

April 2013 Newsletter

Next Club Meeting Sunday 21st April from 12.00 noon

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Events at our Sunday club meeting 21st April

- BYO BBQ lunch
- Guest Speaker- Ron Feruglio
- Guess the Beer
- Raffle

Upcoming Events

4th May 2013

Brewery Tram Tour

18th-26th May 2013

Good Beer Week

24th-26th May 2013

Great Australian Beer Spectacular

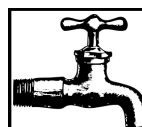
7th July 2013

Wesgate Stout Extravaganza

4th August 2013

Worthog's Pale Ale Mania

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

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engineering**

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The Secretaries Report



Dear Westgaters,

Well it's already April, we have a full agenda, Stout extravaganza is in full organisational swing, we have some more winners in beer comps and we are all about to be swamped with one of the best beery weeks in the Melbourne Beer scene! I think I need a beer! Firstly, Congratulations must go to President John who not only scored two firsts but also beer of show at Yarra Valley Brewers Belgian beer fest! How does the man do it?! Not to be outdone, Michael Bowron chipped in for a second place with his Wit. Not bad for a beer that was bottled straight out of the fermenter before being entered! Congratulations gents! Thanks should also go to Sam Gebert who flew the flag as a judge, on the day. It's important that we do support the other brew clubs and their competitions as we will be looking to them for support for our own Stout Extravaganza.

Speaking of Stout Extravaganza, we can confirm once again that Ellerslie Hops are our major prize sponsor and we will be offering hop packs to all first place winners. Grain & Grape, Temple, Mtn Goat and Burbank round out the sponsors who all help make our competition what it is. The committee has had a meeting regarding the comp and we are trekking well to put on our best competition yet. Just remember that this year, there will be no entries on the day. You must enter prior at Grain & Grape, Brewers Den Boronia and Greensborough Home Brewing. So if you have not got a brew down, the competition is July 7th...GET BREWING!!!!

The Burbank Bus trip has been vetoed by Vicroads. Apparently the coach is un-roadworthy and requires remedial work that will keep the bus off the road for a couple of months. Rather than cancel the bus trip, we are having the inaugural Westgate Tram Trip! Saturday May 4th we meet at Young & Jacksons, 11am. From there, we will head for Beer Deluxe at 12.00 and then onto the Tram at 1pm for a sojourn out to Temple for a spot of Lunch and a quiet Beer! I will be sending an agenda and email out about it this week. This isn't numbers dependant, but we'd like your support to help make it a good fun day!

The Next Grain & Grape BIAB demo is Saturday 27th April. As usual, Westgate will have the Sausage Sizzle tent up! You! Yes You Laddie...stand still laddie, (Pink Floyd fans will know what I mean...) anyway...YOU...we need you to help make it a success, sell snags and make a few bucks for the Club...you will get to eat at the AGM if you help !

Due to the Federal Election, the Electoral commission is taking over the Naval Association Hall. This means that we will need to move our August meeting. Rob & Dawn Selwood have kindly offered their place...it's on the tram line and about 10 mins from the Naval Association. More details will follow.

For our 21st, we are making an English Barley wine. The brew day will be at Michael Bowron's on August 10th. We are having a label competition, with it to be judged, and the winner awarded at our AGM in July. For those that need it, the label size needs to be 107.9mm x 139.7mm. As a minimum, we suggest you should have the Westgate logo, somewhere on it and "21st Birthday Barley Wine". This will be an English style. The back label will have so info about the founding members of the club. Email me if you need more information. First prize will be the honour of having produced it...and Tabby may let you win the meat tray!

Anyway, that is more than enough from me!

Cheers 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

This is the corrected and expanded categories. All entries will be judged according to AABC guidelines. Yearly winner announced each July.

