



## September 2010 Newsletter

Next Club Meeting Sunday 19th September from 9.00 am

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### September 2010 Club Meeting

#### **\*Special Event\***

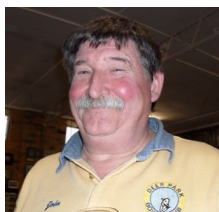
Next Club Meeting will be a

#### **Brew Demo Open Day**

**Full mash Imperial Ipa and Pale ale on Black Betty, the club brewery. Advanced kit demonstration. Come along, bring a brewing interested friend.**

#### **September's Brewer In The Hot Seat**

John Kingston, one of Westgate's winningest brewers will be kicking off the inaugural



"Brewer in the hot seat" Find out how he does it, and what beer is his personal favourite. And what exactly does he do with that Champagne yeast?

Proudly Sponsored by:-

### Calendar

#### **18th September 2010**

Last Day For Vicbrew Entries

#### **19th September 2010**

Club Meeting  
Black Betty Brewing Demo  
Open Day

#### **2nd & 3rd October**

Vicbrew

#### **17th October 2010**

**Club Comp** - European Lager

#### **28-30 October 2010**

ANHC

#### **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

PROBABLY THE BEST HOMEBREWING  
CONFERENCE IN THE WORLD...  
**ANHC2010: MELBOURNE**  
**OCTOBER 28-30, 2010**  
WILLIAM ANGLISS, LATROBE ST, MELBOURNE  
MOSHER (USA)  
STRONG (USA)  
MERCURIO (AUS)  
BADENOCH (AUS)  
WALSH (AUS) & MORE



**13 BURBANK (13 2872)**

## THE SECRETARY'S REPORT

Greetings fellow brewers,  
Well its been a hectic month on the brew scene..

Thanks to the fantastic efforts of our new president, John, we have a new major sponsor for the club, Burbank Homes.

Through Westgate's association with Burbank and their generosity, we were able to offer a bus at a negligible price for our recent trip out to the Yarra Valley. A good day was had by all and we were privileged enough to try some Hargreaves Brewing Limited release beers and have a small tour of White Rabbit Brewery. I think we all giggled with glee when we smelt the malty hop blast coming off some of the machinery !

Lets not forget our Brew Demo Day on Sunday September 19<sup>th</sup> ( next club meeting ). Riggers will make a kit brew and Michael Bowron is going to fire up Black Betty, our Club brewery.

We will also have a free sausage sizzle for the hordes of new players that are going to show up and see how easy brewing really is, no matter what your level of experience.

For those seeking some feedback on your beers, Vicbrew is not far off either.

The other thing we need to keep in mind is ANHC, coming up in October. I've got my ticket...have you got yours ?? Get your ticket and lets all enjoy Club Night!

The committee are busy organising our presence at club night, make sure your a part of your clubs night. Lastly, we are in negotiation with the Naval Association about having a swap meet in November. Whilst this still needs to be confirmed, go through your gear and see what you can get rid of (this will please Mia...she may be able to find space in the garage.. ! )

If you know someone who is thinking about learning how to brew, bring them to our next meeting with you...I'll see you there!

Cheers

Ferg

Secretary

Westgate Brewers



## Contacts

### **President**

John Kingston

### **Secretary**

Fergus McGregor  
(0419 345160)

### **Treasurer**

Robin Selwood

### **Newsletter Editor**

Gavin Germon

### **Competition Coordinator**

Michael Bowron

### **Email**

Westgatebrewers@yahoo.com

### **New Web Page**

[www.westgatebrewers.org](http://www.westgatebrewers.org)

### **Correspondence**

270 Francis St  
Yarraville 3013

### **Meeting Location**

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



**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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## New Store - Purvis Beer

The boxes are being emptied and the shelves laden with 100s of beers as the team from Purvis Cellars prepares to open the door on its new venture, [Purvis Beer](#). The beer-only store in the heart of Richmond opened on Sunday (05/09). A formal launch will take place in a few weeks.



