

June 2011 Newsletter

Next Club Meeting Sunday 19th June from 12.00 noon

IN THIS ISSUE

- Secretary's Report
- Paul's Lambic
- Beer in Art
- High Alcohol Brewing
- British Ale Comp Results
- Pale Ale Comp Info
- Stout Extravaganza Comp Info



Events at our Sunday club meeting 19th June 2011

Club Pale Ale Comp

(Please present entries by 1pm as we are anticipating a large number of entrants)

Brewer in the Hot Seat

This Month it's
Robbie Proudfoot

June Brewer In The Hot Seat

Caught the brewing bug from his friend and club member Fergus. Is rapidly climbing the first year all grain brewing learning curve with his participation in the club, online forums and absorption of many brew podcasts.



What beer will Robbie choose for his time in the hotseat?

Calendar

19th June 2011

Club Comp - Pale Ale

25th June 2011

Club Dinner - Fox Hotel

3rd July 2011

Westgate Interclub Stout Extravaganza

17th July 2011

AGM and Xmas in July

7th August 2011

Worthogs Pale Ale Mania

8th-9th October

Bayside Octoberfest

2nd-3rd October 2011

Vicbrew

21st-22nd October

[AABC in South Australia](#)

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing and Gas



511 Barkly St
Footscray West 3012



PHONE (03) 96870061
5/280 Whitehall St
Yarraville 3012

THE SECRETARY'S REPORT

Greetings fellow brewers,

We're almost at the half-way mark of the year and what a another big month it's been. Westgate have had another win on the local competition calendar, Melbourne has had it's first "Good Beer Week",

Black Betty pumped out yet another beer and Michael and Eli kindly let us loose in their garage to have a brew day! Thanks guys, once gain, for your generous hospitality. I do think there was a game of one-upmanship with the Barleywines though! As long-time members of Westgate, I think that this was the first time they had us all over! Commiserations to those who missed such fine a fun and informative day. Michael, the architect of Black Betty, has a wonderful home system and it was great to see how he brews.

Speaking of Black Betty, can anyone who wants to use Black Betty in the future, please contact me. The committee want to make sure her use doesn't interfere with days where we have a lot on the agenda. Thank-you in advance!

Our Next meeting will be our last one before next months Stout Extravaganza. We will need those members who have put their hands up to steward/judge/be involved, to get ready. We anticipate a record number of entries with such good prizes on offer. The Local have also agreed to put on a keg of limited release stout from James Squire!

This months in-house competition is Pale Ales. This is the last comp for the year and the winner of this may well be Westgate's Brewer of the Year! As we have had over 12 entries for our last few comps, can all entries please be in by 1pm to enable to stewards to get organised.

Next Saturday night (June 25th) is our social night out to the Fox Hotel on Alexander Parade. Can everyone who intends on coming please bring a \$10 deposit(which I'll give back to you on the night) to "book" a seat. As this pub is quite popular, I need to make a booking for dinner ASAP. They have a good selection of beer on tap as well as bottled beer. Food is a bit more up market than the usual but good, ranging from tapas to main meals with various prices accordingly.

Friday October 21st to Saturday 22nd is also the Australian Amateur Beer Awards in South Australia. At this stage, Westgate are planning on booking a table at club night (which will require us to take beer over). We are also looking at taking the train over too..so again on Sunday..expressions of interest...

Our next club meeting will also be our AGM. As this is a Christmas in July theme , can you also indicate to me at our next meeting, if you will be there (or send me an email) for catering purposes. This is only open to club members as your membership fees buy your lunch that day !

Lastly, I would like to take this opportunity to say...good on me! For those of you that don't know, I managed to win the dark ale category of Melbourne Brewers British Ales Competition, with my Irish Red Ale. Yeah, I know...surprised even me! This means we have now had a winner in the last 3 local competitions....now let one of us take out Stout Extravaganza to keep up the good record!

I look forward to seeing you at our next meeting.

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

Web Page

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)

Cleaning Roster

If everyone can pitch in at the end of a meeting and make sure the BBQ is clean, tables wiped, floors vacuumed and glasses/jugs washed.



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

The Editor and Publisher of this newsletter do not guarantee any product which is advertised in this publication, nor do we take any responsibility for any claim or action which may result from the use of any product or the following of advice which appears in this magazine. We, the Editor and publisher of this magazine encourage letters and debate from our readers, but reserve the right to edit any letter, or refuse to publish any letter, for legal reasons.

