



June 2010 Newsletter

Next Club Meeting Sunday 20th June @12.30 pm

Pale Ale
Comp!

THE PRESIDENT'S REPORT

With the cool of Winter it would be wise for us Westgaters to get some the Lagers of Western European origin fermenting. It could be a Vienna, a Pilsner a Dortmund, or even a Munich Helles.



The Stout Extravaganza is almost upon us, it is a competition that has been recognized by the BJCP (Beer Judge Certify Program) so if you have been recognized or are considering doing the exam in the near future then you can gain points & experience. We will also need assistance from all members and anyone else who is willing to help with stewarding. This is the main external event for the club so please make the effort to come assist and make the day a success.

On the brewing front we are going to have a large **brew day** at my place on the **27th June** we are going to do a best bitter . I still have not received any expressions of interest for taking beer away at cost of goods. If I do not get any takers for wort then I will only do a smaller brew. Let me know if you want to take a fermenter. My address is:

135 Pearson Street, West Brunswick.

I aim to start the day off as early as practicable with the aim of mashing in around 10.00am. For anyone who wants to come early you are most welcome I would aim to have water on to heat around 8.00am with a bit of a cooked breakfast provided at 9.00am. Lunch is BYO meat and we will provide salad and a couple of loaves of bread. Just bring a plate do not worry about cutlery.

The AGM is fast approaching please consider helping the club by taking a position on the committee because if you leave it to someone else, they are not ready to do it.

Some of the Stouts for the ANHC have been brewed & are being fermented as we speak. We aim to have 3 Stouts available for the Club night.

I will not be able to attend this meeting due to work commitments so look forward to seeing you at the brew day.

Damian

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- Coming Events
- Beer & Brewer Expo
- Nøgne Ø
- Homebrew Winner's Pro Brew day
- Fergus' Recipe
- Short news & articles
- British Ale Comp results
- Extravaganza Entry forms



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

Club Diary

20th June 2010

Pale ale comp

27th June 2010

Brew day for AGM at Damian's
(details next newsletter)

18th July 2010

Annual General Meeting.
Christmas in July feast.

In Planning

- Day out at the local taphouse
(maybe this one?)
- Brew day at Tooberac
- Russian stout ANHC club night
theme

Coming Events

4th July 2010

Westgate Brewers
Stout Extravaganza
Bells Hotel

1st August 2010

Wort Hogs Pale Ale Mania

3rd August 2010

IPA Brewshare, The Local Ta-
phouse

14th August 2010

Canadian SpecTAPular, The Local
Taphouse

28th to 30th October 2010

Australian National Homebrewing
Conference, Melbourne.

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Second runnings Dry Stout.

First runnings Russian Imperial

Westgate club meeting brew day

Michael Bowron did well to complete two separate boils from the one mash to create stouts of two different strengths, all on the club brewery during our last meeting. You get a sense of how thick the Imperial portion was from the picture to the left.



Beer and Brewer Expo





Some weird guys in kilts.



Is this the Epic guy smelling his own beer? Must be good.



INTERNATIONAL FLAVOUR AT BEER AWARDS

Amy Looker in Melbourne

US brewers were the big winners at last night's (May 20) Australian International Beer Awards ([AIBA](#)) held in Melbourne.

The prestigious awards were presented at a gala dinner at Crown Casino's Palladium, with Norway's Nøgne Ø - Det Kompromissløse Bryggeri of Grimstad taking home the top gong, the Champion Exhibitor Trophy, and the award for Champion Small Brewery.

Of the 15 major awards up for grabs, international breweries snagged 11 of the trophies, with five trophies awarded to US beers, two to New Zealand, and one each for first time entrant, Denmark and brewing giant, Germany.

Australian breweries took out four awards at the event with defending Champion Exhibitor, Feral Brewing, awarded the Champion Ale, while the Premier's Trophy for the Best Victorian Beer was awarded to 2 Brothers Brewery.