*"We are opening a dedicated beer store in Richmond. This will accommodate around 900 - 1000 beers from around the globe. This will be a store for the dedicated. There will be nothing like it in Melbourne, or Australia."*

The new store should be easy to spot thanks to the bright green "WE LOVE BEER" sign over the door. Inside, it's a veritable beer corridor (you'll see what we mean when you visit). And, according to staff: "There won't be a VB to be seen. It's 100% boutique beer."



Amen to that.

Purvis Beer is directly across the road from Richmond Town Hall, in Bridge Road.

Original Store  
Purvis Cellars  
615-617 Whitehorse Rd  
Surrey Hills

There's a beer revolution going on in Australia. Across the country, dozens of microbreweries are crafting unique beers where not long ago once there was barely a handful. The days of choice meaning draught or light are long gone as new styles are created, exciting flavours kegged and ancient recipes rediscovered and reinvented.

# The Crafty Pint

YOUR GUIDE TO AUSTRALIAN CRAFT BEER / MONDAY 30 AUGUST 2010

ABOUT • BREWERIES • BARS • BOTTLESHOPS • SPECIALS • NEWS • EVENTS • FEATURES • CONTACT

## WELCOME!

There's a beer revolution going on in Australia. Scores of microbreweries are crafting unique beers while great beer bars and bottleshops are bringing them to your lips. The Crafty Pint's here to ensure you don't miss a drop.

### TWITTER

Recent tweets:

**Crafty Pint:**  
"Made it to Grumpy's anyway for a celebratory @holgatebeer Nut Brown Ale. Just released doncha know!" about 1 hour ago



30 August  
**Hello. And Welcome!**

Amazing things are happening in the world of Australian beer. Across the country, new breweries, beer bars and bottleshops dedicated to uniquely crafted beer are opening every month. The range and variety of styles on offer to the Aussie drinker has never been greater. And it's only the beginning...

## SHOW ME THE BEER!

Jump in straight away and start browsing through our curated selection of breweries, bars and bottleshops.

[BREWERIES](#) [BARS](#) [BOTTLESHOPS](#) [BEER FINDER](#)

## NEW BEER ALERTS



- Nut Brown Ale**  
26 Aug 10
- Red Duck Loch Ness**  
14 Aug 10
- Ugly Duckling Braggot**  
7 Aug 10
- Double Hightail**  
4 Aug 10

The Crafty Pint is here to help you navigate this brave new world. It will tell you who's brewing what and where to find them. It will highlight the bars and bottleshops who are throwing their weight behind home-grown craft beers. And it will also bring you updates on the latest one-off specialty beers and all the best beer-related events as well as original writing on beer from both sides of the bar.

Nowhere in the world is beer culture changing so fast – with The Crafty Pint on your side, you won't be left behind.

# THE BEER FRONTIER



## Beer Reviews and Ratings

Are you concerned about globalisation, distrustful of spin, looking for authenticity and like drinking beer.

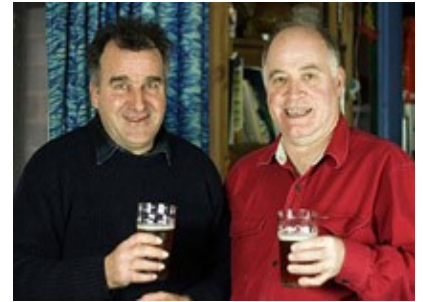
**The Beer Frontier** screens on Saturdays at 8.30pm from 11 September on Melbourne's C31.

Gage reckons there is a need for fearless beer criticism. Your other host Robert reckons he does not need a reason to enthusiastically drink beer.

**No holds barred, just the beer truth.**

### Episode One

- Stella Artois; brewed in Belgium versus brewed in Melbourne. Purchased from the same bottle shop, on the same day, for the same price. Gage and Robert say what they think.
- Ben introduces homebrewing.
- Gage and Robert review and rate Schafferhofer Kristallweizen, Hawthorn Amber Ale and Three Troupers Amber Ale.
- Enzo fills chocolates with beer flavoured jelly.
- Gage visits Coldstream Brewery in The Yarra Valley.