Riggers' Morello Cherry Lambic

After being admonished by our President for not providing the recipe for my fruit lambic at the meeting of 16th May I have pleasure in providing the following run down on the production of the beer I presented at that meeting.

The recipe specifics are somewhat complex but here they are;
This beer was commenced on 26th April 2008.

THE GRIST

Weyermann Pilsner 4.5kg (75.0%)
Weyermann Light Wheat 1.0 kg (16.7%)
Weyermann Carafoam 0.5kg (8.3%)
Total grain 6.0 kg

THE MASHING REGIME

Mash 1

2000 gms pilsner malt + 100 gms plain flour (boiled in 3 litres of water for 30 minutes to gelatinise)

Liquor to grist ratio 6 litres per kilo, ½ teaspoon of CaSO₄ added to mash liquor.

Mashed at 40°C for 60 minutes, raised to 70°C for a further 60 minutes then raised to 90°C for 10 minutes.

Mash 2

Remainder of grist mashed at 50°C for 30 minutes, raised to 65°C for 90 minutes then raised to 78°C for 5 minutes.

Liquor to grist ratio 4 litres per kilo, 1½ teaspoons CaSO₄ added to mash liquor.

I usually acidify the sparge liquor with lactic acid to about 6.0 but in this case I didn't because I expected the pH would probably be too acidic anyway and neutral or slightly alkaline sparge liquor would be OK. Sparge liquor temperature was 90°C.

THE PROCESS

Wort was boiled for a total of 120 minutes, bittered with Pride of Ringwood hops (16 gms @ 9.7% AA) boiled for only 30 minutes for 15 IBU's (Using Rager's formula). I also added 1.25 gms Whirlflock kettle finings and 2.5gms Wyeast yeast nutrient for the final 10 minutes of the boil. Original gravity was 1.066 for 16 litres, I let the wort stand overnight to let it settle out, added 2 litres of water and then racked it into a glass fermenter and pitched the yeast which was Wyeast 3278B Lambic Blend.

The fermenter was left to its own devices in my cellar where the average temperature was 14 to 16°C, primary fermentation was generally unremarkable. The beer was racked on 10th July 2008 and I added 3 kilos of liquidised and frozen home grown morello cherries ([Morello cherries](#) are sour and usually used for jam or blended with sweet cherries for cooking).

The fermenter was again left to its own devices for a further 8 months, it developed an impressive pellicle some 3cm thick (a pellicle is a fairly solid layer of mould and fungus which floats on top of the liquid in the fermenter – looks really disgusting and completely out of place in a fermenting beer but it's completely "normal" – for a lambic anyway!!).

The beer was bottled in May 2009 and has matured and gradually changed from that point on, in early 2010 the beer was under carbonated a little sour and very "bretty", in late 2010 it had become a little less bretty, still sour and still under carbonated but maturing for the better. At the last club meeting the beer had matured even further, the brett character was significantly reduced to a mild almost delicate level, which has allowed the sourness of the lactobacillus and the sour cherries to come through as well as the fruitiness of the cherries, the carbonation has also improved, it's still not as it should be but improving.

CHEERS - Riggers

Michaels AGM Wit Beer Brew Day Pics

A Recipe from the day will be in the July newsletter when we will, if all goes well, have some of this beer available for our AGM meeting the following week



Beer in Art



These two paintings involving beer are by different artists around the mid 1600's. (click on paintings for more info)

What can we learn from them? Well the first slightly surprising thing is the beer is served in a glass. I guess it wouldn't have made much of a painting otherwise.

Also we can see the colour of the beer is extremely pale, meaning they had ways of malting the grain without darkening the husk.

Notice also the beer is crystal clear. No particles floating about in suspension. Is this the result of long lagering/storing?



Finally we can see that the beer is carbonated and topped with an appealing fluffy white head of foam.

For a beer from around 350 years ago, it really doesn't look that different to something we would drink today. Would they have been stronger? Slightly sour or acidic? I guess we will never truly know what they tasted like.

