



July 2007 Newsletter

Next Club Meeting Sunday 12th August 2007 @ 12:30pm

THE PRESIDENTS REPORT



Welcome to my first presidents report.

I would like to thank the previous committee on their efforts over the year and welcome the new committee to the task ahead. It is good to see the membership and attendances at meetings increase. Please note that sub's are now due and should be given to our treasurer Elina.

Congratulations to Mark Starc & Paul Sanders, Paul Rigby and Robin Selwood on your success at the stout extravaganza. Thank you to everyone who helped out and to those that attended on the day. The success of these events are reliant on your contributions and entries. Apologies for such a late finish on the day. We will endeavour to rectify this next year.

As suggested at the AGM, we are now holding SUNDAY AFTERNOON MEETINGS with the first meeting being on the **12th of AUGUST 2007**. The committee hopes this better suits the members and will increase attendances. We will most likely have a BBQ set up on these days (bring your own meat). This is only a trial and if successful will become the norm. We are planning on having more events on these days and remind people that there is a pale Ale Competition at this meeting.

Cheers John Largue

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

Westgate Brewers is committed to encouraging responsible drinking

REMEMBER-If you Drink and Drive-You're a Bloody Idiot

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Club Diary

12th August

Pale Ale competition

9th September

German Dark Lager Tasting

14th October

Dark Lager competition

11th November

Activity Tba

5th December

Kit Competition – Coopers sparkling ale

February 2008

Wheat Beer competition

March 2008

Medieval Brewing

April 2008

Brown Ale – English or American Comp

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Coming Events

5th August

Worthog's Pale Ale Mania

- English Pale Ale
- American Pale Ale
- Australian Pale Ale
- India Pale Ale

AD Ryan's Hotel

25th August

Club XMAS Brew Day

Bohemian pilsner

John Kingston's home

8 Stoke St, Deer Park

16th September

Naval Association

60th Anniversary

Naval Association Hall

6th – 7th October

VicBrew 2007

Naval Association Hall

27th – 28th October

Bayside Brewers

Oktoberfest

Hickinbotham Winery

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From the Editor's desk

As we draw closer to Bayside Brewers Oktoberfest, this month's newsletter details the style guidelines that the judges will use to determine the winner of each category.

Congratulations to **Robin Selwood** for winning this years 'Brewer of the Year' award.

The Naval Association invites Westgate Brewers to attend the celebrations for their 60th Anniversary on Sunday 16th September at the Naval Association Hall.

Cost is Adults - \$10.00 per head and Children - \$5.00 per head.

RVSP: 26th August, 2007. To Eli – elinabowron@optusnet.com.au

The Naval Association would like to have a Christmas BBQ with Westgate Brewers on Sunday the 9th of December, 2007. This is our last meeting for the year and we have our Kit Comp on. I can't see this being a problem, but if anyone has any objections/concerns could they address the Committee.

A subject that seems to be popping up regularly on the Home Brewers Digest is that of sanitisation. For those brewers interested in improving sanitization, Basic Brewing radio had a podcast series starting with Iodophor on March 22th:

<http://media.libsyn.com/media/basicbrewing/bbr03-22-07.mp3>

Followed by a podcast on StarSan on March 29th:

<http://media.libsyn.com/media/basicbrewing/bbr03-29-07.mp3>

Whilst I thought I was knowledgeable in the area of sanitization, I have learned a lot from these podcasts and highly recommend them !

Murl Landman of National chemicals made several points about Iodophor usage:

- the importance of removing soiling prior to sanitization
- the need to use the correct concentrations – using higher concentrations will adversely affect your brew and stain your equipment – more is not better !
- When sanitizing vessels, shake 2~3 times to coat surfaces with sanitizing solution and allow 2 minutes of 'wet' time only – no need to wait for drying
- DON'T rinse or towel dry as this destroys sanitization
- ALWAYS sanitize just before use
- ALWAYS use fresh solution

Charlie Talley from Five Star Chemicals (maker of Star-San) talked about using bleach as a sanitizer (as well as Star-San) and made several points about bleach usage:

- Bleach is normally 'buffered' with an alkali to give a PH of around 8 to prolong shelf life which will whiten stained clothes but will not sanitize
- Adding vinegar to diluted bleach will greatly increase the efficacy of the sanitizing solution (1 oz of bleach to 5 gallons of water and then add 1 oz of vinegar)
- NEVER add vinegar directly to bleach
- DON'T rinse

As always, I am looking for fellow club members contributions, so if you have any interesting stories and pictures or recipes please send them in !