New South Wales breweries Hunter Beer Company and Redoak Pty Ltd took out the Champion Porter and Champion Reduced / Low Alcohol Beer trophies respectively.

More than 1170 beers, including 495 international entries and 675 Australian entries, were judged by an international judging panel over the course of two weeks.

Chairman of judges, Peter Manders, said the number of trophies awarded to international breweries was an indication of the quality of entries that AIBA attracts.

"A panel of 30 judges which included, Professor Paul Hughes of Heriot-Watt University in the UK, Director of Brewing Operations Jaime Jurado of Gambrinus Company in the US and international brewing consultant, Brian Watson of New Zealand, tested the beers over two weeks, experiencing some of the most fantastic beers in the world," Manders said.

This year also marked the first time a Champion Gluten Free Beer Trophy was introduced, however, no trophy was awarded.

"Judging the 12 gluten free beers in accordance with international beer standards, the brews that use products such as rice, millet and sorghum to replace wheat, did not stand up in 2010 with the panel unable to nominate a Champion, remaining true to its quality benchmarking standards," said Manders.

AIBA is held annually by the Royal Agricultural Society of Victoria and the University of Ballarat. The first awards were held in 1993 and has grown to attract entries from 34 countries.

MICROBREWERIES CAST SPELL OVER AWARDS

By Amy Looker ([from The Shout](#))

Victoria's growing microbrewing industry got a nod of approval at the recent Australian International Beer Awards ([AIBA](#)), with nine regional breweries winning medals and trophies at the prestigious event.

A brew by the name of Voodoo by 2 Brothers won the Premier's Trophy for best Victorian beer, while Holgate Brewhouse, Bridge Road Brewers, Temple Brewing Company, Mountain Goat Beer, White Rabbit Brewery and Red Hill Brewery also took home medals.

The last 12 months has seen a boom in microbrewing operations in Victoria, with an additional 10 breweries opening in the last two years, brining the total to 35.

The parliamentary secretary for regional and rural development, Jaala Pulford, said she expects the number to **increase to 50 microbreweries** by the end of this year, sustaining 260 full-time jobs and contributing more than \$180 million to the Victorian economy.

"Victoria is a national leader in the beer industry, with more beer and malt establishments than any other state and many small craft breweries in our regions. The sector's rapid growth, particularly in regional Victoria, strengthens our status as the leading microbrewing state," Pulford said.

This year saw 30 Victorian breweries enter the AIBA, exhibiting a total of 223 beers.

All the major winners:

- Champion Lager – Hoss Rye Lager, Great Divide Brewing Company, Colorado, USA
- Champion Ale – The Runt, Feral Brewing Company, Western Australia, Australia
- Champion Porter – Hunter Chocolate Porter, Hunter Beer Company, New South Wales, Australia
- Champion Stout – Beer Geek Brunch Weasel, Mikkeller, Copenhagen, Denmark
- Champion Reduced & Low Alcohol Beer – Redoak Bitter, Redoak Pty Ltd, New South Wales, Australia
- Champion Wheat Beer – Emerson's Weizenbock, Emerson's, Dunedin, New Zealand
- Champion Belgian & French Ale – The Sixth Glass, Boulevard Brewing Company, Missouri, USA
- Champion Scotch & Barley Wines – Samuel Adams Longshot Barley Wine, The Boston Beer Company, Massachusetts, USA
- Champion Hybrid Beer – Black Butte XXI, Deschutes Brewing, Oregon USA
- Champion Packaging Award – Scotts Pale Ale – 6 Pack Holder, Scotts Brewing Co, Auckland, New Zealand
- NEW Champion Gluten Free Beer – No trophy awarded
- Premier's Trophy – Voodoo, 2 Brothers Brewery, Victoria, Australia
- Gary Sheppard Memorial Trophy – Big Sky Brewing Company, Montana, USA
- Champion Large Brewery – Weihestephan Brewery, Friesing, Germany
- Champion Small Brewery - Nøgne Ø - Det Kompromissløse Bryggeri, Grimstad, Norway
- The prestigious Grand Champion Exhibitor Trophy (awarded to the most successful exhibitor) – Nøgne Ø - Det Kompromissløse Bryggeri, Grimstad, Norway

So who are these people? They entered 4 beers and came away with 2 gold and 2 silvers. Article next page.

