



May 2007 Newsletter

Next Club Meeting Monday 4th June 2007 @ 7:30pm

THE PRESIDENTS REPORT



This is the final month for our current committee. I would like to thank all of the incumbent members for their commitment to the club and for their help over the past year (more for most of them). Unfortunately, this will be my last term as club president. While I have enjoyed my time in the role, my future work commitments will be taking more of my time over the next 2 years. I would like to thank all of the club members for supporting me in my time as president, and wish you all well under your new president. Please give some consideration to being a member of the committee, it is a worthwhile way of having an input into the direction the club is heading. With the end of the financial year come some regular features to our calendar. First is the Stout Extravaganza. Again to be held at Bells Hotel on the first of July. Feel free to invite any friends who like a pleasant afternoon in a warm pub. The second item is the AGM. This will be held at the NA Hall on the 2nd 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.

Another couple of events coming up later in the year will be the Pale Ale Mania in August as well as the Vicbrew championships in November. Keep them in mind when planning your next brews.

Regards
Michael Bowron.

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

IN THIS ISSUE

- Editor's Desk
- Coming Events
- Growing Hops
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- Style Guidelines for Upcoming Stout Extravaganza
- Stout Flyer
- Entry Forms



From the Editor's desk

As we draw closer to our Stout Extravaganza, this month's Newsletter has details of the style guidelines that the judges will use to determine the winner of each category.

During the month I registered the club on the www.pint.com.au website of brewing club directories and received a response from the website owner, Ben Hamilton, a past member of Westgate Brewers ! The Website provides online beer and brewing resource pages and online shop.

In this month's issue you will also find a reprint of an article on growing Hops for those of you that are adventurous enough !!! The best place for ordering hop rhizomes is probably Grumpy's website www.grumpys.com.au ... However they are no longer taking orders for the 2007 season.

For those of us happy to peruse the fridge at our favourite brewshop I have included a nice summary of hops that are readily available and their characteristics.

Following on from 'Grain brewing 101' and after being inspired by some of Robin's full mash brews I have started creating my own full mash brewing system. It has taken some time, a little improvisation a bit of scrounging and more expense than my wife will ever know, but my simple system is finally complete.

- The lauter tun was an insulated drink cooler in another life and has a grain bed fitted
- The boiler is a 37 lt aluminium pot with tap and large temperature gauge
- The sparge arm is a 9" Phils sparger
- The wort Chiller is a twin coil fermentap wort chiller and click lock hoses
- The controlled fermentation temperature chamber is a fridge controlled using a fridgemate controller

For those of us on the lookout for a fridge I can highly recommend the Yahoo group: Melbourneozfreecycle as a source of free fridges !

The temperature controller and stainless probe was purchased cheaply from www.mashmaster.com.au and with probe inserted in the wort, provides a very well controlled fermentation temperature. This should make brewing over summer a lot easier !

Anyway, I hope to bring a full account of my system in action over coming issues including pictures of my first full mash - a Budvar using Paul Rigby's recipe. The results will be available for tasting at future meetings ...

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

1st July **Westgate Brewers** **Stout Extravaganza**

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

Bell's Hotel

5th August **Worthogs** **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**

November **Australian National and** **International Cider Judging Event** **2007** **Venue to be determined**

The Editor and Publisher of this magazine 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 from our readers, but reserve the right to edit any letter, or refuse to publish any letter, for legal reasons.

Growing Hops

Hops for beer-making, grow from the rhizomes of female hop plants.

Rhizomes look like root cuttings but have buds growing from them that will become new vines.

Rhizomes also contain stored nutrients to support initial growth.

Hops grow vertically as one or more vines that spiral up a twine or other support. Depending on latitude, location, and variety, they sprout from September or October and grow through the summer and early autumn. A single plant can easily grow 13 meters tall when it is mature but growth in the first year is usually much less. In most instances by the second or third year the plants will exhibit full growth. Height is very closely linked to the amount of sunshine the plant gets.

Hops grow best in full sun and you should pick a spot with the best possible northern exposure. Hops grow best in loose, well drained soil. Blended peat moss and sand make a good growing environment. In cases of poor soil drainage, it can be helpful to create a mound of soil a foot or so tall which will aid drainage.

Hops need lots of water. As they grow be sure to give them a very good soaking at least once a week.

There are reports that once-a-day waterings (up to 25 litres per mound) give greater growth and yield. Mulch in the summer helps with weed control and also holds water. Hops also have big appetites; composted cow manure is an excellent well-balanced fertilizer for them.

Once a bed has been prepared the rhizomes are planted about 4 inches below the soil surface with any obvious buds coming from the rhizome oriented to point upward. After several inches the new vines can be thinned so that just the most healthy and vigorous three vines are left to continue growing. This will be an ongoing process as new shoots may show up later, but the initial thinning is thought to be important by some home hop growers. It's been reported that the young shoots that are culled may be steamed and eaten like asparagus. On the other hand, some growers espouse cutting the new shoots at all, allowing all vines to grow to full height.