Stout Extravaganza Results



Imperial Stout:

EntryID	BrewersName	Category	BrewName	Club	GrandTotal
51	Paul Rigby	Imperial Stout		Westgate	122.5
43	Robin Selwood	Imperial Stout		Westgate	100.5
44	John Strantzen	Baltic Porter	101	Worthogs	98
27	Lukas Dedman	Imperial Stout	Imperial Jim	Worthogs	93
15	Rod Patterson	Imperial Stout	IP	Bayside Brewers	91.5
13	Lachlan Strong	Imperial Stout	2106	Independent	80.5
52	Steve Barnett	Imperial Stout		Independent	64.5
25	Laurie Cunningham	Imperial Stout		Worthogs	53.5

Porter:

EntryID	BrewersName	Category	Club	GrandTotal
11	Gregory Crellin	Brown Porter	Melbourne Brewers	120
39	Hans Nielsen	Robust Porter	Melbourne Brewers	106
18	Tony Vandenberg	Brown Porter	Independent	105
55	Mark Hibberd	Brown Porter	Bayside Brewers	104.5
22	Glenn Le Page	Brown Porter	Worthogs	95.5
47	Starc/Sanders	Robust Porter	Westgate	95.5
40	Tony Wheeler	Robust Porter	Melbourne Brewers	93
19	Michael van der Heyden	Brown Porter	Worthogs	89
20	Michael van der Heyden	Brown Porter	Worthogs	87
28	Rod Kuiper	Brown Porter	Worthogs	84.5
9	Michael Bowron	Robust Porter	Westgate	84
38	Hans Nielsen	Robust Porter	Melbourne Brewers	83
46	John Strantzen	Brown Porter	Worthogs	82.5
6	Andy\Kade Shaw\Anderson	Brown Porter	Westgate	71
31	Josh Jeffrey	Robust Porter	Worthogs	69
3	Chan Lay	Brown Porter	Bayside Brewers	63
37	Michael Guenzel	Brown Porter	Melbourne Brewers	62.5
36	Michael Guenzel	Robust Porter	Melbourne Brewers	60
5	Mick McDonald	Brown Porter	Melbourne Brewers	52
41	Brett Schubert	Robust Porter	Melbourne Brewers	46
4	Mick McDonald	Robust Porter	Melbourne Brewers	45
50	Barry Mowbray	Robust Porter	Westgate	35

Novice:

EntryID	BrewersName	Category	BrewName	Club	GrandTotal
29	Andrew Inglis	Oatmeal Stout	Oatmeal Stout	Independent	93
14	James McPherson	Australian/Foreign	S 05/07	Independent	79.5
6	Andy\Kade Shaw/Anderson	Brown Porter	P1	Westgate	71
30	Andrew Inglis	Classic Dry Irish	Dry Stout	Independent	66.5
52	Steve Barnett	Imperial Stout		Independent	64.5
53	Steve Barnett	Australian/Foreign	#4	Independent	59
12	Andrew Davison	Sweet Stout	Andy	Melbourne Brewers	49.5

All:

EntryID	BrewersName	Category	BrewName	Club	GrandTotal
48	Starc/Sanders	Oatmeal Stout	The Riddler	Westgate	116
24	Laurie Cunningham	Australian/Foreign	Stout LC	Worthogs	110.5
34	Geoff Bryant	Classic Dry Irish		Bayside Brewers	107
10	Gregory Crellin	Classic Dry Irish	05	Melbourne Brewers	104
16	Tony Vandenberg	Classic Dry Irish	551	Independent	100
54	John Killmister	Classic Dry Irish		Bayside Brewers	100
21	Michael van der Heyden	Sweet Stout	705	Worthogs	95
17	Tony Vandenberg	Australian/Foreign	552	Independent	94.5
8	Michael Bowron	Classic Dry Irish		Westgate	93
29	Andrew Inglis	Oatmeal Stout	Oatmeal Stout	Independent	93
26	Lukas Dedman	Australian/Foreign	Jimmy Brown	Worthogs	90
7	Michael Bowron	Australian/Foreign		Westgate	86.5
42	Doug Abbott	Classic Dry Irish	Dry Stout	Westgate	83.5
32	Josh Jeffrey	Australian/Foreign	34	Worthogs	80.5
14	James McPherson	Australian/Foreign	S 05/07	Independent	79.5
45	John Strantzen	Australian/Foreign	293	Worthogs	78
35	Geoff Bryant	Australian/Foreign		Bayside Brewers	77
33	Josh Jeffrey	Classic Dry Irish	34	Worthogs	74
23	Paul Bowlen	Classic Dry Irish		Worthogs	72.5
49	Starc/Sanders	Classic Dry Irish	Last years stout	Westgate	72
30	Andrew Inglis	Classic Dry Irish	Dry Stout	Independent	66.5
53	Steve Barnett	Australian/Foreign	#4	Independent	59
2	Chan Lay	Sweet Stout	CE1	Bayside Brewers	51
1	Chan Lay	Oatmeal Stout	CE2	Bayside Brewers	50
12	Andrew Davison	Sweet Stout	Andy	Melbourne Brewers	49.5



STYLE GUIDELINES For Oktoberfest Categories

7. PALE LAGER

7.1 KÖLSCH

APPEARANCE

Very pale gold to light gold. Authentic versions are filtered to a brilliant clarity. Has a delicate white head that may not persist.

AROMA

Very low to no malt aroma. A pleasant, very subtle fruit aroma from fermentation (apple, cherry or pear) is desirable, but not always present. A low noble hop aroma is optional but not out of place (it is present only in a small minority of authentic versions). Some yeasts may give a slight winy or sulfury character (this characteristic is also optional, but not a fault).

FLAVOUR

Soft, rounded palate comprising of a delicate flavour balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight pucker in the finish (but no harsh aftertaste). One or two examples (Dom being the most prominent) are noticeably maltysweet up front. Some versions can have a slightly sulfury yeast character that accentuates the dryness and flavour balance. Some versions may have a slight wheat taste, although this is quite rare. Otherwise very clean with no diacetyl or fusels.

BODY/MOUTHFEEL

Smooth and crisp. Light body, although a few versions may be medium-light. Medium carbonation. Highly attenuated.

OVERALL IMPRESSION

A clean, crisp, delicately balanced beer usually with very subtle fruit flavours and aromas. Subdued maltness throughout leads to a pleasantly refreshing tang in the finish. To the untrained taster easily mistaken for a light lager, a somewhat subtle pilsner, or perhaps a blonde ale.

VITAL STATISTICS

OG FG IBUs ABV

1.044 - 1.050 1.007 - 1.011 20 - 30 4.4 - 5.2%

COMMENTS

Served in a tall, narrow 200ml glass called a "Stange." Each Cologne brewery produces a beer of different character, and each interprets the Konvention slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavour profile, Kölsch tends to have a relatively short shelf-life; older examples can show some oxidation defects. Some Cologne breweries (e.g., Dom, Hellens) are now producing young, unfiltered versions known as Wiess (which should not be entered in this category).

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7.3 MUNICH HELLES

APPEARANCE

Medium yellow to pale gold, clear, with a creamy white head.

AROMA

Grain and sweet, clean malt aromas predominate. May also have a very light noble hop aroma, and a low background note of DMS (from pils malt). No esters or diacetyl.

FLAVOUR

Slightly sweet, malty profile. Grain and malt flavours predominate, with a low to medium low hop bitterness that partially offsets the malty palate. Very slight hop flavour acceptable. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl.

BODY/MOUTHFEEL

Medium body, medium carbonation, smooth maltiness with no trace of astringency.

OVERALL IMPRESSION

Malty but fully attenuated.

