



June 2009 Newsletter

Next Club Meeting Sunday 21st June @12:30pm

THE PRESIDENTS REPORT

Greetings fellow brewers, yes it's that time again, the June meeting is upon us already I guess that's because of the deferral of our last meeting for a week to accommodate the British Ale competition held at Oscars Bar in Belgrave. Full results of the comp are listed elsewhere in this newsletter.

As everyone should know by now our Stout Extravaganza is coming up on the first Sunday in July at Bells Hotel in South Melbourne. At this point I have had no feedback from anyone regarding judging, stewarding, data input, general dog's bodies – nothing! At this coming meeting I am hoping to pretty well fill in the roster for this major event, and with any luck we won't be restricted to just the usual handful of people doing all the work. On the subject of competitions there are a few on the horizon, the Wort Hogs Pale Ale Mania will be held in early August (Details elsewhere in this newsletter), and following that in early October will be the Victorian State Championships (VICBREW) arguably the crowning glory of Victorian brewing competitions (Details also elsewhere in this newsletter). It's probably a bit late to brew now for the Stout Extravaganza, but there is plenty of time to brew for both Pale Ale Mania and VICBREW.

Our July meeting will occur not long after the Stout Extravaganza and will be our AGM where all committee positions will be declared vacant and a new committee elected into office, this will be your opportunity to make a practical contribution to the future of OUR club by taking on a committee position. I think I've raved on about that enough in previous newsletters and I don't need to go there again.

The May meeting was a success inasmuch as the club brewery has been constructed (photos elsewhere in this newsletter) albeit not complete it is operational and only needs some tidying up of the stand and a couple of other minor "tweaks" here and there. My thanks to those who attended the early start working bee to enjoy a BBQ bacon and egg breakfast and to do their bit in constructing the brewery. So as far as I'm concerned the brewery is now available for use by any club member to make full grain brews, there will be a minor cost for LPG gas if club gas is used, or feel free to bring your own gas bottle and use the brewery for no cost – you can't ask for more than that! During the course of construction we managed to cobble together a brew for consumption at the July AGM, unfortunately I had to leave the meeting at midday and wasn't around for the finale, but I trust the brew is progressing well and should be drinking well by the AGM, and if not - then I'm sure there will be an ample supply of other beers brought along by the members attending.

Riggers
Passionate Craft Brewer



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

Coming Events **2009**

5th July
Westgate Stout Extravaganza

2nd August
Worthog's Pale Ale Mania

3rd - 4th October
Vicbrew

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

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Club Meeting Diary

June 2009

Stout Competition

July 2009

AGM

August 2009

Pale Ale Competition

September 2009

tba



Sponsors of Westgate Brewers

Westgate Brewers is committed to encouraging responsible drinking
REMEMBER— If you Drink and Drive-You're a Bloody Idiot

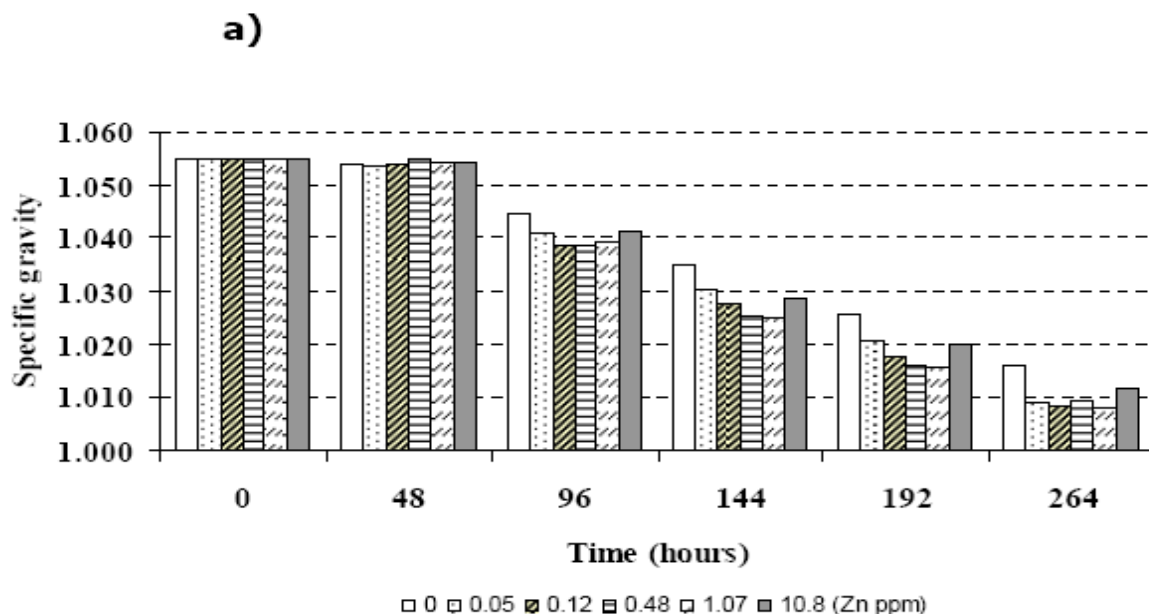
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ZINC AND YEAST

