaper and, when done properly, the home brew tastes much better than what you'll find at the bottle shop.

But here's the clincher.

"The hangovers are definitely not as bad," he said. "You still might wake up with a bit of a headache, but not as bad as with the bought stuff."

This is despite coming up with some rather potent creations in his kitchen.

"I've made a couple that were...aw crikey. It was strong, I know that much."

Mr Mowbray has been brewing his own beer for about two years. His preference is for full-strength wheat beers, similar to the West Australian Red-back brand.

He said the sample he offered *The Western Times* wasn't one of his better efforts, meaning there must be some terrific beers produced in his spare time.

Another Westgate Brewer, Jim Bonello, of Werribee, says the beauty of home brewing is the variety it allows the maker.

When guests arrive at Mr Bonello's house, they get a choice of five beers, some of which might have taken several weeks to brew.

He's happy to share it with the visitors because it's one of the best ways to improve the end result.

"You can always build on people's comments," Mr Bonello said. "If they don't like something, you try to adjust it to suit their taste."

Club president Gavin Gamble is clearly one who appreciates the choice open to home brewers.

He once made a beer containing, among other

things, chocolate, juniper berries, Thai chillies and ginger.

Sounds bizarre? Well, Mr Gamble's creation actually won him a second prize at the big Grandridge beer festival in Gippsland earlier this year.

Another member, Leanne Carter, makes a stout using blackberry jam.

"We're making styles that just aren't available in the shops," Mr Gamble said.

Not that Mr Gamble particularly wants to drink mainstream commercial beers, which he says are mass produced for 74 cents a litre.

He and the other members agree they are mostly bland and tasteless, labelling them "lawn-mower beers" because you would drink them only after a hard afternoon in the garden.

Migrants

"I don't drink any commercial beers now," Mr Bonello said. "The taste just isn't there. It's been ultra-filtered and lost everything."

Mr Gamble nominates Coopers Sparkling Ale as the best of the bottle shop beers, but it's easy to get the feeling he'd rather be drinking his own.

He said migrants had turned to home brewing because they could not get the same taste from beers brought into Australia from their home countries.

This was because some of the brews were spoiled by being exposed to too much light or heat during importation.

With an abundance of beer available, you might expect to see a few members looking a bit secondhand at meetings and social days.

But the Westgate Brewers, who organise car pooling for get-togethers, try to discourage members getting too out of control.

"You can always go and buy yourself a bottle of whisky if you want to get stewed," Mr Bonello said.

Mr Gamble added: "We're not into getting drunk. Drunks don't have the patience to make up their own beer."

The Westgate Brewers have about 50 members and meet on the first Monday of every month at the Yarraville Neighborhood House in Blackwood St. Among the coming social functions is a barbecue on Sunday, December 4.

Inquiries: Gavin Gamble on 370 1390

The Western Times
2/11/1994

England's Real Ale Train

• William Ham Bevan
[The Observer](#), Sunday 4 January

Outside the former mail wagon that serves as the Real Ale Train's bar, the rain sluices down in sheets. Inside, the bustle of thirsty passengers is already three-deep, and there is still a quarter-hour to go before the guard's whistle will send the 7.20 steaming away down the line. One of the serving staff cocks her ear toward a man in a faded rugby shirt - no stranger to John Barleycorn, judging by his paunch. "Give us a quiver, love," he grins. I expect him to get an earful for his cheek; instead, he is drawn a pint of gently foaming gold from one of the casks sunk into the long bar. Bowman's Quiver, it turns out, is one of the six ales on draught tonight. Like the others, it is a product of Hampshire - brewed just 10 miles south of the Watercress Line's headquarters at New Alresford. A Quiver sounds good to me, too, and proves to be so: a rich, hoppy bitter that glides down like butter-scotch. Wonderful.



More properly known as the Mid Hants Railway, the Watercress Line got its sobriquet from the local crop it once ferried to London. Originally part of a route linking the capital with Southampton, it managed to cheat Beeching's axe in the Sixties, only to be closed in 1973 as passenger numbers declined. Steam enthusiasts reopened the route four years later, developing it into one of the most picturesque of heritage railways. The Real Ale Train runs on 16 Saturday evenings each year, operating from Alton, where the steam railway links up with the national network. It's certainly a journey on which the getting there is more important than the destination, as you don't actually get anywhere. The train runs to the end of the 10-mile line at New Alresford, doubles back, and then repeats the whole loop, arriving back in time for the last connection to London. There are normally six cask ales on offer, as well as limited supplies of artisan cider.