Norwegian Brewing

Pioneering Craft Beer in Norway

Article: Bryan Harrell ([from Celebrator](#))

Norway was once a country without any craft beer. Perhaps this is the main reason Kjetil Jikiun found craft beers so captivating during layovers in the U.S. while flying as a pilot for a major European airline. It certainly influenced his homebrewing hobby, to the point where he decided to open up his own brewery in 2002 under the theme of “the uncompromising brewery.”

“Essentially, we started with a noncommercial idea, with the intention to make new beer styles and better quality beers available to the public,” explained Jikiun. “We started in a garage with homemade equipment created from dairy tanks and scrap metal. Basically, our aim at **Nøgne Ø** has been to brew authentic beer, and anything we make should be true to its original style.” It should also be noted that all of the beers are unfiltered and are conditioned in the bottle or keg.

The brewery name itself means “barren isle” and is pronounced “nug-ne oh.” It is taken from the first two lines of the poem Terje Vigen by Henrik Ibsen, one of Norway’s most famous poets. Ibsen was originally from the town of Grimstad, where the brewery is located.

Initially, Nøgne Ø brewed only American- and British-style beers, which were later followed by Belgian-style beers. These days, Jikiun and the brewery are striking out toward new horizons, using such diverse ingredients as heather honey, spruce shoots, rhubarb and lingonberries for unique ales with a distinctive Norwegian touch.

While Jikiun’s original intent was to have a local brewery, it never worked out that way, as a great deal of the production is shipped out of the country. This includes a few Danish beers brewed under contract, such as Mikkeller and Bere Here (previously made by Ølfabrikken). At present, some 50 percent is exported to 14 different countries, with the remainder going to major Norwegian cities such as Oslo, Bergen, Stavanger and Trondheim.

The authorities told
Nøgne Ø to close its
website or lose its li-
cense to brew.

Nøgne Ø brews nearly 30 different beers throughout the year. Since a core value at the brewery is diversity, many of these beers reflect the use of new ingredients or approaches. Three are Christmas ales, varying from 4.75% abv to 8.5% abv, with only one of them spiced, while another one is an Easter ale at 7.5% abv made with wheat malt. More popular varieties include a pale ale, a brown ale, an amber ale, an IPA, an imperial brown ale, a porter and an imperial stout.

While the portfolio of beers has increased, production has ramped up at an even greater rate. In 2003, it was a mere 300 hectoliters, rising to 800 hectoliters in 2005 and then to 2,500 hectoliters in 2008. Estimated production for 2009 is 2,800 hectoliters. However, Jikiun told me they do not wish to get much bigger and will instead direct efforts at strengthening the knowledge of, and demand for, craft beer in Norway.

Initially, all ingredients were imported. However, the brewery has recently started working with the Norwegian government to find barley types suitable for Norwegian climates. The barley grown in Norway will be malted at the brewery’s own facility and used for brewing. A similar project has been planned for using locally grown hops.

While this form of help from the government is welcome, the fact that beer taxes are so high makes the beer quite expensive. In fact, it is cheaper to buy Nøgne Ø in the U.S., and even in Japan, than in Norway.

Another obstacle to brewing operations in Norway is that commercials, PR and even information about alcoholic beverages are banned in the country. In fact, the authorities told Nøgne Ø to close its website or lose its license to brew. However, Nøgne Ø found that a site for export promotion was acceptable and therefore switched to an English-language site on a dot-com domain with a U.S. server, which is perfectly legal. Fortunately, nearly all Norwegians read English.