Here is another pic of Melbourne-based bar Biero showing you just how weird the tubes of bottled beer actually are.

Biero's concept "beervault": The vaults allow bottled beer to be transferred into pressure and temperature-controlled tubes that act like kegs to keep beer fresh.

525 Little Lonsdale St, Melbourne

### 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 cant make it on the day please organise a swap.

September - John K & Fergus

October - Sam & Barry

November - Michael & Robin

January - Paul & Eli

February - Gavin & Damian

March - John L & Geoff



## Email Interview with Alex Troncoso from Little Creatures.

By Gavin Germon

*Thanks Alex for taking the time to answer a few questions.*

*Firstly what is your position at Little Creatures and what does a typical work day involve ?*

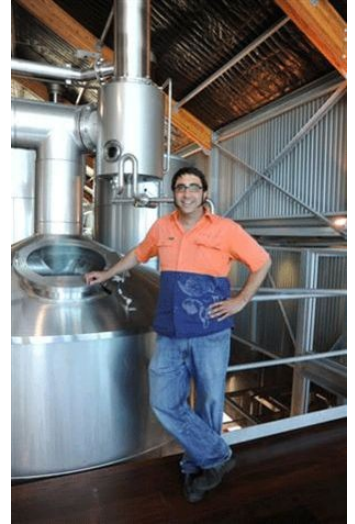
Currently I sort of have a mixed role. Major responsibility is brewing development for both Little Creatures and White Rabbit breweries which includes new products (single batches, etc), engineering projects, long-term capacity planning, and procurement of major materials (e.g. malt and hops). Currently I am managing the development of White Rabbit Brewery; basically giving the guys there a bit of help trying to get the place running at full speed, along with getting more equipment installed. To date I have had a number of roles at Little Creatures. I left Westgate Brewers when I got the job at LC as a brewer on the floor, this was followed by Brewing Team Leader, Project Manager, Production Manager, Chief Brewer and now my current role. So I guess a lot of my job is on the phone talking to my fellow brewers and suppliers, on the computer and from time to time actually being in the brewery! (always good to remember I'm a brewer!)

*To give us an idea of scale for us shed brewers, can you tell us how many litres is a typical brew length there and roughly how much grain is required per batch?*

At Little Creatures the brewlength now is 100HL (10,000L) with ca. 2,000kg of grain required. At White Rabbit the brewlength is 50HL (5,000L) and they are using a bit over a tonne of malt per batch. Hops for LC are up to around 40kg or so per batch, so there is a bit to weigh out (and a bit to purchase – hence the hop contracts are a fairly serious matter).

*Little Creatures up-sized the brewery a couple of years ago. With all this new equipment can you tell us some of the more significant improvements in process this has led to?*

The new brewery at Little Creatures is completely amazing! It is a Steinecker plant (German, we think the best brewhouse in the world). The major efficiency improvements that we have achieved have been significant reductions in all utilities (gas, water, electricity) along with a very high extract efficiency (ca. 96%) compared to the previous plant. Although there is quite a bit of automation involved, we have done it such that the brewer is still controlling the operation – we manually check for starch conversion, measure pH's at the mash and kettle, check gravities during boiling and of course the big one..... weighing out hops! Typically on a day when we are doing say four batches it will take the brewhouse guy several hours just to weigh out the masses of hops. Major quality improvements were the installation of a malt cleaning plant (taking the dust and stones away), a wet mill (which reduces husk damage and polyphenol pickup) and better extraction of hop oils from the new hopback.... but significantly the plant produces quite consistent beers, but it still takes a brewer to taste of course.....



