



## March 2009 Newsletter

**Next Club Meeting Sunday 15th March @12:30pm**

### THE PRESIDENTS REPORT



Greetings Fellow Brewers

It's almost time for our March meeting and I hope this newsletter finds everyone well, and madly brewing stouts for the upcoming Stout Extravaganza. If not then it's not to late, the competition is usually held on the first Sunday of July, and I can't see reason why this year should be any different, so the moral of the story is to get brewing those stouts straight away.

Whilst on the reminder theme I may as well get in a plug for members to start to seriously consider taking up a position on the committee. I know that you may say that's miles off but believe me it will be our AGM before you know it. I will definitely NOT be re-standing for any committee position, I simply don't have the time and as far as I can see my time is only going to become more precious in the near future. The committee is pivotal to the running of the club and at the moment we really need some "new blood" and new ideas to keep the club going and hopefully flourish – We need you!

Beerfest 2009 at Mirboo North has come and gone and I'm pleased to say that our own John Kingston virtually cleaned up the whole show He won Champion Brewer with a 1<sup>st</sup> in Belgian, 2nd in Dark Ale, and a 2<sup>nd</sup> in Strong Ale/Lager, and Michael Bowron won a 2<sup>nd</sup> with his witbier, overall that placed Westgate second in the club rankings – Yeah Westgate!!

The theme of the next meeting will be a working bee/hardware day. Our plan is to establish an all grain brewery in the newly refurbished shed at the back of the hall near the new BBQ area. Unfortunately I won't be able to attend but I'm sure there will be enough brewers and beer present to facilitate a start this progressive step in the history of Westgate Brewers. A number of members will be donating various pieces of equipment to the project and we nominally have almost everything we need, with the exception of some form of stand to put the whole shebang on, so any donations of angle steel or square tube, milk crates etc will be gratefully accepted.

As usual we will have a BBQ lunch, so please bring along all your own requirements and plenty of beer and have an enjoyable lunch with other club members and their families. Westgate Brewers is certainly a family friendly club and we encourage all members to bring along the family and join in.

Yet one more reminder that membership fees are now due and payable, it is important that the club remains financially sound and to achieve this it is important that membership fees are paid in a timely manner - Please assist by paying your membership ASAP - See Colin MacEwan.

Riggers  
Passionate Craft Brewer

### IN THIS ISSUE

- Coming Events
- Beer & Brewer Expo
- Mysteries of Guinness
- Guinness Facts
- Coopers Stout Clone
- Beerfest Results
- Belgian Beer-fest Entry forms



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

## **Coming Events**

### **2009**

**19th - 21st March**  
Beer & Brewer Expo

**4th April**  
Yarra Valley Brewers  
Belgian Ale Comp

**3rd May**  
Kellybrook Cider Festival

**5th July**  
Westgate Stout Extravaganza

**3rd - 4th October**  
Vicbrew

## **Contacts**

**President**  
Paul Rigby

**Secretary**  
Colin MacEwan - 95347198

**Treasurer**  
Colin MacEwan

**Newsletter Editor**  
Gavin Germon

**Email**  
[westgatebrewers@yahoo.com.au](mailto:westgatebrewers@yahoo.com.au)

### **Correspondence**

PO Box 5043,  
Garden City,  
Vic 3207

## **Club Meeting Diary**

### **March 2009**

Club Meeting & Brewery

### **April 2009**

Low gravity beer Competition

### **May 2009**

tba

### **June 2009**

Stout Competition

### **August 2009**

Pale Ale Competition



**Sponsors of Westgate Brewers**

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.



Upon entry you will be given a show bag which includes 5 x tasting tickets, a tasting glass, food voucher and plenty of special offers from the 35+ Exhibitors.

The tasting glass is 200ml in which your tasting tickets allow for a 100ml sample each, of which you can purchase additional tasting tickets within the Expo for \$1.50 each (sold in sheets of 10).

Beer & Brewer Expo brings the magazine alive with the core elements presented by our celebrity cast. Join Paul Mercurio in our Beer & Food Matching and Home Brewing presentation areas, Fast Ed Halmagyi also in the Beer & Food Matching area, along with Roger Protz in the Beer Tasting Master Classes presentation area. In your showbag at entry you will find a tasting glass to sample from over 100 full-flavoured local and imported beers from Broome to Colac and from Germany across to Thailand. The Expo is open to the public Friday 20th March, from 4pm-9pm and Saturday 21st March 10am-2pm and 4pm-9pm. With only 2000 tickets available per session, order tickets now, so you don't miss out!