Despite its location in rural southern Norway, the brewery has become quite multicultural. In addition to the majority of employees, who are Norwegian, there are also employees from Burma, Croatia, Malaysia, Sweden and the U.S. Jikiun himself already has a fair amount of international exposure, having participated in a guest brew at Stone Brewing Company in Southern California and at Jolly Pumpkin Artisan Ales in Michigan in 2008, as well as at Shiga Kogen Beer in Japan in early 2009.

“I believe we have been the main factor in changing Norwegian beer culture,” Jikiun told me. “When we started, there were no real Norwegian craft breweries around, nor were there many imported beers available. This has changed radically. Now there are around 100 imported beers available, and at least four or five craft breweries in the country.”

Until a promotion about two years ago, Jikiun often flew between Tokyo and Copenhagen. During his short stays in Tokyo, he became enamored with saké, a distant cousin of beer. He has devoted a great deal of effort to learning how to brew it, and starting next year Nøgne Ø will become the first brewer of saké in Europe.

**"Who Cares about these Nøgne Ø people?"
I hear you ask, "We will never get to try their beers."**

From the good people at The Local Taphouse

Nøgne Ø kegs coming [our way..](#)

We finalised our order yesterday for Nøgne Ø kegs!

[Nøgne Ø](#), from Grimstad in Norway, took out the prestigious Champion Exhibitor at the 2010 Australian International Beer Awards (AIBA) in Melbourne an couple of weeks ago..

Now there is a mother load of Norwegian goodness heading our way! Expect to see their Imperial Stout, #100 Barley Wine, Imperial Brown Ale and IPA tapped in the not too distant future in both venues.



Brewday for the Mountain Goat & Homebrewers of the Year

(Also taken from [The Local Taphouse](#))

On Tuesday, James and I dropped by Mountain Goat brewery as it was brewday for the collaboration between Mountain Goat and the joint winners of the Australian Homebrewer of the Year (Barry Cranston and Ross Mitchell) for The Local Taphouses.

Barry flew in from NSW for 24 hours (Ross had sent his input earlier) and got his hands dirty as you can see from the slideshow.

The resultant beer (a kolsch) will be tapped for the very first time at a function in July soon to be announced for the St Kilda Taphouse. It will likely be tapped in Darlo on the same night.

