



June 2007 Newsletter

Next Club Meeting Monday 2nd July 2007 @ 7:30pm

THE PRESIDENTS REPORT



As you should know by now, I have had to move the Stout Extravaganza to the second Sunday in July to avoid a very crowded venue. The hotel is the home of the Melbourne end of the Port Adelaide football club and with them playing on the day, they didn't recommend us fighting for seats for lunch etc. I have adjusted the flyer and distributed it to all of the registered email listing. So don't forget, it is now the 8th July with judging starting at about 1:00pm. Entries are accepted up until the start of judging.

As mentioned in the past couple of newsletters, the AGM will be held at the NA Hall on the second of July starting at 6:30pm to cater for those families who care to come. Catering will be Pizza from one of the local joints as well as any beer you can bring along. Remember to nominate your new committee members and president for the upcoming year. It is important, to the longevity of the Club, that new blood comes onto the committee every year or so. Mainly, to promote new ideas and a fresh approach to the club meetings.

The Pale Ale Mania flyer and entry forms have been released, so look out for them further in the newsletter. The Vicbrew championships will be in October (~~November~~). There is also a change to the Bayside Brewers Oktoberfest competition. It will now be held at the Higginbotham Winery in the Mornington area. Stay tuned for more as this looks to be a good weekend away.

Regards

Michael Bowron.

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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



From the Editor's desk

As we draw closer to Worthog's Pale Ale Mania, this month's Newsletter details the style guidelines that the judges will use to determine the winner of each category.

Also a reminder that the next Beer Judging Certification Program (BJCP 2007) starts on the first Tuesday in August and runs fortnightly at the Grain and Grape.

Each session will cover a technical topic and evaluation of a category of beers

This is a great way to take your brewing to the next level by learning about beer styles and training your palate to identify faults found in beers.

A friend recently complained about the effect Melbourne's weather was having on his fermentation. It had started slowly and seemed to be taking forever (over 4 weeks)!!!

My experience has been that slow fermentation is bad and whilst temperature control of fermentation is important making sure that you pitch enough fully activated yeast is just as important !!!

So remember to make sure that you fully aerate your wort with sufficient activated yeast and use a heater or thermostat controlled fridge to keep your wort at the right temperature.

A heater belt for increasing temperatures



A fridgemate thermostat controller and probe for a fridge

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

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Coming Events

8th July **Westgate Brewers** **Stout Extravaganza**

- Imperial Stout
(Includes Baltic Porter)
- Stout (All Styles)
- Porter (Brown and Robust)

Bell's Hotel

18th – 19th July **Microbrewery Showcase** **Federation Square**

5th August **Worthog's Pale Ale Mania**

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

AD Ryan's Hotel

6th – 7th October **VicBrew 2007** **Venue to be determined**

27th – 28th October **Bayside Brewers** **Oktoberfest** **Hickinbotham Winery**

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STYLE GUIDELINES For Upcoming Pale Ale Mania

2 BRITISH & IRISH ALE

2.3 ENGLISH PALE ALE

APPEARANCE

Copper to dark amber-brown. May have very little head.

AROMA

General: Moderate fruitiness. Malt aroma apparent. Hop aroma high to none. Diacetyl and caramel aroma moderate to none.

FLAVOUR

General: Malt flavours evident. Crystal malt flavour common. Hop flavour ranges low to strong. Diacetyl and fruitiness moderate to none. Sometimes “nutty”.

Specific: Balance varies from even to quite bitter, although malt flavour should not be completely overpowered. Moderate carbonation level. Warming from alcohol may be noticeable, but should not be strong.

BODY/MOUTHFEEL

Medium to medium-full.

OVERALL IMPRESSION

A solidly flavoured beer in terms of both malt and hops. More evident malt and hop flavours than in a bitter.

Style Guidelines for 2006 Australian Amateur Brewing Championship Page 8

3 PALE ALE

3.1 AUSTRALIAN PALE ALE

AROMA

General: Lightly malty. Fruitiness (banana/grapefruit) from the high primary fermentation temperature OK, but may be subdued.

Specific: Slightly peppery hop aroma.

APPEARANCE

General: Light straw to golden. Cloudiness due to yeast acceptable.

FLAVOUR

General: Initial balance towards malt with a long dry finish, often with a pronounced, lingering hop flavour/bitterness.

Specific: Fruitiness/esters desirable, with apples and banana dominating. High carbonation level.

BODY/MOUTHFEEL

Low to medium.

OVERALL IMPRESSION

Lightly malty initially and sometimes quite fruity, but with a thirst- quenching finish.

Style Guidelines for 2006 Australian Amateur Brewing Championship Page 11

3.2 AMERICAN PALE ALE

APPEARANCE

Pale golden to deep amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

AROMA

Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is very common, but not required. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). Fruity esters vary from moderate to none. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

FLAVOUR

Usually a moderate to high hop flavour, often showing a citrusy American hop character (although other hop varieties may be used). Low to moderately high clean malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence can be substantial. Caramel flavours are usually restrained or absent. Fruity esters can be moderate to none. Moderate to high hop bitterness with a medium to dry finish. Hop flavour and bitterness often lingers into the finish. No diacetyl. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

BODY/MOUTHFEEL

Medium-light to medium body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates.

OVERALL IMPRESSION

Refreshing and hoppy, yet with sufficient supporting malt.