Graeme M Walker*, Raffaele De Nicola, Starley Anthony and Robert Learmonth¹
¹ Centre for Systems Biology, University of Southern Queensland

Fig. 2 *Impact of zinc bioavailability on yeast fermentation performance.*

A lager yeast strain (LBB) of *S. cerevisiae* was grown in malt wort (OG 1055), at 14°C, for 11 days, in Imhoff conical vessels (1 L, cone angle 74°). Zinc levels were altered with zinc acetate supplementations. Fermentation performance was evaluated by analysing specific gravity (a) and ethanol levels (b) at regular intervals.



This graph is an extract of a document (more can be found at <http://eprints.usq.edu.au/1064/>) on yeast-metal interactions.

The document seems to suggest that magnesium and potassium are generally required by growing yeast cells in hundreds of ppm concentration range whilst calcium and zinc are regarded as trace metals. The article is weighted towards industrial brewing, with rather different goals than your typical home brewer.

The graph certainly shows a difference in yeasts ability to ferment out to low final gravities depending on the available concentrations of zinc. I remember reading old homebrewing articles suggesting you put zinc tablets in your wort to help the yeast. This is a case of more not being better, as such high concentrations would have a detrimental effect on yeast performance. I would recommend using something like the Wyeast yeast nutrient powder and stick to the quantities as directed to provide all these essential trace elements.



It's time to play..

" Guess the vat contents."

This is a picture taken in 1956 of a 2000 gallon wooden vat at the Cohn Bros brewery in Bendigo.

Does the vat contain:-

- A: a light lager.
- B: a stock old ale for blending.
- C: a Christmas beer given to valued customers.
- D: a lambic.

Answer bottom of next page.

Burleigh Brewery's got a Bighead

And by Bighead we mean the name of their all new no-carb beer. Bighead boasts not only no-carbs and a mere 88 calories, but is also full strength (at 4.2% alcohol by volume) and maintains the brew is full-flavoured and full bodied to boot. Burleigh have also recently announced that their much loved Hefeweizen, once a limited release product is here to stay.

For more information please call Burleigh Brewing Co. on 07 5593 6000

Could someone please explain to me how it's possible to have no carbs but still have calories and alcohol? --Confused Ed



IF YOU DRINK AND DRIVE YOUR ASLOB? ADVERTISEMENTS FROM 1974

Up and coming Slobs

Slob: a man who drinks 6 middies or more in an hour and then attempts to drive.

They don't look like Slob until you see them drink, and then attempt to drive. They don't necessarily drink in pubs, some of them even have a key to the boardroom door cabinet — and like any other Slob after 6 middies or the equivalent in spirits in an hour, climb into their

cars and inflict themselves upon you and me when their crash risk is doubled. You may find out about your second one night when he calls you from a Police Station and asks you to pay him out. And then you'll see how pitiful a Slob he is. He would have had his bell, be and shotcases taken

away and he'll be in a cell like a common criminal. If you have a friend who's a Slob — save yourself a trip to the Police Station — and tell him to take a cab when he's had too many. If he's a really good friend — offer to drive him yourself.



stop a Slob from driving.

Slob

a man who drinks 6 middies or more in an hour and then attempts to drive.

You can see him and his kind in any pub or club or boardroom on any night. They don't look like there's no tomorrow and then after 6 middies or more in an hour, they climb into their cars and inflict themselves on the citizens of this State. The Slob has made the present tough laws for drinking and driving necessary — because the Slob has the most crashes — and because of them the tough laws must get tougher.

Next time you're drinking with a Slob, tell him about the law. Tell him that around 6 middies in an hour could put him over the limit of 0.05% blood alcohol concentration, and tell him you won't stay for your shout — or his either. Then see if you can get him home without having him drive himself. It's about time the citizens took a stand against the no-hopers who are endangering the community and its freedom.



stop a Slob from driving.

Answer - It's actually a lager of under 2% alcohol. The purpose of vatting such a beer is not known.

2008 Hop Harvest

These are some really amazing hop harvest pics. I often see the odd one accompanying an article on hops but this is a whole series and its also from Australia (Tasmania). For more photo's in the series go [here](#) . My thanks to Matt Kirkegaard, editor of Beer and Brewer magazine for allowing me to use these. Check out the magazine website for [interesting articles](#) .



HOME BREWING BECOMES LEGAL.