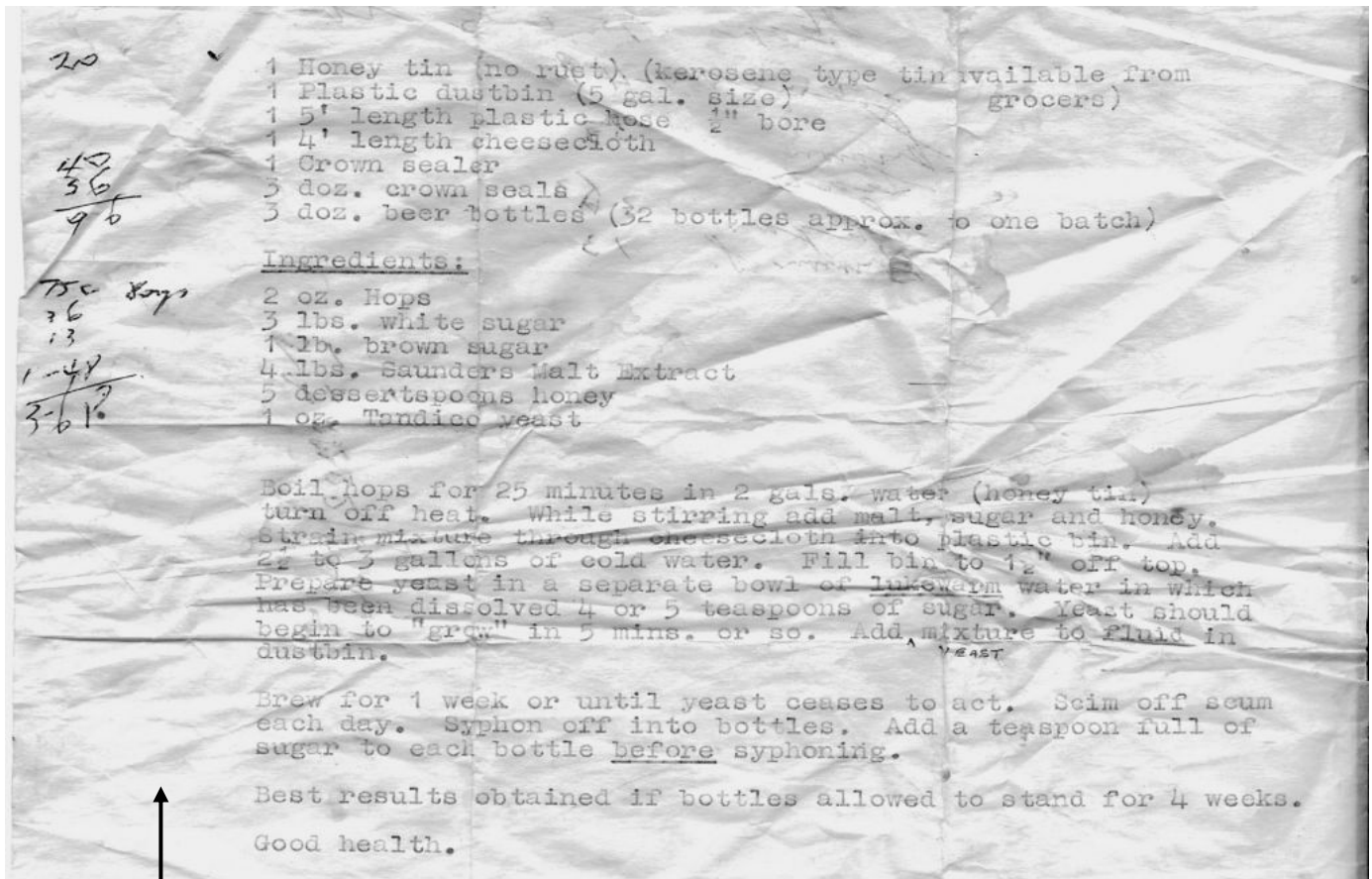
For all you homebrewers who aspire to graduating from brewing in the garage to brewing with the Goat guys, the best place to start is the Taphouse [BrewShare!](#)



Barry Cranston at work.

The McGregor Family Recipe.

"Now when I started my homebrewing journey, I started without realising the pedigree I had come from! This recipe is something my Dad used to make in the late 60's / early 70's. Dad did say to me the other day that it was a good recipe. This I'm not so sure about. I'm sure the honey tin, without rust, made all the difference....
Thank heavens brewing, and my brewing has come along way since then !"
Ferg



Homebrewing was quite popular around this time and this is a good example of the type of beer made. A lot more sugar than we are used to seeing, but then commercial beers probably had a lot of sugar at the time. Of course home brewing was illegal until 1973 as you were supposed to pay tax on any alcohol produced. This was completely unenforceable at a Homebrewing level. Some of you may remember the Olinda company which started around this time supplying black plastic fermenters and other basics. Also there is a record of a one off Homebrewing magazine, so there is evidence of wide spread brewing. This led to parliament drafting a law allowing brewing to be legal at the home level without penalty provided you didn't sell it. You may remember I included some extracts from the law a year or two ago. It's strange to see parliament actually passing a sensible law in response to community changes in attitude. I think Fergus is threatening to brew this recipe so that will be interesting....



Apparently its similar to Berliner Weiss, low gravity and lactic, to be drunk fresh.

Come on admit it, we've all seen those dried yoghurt cultures in the supermarket and wondered what the hell would happen if you fermented with it. I'm really not sure if this is how the above beer is made though....