VITAL STATISTICS

OG FG IBUs ABV

1.045 - 1.051 1.008 - 1.012 16 - 22 4.7 - 5.4%

COMMENTS

Unlike Pilsner but like its cousin, Munich Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavour with underlying hop bitterness in a supporting role.

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7.4 DORTMUNDER EXPORT

APPEARANCE

Light gold to deep gold, clear with a persistent white head.

AROMA

Low to medium noble (German or Czech) hop aroma. Moderate malt aroma; can be grainy to somewhat sweet. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from pils malt). No diacetyl.

FLAVOUR

Neither malt nor hops dominate, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Some mineral character might be noted from the water.

BODY/MOUTHFEEL

Medium body, medium carbonation.

OVERALL IMPRESSION

Balance is the hallmark of this style. It has the malt profile of a Helles, the hop character of a Pils, and is slightly stronger than both. Hard, mineral water can often be tasted.

VITAL STATISTICS

OG FG IBUs ABV

1.048 - 1.056 1.010 - 1.015 23 - 30 4.8 - 6%

COMMENTS

Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. The term "Export" is a beer strength category under German beer tax law, and is not strictly synonymous with the "Dortmunder" style. Beer from other cities or regions can be brewed to Export strength, and labeled as such.

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7.6 GERMAN PILSENER

APPEARANCE

Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

AROMA

Typically features a light grainy malt character and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl. May have an initial sulfury aroma (from water and/or yeast) and a low background note of DMS (from pilsener malt).

FLAVOUR

Crisp and bitter, with a dry to medium-dry finish. Moderate to moderately-low yet well attenuated maltiness, although some grainy flavours and slight malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavour can range from low to high but should only be derived from German noble hops. Clean, no fruity esters, no diacetyl.

BODY/MOUTHFEEL

Medium-light body, medium to high carbonation.

OVERALL IMPRESSION

Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

VITAL STATISTICS

OG FG IBUs ABV

1.044 - 1.050 1.008 - 1.013 25 - 45 4.4 - 5.2%

COMMENTS

Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and colour, and with higher carbonation than a Bohemian Pilsener. Modern examples of German pilsners tend to become paler in colour, drier in finish, and more bitter as you move from South to North in Germany.

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8. DARK LAGER

8.1 MUNICH DUNKEL

APPEARANCE

Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

AROMA

Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

FLAVOUR

Dominated by the rich and complex flavour of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Hints of caramel, chocolate, toast or nuttiness may be present in the background. Burnt or bitter flavours from roasted malts are inappropriate, as are pronounced caramel flavours from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavour is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

BODY/MOUTHFEEL

Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

OVERALL IMPRESSION

Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavours, but not as intense as a bock or as roasted as a schwarzbier.

VITAL STATISTICS

OG FG IBUs ABV

1.048 - 1.056 1.010 - 1.016 18 - 28 4.5 - 5.6%

COMMENTS

Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

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8.2 SCHWARZBIER

APPEARANCE

Medium to very dark brown in colour, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-coloured head.

AROMA

Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

FLAVOUR

Light to moderate malt flavour, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavours can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavour. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

BODY/MOUTHFEEL

Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

OVERALL IMPRESSION

A dark German lager that balances roasted yet smooth malt flavours with moderate hop bitterness.

VITAL STATISTICS

OG FG IBUs ABV

1.046 - 1.052 1.010 - 1.016 22 - 32 4.4 - 5.4%

COMMENTS

In comparison with a Munich Dunkel, usually darker in colour, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While sometimes called a "black pils," the beer is rarely that dark; don't expect strongly roasted, porter-like flavours.

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8.3 ALTBIER (DÜSSELDORFER)

APPEARANCE

Orange-bronze to deep copper colour, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

AROMA

Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from

moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

FLAVOUR

Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by high attenuation, but considerable rich and complex malt flavours remain. Some fruity esters may survive the lagering period. A long-lasting, dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Noble hop flavour can be moderate to low. No roasted malt flavours or harshness. No diacetyl. Some yeast strains may impart a slight sulfury character. A light mineral character is also sometimes present in the finish, but is not required.

BODY/MOUTHFEEL

Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of flavour, is light bodied enough to be consumed as a session beer in its home brewpubs in Düsseldorf.