Future Course of Action

22. I consider that four main courses of action are open to us :

1. Leave things as they are

This avoids the difficulties associated with a vigorous enforcement programme but does nothing for the revenue or protection of commercial brewing interests. It also has the disadvantage of bringing the law further into disrepute.

2. Vigorously enforce the existing law

This had the disadvantages outlined above by the Department of Customs and Excise but would placate the commercial brewing interests and have some beneficial effect on beer revenue. It would be unpopular with both home brewers and defenders of civil liberties.

...7.

CONFIDENTIAL

Here is an extract of a draft for a bill proposing the legalisation of home brewing for personal use. Thank goodness they didn't go down the path of number 3. License and tax Home Brewers.

Else where it states the penalty for selling home brew is to be \$200. I wonder if its still the same today?

CONFIDENTIAL

- 8 -

Recommendation

On balance I consider that the home brewing of beer by individuals should be legalised. However, such a concession should not apply to beer brewed for sale or any other commercial purpose.

I recommend accordingly.

D.L. CHIPP

Minister of State for Customs and Excise

CANBERRA, A.C.T.

June 1972

CONFIDENTIAL

- 7 -

3. Licence and tax Home Brewers

It is possible under existing legislation for home brewers to be licensed and pay normal duties. Only one person has so far adopted this course of action.

The Department considers that to force home brewers to follow normal procedures would require, of necessity, the adoption of the punitive approach of alternative 2 above. Administrative costs would also be high.

4. Make home brewing legal (for personal use)

This would involve legislative action by way of amendment to the Excise Tariff. It would remove the apparent anomaly created by the home wine concession and would have a popular reception from at least some of the general public.

It would however invite criticism from brewing interests and that section of the community who would see any relaxation as a direct encouragement to increase consumption of alcohol.

Judging by overseas experience the revenue would be affected initially but should flatten out to no worse a position than will occur anyway under the existing arrangements.

CONFIDENTIAL

...8.

D.L. Chipp is Don Chipp who went on to form the Australian Democrats in 1977 to "keep the bastards honest". He passed away in August 2006.

A small measure of thanks is due for his part in legalising home brewing.

WESTGATE BREWERY WORKSHOP AND BREW DAY

This meeting seemed like work but we did manage to squeeze in a few beers. It was a long day overall and a big thanks to everyone who turned up and helped out.



"Measure twice, cut once...."



British Ale Competition 2009



FULL RESULTS

1. British Dark Ales

Rank	Full Name	Club	Style	Points
1	Linton Young	Melbourne Brewers	Northern English Brown	122
2	Linton Young	Melbourne Brewers	Mild	118
3	Braden Jackman	Independent	Mild	117.5
4	John Strantzen	Worthogs	Mild	103
5	Richard Whitebrook	Melbourne Brewers	Mild	98
6	Chris Taylor	Melbourne Brewers	Northern English Brown	97
7	John Donovan	Melbourne Brewers	Irish Red	94.5
8	Gregory Crellin	Melbourne Brewers	Scottish Ale (70/-)	93.5
9	Brendan Guild	Melbourne Brewers	Northern English Brown	91.5
10	Dave Ball	Independent	Northern English Brown	87.5
11	Tim Mortensen	Melbourne Brewers	Mild	86
12	Chris Taylor	Melbourne Brewers	Scottish Ale (70/-)	85.5
13	Lucas Dedman	Worthogs	Mild	77.5
14	Alexis Spencer	Worthogs	Scottish Ale (70/-)	73
15	Chan & Eileen Lay	Bayside Brewers	Scottish Ale (70/-)	72
16	Stuart Behrend	Bayside Brewers	Northern English Brown	71
17	Lucas Dedman	Worthogs	Irish Red	67.5
18	John Kingston	Westgate Brewers	Irish Red	59