Meeting Date	Category	Styles
September 2012	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November 2012 (1 entry, can be either category)	4. AMBER & DARK LAGER 4.1 Oktoberfest/Marzen 4.2 Vienna Lager 4.3 California Common Beer 4.4 North German Altbier 4.5 Munich Dunkel 4.6 Schwarzbier	5. STRONG LAGER (>6% ABV) 5.1 Strong Pale Lager 5.2 Maibock/Hellesbock 5.3 Traditional Bock 5.4 Doppelbock 5.5 Eisbock
January 2013 (1 entry, can be either category)	17. FARMHOUSE ALE & WILD BEER 17.1 Witbier (White Beer) 17.2 Saison 17.3 Biere de Garde 17.4 Flanders Red Ale 17.5 Flanders Brown Ale/Ouid Bruin 17.6 Berliner Weisse 17.7 Straight (unblended) Lambic 17.8 Gueuze 17.9 Fruit Lambic	15. BELGIAN STRONG ALE (>6% ABV) 15.1 Belgian Blond Ale 15.2 Belgian Golden Strong Ale 15.3 Tripel 15.4 Dubbel 15.5 Belgian Dark Strong Ale
March 2013	9. BROWN ALE	9.1 Northern English Brown Ale 9.2 Irish Red Ale 9.3 Scottish Ale 9.4 Australian Dark/Old Ale 9.5 American Brown Ale
May 2013	12. STRONG STOUT (>6% ABV)	12.1 Australian Stout/ Foreign Extra Stout 12.2 American Stout 12.3 Russian Imperial Stout
June 2013	SET INGREDIENT	8.1 Aust Bitter Ale
August 2013	7. AMERICAN PALE ALE	7.1 American Pale Ale
October 2013	16. WHEAT & RYE BEER	16.1 American Wheat or Rye Beer 16.2 Weizen/weissebeer (Wheat) 16.3 Dunkle Weizen 16.4 Weizenbock 16.5 Roggenbier (Rye)
November 2013	5. STRONG LAGER (OVER 6%)	5.1 Strong Pale Lager 5.2 Maibock/Hellesbock 5.3 Traditional Bock 5.4 Doppelbock 5.5 Eisbock

Brewer in the Hot Seat List

We are running our educational series of beer presentations again this year and John Kingston has asked the following people to present .

Ron Feruglio has been asked to speak at our April meeting. Ron is the owner of Temple Brewing in Brunswick. Ron is also a former member of Westgate and continues to support the club with his generous sponsorship. Don't miss the opportunity to meet and question this passionate professional brewer. More info below.



Brewer of the Year Results

	September	November	January	March	May	June
1st	Mark	Craig	Fergus			
2nd	Robin	Fergus	Riggers			
3rd	Robbie	Michael?	?			

Interesting Links

[Most Hop Varieties](#)

What is the beer with the most hop varieties?
How many varieties is too many?

[Hop Flavour Wheel](#)

Hopsteiner have a new hop flavour wheel with all sorts of hop descriptors.



[Dry Hopping](#)

Ok this is someone's thesis running to 96 pages or something but it has a lot of interesting information on dry hopping. It's a bit technical in places but definitely worth a skim. It seems to suggest that dry hopping can be accomplished in 6 hours.



Westgate are proud to announce a special guest at this month's meeting. He is a past Winner of Westgate's Brewer or the year, a proud club sponsor and a sensational commercial brewer...Temple Brewing's Ron Feruglio

Temple Brewing Company was established by husband and wife team Ron and Renata Feruglio in 2005.

In 2001, Ron received a Father's Day present from two-year old Leo that would change things forever. That gift was a Cooper's home brewing kit, and it started Ron on the path to become VicBrew Champion Brewer in 2004. Temple Pale Ale was launched commercially in Melbourne in December 2006. It was soon followed by Temple Special Bitter in March 2007 and Temple Saison in October 2007. All beers went on to develop a strong reputation in the premium beer market, taking home a bunch of awards along the way. Yet throughout this time, Temple never had a brewery to call home. Up until production was put on hold in 2009 (to begin the long process that would eventually lead to the Brewery & Brasserie), all beer was brewed by hiring plant at existing breweries that had excess capacity. Uniquely, however, Temple beers were never contract brewed – Ron was always at the helm ensuring quality, consistency and attention to detail. This approach worked for a while, getting Temple beers onto the market, but the constraints of fitting in with another brewery's production schedule and volume limitations meant Temple couldn't keep up with demand. In 2009, Ron and Renata made the decision to go "all in". With a swag of great beer recipes hidden under the mattress, it was time (well, almost) to realise the vision that had always been at the heart of Temple.

With grand plans on both the macro and micro scales, they set to work on designing their dream venue.. After an arduous 18-24 months of planning, building, crafting, tinkering – and the delivery of a polished stainless steel and copper brewery from Canada – the journey is complete.



122 Weston Street
Brunswick East, VIC 3057

(03) 9380 8999
info@templebrewing.com.au

Westgate BOTY June Fixed Recipe

This is a simple beer, but quite difficult to make well. Fermentation plays a key roll in attenuation as this beer must finish very dry and crisp. A restrained fruitiness from the ale yeast is a must. Pick your time to make this if you don't have fermentation control. This style will be better fresh.