VITAL STATISTICS

OG FG IBUs ABV

1045 – 1060 1010 – 1015 30 – 45+ 4.5 – 6%

COMMENTS

An American adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Often lighter in colour, cleaner in fermentation by-products, and having less caramel flavours than English counterparts.

Style Guidelines for 2006 Australian Amateur Brewing Championship Page 12

3.4 INDIA PALE ALE (ENGLISH)

APPEARANCE

Colour ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

AROMA

A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

FLAVOUR

Hop flavour is medium to high, with a moderate to assertive hop bitterness. The hop flavour should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavour should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavour, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavour, and a lingering bitterness are usually present. Some clean alcohol flavour can be noted in stronger versions. Oak is inappropriate in this style.

BODY/MOUTHFEEL

Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

OVERALL IMPRESSION

A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavour than American versions.

VITAL STATISTICS

OG FG IBUs ABV

1050 – 1075 1010 – 1018 40 – 60 5 – 7.5%

COMMENTS

A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term “IPA” is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

3.5 INDIA PALE ALE (AMERICAN)

APPEARANCE

Colour ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

AROMA

A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

FLAVOUR

Hop flavour is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavour should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavours are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavour can be noted in stronger versions. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

BODY/MOUTHFEEL

Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

OVERALL IMPRESSION

A decidedly hoppy and bitter, moderately strong American pale ale.

VITAL STATISTICS

OG FG IBUs ABV

1056 – 1075 1010 – 1018 40 – 60+ 5.5 – 7.5%

COMMENTS

An American version of the historical English style, brewed using American ingredients and attitude.



**Westgate
Brewers** Inc

Stout Extravaganza 2007



Venue: Bell's Hotel & Brewery.

Location: Corner of Moray & Coventry Streets, Sth Melbourne.

Time: 8th July 2007, commencing 11.30 am.

Categories:

Imperial Stout (includes Baltic Porter).

Stout (includes all styles).

Porter (includes Brown and Robust).

Cost: \$6.00 per entry.

Greeting lovers of dark ales. The Westgate Brewers would like to invite you to participate in our annual Stout Extravaganza. This competition has been registered with the BJCP for the first time this year.

Entries are accepted in the above categories. Prizes will be awarded for 1st, 2nd, 3rd in each category, as well as the Best Club of Show perpetual trophy. We will accept two entries for each category per brewer. The judges decision is final. Entries may be left with your local participating Brew Shop along with the entry fee, or presented on the day, prior to the start of judging (12.30PM). Any queries may be referred to Michael Bowron 9645 2100. See you there.



This competition is proudly sponsored by
Grain and Grape

PHONE
(03) 9687 0061

FAX
(03) 9687 1958

5/280 Whitehall Street, Yarraville, 3013.



Name:.....

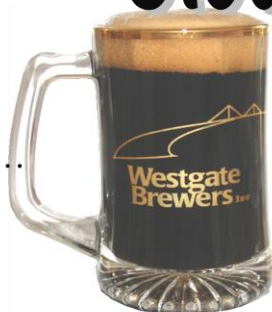
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Category:

Imperial Stout / Baltic Porter

Classic Dry Irish / Australian-Foreign Extra / Sweet Stout / Oatmeal Stout

Brown Porter / Robust Porter



Stout Extravaganza 2007

Club:.....

Brew Name:.....

Novice: ☐



Name:.....

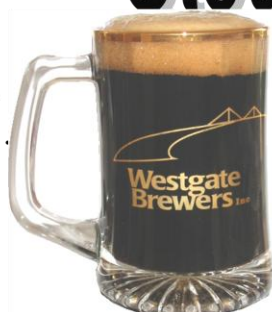
Phone:.....

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Imperial Stout / Baltic Porter

Classic Dry Irish / Australian-Foreign Extra / Sweet Stout / Oatmeal Stout

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Stout Extravaganza 2007

Club:.....

Brew Name:.....

Novice: ☐



Name:.....

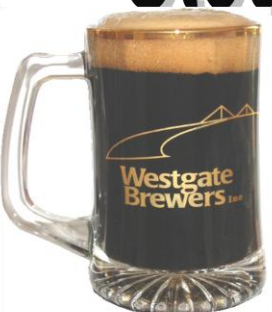
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Brown Porter / Robust Porter



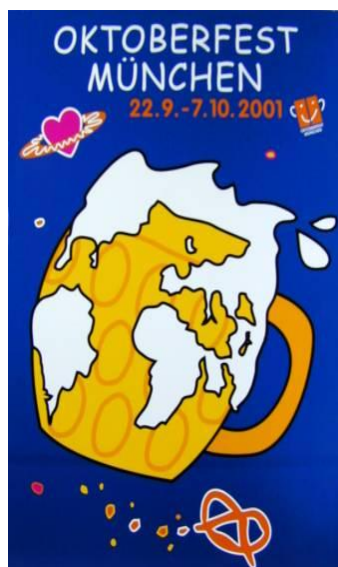
Stout Extravaganza 2007

Club:.....

Brew Name:.....

Novice: ☐





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



How bad do you want beer ?



Image submitted by Mathew Sutton

Beer makes you smarter

A herd of buffalo can move only as fast as the slowest buffalo, and when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular attrition of the weakest members.

In much the same way the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, we all know, kills brain cells, but naturally it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine.

That's why you always feel smarter after a few beers!

