



September 2009 Newsletter

Next Club Meeting Sunday 20th September @12:30pm

Brewing
starts at
10.00AM

THE PRESIDENTS REPORT

Vicbrew is just around the corner so hope you have all your brews done and lined up and we can put in a good Club effort this year. Entries close 19 September.



Just a reminder that Annual club dues are now payable. We really need these so that we can plan to do some events and try and keep the Club active and viable. If you pay up early we appreciate it because then we can pay the Naval Association and plan some events in the new year.

Don't forget this weekend we have a very hoppy ass American pale ale brewing event starting early in the morning 9.00am (*well I will be there at 9- Ed*) so we can shake out Black Betty the Club Brewery. Breakfast starts at 9.30am. We are putting on a spit roast for lunch with the aim of people putting in \$2.00- \$3.00 each. Salads and rolls will be provided. Don't forget your own plates, cutlery etc. Gavin has lined up some varieties of hops for this weekend so should be really interesting.

Colin has been active in pursuing an interclub visit with Worthogs and they have suggested they visit us on 15 November to join us for a BBQ so keep this date free and line up some nice ales to share with our fellow brewers.

On a personal note I have had busy month and have been too slack to organise a Committee Meeting sorry. I have got my first brew out of the way at Tooborac and will be doing another one this Saturday so will put in a bit more effort to Westgate in the next month as we have checked the newsletters and established that this is indeed our 25th year. So we should plan to do something to commemorate this occasion something in the new year perhaps. If you come in contact with any old members or friends let them know that it is our 25th year and we are going to have an event. Perhaps get their contact details to keep them updated.

Damian

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- Vicbrew Comp



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

Coming Events **2009**

19th September
Vicbrew entries close

3rd - 4th October
Vicbrew

17th October
Bayside Brewers Oktoberfest
Comp

18th October
Bayside Brewers Oktoberfest

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

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Club Meeting Diary

20th September 2009
Mash demo, American IPA
Westgate Brewery

18th October 2009
Bock Competition &
Water Treatment

15th November 2009
Mash demo, Sparkling ale
Westgate Brewery

12 December 2009
Christmas party

Next year to be confirmed
January 2010
Belgian ale comp

March 2010
Wheat beer comp

May 2010
Stout comp

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

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Coopers Ales of Old.

Continuing on from last issue's look at some old Australian stout labels, this month we will be looking at Coopers and sparkling ales. Australian sparkling ale is Australia's sole contribution to the world of beer styles, but what is the sparkling of a sparkling ale? Sparkling ales were also brewed in England around the late 1800's so I have included some extracts to try to help us figure out how the term "sparkling" came about.

Sparkling filtered....



c1895



c1953

All these early bottled beers were naturally conditioned, which meant a yeast deposit, and the chance of cloudy beer if the customer did not take care. In 1897 the brewing scientist Horace Brown was reporting to the Institute of Brewing that brewers in the United States had solved the problems involved in chilling and filtering beers so that they would remain 'bright' in the bottle. It did not take long for the technology to cross the Atlantic. By 1899 the Notting Hill brewery company in west London was advertising its 'Sparkling Dinner Ale' as 'a revolution in English bottled beers, produced entirely on a new system No deposit, no sediment, brilliant to the last drop, no waste whatever'. To compete, other brewers had to buy in the same equipment themselves, and many – like the Notting Hill Brewery – gave their beers names that reflected the perceived advantages of filtered beers. The Chester Northgate Brewery, for example, sold 'All Clear' light dinner ale; in Scotland, Maclays of Alloa sold 'Sparkling Table Beer' (table beer was the standard Scots name for dinner ale).

Extract from Beer – The History of the Pint by Martyn Cornell

.....or Sparkling gassy?

The cry of sedentary workers... has been of late years for a lighter and less heady (as in alcohol) beer. The gaseous German Lager has had a fair trial to supply this want, but except for about three weeks a year that beer seems ill-adapted to our climate. The English brewers have endeavoured to supply this want by brewing a light sparkling bitter ale, and from the encouragement they have received it is likely the importation of German beer will not increase.