Base malt is JW Pilsner

20% to 30% cane sugar

Up to 10% JW Dark Crystal

You can use up to the percentages listed and the remainder MUST be the JW Pils.

30 IBU using Pride of Ringwood only.

Nottingham Ale yeast.

8.1. Australian Bitter Ale

Aroma: Light fruity esters with a background caramel note. Hop aroma low to none. No diacetyl.

Appearance: Amber to pale copper; bright clarity; moderate white head supported by very high carbonation.

Flavour: Moderately fruity, with a light caramel malt flavour. A distinctive peppery, herbaceous note from Pride of Ringwood hops should be noticed. Malty sweetness should be low, tipping the balance firmly towards bitterness, without being aggressively bitter. Medium-dry finish, with a predominantly fruity/bitter aftertaste. Trace fusels/phenols from high sucrose fermentation may contribute a "tangy" flavour note, often considered characteristic of Australian style beer. If present this character should not be perceived as sharp or solventy.

Mouthfeel: Light to medium-light body, with a noticeable carbonation prickle, particularly when served chilled.

Overall Impression: A crisp, light flavoured, thirst-quenching Bitter, ideally suited to a hot climate. Traditionally served well chilled and highly carbonated, accentuating the characteristic tangy hop bitterness.

History: Definitive Australian style, evolved directly from colonial era Pale Ale/Sparkling Ale as crystal malt was introduced during early 20th century. Originated independently of English Bitter, and remained a bottled style exclusively. Developed as a narrow style, typified by a handful of State-based brands, using a high proportion of cane sugar, high-alpha domestic hops, and standard Australian ale yeast (originally isolated 1888 at Victoria Brewery in Melbourne). Dominant bottled style by mid-century, with major brands exported. Converted to lager yeast during late 20th century, as megabrewers standardized production with draught lagers. Modern Bitter remains by far Australia's biggest selling packaged beer style, and following draught release in 1992, market leader Victoria Bitter now accounts for one quarter of total Australian beer sales.

Comments: Style refers to the traditional ale version of Australian Bitter, commonly labelled "Bitter Ale" prior to lager conversion during late 20th century. *Note: 2005 heritage release VB Original Ale is an all-malt English style Bitter and should not be considered prototypical of the Australian style.*

Ingredients: Australian 2-row lager malt. Restrained use of crystal malt for colour and flavour. Substantial proportion of cane sugar, typically around 30%, for light body and signature fermentation profile. Pride of Ringwood hops, bittering addition only. CUB ale yeast or similar. Attenuative English or American strains most suitable. *Note: Whitelabs WLP009 Australian Ale yeast (Coopers strain) is unsuitable.* Variable water profile, soft Pilsen type preferred.

Vital Statistics:

OG	FG	IBU	SRM	ABV
1038-1048	1005-1008	25-35	8-14	4.2-5.2

Commercial Examples: The major Bitter Ale brand names have survived but the modern versions are all lagers and the term "Ale" has been dropped from labelling (eg. Victoria Bitter, Melbourne Bitter, Castlemaine XXXX Bitter, Toohey's Red Bitter, West End Bitter, Emu Bitter, Cascade Bitter, Boags Strongarm Bitter).

Regards

Michael Bowron

Westgate Brewers





Great Australasian Beer SpecTAPular hunt for volunteers

You have probably heard that the Great Australasian Beer SpecTAPular (GABS) is back for 2013. Up to 100 of the best Australian and New Zealand brewers, and some special international guest breweries, have accepted an invitation to brew an original and unique beer just for the festival.

GABS is taking place over three days, and five, 4½ hour sessions between 24 and 26 May.

GABS is looking for 500 volunteers to be involved in the festival. We particularly need volunteers with Responsible Service of Alcohol (RSA) certificates to serve beer.

There will be a range of volunteer roles that include:

Front of house; greeting and processing festival attendees and providing event information

Beer service; pouring beer and helping keep the beer flowing

Beer education; supporting the Craft Beer College and people to enjoy the festival

Brewery supporting; supporting the brewery bars that will line the festival walls

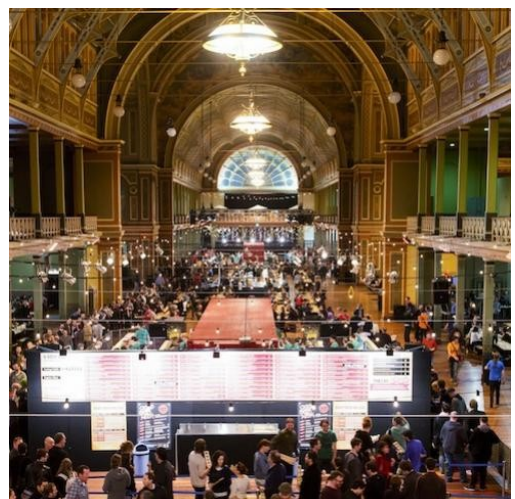
In return for volunteering, each GABS volunteer can attend a free session, will receive beer and food tokens and a festival glass. All volunteers will also receive an exclusive GABS volunteer t-shirt.