John Healey appointed minister for pubs

The Government has appointed the first ever minister for pubs in a bid to help stem the wave of pub closures.

Wentworth MP John Healey has been given the task of heading up a strategy to help save Britain's pubs.

Last week, the British Beer and Pub Association (BBPA) said the rate of pub closures had slowed from 52 a week in the first half of 2009 to 39 a week.

Healey, also housing and planning minister, is to head a task force of five ministers who will draw up a plan to help pubs.



He is said to be considering tax breaks for pubs and giving tenants the right to buy pubs from landlords if they are threatened with closure.

It is understood that the idea of appointing such a minister has been bubbling away over the past year as the Government sought to provide some cross-departmental cohesion on policies affecting pubs.

Extract from the [Morning Advertiser](#)

Schorschbräu regains lead with 43% ABV beer

beernews.org, 19 May 2010

An arms race began between BrewDog and Schorschbräu last year with the introduction of Tactical Nuclear Penguin. The two breweries have gone back and forth with BrewDog Sink the Bismarck! reclaiming the title of World's Strongest Beer this past winter at 41% ABV. That title has now been taken back by Germany. According to a statement on the Schorschbräu website: "In our graciousness, We had decided, not to begrudge the Others, the little joy of holding the title for a few weeks. Let's not overdo this – from now on, the World's Strongest Beer lives again where it belongs: in Franconia! Schorschbock 43% Vol., 'cause Frankonian Men don't dress like girls."

According to the lab results, the new brew tips the scales at 43.38% ABV. A limited run of .33 liter ceramic bottles are now available for purchase directly from the brewery. Each is hand-numbered and signed by the master brewer. (*Hmmm, didn't see this coming - yawning Ed*)

An oldy but a goody

I think we have printed this one before but I'm sure as hell not going to knock back contributions from club members.

Two Aussies, Davo and Johnno, were adrift in a lifeboat. While rummaging through the boat's provisions, Davo stumbled across an old lamp. He rubbed the lamp vigorously and a genie came forth.

This genie, however, stated that he could only deliver one wish, not the standard three.

Without giving much thought to the matter, Davo blurted out, "Turn the entire ocean into beer. Make that Victoria Bitter!"

The genie clapped his hands with a deafening crash, and immediately the sea turned into the hard-earned thirst quencher. The genie vanished.

Only the gentle lapping of beer on the hull broke the stillness as the two men considered their circumstances.

Johnno looked disgustedly at Davo whose wish had been granted.

After a long, tension-filled moment Johnno said, "Nice going Davo! Now we're going to have to piss in the boat."

Club Competition Russian Imperial Stout Recipe

1st Place – Gavin Germon

23 litre batch. OG 1.096, FG 1.036, 109 IBU?

9 kg Joe White Pale Ale Malt

500 g Joe White Roast Barley

400 g Bairds Brown Malt

300 g Joe White Chocolate Malt

300 g Weyermann Caraaroma Malt

200 g Brown Sugar

100 g Dark Brown Sugar

100 g CSR Black Treacle

30 g Horizon (11% AA) for 60 minutes

20 g Green Bullet (13% AA) for 60 minutes

10 g Northdown (7.2% AA) for 60 minutes

30 g Horizon (11% AA) for 15 minutes

30 g Amarillo (8.4% AA) for 15 minutes

10 g Green Bullet (13% AA) for 15 minutes

30 g Amarillo (8.4% AA) for 5 minutes

20 g Horizon (11% AA) for 5 minutes

10 g Northdown (7.2% AA) for 5 minutes

? g Goldings dry

? g Amarillo dry

Add 1 pinch Chalk to mash

Mash at 67-65°C for 2 hours 29l of water

Sparge 13l. Boil 90 minutes.