It is a trip I have wanted to do for some time, though with trepidation. Steam freaks and real-ale aficionados have similarly fearsome reputations. I have already had my ticket marked by asking one gentleman whether he had ever "ridden on the footpad" of a steam engine. (Lest anyone make the same mistake, the term is "footplate".)

So it is reassuring to note that there's a varied mix of people on board. As well as the bearded and beer-festival-T-shirted - the friendliest of all - my fellow passengers include students in Oxbridge college scarves, family outings that take in three generations, and more than one all-female group of thirtysomethings.



Brewery rises from Black Saturday ashes.

James Smith The Age September 15, 2009

A FEW weeks ago, a brewery in Lilydale brewed its first beer, a pale ale. Nothing remarkable in that, you might think, given the number of new breweries throughout the state. But six months ago, the original Hargreaves Hill Brewery was reduced to charred remains and rubble by the Black Saturday fires.

Built in 2004 by Simon Walkenhorst and Beth Williams on her parents' property in Steels Creek, it was destroyed along with most of the tiny Yarra Valley township.

Before the fires, Hargreaves Hill beers had gained a large enough following around Melbourne for Walkenhorst to take on a full-time brewer and brew five days a week to meet demand, while the restaurant-cum-cellar door the couple had opened in the former National Bank building in Yarra Glen was finding its feet.

Afterwards, amid relief that family members had survived — her parents by dousing themselves with water from their pool as their house and the brewery burned nearby — there were doubts as to whether they could rebuild the business.

"It was still a tiny company, but there was a lot of people we were responsible for at the restaurant and the brewery," says Walkenhorst. "We didn't want to languish, but we didn't know what was going to happen."

With three young children in tow — including a newborn — it was a difficult time. But as the couple weighed up their options, word spread. Within days, they received a text message from Dave Golding of Red Hill Brewery offering support, collection boxes were placed alongside taps of the last remaining kegs of Hargreaves Hill beers, and even former piano students from Walkenhorst's days as a classical pianist sent money.

"Steve Jeffares from the Taphouse [in St Kilda] called," Walkenhorst says. "He had organised one of the first benefit gigs anywhere in Victoria and said he'd arranged for a portion to go to Hargreaves Hill."



Hargreaves Hill Brewery owner/brewers and husband and wife, Beth Williams and Simon Walkenhorst. *Photo: Gary Medlicott*

"I remember breaking down. To be on the receiving end of charity was something I never thought I'd need. Looking back now, you realise how close to the bone everything was from a financial sense; without this support, meeting our commitments would have been impossible."

He says the response was acknowledgement that they had achieved something with "our tiny brewery". Suitably inspired, the couple brewed at Red Hill the very next Friday, ensuring fresh kegs of their ESB were in bars within a month of the fires. Over the following months, brewer Glenn Harrison travelled between Red Hill, Mountain Goat and White Rabbit Breweries and the University of Ballarat making beer, while Walkenhorst set about finding a site and equipping a new brewery.

A 1200-litre set-up — three times the old brewery's capacity — was picked up from Beechworth, a bottling line was bought from Perth, and a warehouse space big enough to house the many kegs of beer was leased in Lilydale.

Six months and 11 days after Black Saturday, the new system has successfully produced its first brew.

410 entries from 107 brewers

1. LOW ALCOHOL CATEGORY 14 entries

Judges: Andy Davison BJCP, Shelley Hosking BJCP, Dave Ball

1 st	John Strantzen	Worthogs	131	English Bitter
2 nd	Mark McPherson	Independent	121.5	Leichtes Weizen
3 rd	Robin Brown	Melbourne Brewers	113.5	Mild Ale

2. PALE LAGER CATEGORY (Sponsor: Geelong Home Brewing) 18 entries

Judges: Paul Rigby BJCP, Lukas Dedman, Dave Ball

1 st	Ben Hutchins	Independent	104	Australian Premium Lager
2 nd	Grant Stott	Corio Bay Brewers	101	Pale Continental Lager
3 rd	John Kingston	Westgate Brewers	92	Pale Continental Lager

3. PILSENER CATEGORY 18 entries

Judges: Mark Leatham BJCP, Chris Schaefer BJCP, Ben Hutchins

1 st	Lukas Dedman	Worthogs	108.5	Bohemian Pilsner
2 nd	Michael Bowron	Westgate Brewers	108*	German Pilsner
3 rd	Paul Bowlen	Worthogs	108*	Bohemian Pilsner