*Who handles the "quality control" . Do you have to taste every batch personally?*

Quality control is a shared effort with final release after packaging normally tasted by the Head Brewer and at least one other brewer. In the past it was me doing this, but in my new role I am not so deeply involved with the day-to-day brewery operations. I more do tasting on an ad-hoc basis when I happen to be around (I travel a bit as well). However I should mention that the brewers taste the beer at the filter and sign off, the beer at the bright beer tanks and sign off, the first beer off the packaging line and sign off and then finally the packaged product. Part of our success is being very careful about things, and remembering just because the spreadsheet says the beer is in specification, that is might not taste great! And of course, the beer may be out of spec and taste fantastic!

*I recall you released an English Bitter that was created from the winner of a home brew comp amongst the brewery and packaging staff. Are the more recent IPA and Brown ale limited release batches also created this way? Are they allowed to brew anything or do you suggest a style and let them have at it?* Yes, the Special Bitter was an internal comp. For that one we didn't give a style, just told the guys something that suited the time of year – I liked that one. The IPA and Brown Ale were both instigated by myself I guess, but I never claim to do these things myself – normally we circulate the recipe to the guys, get feedback, tweak and tweak, and then just jump in and do it. We don't have a pilot system which may surprise some, so these things are a bit stressful.... especially considering for the IPA we did a 200HL fermenter of it (2 x brews) and for the Brown Ale we did a 400HL fermenter (4 x brews). The most recent Oatmeal Stout was another competition, however – and it was won by a packaging guy again – giving the "brewers" a run for their money! For that one we did say a "sessionable stout" and gave a few constraints to keep everyone's feet on the ground.

*Do you do any home scale brewing yourself these days or is there more than enough brewing at work?* No, got enough at work.... although I have been tempted in recent times.

*We should get this obvious question out of the way. What advice would you give to up and coming home brewers who aspire to turn professional?*

Knock on a lot of doors (you know how much I tried – took me about 7 years of continual attempts before I finally got there). Also, it does help if you are enrolled in a brewing course doing studies as it shows that at least you are willing to take a bit more on – shows initiative.

*You started off at the Stockade Brewery in Dandenong. Can you tell us a bit about that? Was it what you expected commercial brewing would be like?*

Yeah, I think it was. It was long hours and physical work – but I loved it. Finally doing what I wanted to do. Little Creatures was an eye opener as I really learned what it takes to be successful in the beer industry and the lengths that you have to go to in order to make great beer. We have continually improved since then and it seems that the more improvements to processes and procedures we make, the more we find we need to do – part of evolution I guess (and the fact our volumes have grown significantly over the years).

*You also spent a couple of years working in Europe for InBev. In what country were you based? Can you give us an outline of your role within the company?*

Yeah, I was with InBev in Belgium for a short time. Was living in Brussels, but based in Leuven. I was doing process development, but I found the job for me was too bureaucratic for me and was offered the Chief Brewer position back at LC so decided to return. But Belgium was fantastic! So many great beers. The experience also showed me that small breweries make great beer and that big breweries can make great beer – just depends what people make (and both can make bad beers, by the way!). Becks in Bremen was a classic example of this – so much attention to quality and detail that it blew my mind – and the “inland” Becks for the German market is fantastic – somewhere around the 30BU mark and bloody good.

*You were privy to intimate recipe details of some of the largest beer brands in the world. In general, are they really full of adjuncts and chemicals (head improvers? foam stabilisers?) as some of us suspect or do they follow the German purity law? Are the flavours more a result of the brewery process rather than the recipe? Are you sworn to secrecy?*

German brewers for sure follow the purity law – they are very serious about that. I would say that I was surprised that the majority of the beer made overseas is still done with hop pellets (rather than extract). There is use of enzymes and the like to help with process (which are naturally produced), but overall the focus is on natural products I found. Probably more the challenge to the traditionalist is that some of the big breweries are cranking out beer very, very quickly and brewing/fermenting at very high gravity (one I remember was like 20Plato, ca. 1.080sg) and then diluting to suit. That probably pushes things a bit....