2. British Bitters

Rank	Full Name	Club	Style	Points
1	John Strantzen	Worthogs	Ordinary Bitter	124
2	Mark Leathem	Melbourne Brewers	Extra Special Bitter	124
3	John Strantzen	Worthogs	Extra Special Bitter	114
4	Peter Howell	Melbourne Brewers	Extra Special Bitter	107
5	Richard Whitebrook	Melbourne Brewers	Best Bitter	105
6	Darren Hayes	Independent	Best Bitter	103
6	Darren Hayes	Independent	Extra Special Bitter	103
8	John Fallows	Independent	Ordinary Bitter	102.5
9	Tim Mortensen	Melbourne Brewers	Best Bitter	101
10	Torgeir Watne	Melbourne Brewers	Best Bitter	95.5
11	Rory Murphy	Inner Circle Brewers	Best Bitter	95
12	Michael Bowron	Westgate Brewers	Ordinary Bitter	94
13	Tim Mortensen	Melbourne Brewers	Extra Special Bitter	93
14	Malcolm Cook	Independent	Best Bitter	91.5
15	John Strantzen	Worthogs	Extra Special Bitter	90
16	Ian Amsden	Melbourne Brewers	Extra Special Bitter	88
17	Chan & Eileen Lay	Bayside Brewers	Ordinary Bitter	87
18	Braden Jackman	Independent	Extra Special Bitter	85
19	Greg Lee	Adelaide Mash Brewers	Extra Special Bitter	82
20	Andrew Clark	Independent	Ordinary Bitter	80
21	Stuart Behrend	Bayside Brewers	Extra Special Bitter	79
22	Brendan Guild	Melbourne Brewers	Extra Special Bitter	77
22	Chris Taylor	Melbourne Brewers	Extra Special Bitter	77
24	Tom Silvester	Independent	Extra Special Bitter	70
25	John Georgakopoulos	Independent	Best Bitter	66.5
26	James Moran	Melbourne Brewers	Extra Special Bitter	66
27	Andrew Clark	Independent	Best Bitter	60.5
28	Michael Bowron	Westgate Brewers	Best Bitter	59
29	James Starr	Independent	Extra Special Bitter	0
29	James Starr	Independent	Extra Special Bitter	0
29	James Starr	Independent	Extra Special Bitter	0
29	John Kingston	Westgate Brewers	Extra Special Bitter	0
29	Peter Howell	Melbourne Brewers	Extra Special Bitter	0

VICBREW entries close in 3 months so the time to brew is 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 Düsseldorfer 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



2009

Stout Extravaganza



Sunday 5th July at Bells Hotel and Brewery
Corner of Moray and York Streets, South Melbourne (Melway 48 B7)

Closing date for entries is Friday 26th June if delivered to the following locations: Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den. Alternatively, entries can be delivered to the event, prior to 12:00 pm.

Competition Rules.

1. A maximum of 2 entries will be accepted per Category, as long as they are separate styles. Entries must fit into the designated styles listed below.
2. A minimum of 500ml is required per entry. If 2 bottles are required, they must be clearly marked as bottle 1 and 2 and preferably be taped together. Cost per entry is \$6.
3. Judging will be by blind tasting, assessed against the current 2009 style guidelines. Style guidelines are available at the www.vicbrew.org. Judges decisions are final.
4. Any tied placing's are decided on count-back using the following criteria, overall impression, flavour or smallest spread of scores.
5. Prizes are awarded for 1st, 2nd, and 3rd in each category, as well as Club of Show and Best Novice. Best Novice is awarded to the highest score by a Victorian brewer who has not placed in a Vicbrew accredited competition.

ENTRY FORM

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

Name:..... Phone:..... Email:.....

Address:..... P/Code:..... State:.....

Club:.....

Category: (Please circle 1 style per entry)

10. Porter Brown Porter Robust Porter Baltic Porter

11. Stout Classic Dry Irish Sweet Stout Oatmeal Stout

12. Strong Stout Australian/Foreign Extra Imperial Stout





Pale Ale Mania

Prizes awarded for Best Novice, Best in Show and 1st, 2nd & 3rd in the following styles:

Australian Pale Ale English Pale Ale American Pale Ale IPA



\$5.00 per entry, maximum two entries per style

1st Place sponsored by Greensborough Home Brewing
Best Novice sponsored by VICBrew



Venue: AD Ryans Restaurant & Bar
Location: 69 Main St Diamond Creek (Cnr Hyde St) (Melway 11 K5)
Date: Sunday 2nd of August 2009
Time: Entries from 11:00am to 11:45am, judging will start at 12:15pm sharp

Entries can be left with Greensborough Home Brewing Supplies or Grain and Grape in Yarraville before 11:00am on the day before the event (Sat 1st Aug), along with your completed entry form and entry fee. Alternatively, you may enter at the venue on the day.

All enquiries please call Glenn Le Page 9438 6132 or Rod Kuiper 9437 7826

Maximum two entries per style. Judges' decision is final, no correspondence will be entered into.
To be eligible for Novice award, you must be a Victorian brewer that has not placed previously in any Vicbrew sanctioned comp.
Entry form available from our website: www.geocities.com/the_worthogs
Recipes may be requested from place-getters for publication



Pale Ale Mania

2009 Entry Form (\$5/Entry)

Name:	
Address:	
Suburb:	Post Code:
Email:	
Telephone:	
Club:	
Style: <input type="checkbox"/> Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA	
Method: <input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit	
Are you entering as a Novice (never placed in Vicbrew sanctioned comp.) <input type="checkbox"/> Yes	

Judges' decision is final, no correspondence will be entered into.
Only Victorian entries eligible for Novice award.
Recipes will be requested from placegetters for publication.