Alfred Barnard 1889



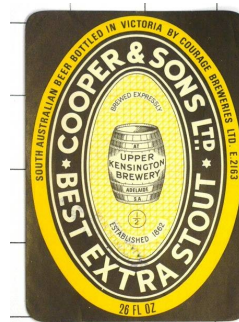
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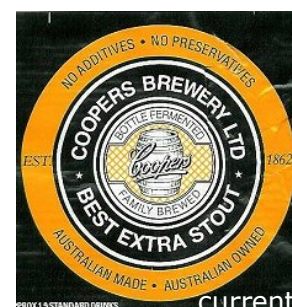
c1895



c1930



c1962

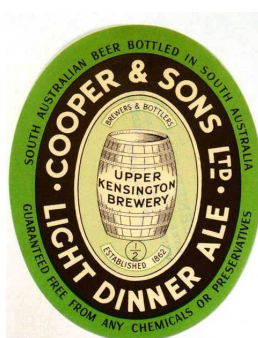


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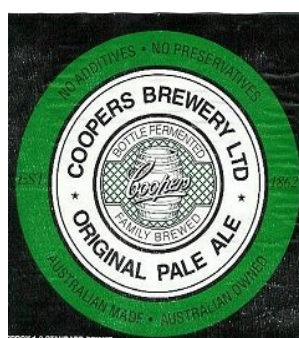
The red stout label says "free from glucose and drugs". What the hell were other breweries putting in their beer?



c1953



c1953



current

I often wish Coopers would come out with a beer brewed with their yeast, but with some late hop character to it. Something like this IPA from 1870 would do nicely.



c1870

Other Australian Sparkling Ales



c1938



c1938

This label reappeared in the late 90's as a beer brewed under contract at the Coopers brewery. The beer tasted very similar to a coopers pale ale. After a brief version brewed at yet another brewery, the present day version is brewed by Australian Independent Breweries in the style of a traditional pilsener.



current



c1910



c1910



c1920



c1930



c1910



c1910



c1900



c1920



c1920



c1900



c1900



Wat Lan Kuad or 'the Temple of a Million Bottles'

One million beer bottles were used to build this Buddhist Temple in Thailand. The monks were saving beer bottles for 25 years.

Women brewery workers of WW1

Brewery workers had been encourage to join the army or navy, with many breweries promising to give half pay to their dependants while they were away. Many bigger breweries lost four out of ten men to the forces. The subsequent labour shortage led brewers to what one, Sydney Neville of Brandon's brewery in Putney, called the 'desperate expedient' of employing women for labouring tasks such as rolling barrels and cask-washing, and, in some breweries, malting. Neville discovered only one problem with hiring some 'surprisingly efficient' females: the cellarmen complained about the ladies' foul language. Brewers also found their lorries, and even their dray horses requisitioned by the War Department.

Extract from Beer – The History of the Pint by Martyn Cornell

Top ten beer producing countries 2008

Country	Millions of Hectolitres
1 China	393
2 USA	234
3 Russia	116
4 Germany	105
5 Brazil	96
6 Mexico	81
7 Japan	63
8 United Kingdom	51
9 Poland	36
10 Spain	34

Top ten beer consumption per capita 2008

Country	Litres per Capita
1 Czech Republic	159
2 Germany	111
3 Austria	108
4 Venezuela	101
5 Poland	93
6 Romania	92
7 United Kingdom	88
8 Belgium	86
9 Australia	85
10 Spain	84

The World's Top 5 Brewing Groups 2008

Brewing Group	Corporate HQ	Millions Hectolitre	% World Production
1 AB Inbev	Belgium	388.1	21.4
2 SAB Miller	United Kingdom	174.4	9.6
3 Heineken	Netherlands	161.5	8.9
4 Carlsberg	Denmark	109.3	6
5 China Resource Brewery	China	73	4

So Very Wrong - Bacon Beer



Reports are coming out of a very unique beer in the works from the Brooklyn Brewery. My hope is that it finally makes drinking beer before 10 AM a socially acceptable, respectable act. It seems that brewmaster Garret Oliver is looking for ways to get bacon into beer.

The reports are sketchy at best, but it appears the beer is starting out with two parallel threads that will be blended at the end. As Garret puts it "Either this will be the most amazingly disgusting thing you've ever tasted in your life, or I shall rule the earth." I must agree, but how's he doing it?

A barleywine has been brewed using malt that was smoked in the same room as a batch of Benton's bacon (Allan Benton is apparently a legend among bacon producers).