*Was this past experience in mega lager production any influence in Little Creatures decision to launch a pilsener?*

No, we always did the Pils, but it first started out as a beer just for our bar in Freo if someone didn't want Pale Ale. We only started bottling in 2004, and more recently decided to tweak the recipe, give a bit more hops and bitterness. Difficult to get much more hops in there without getting the beer way too bitter – it's a balancing act.... But we are always tweaking the recipe as well. Seems to be the case with all of the beers – always having a play and remembering we are a craft brewer and we need to play! Beer is not just a formula, requires constant attention.

*Given variations in hop flavour and aroma from season to season, how much tinkering does a hop driven beer like LC's Pale Ale require from year to year? Do the amounts, ratios and types of hops you use vary?*

Yep, for sure – we are constantly tweaking hops. I've been to the USA twice to select our hops and can literally be looking at 8 different batches of Cascade and they all smell different. We just try and get the best we can at all times. Last couple of years the hops have been great and I think the beer is tasting as good as ever. Some people think that we have reduced our amount of hops – but being the one buying them, I assure you not – I am purchasing ca. 20tonnes of hops per year – it is crazy!

*The brewing world seems to have gone extreme beer crazy. Extreme alcohol. Extreme hops. Barrel ageing. Funky yeasts. Why haven't Little Creatures followed the trend?*

We have always maintained that we need to have a small-ish portfolio and only introduce new products when we think we can do it right (i.e. do only a few things well). With the single batches we have a bit more room to play, so you never know.....

*There seems to be the beginnings of an anti-extreme movement in favour of session beers. Your Bright ale would fit the bill. Another would be your flavoursome mid strength Rogers dark ale. To me Rogers would seem the perfect choice. Do you guys push this beer much, or is the market too small for this type of beer? Do you hate the term "mid strength"?*

Yeah, I hate the term mid-strength. In fact with Rogers' we don't sell it as a mid, we just sell it as Rogers' that happens to be at 3.8% (which is typical for English bitters as you would know).

*You seem to make it a point to man the LC taps during at least one public session of the Beer and Brewer expo each year. Why is that?*

Why is that?

Good to have a chat to people. Also great to share some brewing knowledge with anyone who is keen and wants to talk beer. Everyone from the homebrewer to the big industrial brewer is just a brewer to me – we all have something in common.

*There were a number of rare beers, available at the trade only session, that the public missed out on. Were any of them memorable?*

Hmmm... can't remember. Don't think so.

*Are there any other micro breweries who's output has impressed you of late?*

There are a few around. Feral in WA is making some great stuff. I like what they are doing up at Bridgeroad Brewers as well. I had some of Temple's beers which I thought were good as well.... the Mountain Goat Double Hightail at their brewery the other week was also fantastic. Man, there is some good stuff coming out nowadays, too much to mention.

*You were a member of the Westgate Brewers from around 2000 to about 2002. Do you think your brewing improved during this time?*

Yeah for sure. Was great to have a bunch of like-minded crew to drink and share ideas with. Was fun without a doubt. Still remember (barely) those Christmas parties at Gary's.....

*Finally, do you miss your old pre-brewing job working at the fertiliser plant?*

Hell no... and they closed that place down a couple of years ago. At Pivot they never sent me to judge at the World Beer Cup!

*Once again Alex, thanks and congratulations on your successful brewing career. I know how hard you worked to get where you are.*

Cheers man, it has indeed been hard, but been fun as well.



## Big Foot Barley Wine Clone

Barry keeps telling me I need to put more recipes in the newsletter so after sampling the beer at the last meeting, I did a bit of research and came up with this. It's definitely on my "to do" list of brews. Start drinking them after a few months in the bottle for that big hop hit.



From Sierra Nevada's Web site.

<b>alcohol content</b> 9.6% by volume	<b>bittering hops</b> Chinook
<b>beginning gravity</b> 23.0 Plato	<b>finishing hops</b> Cascade & Centennial
<b>ending gravity</b> 6.0 Plato	<b>dry hopping</b> Cascade, Centennial & Chinook
<b>bitterness units</b> 90	<b>malts</b> Two-row Pale & English Caramel
<b>yeast</b> Top-fermenting Ale Yeast	

### Malt

8.0kg Ale Malt  
0.8kg Medium Crystal

### Yeast

2 packets of rehydrated Safale USA

### Mash (2.5 L per kilo)

22L @ 71°C giving 64°C for 90 mins  
17L of sparge water.