As the vines grow over a foot tall they should be trained to grow up a twine. This can be done by twisting the vine around the line. This may have to be repeated for a few days before the vine gets the idea. Hops will have a natural tendency to wrap clockwise looking down.

The most common hops trellis consists of strings running from the roof of a building down to stakes driven into the soil near the plants. Another option, often used by commercial growers, consists of a large central pole, with strings running from the top of the pole down to the foot of each plant, similar to the spokes on a wheel. Expect the string or twine to hold a lot of weight as the vines grow, an 8 + meter plant may weigh 9 Kg.

Hop blossoms start out looking like large sand burrs, and then take on a characteristic

cone shape as they grow in size. The size of a fully developed cone depends on the variety, varying from 25mm to 50mm long by 12mm to 25mm in diameter. The hops are fully mature and ready for picking when two changes take place. First, immature hops have a damp, soft feel and when squeezed slightly tend to stay compressed.

Mature hops feel more like paper, spring back when squeezed, and feel noticeably lighter. The second key test is to pick an average example hop and cut it lengthwise down the center with a knife. When ready to pick, the yellow powder (the lupulin sacs containing the essential oils and bitter compounds) will be a dark shade of yellow and it will be pungent. If a light shade of yellow then its likely the hops are immature.

When ready to pick, it is best to snip the stems of the cones with scissors or a knife to avoid jarring the hops and knocking lupulin powder out or worse, pulling the centre of the cone out with the stem, causing a great loss of lupulin. Touching hops plants can cause skin irritation in some people; gloves and long sleeves can help in this matter. Just-picked hops are roughly 80 percent water; if left alone they spoil rapidly. For proper storage most of the water is removed by drying. A good drying method is to lay the hops on a card or screen in an attic. Just a few hours during the heat of summer or a few hours more in cooler weather is enough to dry the hops. Use a before and after weighing (and trial and error) to try to achieve about 7-10 percent residual moisture after drying.

After drying, hops keep best at low temperatures and away from oxygen. A kitchen freezer easily takes care of temperature but to get the hops away from oxygen is difficult. Tightly packing hops in canning jars will minimize the trapped air but be careful not to use too much force and break the all important lupulin sacs since this accelerates oxidation. Purging the canning jar of oxygen by blowing in carbon dioxide from a kegging system will also help prolong freshness.

It's common to get 4 or 5 harvests per year by picking the biggest, most mature hops every 2 weeks or so as the flowers ripen. Patience and judgement are important since cones left on the vine too long turn brown and begin to oxidize and spoil, while immature hops have little lupulin to give.

At the end of the growing season when the leaves have fallen or turned brown, cut the vines at the surface of the soil and if possible remove the twine. After cutting back the vines a layer of 75mm to 100mm of mulch and composted manure can be put over the exposed vines for insulation and nutrition during the winter.

Japanese beetles are the number one nuisance in many areas. A common remedy is to position a "Bag a Bug" type beetle trap about 10 meters directly up wind from the hop vines. There is some concern that the "Bag a Bug" traps may actually attract more beetles than they catch, but that probably depends on the situation. Certain plants such as rose bushes may also attract the beetles, so it's best to keep those plants away from your hops.

Also, the beetles' larvae live in the ground, and in cases of extreme Japanese Beetle

infestation the surrounding lawn may need to be treated accordingly. Planting garlic can also deter Japanese Beetles and it is believed that pesticides used specifically raspberries are also effective. A number of other pests, such as aphids, can harm hops, and can be treated with any number of pesticides. Since you will be consuming these hops, you should use low toxicity natural pesticides, such as Pyrethrin, for direct pest control on the plants. As with any consumable, you should ensure that any pesticide is well washed before using the hops.

Ladybugs are the best, most natural way to get rid of aphids and a lot of other bugs. However, it can be difficult to keep them on your hop plants once you run out of food for them. A good idea is to plant some cilantro/coriander between your hop hills. Ladybugs are attracted to this plant and it will keep their attention between feedings of aphids. You can even harvest the cilantro (the leaves) for cooking and use the coriander (the seeds) in Witbier. Be careful as Pyrethrin will kill Ladybugs as will many others. One other hazard is animals. A short fence of rabbit wire will keep cats, dogs, rabbits, etc. at bay, but won't do much against deer.

ORDERING HOP RHIZOMES:

I use www.grumpys.com.au – unfortunately ORDERS HAVE JUST CLOSED FOR 2007.

Grumpy's have the largest range of hop rhizomes available that you can grow yourself. Choose from 14 different Rhizome varieties that will be delivered by Australia Post to home addresses by mid July. Store in the fridge till August 30th or plant asap. Prices quoted include postage and growing instructions. ORDERING DEADLINE IS MAY 30 and rhizomes will be delivered to your door, price of just \$25 per rhizome includes postage.