New Beer Brewed at Chimay

3. Where is the beer brewed and what is the Mont des Cats?

The amber beer is brewed in the Abbey Notre Dame de Scourmont, at its Chimay brewery. That is clearly listed on the bottle label. It is a newly developed beer of 7.6% abv. The aroma reveals the background: the smell of Chimay yeast is prominent. The first sip gives hints of caramel and ends in a very dry finish. It is well-hopped, with refermentation in the bottle, that's for sure. Philippe Henroz of Bières de Chimay stresses that the completely new beer is developed in consultation with the brothers of Mont des Cats. 1500 hectoliters were brewed initially. The French monks and Chimay want to see how the market will react to this new beer. It is not intended to produce any other beers under the name Mont des Cats to sell.



4. Will Abbaye du Mont des Cats ever get the logo "Authentic Trappist Product"?

For cheese, there is no problem, though the logo has not been requested. For the beer, it is another matter ... because it must be brewed inside the walls of their own monastery to be considered for the ATP logo, and there are no plans to do so.



Monks

There is a tenuous theme linking with the above article and the beer in art article, but really I just wanted to put these images of brewing monks in because they looked cool. Dated late 1800's. More [here](#).



Sam Adams High Alcohol Process.

Michael has sent me [this link](#) so I thought I would stick a few paragraphs in to get you interested. Sam Adams have some famous strong beers (millennium, utopias, triplebock) and this seems to tell us how they go about it. Check out the pitching rate, its incredibly high.

Abstract of **EP0652284**

High alcohol beer having a full, round flavor is prepared by employing as the yeast a wine or champagne yeast, and a sweetened wort. The beer is aged in used whiskey or wine barrels.

Conventional beer, i.e. produced by the above-described process, has an alcohol content of about 4-5% by vol. Recently, there has been an increased consumer interest in beer having a somewhat higher alcohol content. Traditionally, higher alcohol beers have been produced by a so-called "freeze concentration" process which involves subjecting a conventionally produced beer to freezing temperatures under controlled conditions whereby a portion of the water content is changed to ice, and removed. However, freezing the beer, and removing a portion of the water results in a beer having a higher potential for increased turbidity, haze or cloudiness, harsh flavor and a viscous mouth-feel which is considered to be unpalatable by many consumers ("unbalanced" beer). Thus, freeze concentrated beers or so-called "ice bock" beer have achieved little consumer acceptance.

These and other objects of the present invention are achieved by employing in the fermentation step a yeast tolerant to high percent of alcohol (e.g. champagne, wine, distiller yeast) in place of a conventional Brewers' yeast, and including in the wort added quantities of simple fermentable sugars such as maple syrup or concentrated brewers wort or maltose. Unlike Brewers' yeast which exhibits sensitivity to alcohol and become deactivated or poisoned by alcohol levels of more than about 7% by vol., champagne, wine or distiller yeasts permit fermentation to continue to an alcohol level of 9-16% by vol., or more, provided there is enough "food", i.e. simple sugar in the brew. There results a high alcohol beer characterized by a typical beer color and mouth-feel, and a smooth, round flavor.

The present invention employs a champagne, wine or distiller yeast and a wort rich in simple sugars. There are several commercially available wine or champagne yeasts which may advantageously be employed in accordance with the present invention amongst which are mentioned EC-1118 or Pirse de Mousse, K1(V-1116), 71B(1122) and Wädenswil 27 available from Vinquiny of Hellsbourg, California, U.S.A., or Redstar Yeast and Product, a division of Universal Foods of Milwaukee, Wisconsin, U.S.A.. The yeast should be added at a rate of about 500 - 850 grams of pressed yeast per 100 liters of wort, preferably about 600 - 800 grams of pressed yeast per 100 liters of wort. This differs substantially from the normal pitching rate which is about 170 grams pressed (wet) yeast to 100 liters of wort when using a conventional Brewers' yeast. Also, in order to provide sufficient yeast food, the wort should include sufficient, e.g. 12 kilograms per 100 liters of simple sugars such as maple syrup or concentrated brewers wort or maltose.

The resulting beer is characterized by a similar color, flavor and mouth feel of conventionally fermented beer, but with a natural alcohol content of 15 - 16.5% by vol. which may be further increased by freeze concentration, i.e. to remove up to 25% of the water.