### Hops

50gm Chinook 60 mins  
50gm Centennial 15 mins  
50gm Cascade 2 mins  
30gm Chinook Dry Hopped  
30gm Centennial Dry Hopped  
30gm Cascade Dry Hopped  
-Adjust your bittering to hit the 90 IBU mentioned above.

21 Litres in fermenter

EBC 40  
SRM 15  
Mash Efficiency 70 %  
Filtered water  
OG 1.092  
FG 1.024  
9% alc by vol + priming  
Apparent attenuation 74%



Yarra Valley Brewery Bus Trip  
proudly sponsored by Burbank  
Homes.  
More Photos at our club's  
[Online Photo Album](#)



[www.burbank.com.au](http://www.burbank.com.au)

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# Champion Beer of Britain announced!

## CAMRA toasts 'Best Beer in Britain'

### Great British Beer Festival Earls Court, London, August 3-7



Nottingham brewer crowned king of the Castle!

After a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, is today proud to announce that Castle Rock (of Nottingham) brewery's Harvest Pale has been crowned the 'Best Beer' in Britain at the Great British Beer Festival, Earls Court, London.

Harvest Pale, which has an ABV of 3.8%, is described in CAMRA's Good Beer Guide 2010 as 'blonde and refreshing with distinctive citrus hop.'

The Nottingham brewed real ale was judged the Supreme Champion over a host of other finalists in 7 different beer categories (Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds, Winter Beers\*, and the Speciality class), including beers from both small microbrewers and large regional brewers.

Roger Protz, of the Final judging panel, praised today's winner. He said:

*'Against intense competition from 8 other brilliant beers, Castle Rock Harvest Pale stood out and was the unanimous choice of all the judges for its great blend of tangy hop and juicy malt. A wonderfully refreshing and complex beer.'*

A delighted Chris Holmes, Castle Rock brewery Chairman, on hearing the results, said:

*'We've won dozens of awards over the past 5 to 6 years, but the best moments have been since our new brewer, Adrian Redgrove, who started 4 years ago, began producing high quality, consistent beer. The last 18 months we've been brewing at capacity because of the success and popularity of Harvest Pale, which has led to the opening of a new brew house in 2 weeks time which will treble our capacity.'*

**With Castle Rock brewery securing the Gold award for 2010, this year's Silver went to Timothy Taylor brewery's Landlord, whilst the Bronze award went to Surrey Hills brewery's Hammer Mild.**

Complete List of winners:

Timothy Taylor is readily available in Australia!!!.....Go find some.

#### Overall winners

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)

#### Mild category

Gold- Surrey Hills, Hammer Mild (3.8% ABV, Guildford, Surrey)  
Silver- Greene King, XX Mild (3% ABV, Bury St Edmunds, Suffolk)  
Joint Bronze- Golcar, Dark Mild (3.4% ABV, Huddersfield, West Yorkshire)  
Joint Bronze- Nottingham, Rock Ale Mild (3.8% ABV, Nottingham, Notts)

#### Bitter category

Gold- RCH, PG Steam (3.9% ABV, Weston-Super-Mare, Somerset)  
Silver- Moor, Revival (3.8% ABV, Pitney, Somerset)  
Joint Bronze- Orkney, Raven (3.8% ABV, Stromness, Orkney)  
Joint Bronze- Purple Moose, Snowdonia Ale (3.6% ABV, Portmadog, Gwynedd)

#### Best Bitter category

Gold- Timothy Taylor, Landlord (4.3% ABV, Keighley, West Yorkshire)  
Silver- St Austell, Tribute (4.2% ABV, St Austell, Cornwall)  
Joint Bronze- Evan Evans, Cwrw (4.2% ABV, Llandeilo, Carmarthenshire)  
Joint Bronze- Great Oakley, Gobble (4.5% ABV, Great Oakley, Northamptonshire)