Tickets on sale now, \$25 entry per session, and \$45 VIP entry.  
Order online [www.beerandbrewerexpo.com](http://www.beerandbrewerexpo.com)  
Eventix Ticket Hotline 1300 737 363



A friend from the UK sent me a jar of this a year or two ago and it IS slightly darker and more strongly flavoured than the regular variety.



# Mysteries of Guinness Revealed

by: **Alström Bros** on Tuesday - April 11, 2006 - 16:06 UTC  
A BeerAdvocate Exclusive



When most people think of Guinness, they think of that dark stuff with the creamy smooth head that takes ages to pour. But Guinness is serious big business. Operating breweries around the world, it sells 10 million pints in more than 150 countries daily. Due to its size and its affiliation with parent company Diageo - a massive international conglomerate - it has been the subject of much debate among beer geeks over the years.

Politics aside, we've always been Guinness fans. So when we heard that Fergal Murray, one of the company's head brewmasters, was in town for a promotional pub crawl, we just had to tag along. Our goal: to debunk some of the rumors and unravel some of the mysteries of the Guinness brand, while enjoying a pint or two along the way.

## Brewing Process

Murray explained that the recipe for Guinness has undergone only minor adjustments over the years. Every keg of Guinness Draught imported to the US comes from St. James's Gate in Dublin (though Guinness Extra Stout is made in Canada). It contains water, malt, roasted barley, hops and yeast - and that's it. Like many major labels, Guinness relies on "high-gravity brewing," which involves large batches of wort (unfermented beer) high in fermentable sugars (note to beer geeks: the goal is a 1072 gravity). Eventually these are watered down to attain a 4.2 percent ABV (alcohol by volume). The brewers also blend batches to aid in consistency, and the beer is pasteurized.



What Guinness wouldn't confirm or deny is the rumor that a portion of each batch is aged in very old oak tuns populated with *Brettanomyces* and lactic acid bacteria to lend Guinness its characteristic touch of sourness. Supposedly, it's then pasteurized and blended into the remainder of the batch.

As for the hops, the vast majority hail from the US, with some European hops to round things out. The brewers look for high levels of alpha acids (these are the source of hops' bitterness) in order to get more "bang for their buck," as Murray put it.

And then there's Guinness Essence, a key ingredient in the beer brewed outside of James's Gate. Basically Guinness without the alcohol, Guinness Essence is shipped from Dublin to Guinness breweries and contractors around the world, where it's added to a base beer brewed locally. The entire process is conducted according to strict guidelines; according to Murray, it lends a "touch of Dublin" to every batch, regardless of place of origin.

## Color

A lot of Guinness lovers swear the beer's color has recently changed from black to ruby red. Murray insisted otherwise; rather, only certain types of glassware (like the company's own narrow-bottomed vessels), he said, truly showcase the beer's ruby hue.

## Heaviness

It's commonly believed that dark beer is heavy beer. Guinness's super-creamy head only adds to its rep for richness. (The head is the result of a special gas blend of around 60 percent nitrogen to 40 percent carbon dioxide; cans and bottles of Guinness include a specially designed widget that disperses a nitrogen blend.) But Guinness has only 125 calories and 10 carbs per 12-ounce serving - fewer than pale-yellow Budweiser.



## Serving

According to Murray, Guinness should be served at 42 degrees Fahrenheit in the glass. If it's any warmer, unwanted flavors might emerge; any colder, and desirable flavors might be lost on a numb palate. What about Guinness Extra Cold, you ask? It's actually only 1 degree colder; the label is mostly a marketing ploy aimed at consumers who balk at the thought of "warm beer."

## Foreign Extra Stout (FES)

Beer lovers are constantly asking: "Why can't I get Foreign Extra Stout in the US?" FES being the much loved 7.5 percent version of Guinness found in Asia, Africa and the Caribbean. Murray noted that it doesn't make any business sense, and that Guinness runs through some big distributors nationwide. Most are old-school and not in the biz of dealing with specialty brands. They'd most likely not put any effort into selling it, not know what to do with it, and not want to focus on anything that might cut into their Guinness Draught cash cow. As much as we'd love to see it in the US, we'd have to agree. It'd be a damn shame to introduce this beer to the US and have it rot on the shelves.

