

April 2012 Newsletter

Next Club Meeting Sunday 15th April from 12.00 noon

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- Westgate Roundup
- Club Comp Fixed Recipe
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Events at our Sunday club meeting 15th April 2012

- BYO meat BBQ
- Geoff Daly Brewer in the Hotseat

Calendar

25th April 2012

Anzac Brew Day Robin Selwood

11th May 2012

Temple/Thunder Brewery Visit

11th-13th May 2012

Great Australian Beer Spectacular

12th-19th May 2012

Good Beer Week

19th May 2012

Club Meal - Junction Hotel

20th May 2012

Club Comp - Porter

3rd June 2012

John Kingston Brew Day

17th June 2012

Club Comp - Fixed Recipe

1st July 2012

Westgate Stout Extravaganza

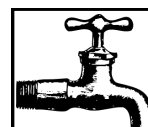
August 2012

Worthogs Pale Ale Mania

25th-27th October 2012

ANHC III

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

**altona west
engineering**

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The Secretaries Report

Dear Westgaters,

Will we be having an open day? Won't we be having an Open day? Seems that we are not having an open day...Unfortunately confusion has reigned supreme and our land lord has decreed that there shall be no brewing, what so-ever at the club...so we are not having an open day...confused? So am I! Maybe in the next few months....

From all accounts, the last Bus trip was a success. Again, without being the doyen of bad news, it does seem that the recent trip was our last bus trip and we may not have use of the Burbank Coach for much longer. Burbank has been a fine sponsor of the club and we all appreciate the use of their coach for our trips. They tell me that Barry even bought a keg on the bus! Top work Barry...and word was it was a fine beer!

Craig Tabb's brew day went off without a hitch. Mark Stanford has taken some wonderful photo's (did we get those in, Gav?) The day was well attended, and Tabby made a Pilsener. I understand the food was good and the company cracking too! If we are lucky, Tabby will let us all have a taste at the next meeting.

Upcoming events...April 25th, will be a brew day at Robin & Dawn Selwood's. Can anyone who is going please let me know at this Sunday's meeting? I have no idea what Rob will make, but I understand it will be beer....

On May 11th, we have brewery visits to Ron and Renata Feruglio's Temple brewery and if they will let us in the door, to Thunder Road Brewing. Dinner will be at Ron & Renata's. This of course, is the pre-cursor to Good Beer Week. There is plenty on around Melbourne, so get on Board and get involved. We also have a club social night at The Junction Hotel in Newport on Saturday May 19th. Most of you who are interested have RSVP'd, but can anyone who would like to join us, please let me know either on Sunday or via email.

Brewer of the year continues with the next club comp being May and Porters. I think this will be a hotly fought competition. We have the Australian champion, we have Westgate's award winning female brewer (and her partner who has half a hand on the trophy anyway), we have Michael Bowron who always has a robust porter up his sleeve and we have me...even money on being Bridesmaid! Not forgetting the final comp of the year is the set ingredient. The beer style is Mild. The recipe is in last month's newsletter (and maybe this month? Gav?) And in final news, John Kingston is trying to pass off his brew day to Nick Cleave, who has requested the club have a brew day at his house. I shall keep you all posted.

Anyway, enough from me...
See you at the next meeting!
Ferg



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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.

Westgate Brewer of the Year Competition Schedule

Meeting	Category	Styles
September	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November	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
January	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
March	8. BITTER ALE	8.1 Australian Bitter Ale 8.2 English Best Bitter 8.3 English Extra Special/Strong Bitter (ESB) 8.4 Düsseldorfer Altbier
May	10. PORTER	10.1 Brown Porter 10.2 Robust Porter 10.3 Baltic Porter
June	SET INGREDIENT-Mild	See Recipe Next Page

	Sep	Nov	Jan	Mar?	May	Jun
J. Kingston	3rd		1st			
R. Proudfoot	2nd					
M. Stanford	1st	1st		1st		
F. McGregor		2nd	2nd			
A. Peterson		3rd				
M. Bowron			3rd	3rd		
G. Germon				2nd		

Brewer in the Hot Seat List

We are running our educational series of beer presentations again this year and John Kingston has chosen some suspects. In fact he told us so fast that we didn't get them all down. Slightly slack committee work there but we will fill in the gaps soon. If you have a problem with being nominated, please see John Kingston at the next meeting. The idea is for the chosen brewer to present a beer of their choosing and offer up the recipe so members can match the final product to the ingredients and methods used.