In another and particularly preferred embodiment of the invention, the resulting beer is aged in used whiskey or wine wooden casks or barrels for 60 to 90 days at 3,3°C (38°F). While it once was a common practice to age beer in wooden casks, this practice has been replaced largely by aging in glass-lined, stainless steel tanks due to the high costs of high quality cooperage, and the extra costs of increased labor and evaporative losses inherent in aging in wooden casks. However, it has been found that aging the beer in used whiskey or wine barrels results in a beer having a fuller and rounder flavor. The reason why aging in used whiskey or wine wooden casks improves the flavor is not fully understood at this time. It is believed, however, that at least some soluble whiskey or wine esters absorbed in the wood may be redissolved out of the wood, and taken up by the beer. Aging the beer in new wooden barrels does not produce comparable results.

CALIFORNIAN FLAVOUR AT THE 2011 AUSTRALIAN INTERNATIONAL BEER AWARDS

Californian brewery, Moylan's Brewing Co, was awarded the prestigious Champion Exhibitor Trophy and the Trophy for Champion Small Brewery, at the 19th annual Australian International Beer Awards (AIBA) tonight at an awards presentation dinner at the Melbourne Convention and Exhibition Centre in Australia.

Conducted annually by the Royal Agricultural Society of Victoria (RASV) in conjunction with the University of Ballarat, the pre-eminent showcase for premium beer and brewing excellence in the Asia Pacific region awarded 15 of the 17 Champion Trophies on offer, with seven presented to international breweries and eight to Australians.

The beer loving United States proved its brewing excellence, taking out five of the trophies with New Zealand and Belgian breweries achieving one each. On home soil, West Australian breweries stole the show achieving four trophies, and two trophies were awarded to Victoria and New South Wales.



It was a big year for consecutive wins with Feral Brewing company of Western Australia again achieving the Champion Ale Trophy and Victoria's 2 Brothers Brewery holding onto The Premier's Trophy for the Best Victorian Beer. 2 Brothers Brewery were also awarded the trophy for Champion Scotch Ale & Barley Wines.

The newly introduced Champion Low Alcohol Beer Trophy and the Gluten Free Beer Trophy - which was introduced in 2010 - were not awarded this year, whilst the quality of the beers submitted were high the judging panel were not able to award a champion trophy for these two classes this year to remain true to the competitions high benchmarking standards.

AIBA Committee Chairman and Chief Judge, Mr Peter Manders, said the Awards, which celebrate world class brewing and beer craftsmanship on an international stage, has become the brewing industry event of the year.

"The 1195 entries received from 34 countries around the world this year were all of an exceptionally high standard. With an increase in entries from the US and South-East Asian and Scandinavian regions, the AIBA grows in reach each year," Mr Manders said.

"The AIBA's global reputation has been reinforced by the addition of some of the world's most highly esteemed industry personnel, and this year 13 international judges joined the panel of 44, the largest contingent of internationals in the history of the event."

Judges included Mr Isara Khaola-iead of Bangkok, Dr Fritz Briem of Germany, Paul Gatza of Canada, Jaime Jurado of the United States and the United Kingdom's Dr Bill Simpson, Simon Jackson and Ryouji Oda, from Japan, as well as numerous representatives from New Zealand.

In Melbourne, the Beer Awards celebrations have been extended to a full week of beer events celebrating „good beer“ during Good Beer Week. Good Beer Week has come together as the result of a dedicated group of industry professionals and the Victorian brewing community supporting this new initiative.

To see the full results and all the gold medal and trophy winners, go [here](#) to download their 8mb pdf.



Competition Results

Category: Category 1

Place	Score	Style	Brewer	Club
1	113.5	Irish Red	Fergus McGregor	Westgate Brewers
2	112	Mild	CHAN LAY	Bayside Brewers
3	109	Mild	brendan guild	Melbourne Brewers
4	108	Northern English Brown	Jonathan Finney	Bayside Brewers
5	100.5	Scottish Ale (80/-)	CHAN LAY	Bayside Brewers
6	95	Mild	John Chapman	Melbourne Brewers
7	94	Scottish Ale (80/-)	Simon Borg	Melbourne Brewers
8	84	Mild	Richard Whitebrook	Melbourne Brewers
9	83	Irish Red	Mark Jones	Melbourne Brewers
10	69	Northern English Brown	michael guenzel	Melbourne Brewers