A brown ale is being infused with the essence of bacon fat by a process known as "fat washing." This process has already been used to produce bacon flavored rum and bourbon apparently (who knew?). The fat is heated until completely liquid, then mixed into the beer. Then the whole thing is chilled until the fat congeals back to a solid state and rises to the top of the beer, where it's skimmed off. In the process, the non-fat goodness of the bacon is left behind, dissolved in the beer, while the fat is removed from it. This keeps the beer from developing a greasy mouthfeel (also lipids in beer have a nasty effect on head retention as they interfere with the formation of the protein matrices that form bubbles). The brown ale will then be aged in Bourbon barrels.

In the end, these two forces will combine like antimatter to produce a beer that may very well change the world as we know it. I wait with bated breath, very excited and a little afraid...

From www.trappistpunks.com

Hop Aroma Boosts Beer Bitterness

Based on the synergetic effects observed in other foods, these British researchers looked into the interactions of hop aroma compounds and beer bitterness. They worked with two lager beers respectively containing 12mg/l and 25mg/l iso-alpha acids. To these beers they added different levels of hop aroma compounds and it was shown with the evaluation of a trained tasting panel that increased dosage of hop aroma compounds also increased the perceived bitterness. But not only the bitterness impression changed but the astringency decreased with increasing hop aroma amounts. All other defined sensory attributes did not change!! Though it is not known if this applies to all beer types, this might explain in part the phenomenon that beers with identical concentrations of bitter acids still exhibit a different perceived bitterness.

From the hop science newsletter at www.barthassgroup.com



New BJCP Course.

Melbourne Brewers have finally got around to arranging the next Melbourne based BJCP course.

The course will be situated at Pete's warehouse (aka Brewers Den's warehouse) where the Melbourne Brewers club meetings are held.

Factory 11
12 Edina Road
Ferntree Gully - 3156.



The course is planned to commence on 22/09/2009, with sessions run roughly every second Tuesday, with a break over the Christmas/New Years period. The exam planned to be around May 2010.

We will be asking for an upfront fee of \$300 to cover:

- Beers for the tasting sessions (typically 5+ per session)
- Other consumables and misc costs
- BJCP exam fee

Note this charge is purely to cover the cost associated with providing materials for the course. There is no charge for the actual course itself.

It is hoped this amount will cover required costs for all sessions, but if not additional costs will be passed on to course goers.

Places are extremely limited, and we will be assessing potential course goers on their likelihood of participating in judging of Victorian competitions.

When replying to this email, please provide the following details:

- Name and contact details (preferably email address and phone number).
- Number of competitions attended in the last 24 months
- Number of competitions participated in (as an entrant) in the last 24 months
- Brief reason for doing the course (i.e. Judging, Personal education, etc)

For those that do not make it on the course, we will be talking with VicBrew to try and arrange a more predictable and regular scheduling for future BJCP courses.

Note there is no limit on numbers for those that just want to resit the exam. Please indicate in the reply email if this is all you wish to do.

Cheers

Chris Taylor
Melbourne Brewers - Club Treasurer
treasurer@melbournebrewers.org

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**



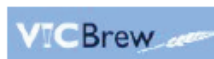
**Hickinbotham
of
Dromana**



**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)

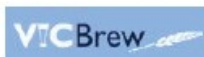
Entries close 12pm Saturday 10th October

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



OKTOBERFEST 2009

Amateur Homebrew Competition

CATEGORY	STYLE
Wheat	Hefeweizen / Dunkel Weizen / Weizenbock.
Pale Lager	Munich helles / Dortmunder Export / German Pilsner / Kolsch.
Dark Lager	Vienna / Marzen-Oktoberfest / Munich Dunkel Schwarzbier / Altbier / Smoked Marzen
Bock Beers	Maibock / Traditional Bock / Doppelbock / Eisbock

Entries close 12pm Saturday 10th October and can be deposited at Grain and Grape (5/280 Whitehall St Yarraville, 3013), The Brewer's Den (253 Dorset Rd Boronia, 3155 or Magick Brew (205a Bayview Rd, McCrae, 3938). Please mail entries to Grain and Grape. Cost is \$6 per entry, with no limit on the number of entries per style or category. All entries will be judged blinded against the 2009 AABC Style Guidelines (available from www.vicbrew.org/styles.html) by a panel of 3 judges. Judges decision is final. Champion beer of show, Best Novice, and 1st, 2nd and 3rd placegetters in each category will be based on the highest sum total points from the three judges. In the event of a tie, the award will be decided on the basis of best impression. Best Novice category is only open for Victorian brewers who have not placed 1st, 2nd or 3rd in a Vicbrew sanctioned competition. Champion Brewer will be awarded to the highest sum total for points awarded in each category: 1st Placing -3 points, 2nd Placing 2 points, 3rd Placing 1 point.