So there you have it. Next time you enjoy a pint of Guinness, you'll do so with a bit more knowledge.

## Guinness Snippets

Continuing on with our stout theme this issue I have included a number of short snippets of information about Guinness. Included are a number of historical details on how Guinness was brewed in the past and the changes that occurred leading to the stout we know today.

Guinness beers in 1883					
Beer	OG	pale malt	amber malt	roast malt	lbs hops per barrel
FES	1076	85 %	10 %	5 %	6,2
Export	1082	85 %	10 %	5 %	3,6
DS Store	1076	85 %	10 %	5 %	4,4
DS Current	1076	85 %	10 %	5 %	3,8
SS	1060	86-7 %	10 %	5 %	2
<b>Source:</b> "A bottle of Guinness please" by David Hughes page 71					
<b>Notes:</b> SS = Single Stout (Porter) DS = Double Stout (Extra Stout) FES = Foreign Export Stout					

The use of unmalted grain in brewing was illegal in England before 1880.

A guidebook for visitors to the St James's Gate brewery published in 1928 said: "The chief difference between Ales and Stout are ... in the use of roasted malt, which imparts both colour and flavour to the stout." In the 1931 edition, however, the copy had changed to read "... the use of roasted malt, *or barley*" (my emphasis). It looks, therefore, as if Guinness began using roasted barley only in the years between 1928 and 1931.

1955 edition has an additional significant change. Under "malting" a sentence has been added which reads: "Some of the barley is roasted before being used for making Stout, *a little is now used in the form of barley flakes* [my emphasis, again], but much the greater part still goes through the traditional malting process." (source zythophile)

Going back to "A Bottle of Guinness Please" by David Hughes I think I've found the answer. On page 74 it says that in 1972 the Guinness Park Royal brewery in London brewed extra Stout from a grist to 70-71% malted barley (I suppose it means pale malt) 9-10% roast malt and 20% flaked barley. On page 75 it gives the 1983 Park Royal grist - 60% pale malt, 30% flaked barley, 10% roast barley. (It seems a more modern Dublin version is some where in the middle with 25% flaked barley -Ed)

As far as differences between Dublin and Park Royal were concerned, Guinness seems to have gone out of its way to replicate the Dublin environment in North West London, to the extent of "painting" the Park Royal brewhouse in 1936, before it opened, with dregs from the St James's Gate fermenting vessels, to get the right microflora in the air ... "draught" (keg) Guinness seems to have been different to the extent that the Dublin version apparently had two per cent of aged beer in the mix, and was unpasteurised. so yes, your brother may have been able to tell one from the other ... (source zythophile)

The story goes that this process of pouring two-thirds of a pint of fizzy fresh stout, waiting for the head to subside, and topping up with stale, came to an end in Ireland the late 1950s when Guinness replaced it with nitrogenation. The company insisted that the new nitrogenated Guinness be poured in two parts for no reason other than because customers were used to this and wouldn't trust a poured-in-one pint. And so it continues to today.

Beer nut, you're partly right, about the "high cask" (fresh, carbonated) and "low cask" (old, flat) methods of serving stout (not just Guinness) in Ireland, but I believe the "two part pour" was a technical necessity with the nitrogenated casks to get a proper head, rather than a hark-back to earlier methods of serving ...(source Shut Up About Barclay Perkins)

There was a significant change in the degree of attenuation of Guinness around 1950. Before that date it was in the range 72-75%. After 1950, it increased to between 81% and 86%. That must have had an impact on the character of the finished beer. (source Shut Up About Barclay Perkins)

## Guinness Snippets cont..

The mystery is enhanced by the number of versions: the Dublin brewery *makes five or six principal versions of Guinness*, 19 variations on the theme, and others are produced in more than 30 countries. A good list of the many of the modern versions and new trial products can be found on the Guinness Wikipedia page. <http://en.wikipedia.org/wiki/Guinness#Varieties>

Many Irishmen prefer the bottled version available in their country, and I agree with them. It is not pasteurised. and has living yeast in the bottle, which creates secondary fermentation. This "bottle-conditioned" version has not only the freshness, but also the attack of a beer that is alive. It is the liveliest, driest, hoppiest. fruitiest, most more-ish version of Guinness ... and there is no requirement to drink It at anything cooler than a cellar temperature. Guinness Is a great beer, and this is Its greatest manifestation. (source Michael Jackson)