#### Golden Ale category

Gold- Castle Rock, Harvest Pale (3.8% ABV, Nottingham, Notts)  
Silver- Marble, Manchester Bitter (4.2%, Manchester, Gtr Manchester)  
Bronze- St Austell, Proper Job (4.5% ABV, St Austell, Cornwall)

#### Strong Bitter category

Gold- Thornbridge, Jaipur IPA (5.9% ABV, Bakewell, Derbyshire)  
Silver- Fuller's, Gales HSB (4.8% ABV, Chiswick, Gtr London)  
Bronze- Beckstones, Rev Rob (4.6% ABV, Millom, Cumbria)

#### Speciality Beer category

Gold- Amber, Chocolate Orange Stout (4% ABV, Ripley, Derbyshire)  
Silver- O'Hanlon's, Port Stout (4.8% ABV, Whimble, Devon)  
Bronze- Breconshire, Ysbrid y Ddraig (6.5% ABV, Brecon, Powys)

**Winter Beer of Britain winner** (announced in January 2010)  
Elland, 1872 Porter (6.5% ABV, Elland, West Yorkshire)



Cask beers stretching to infinity, 2010 British Beer Festival.

Check out the relatively low alc/V winners. Few extreme beers here. Consider this the next time you formulate a beer.



**Bottled Beer of Britain winners** (sponsored by Travelodge)  
Gold- St Austell, Admiral's Ale (5% ABV, St Austell, Cornwall)  
Silver- Pitfield, 1850 London Porter (5% ABV, Epping, Essex)  
Bronze- Great Oakley, Delapre Dark (4.6% ABV, Great Oakley, Northamptonshire)

## CLOSING DATE FOR ENTRIES: Sat 18<sup>th</sup> Sept 2010. 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 2<sup>nd</sup> & 3<sup>rd</sup> October 2010 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](http://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: 1<sup>st</sup>: 3 points, 2<sup>nd</sup>: 2 points and 3<sup>rd</sup>: 1 point. The "Champion Brewer" will be awarded a free Australian National HomeBrew Conference pass courtesy of the ANHC committee.
- 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 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> 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 Melbourne on 28<sup>th</sup> October 2010. Entry fee to VicBrew 2010 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Presentations for VicBrew 2010 to be made after 5 pm on Sunday 3<sup>rd</sup> October.

### ENTRY FORM — VICBREW 2010 Closing Date: 18<sup>th</sup> 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	
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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# Categories & Styles for Vicbrew 2010

**PROBABLY THE BEST HOMEBREWING CONFERENCE IN THE WORLD...**  
**ANHC2010-MELBOURNE**  
**OCTOBER 28-30, 2010**  
WILLIAM ANGLISS, LATROBEST, MELBOURNE

MOSHER (USA)  
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MERCURIO (AUS)  
RADENKOVICH (AUS)  
WALSH (AUS) & MORE

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**AUSTRALIAN NATIONAL HOMEBREWING CONFERENCE**  
**2010**

Category	Styles (Beers can only be entered in the listed 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 Australian Bitter Ale 8.2 English Best Bitter 8.3 English Extra Special/Strong Bitter (ESB) 8.4 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
16. GERMAN WHEAT & RYE BEER	16.1 Weizen/Weißbier (Wheat) 16.2 Dunkel Weizen
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
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)
<b>Major Awards</b>	
19. BEST NOVICE BREWER	
20. CHAMPION BREWER	
21. CHAMPION BEER OF SHOW	
22. BEST CLUB OF SHOW	
23. SCOTT VERNON PERPETUAL TROPHY FOR BEST EXHIBITED CLUB OF SHOW	

**Cider & Mead**

Cider and Mead categories have been eliminated for Vicbrew 2010. Brewers of Ciders or Meads are encouraged to submit entries to the Eltham Wine Show Website at: <http://www.amateurwine.org/wineshow.htm>