4. AMBER & DARK LAGER CATEGORY (Sponsor: The Brewers Den) 36 entries

Judges: Paul Rigby BJCP, Lukas Dedman, Brendan Harney

1 st	Salv Spitaleri	Independent	121	Schwarzbier
2 nd	John Strantzen	Worthogs	116.5	North German Altbier
3 rd	John Kingston	Westgate Brewers	104	Schwarzbier

5. STRONG LAGER CATEGORY 12 entries

Judges: Nail Kay, Dale Ross-Soden, Tyson Aldenhoven

1	Gavin Germon	Westgate Brewers	115	Traditional Bock
2	John Kingston	Westgate Brewers	108	Doppelbock
3	Joe Prout	Independent	107*	Doppelbock

6. PALE ALE CATEGORY (Sponsor: Brewers Choice) 37 entries

Judges: Paul Sanders BJCP, Grant Stott, Torgeir Watne

1 st	Ben Hutchins	Independent	110	Australian Pale Ale
2 nd	Tim Shea	Independent	109.5*	Australian Pale Ale
3 rd	Michael van der Heyden	Worthogs	109.5*	English Pale Ale

7. AMERICAN PALE ALE CATEGORY (Sponsor: Costanzo Brewing Consultants) 36 entries

Judges: Haig Jason BJCP, Mark Starc BJCP, Rod Kuiper

1 st	Mark McPherson	Independent	115.5	American Pale Ale
2 nd	Bryce Van Denderen	Bayside Brewers	112	American Pale Ale
3 rd	Ben Hutchins	Independent	111.5	American Pale Ale

8. BITTER ALE 35 entries

Judges: Richard Whitebrook BJCP, Neil Kay, Ben Lloyd

1	John Strantzen	Worthogs	118	English Best Bitter
2	Robin Brown	Melbourne Brewers	112.5	Dusseldofer Altbier
3	John Strantzen	Worthogs	106.5*	English Extra Special/Strong Bitter

9. BROWN ALE CATEGORY 32 entries

Judges: John Strantzen, David Piper, James Rimmer

1 st	Mark McPherson	Independent	126.5	American Brown Ale
2 nd	Michael Hewes	Melbourne Brewers	123	American Brown Ale
3 rd	Darren Hayes	Melbourne Brewers	121.5	Irish Red Ale

10. PORTER CATEGORY 13 entries

Judges: John Preston BJCP, Michael Bowron BJCP, George Theodoridis BJCP

1 st	Robin Brown	Melbourne Brewers	122	Brown Porter
2 nd	Andrew Barraclough	Independent	117.5	Robust Porter
3 rd	Darren Hayes	Melbourne Brewers	112	Robust Porter



Champion Brewer (Sponsor: ANHC2010, Red Duck Brewery)

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

ROBIN BROWN
Melbourne Brewers
17 points (2 firsts, 4 seconds, 2 thirds)

Champion Beer of Show (Sponsor: Greensborough Home Brewing Supplies)

JOHN KINGSTON

Westgate Brewers

132.5 points

Belgian Strong Dark Ale

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

Best Novice Brewer (Sponsor: Temple Brewing Company)

BRETT GREENWOOD

Corio Bay Brewers

131.5 points

Dubbel

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 23

=2nd Worthogs 18

=2nd Westgate Brewers 18

4th Bayside Brewers 5

=5th Corio Bay Brewers 4

=5th Yarra Valley Brewers 4

SCOTT VERNON PERPETUAL TROPHY FOR BEST EXHIBITED CLUB

Winner: Bayside Brewers 22 entrants

2nd Melbourne Brewers 18 entrants

3rd Worthogs 10 entrants

4th Westgate Brewers 8 entrants

=5th Corio Bay Brewers 4 entrants

=5th Inner Circle Brewers 4 entrants

7th Yarra Valley Brewers 2 entrants

11. STOUT CATEGORY 22 entries

Judges: Stuart Behrend BJCP, Rod Kuiper, Matt Hevern

1	Michael Watson	Yarra Valley Brewers	115	Oatmeal Stout
2	Michael Bowron	Westgate Brewers	114	Dry Stout
3	Paul Yates	Worthogs	110*	Oatmeal Stout

12. STRONG STOUT CATEGORY 12 entries

Judges: Paul Bowlen, Robin Brown, Braden Jackman

1st	Lukas Dedman	Worthogs	131	Imperial Stout
2nd	Mark Hibberd	Bayside Brewers	121	Australian/Foreign Extra Stout
3rd	Joel Burton	Independent	112	Australian/Foreign Extra Stout