Guinness *"...uses its original yeast, though this has been selected down from several strains to one, which was arrived at in about 1960. It works at high temperatures (around 25'C/77'F), and it is very dispersed, having neither risen to the top nor sunk to the bottom, when it is removed by centrifuge."* (MJBC, pp 181)

---

### **And finally a definitive answer to that age old question. Does Guinness have a percentage of Brett/aged beer added?**

> From: [li...@diageoirl-info.com](mailto:li...@diageoirl-info.com)  
> Subject: 189328  
> To: [brendan.hal...@gmail.com](mailto:brendan.hal...@gmail.com)  
> Date: Mon, 20 Mar 2006 15:54:08 GMT

> Dear Brendan

> Many thanks for your recent e-mail.

> Please see the following information regarding "Soured beer" in FES.

> In the past, a version of FES was indeed produced using a  
> Brettanomyces maturation step. With changes in the fermentation  
> regime in the 1980s, this practice was discontinued. There is  
> indeed an acidified beer blended into FES in production - a  
> bacterial culture is used to acidify this.

> I trust that this information will be useful to you.

> Kind regards

> Linda - Consumer Helpline

My surprise at getting real facts out of a consumer-oriented big-beer-brand website is only exceeded by the pleasure of having my curiosity satisfied.

Brendan

(Source google groups rec food drink beer)





# Coopers Stout Clone

Coopers Stout is mentioned as one of the examples of the style Foreign Extra Stout in the 2008 BJCP Guidelines and is also included in Michael Jackson's various beer guides. Somewhere around 2002 the alcohol content was decreased from 6.9% to 6.3% alcohol by volume but both of the sources below are from 2000 and are for the stronger version.



Chemical analyses of various stouts						
	Plato wort	ABV	real extract (g/100g)	apparent attenuation	colour (EBC)	bitterness (EBC)
Guinness Draught Stout (IRL)	10.2°	4.39%	3.41	82.7%	147	34
Guinness Extra Stout (IRL)	10.1°	4.32%	3.47	81.8%	148	36.5
Guinness Traditional Brewed Stout (IRL)	11.8°	5.25%	3.79	84.4%	157	38.5
Guinness Foreign Extra Stout (IRL)	17.5°	7.78%	6.04	82.7%	175	60
Guinness Special Export Stout (IRL)	17.9°	7.94%	6.14	82.9%	168	38
Beamish Genuine Stout (IRL)	10.6°	4.41%	3.82	79.7%	169	36
Murphy's Irish Stout (IRL)	9.2°	3.79%	3.31	79.6%	152	28
Tennent's Stout (UK)	15.5°	6.62%	5.72	78.8%	173	39.5
Imperial Russian Stout (UK)	24.5°	10.84%	9.40	78.9%	197	33
Coopers Best Extra Stout (AUS)	14.9°	7.05%	4.34	88%	110	26.5
Source: Brauwelt Nr. 13/14 (2000) page 542						

Translating some of these figures we get a starting gravity of 1.060. Attenuation of 88% gives us a final gravity of 1.007. This high rate of attenuation would be difficult to achieve at home so you would need a slightly higher starting gravity to allow for a lower attenuation rate.

Bitterness (EBC) is European bitterness units (EBU) which luckily for us is exactly the same as IBU's. So we can see that Coopers has a bitterness of 26.5 IBU's, which is quite low compared to some of the other beers.

The photo to the right is taken from the book Amber and Black by Willie Simpson and shows the grist for Coopers stout in the second last row.

Translating these figures gives us a grain bill that goes something like this.

82.8% Pale malt  
7.3% Wheat malt  
9.9% Roast malt

## Recipe plan for 21 litres

5 kg Pale malt  
440g Wheat malt  
600g Roast malt

Mash at 64 Degrees with 18L of water for 1 hour  
Sparge with 16L  
Original gravity 1.065  
Mash efficiency 75%

20gm 8aau hops for 60 minutes  
10gm 8aau hops for 15 minutes

Aim 27 IBU's

The yeast.

Well there is only one option. A half to one litre starter of bottled Coopers yeast sediment made up 4 or 5 days before hand.