Category: Category 2

Place	Score	Style	Brewer	Club
1	114	Extra Special Bitter	brendan guild	Melbourne Brewers
2	111	Best Bitter	Richard Whitebrook	Melbourne Brewers
3	110	Ordinary Bitter	John Chapman	Melbourne Brewers
4	105	Best Bitter	CHAN LAY	Bayside Brewers
5	105	Extra Special Bitter	Geoff Daly	Westgate Brewers
6	101	Ordinary Bitter	Barry Roberts	Bayside Brewers
7	98	Best Bitter	Bryce van Denderen	Bayside Brewers
8	98	Best Bitter	Darren Piasente	No Club
9	96	Best Bitter	John Killmister	Bayside Brewers
10	95	Extra Special Bitter	Imants Vitolins	Worthogs
11	85	Extra Special Bitter	CHAN LAY	Bayside Brewers
12	84	Extra Special Bitter	Dale Instone	No Club
13	73	Extra Special Bitter	Darren Piasente	No Club
14	70	Best Bitter	brendan guild	Melbourne Brewers
15	66	Extra Special Bitter	michael guenzel	Melbourne Brewers
16	56	Extra Special Bitter	Yosu Plaza	Bayside Brewers
17	0	Extra Special Bitter	clinton sterlson	No Club
18	0	Best Bitter	clinton sterlson	No Club
19	0	Best Bitter	dwayne sterlson	No Club



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 (English or American)



\$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 7th of August 2011
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 6th 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.worthogs.net

Recipes may be requested from place-getters for publication



Pale Ale Mania

2011 Entry Form (\$5/Entry)

Name:	
Address:	
Suburb:	Post Code:
Telephone:	Email:
Club:	
Style: <input type="checkbox"/> Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA English/American (please circle one)	
Method: <input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit	Bottle Cap ID:
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.

Maximum two entries per style.

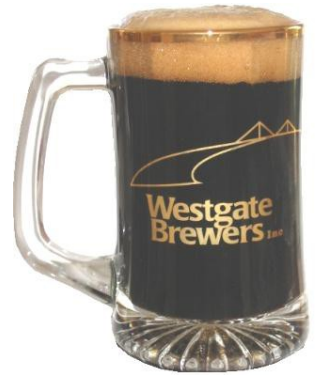
Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.



2011

Stout Extravaganza



Venue: The Local Hotel

Location: 22-24 Bay St, Port Melbourne.

Time: 3rd July 2011, commencing 11.30 am.

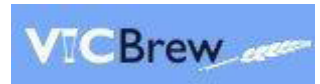
Categories:

Imperial Stout (Russian Imperial & Australian/Foreign Extra,).

Stout (Classic Dry Irish, Sweet and Oatmeal).

Porter (Baltic, Brown & Robust).

Cost: \$6.00 per entry.



Accredited Competition

Welcome to the 16th Annual Stout Competition.

This year we have a new venue, the [Local Hotel](#) in Port Melbourne. The Local is a family friendly venue, so all are welcome. Meals are available at the Bistro downstairs, so get there early and enjoy some ales with a nice hot lunch. Judging will take place upstairs, with the beers blind tasted against the current 2009 AABC style guidelines.

It is anticipated that drop off points for entries will be Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den.

Entry forms will be available at a date closer to the event at our website

www.westgatebrewers.org

Map

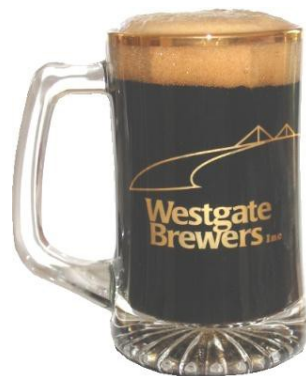


The Local is a short walk from the 109 tram



2011

Stout Extravaganza



Sunday 3rd July at The Local Hotel

22-24 Bay St, Port Melbourne (Melways 57 B4)

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 noon.

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 \$6.00. If you are not a member of a Vicbrew affiliated club or if entries are received on the day of the competition, the entry fee will be \$8.00.
3. Judging will be by blind tasting, assessed against the current 2010 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 & medals are awarded for 1st (Ellerslie Hop Variety Pack), 2nd, and 3rd (Grain and Grape Gift Voucher) in each category. Other awards are Best Club of Show and Best Novice, 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 Imperial Stout Australian/Foreign Extra