OVERALL IMPRESSION

A well balanced, bitter yet malty, clean, smooth, well-attenuated copper-coloured German ale.

VITAL STATISTICS

OG FG IBUs ABV

1.046 - 1.054 1.010 - 1.015 35 - 50 4.5 - 5.2%

COMMENTS

A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65°F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke ("secret") alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is usually dry hopped and lagered for a longer time. Münster alt is typically lower in gravity and alcohol, sour, lighter in colour (golden), and can contain a significant portion of wheat. Both Sticke alt and Münster alt should be entered in the specialty category.

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8.4 VIENNA

APPEARANCE

Light reddish amber to copper colour. Bright clarity. Large, off-white, persistent head.

AROMA

Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Noble hop aroma may be low to none. Caramel aroma is inappropriate.

FLAVOUR

Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavour. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavour may be low to none.

BODY/MOUTHFEEL

Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

OVERALL IMPRESSION

Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

VITAL STATISTICS

OG FG IBUs ABV

1.046 - 1.052 1.010 - 1.014 18 - 30 4.5 - 5.7%

COMMENTS

American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

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8.5 OKTOBERFEST/MÄRZEN**APPEARANCE**

Dark gold to deep orange-red colour. Bright clarity, with solid foam stand.

AROMA

Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma.

Caramel aroma is inappropriate.

FLAVOUR

Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavour is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavours are inappropriate. Clean lager character with no diacetyl or fruity esters.

BODY/MOUTHFEEL

Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

OVERALL IMPRESSION

Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

VITAL STATISTICS**OG FG IBUs ABV**

1.050 - 1.056 1.012 - 1.016 20 - 28 4.8 - 5.7%

COMMENTS

Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in colour, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a vollbier, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

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9: STRONG LAGER**9.2 HELLESBOCK/MAIBOCK****APPEARANCE**

Deep gold to light amber in colour. Lagering should provide good clarity. Large, creamy, persistent, white head.

AROMA

Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins.

Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl.

Fruity esters should be low to none. Some alcohol may be noticeable. May have a light

DMS aroma from pils malt.

FLAVOUR

The rich flavour of continental European pale malts dominates (pils malt flavour with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavour from pils malt. Moderate to no noble hop flavour. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

BODY/MOUTHFEEL

Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

OVERALL IMPRESSION

A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much colour. Hop character is generally more apparent than in other bocks.

VITAL STATISTICS**OG FG IBUs ABV**

1.064 - 1.072 1.011 - 1.018 23 - 35+ 6.3 - 7.4%

COMMENTS

Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavours than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a "fest" type beer hitting the upper limits of hopping and colour for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

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9.3 BOCK**APPEARANCE**

Light copper to brown colour, often with attractive garnet highlights. Lagering should provide good clarity despite the dark colour. Large, creamy, persistent, off-white head.

AROMA

Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

FLAVOUR

Complex maltiness is dominated by the rich flavours of Munich and Vienna malts, which contribute melanoidins and toasty flavours. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavours, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavour. No roasted or burnt character.

BODY/MOUTHFEEL

Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

OVERALL IMPRESSION

A dark, strong, malty lager beer.

VITAL STATISTICS

OG FG IBUs ABV

1.064 - 1.072 1.013 - 1.019 20 - 27 6.3 - 7.2%

COMMENTS

Decoction mashing and long boiling plays an important part of flavour development, as it enhances the caramel and melanoidin flavour aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

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9.4 DOPPELBOCK**APPEARANCE**

Deep gold to dark brown in colour. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (colour varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Specific: Traditionally dark brown, but paler examples have become common over the past century. Carbonation may vary but typically decreases with increasing alcohol content.

AROMA

Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavour from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

FLAVOUR

Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavours. Lighter versions will have a strong malt flavour with some melanoidins and toasty notes. A very slight chocolate flavour is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavour with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavour (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavour. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

BODY/MOUTHFEEL

Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

OVERALL IMPRESSION

A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

VITAL STATISTICS**OG FG IBUs ABV**

1.072 - 1.096+ 1.016 - 1.024+ 16 - 26+ 7 - 10+%

COMMENTS

Most versions are dark coloured and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavours of the dark versions, and may be a bit drier,

hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

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11. WHEAT BEER

11.2 WEIZEN

APPEARANCE

Pale straw to very dark gold in colour (rarely, can be as dark as amber). A very thick, moussy, long-lasting white head is characteristic. The high protein content of wheat impairs clarity in an unfiltered beer, although the level of haze is somewhat variable. A beer "mit hefe" is also cloudy from suspended yeast sediment (which should be roused before drinking). The filtered Krystal version has no yeast and is brilliantly clear.