Presentations for Oktoberfest 2009 will be announced at 2pm Sunday 18th October at Hickinbotham Winery, Dromana. Scoring sheets will be returned to entrants by post. Prizes will be delivered either by post or personally at our earliest convenience.



**the Bayside
brewers**

OKTOBERFEST 2009

Name:

email:

Address:

Phone:

Club:

Entry

Conditions:

Closing date for entries: 12pm Saturday 10th October. Entries may be left at Grain and Grape, Magickbrew or The Brewer's Den. Cost is \$6 per entry, no limit to the number of entries per category or style. Completed entry form to be attached to each bottle with an elastic band. 1 x 750ml (preferred) or 2 x 375ml bottles required for each entry. Payment for bulk entries should be combined. Please place monies or cheque to "The Bayside Brewers" in an envelope attached to entry. Victorian Brewers who have not placed 1st, 2nd or 3rd in any Vicbrew sanctioned competition are eligible for the Novice Brewer award.

Beer Category:

Beer Style:

Bottle ID:

OG:

Full Mash:

[]

Yeast:

FG:

Partial Mash:

[]

Novice

[Y/N]

% Alc:

Extract/Kit:

[]

Brewer:

VICBREW entries close 19th September, so get your entries in now!

AABC 2009 Categories & Styles

1. LOW ALCOHOL (<4% ABV)

- 1.1 Light Australian Lager
- 1.2 Leichtes Weizen
- 1.3 Scottish Light Ale
- 1.4 Southern English Brown Ale
- 1.5 Mild Ale
- 1.6 English Bitter

2. PALE LAGER

- 2.1 Australian Lager
- 2.2 Australian Premium Lager
- 2.3 Pale Continental Lager
- 2.4 Munich Helles
- 2.5 Dortmunder

3. PILSENER

- 3.1 Classic American Pilsner
- 3.2 German Pilsner
- 3.3 Bohemian Pilsner

4. AMBER & DARK LAGER

- 4.1 Oktoberfest/Marzen
- 4.2 Vienna Lager
- 4.3 California Common Beer
- 4.4 North German Altbier
- 4.5 Munich Dunkel
- 4.6 Schwarzbier

5. STRONG LAGER (>6% ABV)

- 5.1 Strong Pale Lager
- 5.2 Maibock/Hellesbock
- 5.3 Traditional Bock
- 5.4 Doppelbock
- 5.5 Eisbock

6. PALE ALE

- 6.1 Cream Ale
- 6.2 Blonde Ale
- 6.3 Kölsch
- 6.4 Belgian Pale Ale
- 6.5 Australian Pale Ale
- 6.6 English Pale Ale

7. AMERICAN PALE ALE

- 7.1 American Pale Ale

8. BITTER ALE

- 8.1 English Best Bitter
- 8.2 English Extra Special/Strong Bitter (ESB)
- 8.3 Düsseldorf Altbier

9. BROWN ALE

- 9.1 Northern English Brown Ale
- 9.2 Irish Red
- 9.3 Scottish Ale
- 9.4 Australian Dark/Old Ale
- 9.5 American Brown Ale

10. PORTER

- 10.1 Brown Porter
- 10.2 Robust Porter
- 10.3 Baltic Porter

11. STOUT

- 11.1 Dry Stout
- 11.2 Sweet Stout
- 11.3 Oatmeal Stout

12. STRONG STOUT (>6% ABV)

- 12.1 Australian Stout/ Foreign Extra Stout
- 12.2 Russian Imperial Stout

13. INDIA PALE ALE

- 13.1 English IPA
- 13.2 American IPA
- 13.3 Imperial IPA

14. STRONG ALE (>6% ABV)

- 14.1 Old Ale (English Strong Ale)
- 14.2 Strong Scotch Ale
- 14.3 English Barley wine
- 14.4 American Barley wine