EXTRACT	PALE MALT	CRISP	WHEAT	ROAST	EXTRACT	PALE MALT	CRISP	WHEAT	ROAST
MALT N/6	6400				EXTRA LIGHT MALT	2900		BARLEY	4000
LAGER	6400				LIGHT AMBER MALT	6100	260		
PILSENER	5400				LAGER CELLAR BREWS				
DRAUGHT EXT.	6400	100			BREW.	5500	160		
STOUT-EXT.	5200		140	880	D.B.	5100	80		
DARK MALT.	5600			800	EXPORT.	6200		240	
ALE-EXT.	6000	240	160	40	PALE ALE.	4600	40	200	
BITTER.	5000	400	320	120	PREMIUM.	5500	60	280	
CLASSIC.	5000	260	320	240	DARK ALE.	4650		200	200
INDIAN PALE ALE.	5100	280	320	40	ALE.	5900	40	240	
NUT BROWN.	5000	280	320	240	STOUT.	5000		440	600
CRYSTAL MALT.	3200	5200			VINTAGE	6200	60	350	
AMBER MALT.	6300	240		60	20-11-2000				
					LIGHT 120				

I hope I've got people considering brewing a stout. I might even have a go at this recipe myself and compare it with the Coopers product.

It's very tempting to change what is a fairly straight forward looking recipe with some brown malt, extra hops and so forth. Feel free to make any changes you like, your stout could turn out even better, but then your not really making a Coopers clone anymore.

**Champion Beer of Show (sponsored by Grand Ridge Brewery)**  
 Peter Howell Melbourne Brewers Octoberfest 131 points

**Full Results Available From:**  
[www.beerfest.melbournebrewers.org/](http://www.beerfest.melbournebrewers.org/)

**Champion Brewer (sponsored by Transport Bar, Federation Square, Melbourne)** Or

<http://www.vicbrew.org/>

John Kingston Westgate Brewers 6 points ( 1 x 1st, 1 x 2nd, 1 x 3rd )  
 Runner up: Chan & Eileen Lay Bayside Brewers 5 points ( 1 x 1st, 1 x 2nd )

**Best Novice Brewer (Highest Scoring placegetter - sponsored by VicBrew)**

Peter Howell Melbourne Brewers Octoberfest 131 points

**Best Club of Show (sponsored by Grain & Grape)**

Melbourne Brewers 13  
 Westgate Brewers 8  
 Bayside Brewers 5  
 Worthogs 4  
 Brisbane BABB 1

# SUMMARY OF RESULTS



# Beerfest 2009

## 1. Pale Ale

**Judges:** Richard Whitebrook\*, Chris Taylor\*, Mark Hibberd\* + **Stewards:** Andy Davison, Chris Chatham.

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
14	1049	Tim Mortensen	Melbourne Brewers	Australian Pale Ale	127.5	5	1
26	1056	Kevin Tewierik	Independent	American Pale Ale	123.5	6	2
84	1052	Darren Hayes	Independent	Belgian Pale	116.5	4	3
63	1044	Michael Bowron	Westgate Brewers	American Pale Ale	116.5	6	3

## 2. Pale Lager

**Judges:** Michael Bowron, Ian Amsden, Stuart Behrend\* + **Steward:** Karl Wenzel

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
100	1048	Mark Beevis	Independent	Munich Helles	119.5	2	1
137	1052	Greg Lee	Independent	Bohemian Pils	116.5	3	2
91	1054	Lukas Dedman	Worthogs	Bohemian Pils	106.5	3	3

## 3. Dark Ale & Lager

**Judges:** Markus Krebs, Paul Sorenson, Michael Bowron + **Steward:** Stuart Behrend

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
32		Peter Howell	Melbourne Brewers	Octoberfest	131	3	1
161	1057	Dave Ball	Independent	North English Brown Ale	128	7	2
45	1064	John Kingston	Westgate Brewers	Munich Dunkel	122	5	3

## 4. Strong Ale & Lager

**Judges:** Andy Davidson\*, Stuart Behrend\*, Torgeir Wante + **Steward:** Richard Whitebrook

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
69	1082	Geoff Daly	Independent	Strong Scotch Ale	126.5	5	1
47	1086	John Kingston	Westgate Brewers	Dopplebock	125.5	4	2
163	1062	Robin Brown	Melbourne Brewers	Maibock	122.5	2	3