AROMA

Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present but other malt characteristics should not. No diacetyl or DMS. Optional, but acceptable, aromatics can include a light, citrusy tartness, a light to moderate vanilla character, and/or a low bubblegum aroma. None of these optional characteristics should be high or dominant, but often can add to the complexity and balance.

FLAVOUR

Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavour of wheat is complementary, as is a slightly sweet Pils malt character. Hop flavour is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavourful palate with a relatively dry finish. No diacetyl or DMS.

BODY/MOUTHFEEL

Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high carbonation. Always effervescent.

OVERALL IMPRESSION

A pale, spicy, fruity, refreshing wheat-based ale.

VITAL STATISTICS

OG FG IBUs ABV

1.044 - 1.052 1.010 - 1.014 8 - 15 4.3 - 5.6%

COMMENTS

These are refreshing, fast-maturing beers that are lightly hopped and show a unique banana and-clove yeast character. These beers often don't age well and are best enjoyed while young and fresh. The version "mit hefe" is served with yeast sediment stirred in; the krystal version is filtered for excellent clarity. Bottles with yeast are traditionally swirled or gently

rolled prior to serving. The character of a krystal weizen is generally fruitier and less phenolic than that of the hefe-weizen.

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11.3 DUNKELWEIZEN

APPEARANCE

Light copper to mahogany brown in colour. A very thick, moussy, long-lasting off-white head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

AROMA

Moderate to strong phenols (usually clove) and fruity esters (usually banana). The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none. A light to moderate wheat aroma (which might be perceived as bready or grainy) may be present and is often accompanied by a caramel, bread crust, or richer malt aroma (e.g., from Vienna and/or Munich malt). Any malt character is supportive and does not overpower the yeast character. No diacetyl or DMS. A light tartness is optional but acceptable.

FLAVOUR

Low to moderately strong banana and clove flavour. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavour of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavour is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavourful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS

BODY/MOUTHFEEL

Medium-light to medium-full body. The texture of wheat as well as yeast in suspension imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish, aided by moderate to high carbonation. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Effervescent.

OVERALL IMPRESSION

A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefe-weizen blended with the malty richness of a Munich dunkel.

VITAL STATISTICS

OG FG IBUs ABV

1.044 - 1.056 1.010 - 1.014 10 - 18 4.3 - 5.6%

COMMENTS

The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefe-weizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving.

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11.4 WEIZENBOCK

APPEARANCE

Dark amber to dark, ruby brown in colour. A very thick, moussy, long-lasting light tan head is characteristic. The high protein content of wheat impairs clarity in this traditionally unfiltered style, although the level of haze is somewhat variable. The suspended yeast sediment (which should be roused before drinking) also contributes to the cloudiness.

AROMA

Rich, bock-like melanoidins and bready malt combined with a powerful aroma of dark fruit (plums, prunes, raisins or grapes). Moderate to strong phenols (most commonly vanilla and/or clove) add complexity, and some banana esters may also be present. A moderate aroma of alcohol is common, although never solventy. No hop aroma, diacetyl or DMS.

FLAVOUR

A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavour. The malty, bready flavour of wheat is further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). A faintly tart character may optionally be present. Hop flavour is absent, and hop bitterness is low. The wheat, malt, and yeast character dominate the palate, and the alcohol helps balance the finish. Well-aged examples may show some sherry-like oxidation as a point of complexity. No diacetyl or DMS.

BODY/MOUTHFEEL

Medium-full to full body. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. The presence of Munich and/or Vienna malts also provide an additional sense of richness and fullness. Moderate to high carbonation. Never hot or solventy.