Repitch of Safale S-04 . Gravity 1.040

2 old packets of champagne yeast in secondary for 1.036

(yeast must have been too old, plus it wasn't rehydrated)

Age at competition: 3 perhaps 3.5 years



Random historical Porter and Stout Grain bills.

Taken from "[Shut up about Barclay Perkins](#)"

Truman Porter grists 1821 - 1871

Year	Beer	Style	OG	FG	ABV	App. Attenuation	lbs hops/qtr	hops lb/brl	pale malt	brown malt	black malt	sugar
1821	Runner	Porter	1060.9	1016.1	5.94	73.64%	10.8	3.00	77.98%	22.02%	0.00%	0.00%
1821	Runner	Porter	1060.9	1015.5	6.01	74.55%	10.8	3.08	77.58%	21.91%	0.51%	0.00%
1830	Runner	Porter	1060.0	1013.9	6.10	76.91%	13.9	3.35	86.79%	11.37%	1.85%	0.00%
1840	Runner	Porter	1062.6	1020.8	5.53	66.81%	11.0	2.69	92.28%	4.63%	3.09%	0.00%
1850	Runner	Porter	1065.1	1019.7	6.01	69.79%	10.8	2.71	90.48%	6.19%	3.33%	0.00%
1860	Runner	Porter	1057.6	1013.9	5.79	75.96%	8.2	2.36	90.13%	6.17%	3.70%	0.00%
1870	Runner	Porter	1056.8	1016.6	5.31	70.73%	10.3	2.64	85.39%	9.74%	4.87%	0.00%
1870	Runner	Porter	1054.0	1011.1	5.68	79.49%	18.1	2.57	66.03%	5.23%	4.71%	24.03%
1871	Runner	Porter	1055.7	1012.2	5.75	78.11%	15.5	2.95	69.94%	7.52%	5.27%	17.27%

Source:

Truman brewing reco

Truman Porter and Stout in 1850

	Runner	Export Keeping	Bottling Keeping	Country Runner	M Keeping Stout	Running Stout	Double Stout	Imperial
pale malt	90.53	77.45	77.38	86.68	78.19	90.09	80.22	80.22
brown malt	6.16	19.32	19.31	10.24	19.51	6.88	17.66	17.66
black malt	3.31	3.22	3.31	3.07	2.3	3.03	2.12	2.12
hops (lbs)	2704	5348	5356	1662	3905	3556	1562	1517
hops (lbs/barrel)	2.71	5.02	5.39	4.18	4.31	4.26	6.82	8.20
hops (lbs/qtr)	10.78	21.39	18.34	14.52	13.55	12.65	13.82	13.42
gravity (lbs barrel)	23.50	20.50	23.80	25.60	27.80	29.50	34.50	35.80
gravity (OG)	1065.10	1056.79	1065.93	1070.91	1077.01	1081.72	1095.57	1099.17
gravity (FG)	1018.00	1016.00	1020.00	1021.00	1020.00	1020.00	1027.00	1028.00
ABV	6.23	5.40	6.08	6.60	7.54	8.16	9.07	9.41
apparent attenuation	72.35%	71.82%	69.66%	70.39%	74.03%	75.52%	71.75%	71.76%
barrels wort	999	1066	993	398	906	835	229	185
extract (lbs/barrel/qtr)	98	91	84.5	92.7	90.5	91.2	71.9	64.1

Barclay Perkins Porter and Stout grists 1849-50

	TT	El	Hhd	Fst	Bt Bst	Kp Bst	Exp Bst	IBSt
pale malt %	87	72.04	84.5	79.18	63.78	63.74	63.82	63.74
amber malt %	0	4.9	0	0	11.21	11.22	11.21	11.27
brown malt %	9.76	19.55	13.17	17.62	22.38	22.38	22.38	23.9
black malt %	3.17	3.42	3.33	3.2	2.62	2.66	2.59	2.67
hops (lbs/barrel)	2.99	4.34	4.4	6.48	7.4	8.05	7.14	9.31
hops (lbs/qtr)	12.25	19.09	16.95	17.06	16.79	17.3	15.34	15.69
gravity (OG)	1060	1060	1061	1061	1093	1095	1096	1109

Source:

Brewing logs from the Courage archive in the London Metropolitan Archive.