August - John Kingston
 September - Craig Tabb
 October -
 November - Amber Moore
 January - Damian Nippard

February - Sam Gebert
 March - Aaron Petersen
 April - Geoff Daly
 May -
 June - Michael Bowron

Club Competition Fixed Recipe for June

1.5 Mild Ale

Base Malt:	Crisp Maris Otter	as required
Specialty malt:	Simpson Med Crystal	up to %15
	Simpson Chocolate malt	up to %5
Adjuncts:	Cane sugar	up to %20
Hops:	EK Goldings	20 to 25 IBU
Yeast:	Danstar Nottingham	

Target OG 1.036 to 1.038

Target FG 1.006 to 1.010

As this is a test of the brewer's ability and their brewery knowledge, I have selected restricted range of ingredients. You will note that I have used percentages instead of quantities, to allow for all of the different systems people are using to brew with. While the base malt must make up the majority of the grist, to allow for some recipe tweaking, you may use a variable amount of the other grain up to the maximum percentage. There is no restriction on how you may modify the ingredients to give your beer an advantage (or disadvantage if done incorrectly). You may attempt to roast some of the base malt to give a drier finish and darker colour, or you can invert the cane sugar to aid fermentability.

The type of hop and yeast are fixed, as are the respective targets.

Water chemistry and fining agents are not controlled.



I recommend reading the style guide below before formulating your recipe.

Michael Bowron

1.5 Mild Ale

Appearance: Copper to dark brown or mahogany colour. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate offwhite to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

Aroma: Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

Flavour: Generally a malty beer, although may have a very wide range of malt- and yeast-based flavours (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavour low to none.

Mouthfeel: Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

Overall Impression: A light-flavoured, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavourful. Some versions may seem like lower gravity brown porters.

History: May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (i.e. less hoppy than a pale ale, and not so strong). Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

Comments: Most are low-gravity session beers in the range 3.1–3.8% ABV, although a number of contemporary examples are in the 4–7% ABV range, and historical examples ranged up to 8% ABV. These stronger (4%+) versions should be entered in Specialty Category.

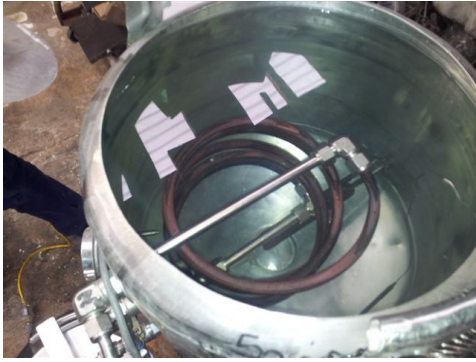
Ingredients: Pale English base malts (often fairly dextrinous), crystal and darker malts should comprise the grist. May use sugar adjuncts. English hop varieties would be most suitable, though their character is muted. Characterful English ale yeast.

Vital Statistics:

OG	FG	IBUs	ABV
1030-1039	1005-1010	10-25	3.0-3.9%

Commercial Examples: Moorhouse Black Cat, Gale's Festival Mild, Theakston Traditional Mild, Highgate Mild, Sainsbury Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Woodforde's Mardler's Mild, Greene King XX Mild, Motor City Brewing Ghattoblast

Craigs Brew Day



Pics From John L & Mark S



Great Australasian Beer SpecTAPular hunt for volunteers

You have probably heard about the Great Australasian Beer SpecTAPular (GABS) happening as part of Melbourne's *Good Beer Week*. Sixty Australian and New Zealand brewers are brewing original and unique beers which will be showcased with food from leading Melbourne restaurants.

GABS is taking place over three days and five, 4½ hour sessions in Melbourne between 11 and 13 May.

GABS is looking for 550 volunteers to be involved in the festival. They are keen on volunteers who are a part of the craft beer community.

There will be a range of volunteer roles that include:

- Front of house; greeting festival attendees and providing event information
- Beer service and bar support; pouring beer and helping keep the beer flowing
- Beer education; supporting the Craft Beer College and people to enjoy the festival

In return for volunteering, each GABS volunteer can attend a free session and will receive free beer and food tokens and a festival glass. All volunteers will also receive an exclusive GABS volunteer t-shirt for their volunteer session.

If you are interested in volunteering you can register online at:

<http://volunteer.thelocal.com.au/gabs/volunteer.php>

You can send any questions about volunteering to:

volunteer@thelocal.com.au



Interesting Beer Links

[A Tour of London Porter Breweries.](#)

This is an extract from the weekly Chambers' Edinburgh Journal. It's a fascinating article describing London's massive Porter breweries at the peak of their powers around 1844.

[US craft brewing volume increases 13 %](#)

An article with some interesting stats on the US craft brewing scene in 2011.

[2012 Hop Shortage?](#)

Some aromatic US varieties have sold out in the states. I wonder if we have enough to last.

[Little Creatures Sneak Peak](#)

Photos of what will eventually become the new Little Creatures Brewery.

[USA hop report.](#)

Amazing if only for the hop varieties that are either registered or trademarked. I had no idea there were quite so many. Rumour has it that all Amarillo is grown on one farm. Talk about putting all your eggs in one basket...

For Sale



Stir Plates \$25

The stir plates are ready. They will cost \$25 each and come complete with power supply. The only things you will need to buy are the stir bar and container. John sells all these at G&G. I have used them to stir a 2L starter with no problems. You will typically only use them on the slowest speed, with the faster speeds used to aerate your wort before fermentation.