OVERALL IMPRESSION

A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

VITAL STATISTICS

OG FG IBUs ABV

1.064 - 1.080+ 1.015 - 1.022 15 - 30 6.5 - 8.0+%

COMMENTS

A dunkel-weizen beer brewed to bock or doppelbock strength. Now also made in the Eisbock style as a specialty beer. Bottles may be gently rolled or swirled prior to serving to rouse the yeast.

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Pale Ale Mania

2007 Entry Form (\$5/Entry)

Name:	
Address:	
Telephone:	
Club:	
Style:	Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA
Method:	Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit Which Kit? :
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.



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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.



Pale Ale Mania

All Home Brewers welcome to enter
Beers available for tasting

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

India Pale Ale

\$5.00 per entry, maximum two entries per style

Venue: AD Ryans Restaurant & Bar
Location: 69 Main St Diamond Creek (Cnr Hyde St) (Melway 11 K5)
Date: Sunday 5th of August 2007
Time: Entries from 11:00am, judging will start at 12:15pm sharp

Entries can be left with Greensborough Home Brewing Supplies or Grain and Grape in Maidstone before 11:00am on the day before the event (Sat. 4th Aug), along with your completed entry form and fee of \$5.00 per entry, or by 11.45am at the venue on the day.

All enquiries please call Glenn Le Page 9438 6132, Neil Kay 9308 7372

Maximum two entries per style only, Judges' decision is final, no correspondence will be entered into.
To be eligible for the Novice class, you must not have placed in any Vicbrew sanctioned comp.



THE BAYSIDE BREWERS OKTOBERFEST BEER FESTIVAL 27 & 28.10.2007

AT

Hickinbotham Winery, 194 Nepean Hwy Dromana

SATURDAY 27TH OCTOBER 2007

Craft Brew Competition Categories/Styles to be judged

BOCK (Helles Bock, Traditional Bock, DoppelBock, Weizen Bock)

GERMAN ALE (Kolsch, Altbier, Weizen, Dunkel Weizen)

DARK GERMAN LAGER (Vienna, Oktoberfest, Munich Dunkel, Schwarzbier, Smoked Maerzen)

PALE GERMAN LAGER (Munich Helles, Dortmunder, German Pils)

Judging: Commences 11.30am

Awards : from 5pm

Entries Close by 10am on Sat 20.10.2007. Entries can be left at Grain & Grape (Yarraville), Magick Brew (Rosebud), Brew N Grow (Edithvale), Greensborough Home Brew, Brewers Den (Boronia)

Entry Forms: can be found at these outlets or at

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

SUNDAY 28TH OCTOBER 2007

German Oktoberfest: beer, food and music

Craft Beer Tastings from all grain home brewers

Peoples Choice Awards for Best Beer from a Brew Club

Monster Mash Club Brewing Equipment Display



Beer on the Job

While most companies refrain from allowing consumption of alcohol on the premises, there are some arguments for changing that policy.

Reasons for allowing drinking at work include:

1. It's an incentive to show up.
2. It reduces stress.
3. It leads to more honest communications.
4. It reduces complaints about low pay.
5. It cuts down on time off because you can work with a hangover.
6. Employees tell management what they think, not what management wants to hear.
7. It helps save on heating costs in the winter.
8. It encourages carpooling.
9. Increases job satisfaction because if you have a bad job, you don't care.
10. It eliminates vacations because people would rather come to work.
11. It makes fellow employees look better.
12. It makes the cafeteria food taste better.
13. Bosses are more likely to hand out raises when they are wasted.
14. Salary negotiations are a lot more profitable.
15. Suddenly, farting during a meeting isn't so embarrassing.
16. No one will remember your strip act at the Christmas Party.

Beer or no Beer

After the Great Britain Beer Festival, in London, all the brewery presidents decided to go out for a beer. The guy from Corona sits down and says, "Hey Senor, I would like the world's best beer, a Corona." The bartender dusts off a bottle from the shelf and gives it to him.

The guy from Budweiser says, "I'd like the best beer in the world, give me 'The King Of Beers', a Budweiser." The bartender gives him one.

The guy from Coors says, "I'd like the only beer made with Rocky Mountain spring water, give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, I figured if you guys aren't drinking beer, neither would I."