British Ale Competition



Results

Category 1: (Mild, Northern English Brown, Irish Red, Scottish /80)

1st : Rod Patterson, Mild, 119.5 points

2nd : Braden Jackman, Irish Red, 110.5 points

3rd : Chris Taylor, Northern English Brown, 102 points

Category 2: (Ordinary Bitter, Best/Special Bitter, Extra Special Bitter)

1st: Brendan Guild, ESB, 120 points

2nd: Rod Patterson, Best Bitter, 119 points

3rd: Braden Jackman, Best Bitter, 116.5 points

Category 3: (Old Ale, Strong Scotch Ale, English Barleywine)

1st : **John Kingston**, Strong Scotch Ale, 106 points

2nd : Linton Young, Old Ale, 99.5 points

3rd : Robin Brown, Strong Scotch Ale, 92.5 points



She's Got Legs.

Sampling a couple of Imperial Stouts at the last club meeting, the subject came up of high alcohol drinks having legs. Sure enough, some time later John Kingston served up some home-made dessert style wine that demonstrated the effect. Not being much of a wine drinker I had never heard of this phenomena before so decided to do a little research.

This is called the Marangoni effect. The effect is a consequence of the fact that alcohol has a lower surface tension than water. Where the surface of the wine meets the side of the glass, capillary action makes the liquid climb the side of the glass. As it does so, both alcohol and water evaporate from the rising film, but the alcohol evaporates faster, due to its higher vapour pressure. The resulting decrease in the concentration of alcohol causes the surface tension of in liquid to increase, and this causes more liquid to be drawn up from the bulk of the wine, which has a lower surface tension because of its higher alcohol content. The wine which moves up the side of the glass then forms droplets which fall back under their own weight.



Beading refers to the formation of stable bubbles when liquor is shaken. This occurs only in liquor that contains more than 46% alcohol. It is an example of the [Marangoni effect](#). Shaking a whisky bottle to form bubbles is referred to as "beating [beading] the whisky".

Also the underlying force stabilising bubbles by giving them elasticity.

Mostly taken from Wikipedia so it could be all wrong.



2010

Stout Extravaganza



Venue: Bell's Hotel & Brewery.

Location: Corner of Moray & Coventry Streets, South Melbourne.

Time: 4th July 2010, commencing 11.00 am.

Categories:

Imperial Stout (includes Baltic Porter).

Stout (Classic Dry Irish, Australian/Foreign Extra, Sweet and Oatmeal).

Porter (Brown and Robust).

Cost: \$6.00 per entry.

Welcome to the 15th Annual Stout Competition.

As this has become the tradition, we will be again holding the competition at Bells Hotel.

This is a family friendly venue, so all are welcome. Meals are available at the Bistro downstairs, so get there early and enjoy some craft brewed ales with a nice hot lunch.

Judging will take place upstairs, with the beers blind tasted against the current 2009 AABC style guidelines. You will probably notice that we are following the guidelines exactly this time.

1st prize will be a voucher redeemable at Grain & Grape.

2nd Prize will be a voucher redeemable at Grain & Grape.

3rd Prize is a Westgate Brewers 400ml Pilsner glass.

Best Novice is \$60 from VICBrew.



Accredited Competition.



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2010

Stout Extravaganza



Sunday 4th July at Bells Hotel and Brewery

Corner of Moray and York Streets, South Melbourne (Melway 48 B7)

Closing date for entries is Friday 25th 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 11:30 am.

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

11. Stout Classic Dry Irish Sweet Stout Australian/Foreign Extra Oatmeal Stout

12. Strong Stout Imperial Stout Baltic Porter