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

<http://gabsfestival.com.au/volunteer/>

You can send any questions about volunteering to:

volunteer@thelocal.com.au





Yarra Valley Brewers

Belgian Beerfest 2013

23 March 2013 at Coldstream Brewery

Champion Beer of Show – Sponsored by Brewers Choice

John Kingston Westgate Brewers Tripel 42.16 Points

Best Novice Brewer - Sponsored by Vicbrew

Chris Duckworth Melbourne Brewers Strong Golden Ale 37.00 Points

Cat 1 Light Coloured Ales

Sponsor Brewers Den

Judges: Peter Williams Peter Lowndes Colin Penrose

Brewer	Club	Beer Style	Score
John Kingston	Westgate Brewers	Tripel	42.16
Charles Johnston	Yarra Valley Brewers	Tripel	37.66
Chris Duckworth	Melbourne Brewers	Strong Golden Ale	37.00
Dereck Hales	Melbourne Brewers	Tripel	35.33
Joshua Diemar	Independent	Strong Golden Ale	35.16
Andrew Hawley	Melbourne Brewers	Strong Golden Ale	34.83
Fergus Mc Gregor	Independent	Strong Golden Ale	34.66
Russell Prowse	Yarra Valley Brewers	Strong Golden Ale	32.33
John Watson	Yarra Valley Brewers	Tripel	31.16
Andrew Mc Intosh	Yarra Valley Brewers	Strong Golden Ale	30.16

Cat 2 Dark Coloured Ales

Sponsor Grain & Grape

Judges: Dale Ross-Soden Mark Johnstone

Brewer	Club	Beer Style	Score
Andrew Gaul	Melbourne Brewers	Strong Dark Ale	33.50
Andrew Hawley	Melbourne Brewers	Dubbel	29.75
John Watson	Yarra Valley Brewers	Strong dark Ale	28.50
Dereck Hales	Melbourne Brewers	Strong Dark Ale	26.00
John Kingston	Westgate Brewers	Strong Dark Ale	24.00
Michael Guenzel	Melbourne Brewers	Strong Dark Ale	19.25

Cat 3 Sour Ales

Judges: Dale Ross-Soden Mark Johnstone

Brewer	Club	Beer Style	Score
Andrew Hawley	Melbourne Brewers	Flanders Brown/Oud Bruin	31.5

Cat 4 Summer Ales

Sponsor Morgans Brewing

Judges: Sam Gebert Michael Guenzel Dereck Hales

Brewer	Club	Beer Style	Score
John Kingston	Westgate Brewers	Saison	39.50
Michael Bowron	Westgate Brewers	Witbier	38.00
Linton Young	Melbourne Brewers	Witbier	36.83
Michael Bowron	Westgate Brewers	Belgian Pale Ale	35.00
Peter Williams	Independent	Witbier	34.00
Joshua Diemar	Independent	Witbier	32.83
Peter Williams	Independent	Saison	32.00
Fergus Mc Gregor	Westgate Brewers	Witbier	31.66
Andrew Hawley	Melbourne Brewers	Saison	29.83
Peter Lowndes	Independent	Belgian Pale Ale	28.50
Grant Jones	Independent	Witbier	26.00
Mark Johnstone	Melbourne Brewers	Saison	25.16
Kevin Spargo	Yarra Valley Brewers	Witbier	23.83
Jim Cahil	Independent	Saison	18.33

Cat 5 Wild beer and Speciality Ales

Sponsor Brewers Choice

Judges: Andrew Hawley Dale Ross-Soden

Brewer	Club	Beer Style	Score
Michael Guenzel	Yarra Valley Brewers	Speciality (Sour Cherry)	36.00
Charles Johnston	Yarra Valley Brewers	Gueuze	35.00
Michael Guenzel	Yarra Valley Brewers	Fruit Lambic (Raspberry)	34.50
Linton Young	Melbourne Brewers	Fruit Lambic (Raspberry)	34.00
Peter Williams	Independent	Speciality (Low alcohol)	32.00
Mark Johnstone	Melbourne Brewers	Speciality (Low alcohol)	26.50