15. BELGIAN STRONG ALE (>6% ABV)

- 15.1 Belgian Blond Ale
- 15.2 Belgian Strong Golden Ale
- 15.3 Tripel
- 15.4 Dubbel
- 15.5 Belgian Strong Dark Ale

16. GERMAN WHEAT & RYE BEER

- 16.1 Weizen/Weißbier (Wheat)
- 16.2 Dunkel Weizen
- 16.3 Weizenbock
- 16.4 Roggenbier (Rye)

17. FARMHOUSE ALE & WILD BEER

- 17.1 Witbier (White)
- 17.2 Saison
- 17.3 Biere de Garde
- 17.4 Flanders Red Ale
- 17.5 Flanders Brown Ale/Oud Bruin
- 17.6 Berliner Weiße
- 17.7 Straight (unblended) Lambic
- 17.8 Gueuze
- 17.9 Fruit Lambic

18. SPECIALTY BEER

- 18.1 Fruit Beer
- 18.2 Spice/Herb/Vegetable Beer
- 18.3 Christmas/Winter Specialty Spiced Beer
- 18.4 Classic Rauchbier (Smoked Marzen)
- 18.5 Belgian Specialty Ale
- 18.6 Wood-aged Beer
- 18.7 Other Specialty

2009 VICTORIAN AMATEUR BREWING CHAMPIONSHIP

CLOSING DATE FOR ENTRIES: Sat 19th Sept 2009. No Late Entries.

\$10 for first entry, \$6 for subsequent entries, cheques payable to 'VICBREW'. Entries can be delivered to participating brew stores in Victoria (including *Geelong Home Brewing, Grain & Grape Yarraville, Greensborough Home Brewing Supplies, Narre Brew Supplies, Brewers Choice, Woori Yallock, The Brewer's Den Boronia, Ballarat Home Brew Centre, Bendigo Home Brew Centre, Ezybrew, Raglan St., Sale and Magick Brew*) or delivered to: Mark Hibberd Ph: 9580 0372.

Judging will be on 3rd & 4th October 2009 at Belgian Beer Café Eureka, 5 Riverside Quay, Southbank Melbourne. Melways 2F E7

Rules & Information

- Maximum of 2 entries per category per brewer. Within this limit, only one entry per style. The beer style nominated must be a designated style for the category, as listed over the page. Entries open to Victorian residents only. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: www.vicbrew.org
- One bottle per entry (750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Trophies will be awarded for the 3 highest scoring beers in each Category. In the event of tied scores, placegetters will be decided by progressive countback as follows: a) highest score for Overall Impression; b) highest score for Flavour; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the judging panel will be requested to resolve the tie.
- Champion Brewer and Best Club will be determined by the sum of points awarded: 1st: 3 points, 2nd: 2 points and 3rd: 1 point.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5. to be invoked in the event of a tie.
- Best Novice Trophy is open to brewers who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
- Brewers of the best three beers in each Category will be invited to enter that beer (or a replacement) in the National Championship to be held in Canberra on 23rd & 24th October 2009. Entry fee to VicBrew 2009 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Recipes will be requested from placegetters to produce a recipe booklet. All entrants will receive a complimentary copy.
- Presentations for VicBrew 2009 to be made after 5 pm on Sunday 4th October.

ENTRY FORM — VICBREW 2009 Closing Date: 19th September

Please fold page or cut off entry form and **attach with rubber band** to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Brewer Details (Information supplied will only be used by VicBrew.)		Organiser use only – entry #	
Brewer's Name (If multiple brewers, give primary brewer – only one name accepted)			
Address (street)		Suburb	
Email		Postcode	
Phone		Club	

Beer Details (For list of Categories & Styles within Categories, see over. Maximum of TWO entries per Category per brewer.)			
Category #	Category name	Style # Please specify so that your beer can be judged properly.	
Name of Brew (optional)			Bottle Cap ID
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast Used		Original Gravity	Final Gravity
Full recipe may be requested from placegetters to produce a recipe booklet.			

Cost: \$10 for first entry from each brewer, \$6 for subsequent entries <input type="checkbox"/> Cash <input type="checkbox"/> Cheque payable to 'VICBREW'	Payment included <input type="checkbox"/> with this entry <input type="checkbox"/> as part of a bulk payment Payment for bulk entries can be combined in a single envelope, but please include with payment a list of Brewers and Beer Entries paid for.
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