## 5. British Ale

**Judges:** Haig Jason\*, Linton Young, Brett Schbert + **Steward:** Robin Selwood

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
87		John Strantzen	Worthogs	ESB	122.5	5	1
28		Chan & Eileen Lay	Bayside Brewers	Scottish Export 80/-	118	3	2
54	1054	Andrew Inglis	Melbourne Brewers	Best Bitter	116	5	3

## 6. Porter and Stout

**Judges:** Shelley Hosking\*, Brett McCluskey, George Theodordis\* + **Steward:** Matt Hevern

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
160	1085	Brett Matthews	Independent	Russian Imperial Stout	128	8	1
10		Michael Guenzel	Melbourne Brewers	Dry Stout	124	4	2
22		Mark Nelson	Brisbane BABB	Oatmeal Stout	120	7	3

## 7. Belgian Ale

**Judges:** Michael Hillery\*, Jason Vaughan and Chris Chatham. **Steward:** John Killmister

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
50	1074	John Kingston	Westgate Brewers	Abbey Dark Ale	126.5	7	1
148	1090	Richard Whitebrook	Melbourne Brewers	Strong Dark	111.5	7	2
70	1070	Geoff Daly	Independent	Bier de Garde	111	2	3

## 8. Wheat and Rye Beer

**Judges:** Michael Hillery\*, Brett Schubert, Linton Young + **Steward:** Torgeir Watne

Entry #	SG	Full Name	Club	Style	Points	Order	Rank
34		Chan & Eileen Lay	Bayside Brewers	Witbier	118.5	1	1
59	1053	Michael Bowron	Westgate Brewers	Belgian Witbier	112.5	1	2
9		Michael Guenzel	Melbourne Brewers	Bock (Weizen)	109.5	2	3





# Yarra Valley Brewers

## Belgian Beerfest 2009

**Saturday 4<sup>th</sup> April at Coldstream Brewery**  
694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

**Closing Date for entries: Saturday 28<sup>th</sup> March, or 12 pm at the competition venue.**  
**\$5 per entry.** Entries can be delivered to participating homebrew stores: *Brewers Choice, Grain & Grape, Greensborough Home Brewing Supplies, The Brewers Den*, or presented by 12 pm at the competition venue.

### Rules & Information

1. Maximum of 1 entry per substyle within each category, per brewer. The beer style nominated must be a designated style for the category, as listed over the page. 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)
2. 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 \$5 per entry.
3. Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
4. Prizes will be awarded for the best three beers in each Category, the 'Champion Beer of Show' award and the 'Best Novice Brewer' award. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
5. Tied placing's will be separated by applying the following criteria in order until a winner is found: 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 tie stands.
6. 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.
7. Best Novice Trophy is open to Victorian entrants who have not placed 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> in previous VicBrew accredited competitions.
8. Presentations for Belgian Beerfest 2009 to be made by 5 pm on Saturday 4<sup>th</sup> April.

### ENTRY FORM – *Belgian Beerfest 2009*

**Closing Date: Saturday 28<sup>th</sup> March at participating homebrew stores or 12 pm at competition venue.**

Fold page or cut off entry form and attach to bottle with payment and entry details visible, **using rubber band only.**

Brewer's Name One name only will be registered by Organizers		Organiser use only – entry #
Address (street)		Suburb
Email		Postcode
Phone	Club	

Category		Style Must be a designated Style for the Category nominated (see over).	
Name of Brew (optional)		Bottle Cap ID	
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash/Extract	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast:		OG:	FG:

Payment included	<input type="checkbox"/> with this entry
	<input type="checkbox"/> as part of a bulk payment.
Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries.	

## Categories & Styles for Belgian Beerfest 2009

Full Style Guidelines available at: [www.vicbrew.org.au](http://www.vicbrew.org.au)

### SPONSORS



Category/Awards	Styles (Beers can only be entered in the listed styles)
1. BELGIAN STRONG ALE	1.1 Belgian Blonde Ale 1.2 Belgian Strong Golden Ale 1.3 Tripel 1.4 Dubbel 1.5 Belgian Strong Dark Ale
2. FARMHOUSE ALE	2.1 Witbier 2.2 Saison 2.3 Biere De Garde
3. WILD BEER	3.1 Flanders Red Ale 3.2 Flanders Brown Ale/Oud Bruin 3.3 Straight (unblended) Lambic 3.4 Gueuze 3.5 Fruit Lambic
4. CHAMPION BEER OF SHOW	
5. BEST NOVICE BREWER	

### ENTRY COLLECTION POINTS