13. INDIA PALE ALE CATEGORY 19 entries

Judges: Chris Taylor BJCP, Gwyn Moore BJCP, Haig Jason BJCP

1st	Nathaniel Reeves	Independent	129	American IPA
2nd	Robin Brown	Melbourne Brewers	123.5	American IPA
3rd	Robin Brown	Melbourne Brewers	122	Imperial IPA

14. STRONG ALE CATEGORY 18 entries

Judges: John Strantzen, Brad Iles, Raoul Callaghan

1st	Tristian Chittleborough	Independent	128.5	Strong Scotch Ale
2nd	Geoff Daly	Westgate Brewers	127.5	Strong Scotch Ale
3rd	Geoff Bryant	Bayside Brewers	124	Old Ale (English Strong Ale)

15. BELGIAN STRONG ALE CATEGORY 18 entries

Judges: Michael Guenzel BJCP, Mark Johnstone BJCP, Bryce van Denderen

1st	John Kingston	Westgate Brewers	132.5	Belgian Strong Dark Ale
2nd	Brett Greenwood	Corio Bay Brewers	131.5	Dubbel
3rd	Gavin Germon	Westgate Brewers	126.5	Belgian Strong Dark Ale

16. GERMAN WHEAT & RYE BEER CATEGORY 24 entries

Judges: Mark Leatham BJCP, Matt Hevern, Andrew Barraclough

1st	Robin Brown	Melbourne Brewers	124	Weizenbock
2nd	Andrew Inglis	Melbourne Brewers	122	Weizen/Wheat Beer
3rd	Robin Brown	Melbourne Brewers	118	Weizen/Wheat Beer

17. FARMHOUSE ALE & WILD BEER CATEGORY (Sponsor: Wyeast) 21 entries

Judges: Tony Wheeler BJCP, Sam Slaney, Scott Wilson-Browne

1st	Mark Starc	Independent	115	Flanders Red Ale
2nd	Robin Brown	Melbourne Brewers	111	Biere de Garde
3rd	Michael Guenzel	Yarra Valley Brewers	103.5	Fruit Lambic

18. SPECIALTY BEER CATEGORY 24 entries

Judges: Tony Wheeler BJCP, Dale Ross-Soden, Raoul Callaghan

1st	Dan Walker	Independent	120.5	Fruit Beer
2nd	Robin Brown	Melbourne Brewers	110.5	Fruit Beer
3rd	Gavin Germon	Westgate Brewers	104	Belgian Specialty Ale



OKTOBERFEST

German Beer Festival 2009

Sunday 18th October

Hickinbotham Winery

**194 Nepean Hwy Dromana VIC
(03) 5981 0355**

Hosted by The Bayside Brewers



Doors open 11am

Craft beer tastings

Live music & Kransky BBQ

Brewing demonstrations

Homebrew competition awards

Peoples choice award for Best Beer

**\$15 includes commemorative
beer glass & 5 free tastings**



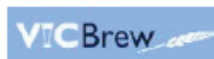
**Hickinbotham
of
Dromana**



**Peninsula
Hot Springs**



One Stop Bar Shop



www.baysidebrewers.org.au

Bayside Brewers

OKTOBERFEST 2009

Amateur Homebrew Competition

SATURDAY 17TH OCTOBER
Hickinbotham's Winery, Dromana

**Oktoberfest is an annual homebrewed beer competition
organised and run by the Bayside Brewers**

**Entries are open for all German Style Beers in the Wheat,
Pale Lager, Dark Lager and Bock Categories**

**Entries are open to all Victorian and interstate
independent and club-affiliated amateur brewers.**

Prizes awarded for:

- Champion Beer of Show** (Trophy and prize to the value of ~\$100)
- Champion Brewer** (Trophy and prize to the value of ~\$100)
- 1st Place in each category** (Trophy and prize to the value of ~\$100)
- 2nd & 3rd Place in each category** (Trophy)
- Best Novice Brewer** (\$60 sponsored by Vicbrew, and trophy)

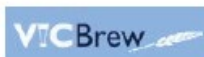
Entries close 12pm Saturday 10th October

For more information please see entry form
or visit our website www.baysidebrewers.org.au

Please support our generous sponsors.....



**Hickinbotham
of
Dromana**



Peninsula
Hot Springs