I have orders for 4 units:

Robbie Proudfoot

Craig Tabb

Robin Selwood

Mark Stanford

There are an additional 3 available if anyone is interested.

Harris CO2 Regulator (BNIB) \$80

This is a brand new regulator that has never even been on a bottle. It is a model 821 with a single gauge and a 10mm quick connect on the outlet (I can change this to other sizes).

This is a quality product that is made in Italy and would normally retail for about \$150.



140L Kelvinator Bar Fridge/freezer \$50

This is the first fridge I ever purchased and has served me very well over the past 22 years. It is in good condition and will be cleaned before pick up. I have a wooden shelf in place of the original wire rack as I could fit 25 x 750ml bottles. Holds temperature well, but would not be suitable for fermentation or kegs due to the freezer in the top.

External dimension are (WxHxD) 500 x 860 x 630mm



500L Frigidaire Fridge/freezer \$250

This was the house fridge until last year when we upgraded to a stainless French door style unit. I have owned this for the past 18 years and it is an excellent fridge. The freezer is on top and is the source of the cold air pushed to the fridge section by a fan. Would make a great keg fridge as can fit 4 post mix easily, with plenty of storage for hops and glasses in the freezer.

The external dimensions are (WxHxD) 765 x 1740 x 700mm

Internal dimensions are (WxHxD) 650 x 940 x 530mm (plus the depth of the door).

If your interested in any of these items then give Michael Bowron a call on 0477 326 898

Historical Beer Themed Funny Bits

ORDEAL BY FIRE. "STEWED" IN A HOGSHEAD. OLD BREWERY CUSTOM!

In the honourable and ancient trade of coopering, there is now one more craftsman. A father with small sense of the appropriate called him Herbert. Yet for young Herbert Gill, whose surname does something to retrieve the error of the "Herbert," there could be no more appropriate name than Casablanca.

Recently, on his twenty-first birthday, Herbert passed from the ranks of the apprentices to the select sphere of journeymen coopers, and in the process had to undergo an ordeal by fire.

In brief, his colleagues at Watney, Coombe, Reid's Mortlake Brewery (England) yanked poor Casablanca off his feet, and with only hundreds of years of tradition to excuse the barbarity neatly popped him into a hogshead, in which a fire had been burning for half an hour!

This quaint old brewery custom seems to be as old as beer itself, but they had all the details exactly right. Not an unpleasantness had been forgotten.

Young Casablanca had to suffer the indignity of being left to stew in his own hogshead.

Surrounded by stacks of firkins, quantities of kilderkins, and even an occasional puncheon - that noble 72 gallon container - the apprentice had slaved at his hogshead. He had chopped and backed and hollowed and jointed the staves, and had banded them together with an iron and a wooden hoop. He had even placed the cask over a fire of wood shavings to make the wood more pliable.



And having obligingly lighted the fire under the cannibals' stew-pot, so to speak, the unfortunate apprentice prepared himself for the sacrifice.

Carefully, the full-blown coopers tended the blaze, to ensure that the hogshead reached a really sizzling heat with each wood-shaving they added to the blaze. Herbert Gill felt that his boyhood was slipping away for ever, and he liked the idea of manhood less and less.

Then, the crucial moment arrived. The coopers seized trussing adzes and iron hoops, beat a devil's tattoo with them, whisked away the fire from inside the cask, and plunged Casablanca in it, head first!

On top of him they crammed wood shavings and then, with touching solicitude, poured in water to minimise the risk of fire.

Next they got wooden hoops and hammered them over the hot, pliable staves until their work began to produce something that looked like a hogshead.

But of a fully fledged cooper there was still no sign, for the apprentice had yet to emerge from his "chrysalis."

But his ordeal was almost over. All that remained was for the hogshead to be rolled around the cooperage and then out crawled Mr. Herbert (late Casablanca) Gill, journeyman cooper.

It has taken him five years' hard work -and the torture of the barrel-to earn that title.

His father, Mr. Gill, senior, has been a cooper for 21 years, and his father was one 60 years ago.

"Anyway, the boy's lucky," his father said. "When I left the ranks of the apprentices I crawled out of the barrel ! with two great blisters on my knees!"

From May 1935 The Mercury Hobart

IMPOUNDED BEER. P.M.'S SUGGESTION. THE POLICE TO DRINK IT.

"What shall we do with this beer, sir" said Sergeant Keaney to Inspector McGee at the Footscray Court yesterday, after the local Bench had concluded the business of the sitting. As he asked the question he held up two bottles of ale, which the police had taken from a man on a recent Sunday.

The Inspector, after perusing a copy of the new licensing Act, said he could find in it nothing to help him to form an opinion as to what should be done with the impounded beer. In his perplexity, he recommended the sergeant to apply to Mr Keogh, who was present, for advice.

"Drink it" replied the police magistrate laconically when the question was put to him.

Sergeant Keaney, who is an abstainer from alcoholic beverages, was heard to demur at this. It is thought that he will forward the ale to the Benevolent Asylum.

The Argus 27th March 1907