Hop Varieties and Characteristics:

Amarillo A flavourful version of Cascade.	The Amarillo hop is perhaps one of the more uniquely flavoured varieties to emerge in recent years. Aroma is distinctively citrus with a unique 'fruit salad' flavour. Used for its aromatic properties, and also for its exceptional bittering properties (far smoother than Cascade) due to its lower co-humulone content. Alpha acids: 8-11% Beta acids: 6-7% Alpha:Beta Ratio: 1.6 Co-humulone (% of alpha acids): 21-24%
Cascade	Origin:USA A hybrid Fuggle cross, produces a spicy/citrus flavour with a floral nose. Great kit improver. The signature hop of American Ales. Current crop now in stock and has an acid rating of 5.4%
Challenger	Origin: UK A medium to high Alpha hop used in many UK Breweries. Similar excellent flavour and aroma qualities as East Kent Goldings.
Chinook	Chinook hops were developed in the early 1980s in Washington state by the USDA as a variant of the Goldings Hop. Typically used for bittering (12 to 14% AAU), Chinook imparts a rich, pronounced aroma. If employed later in the boil, it imparts a herbal, smoky aroma.
Cluster	Origin:USA. The oldest American hop variety still grown, medium to high alpha acid rating. An earthy hop with an interesting and lingering aftertaste when used as a 'late hop'.
East Kent Goldings	Origin:Great Britain Fine English aroma hop used primarily for finish and dry hopping. Very popular.
Fuggles	Origin:Great Britain Extensive use in finishing/aroma for English dark beers. Mild, woody and spice aromas. Classic hop.
German Hallertau	Origin: The real German one. NOT the NZ one. A genuine Noble hop with a mellow spicy fragrance for European and premium beers.
Horizon	From a cross between a selected high alph-acid and high beta-acid USDA female and a selected USDA German aroma male
Northdown	A Hop with a very mild, clean, neutral English flavour, it can be used in all types of beer, with no harshness of palate, although the quality of the bitterness it imparts can be a little harder than Challenger. Particularly with seedless Northdown, the high level of oil makes this a very distinctive dry hop for full-bodied ales.
Northern Brewer	Origin: USA Medium to high Alpha hop with quality flavour and aroma. Pleasant earthy flavours and a pleasant aroma, suits most beers. Used as a

	<p>bittering base in ales and lager styles and is great in highly bittered ales. e.g. Californian Steam Beer</p>
Perle	<p>Perle is an aroma-type cultivar, bred in 1978 in Germany from English Notheren Brewer. For the most part, it is an all purpose hop. It is a very versatile hop combining good bittering potential with a highly acceptable aroma that is pleasant and slightly spicy. It's Alpha Acid ranges from 7-9.5%. It is grown in Germany, Belgium and the U. S. With minty bittering and good "green hop" aromas, it is recommended for any non-pilsener lager , ale, or wheats.</p>
Pride of Ringwood	<p>Origin: Australia Cross between a wild Tasmanian Hop and the old English "Pride of Kent". Earthy/woody aroma, high alpha (usually around 10%). Most used by Australian commercial breweries in ales and lagers. Certainly worth a try, you might be pleasantly surprised!</p>
Saaz	<p>Origin: The old Czechoslovakia, now the Czech Republic THE ORIGINAL Pilsener hop, the most noble of noble hops. Magnificent spicy aroma. The only hop in the famous PILSNER URQUELL.</p>
Spalt	<p>Classic German Noble hop which is (almost) compulsory in a genuine Altbier. Subs well for other German Nobles like Hallertau and Tettnanger.</p>
Styrian Goldings	<p>Bred in Slovenia from English Fuggle. Good Fuggle replacement with better aroma. This classic European hop is also the secret ingredient in some classic British beers. Timothy Taylor's Landlord has it; Deuchars IPA has it. Fruity citrus and marmalade flavours and aromas lend a truly distinct edge to your favourite British tipple.</p>
Target	<p>Origin: UK High alpha bittering hop used in many English beers. One of the principal hops in GUINNESS.</p>
Tettnanger	<p>Origin: Germany A Noble German hop with a fine character. Provides a unique mix of spice, herb and floral notes. Very aromatic. Ideal for German wheat beers (Weissbier/Weizen)</p>
Willamette	<p>Willamette is a triploid aroma-type hop of the English Fuggle variety., which originated in the mid 1970's. It is a very popular aroma hop, contributing in 1998 to 18% of the total USA hop crop. Makes a nice flavor hop when add mid-way through the boil. Use for aromatic properties and moderate bittering. Alpha acids are 4.0-6.0%. good in all English and American style ales</p>

STYLE GUIDELINES For Upcoming Stout Extravaganza

5 STRONG ALE (>6% alc.)

5.6 BALTIC PORTER

APPEARANCE

Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-coloured head. Clear, although darker versions can be opaque.

AROMA

Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

FLAVOUR

As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavour that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavours quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavour.

BODY/MOUTHFEEL

Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Swedish-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

OVERALL IMPRESSION

A Baltic Porter often has the malt flavours reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavours.

VITAL STATISTICS

OG FG IBUs ABV

1060 - 1090 1016 - 1024 20 – 40 typically 7 – 8.5%

COMMENTS

May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers.

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5.7 IMPERIAL STOUT

APPEARANCE

Colour may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in “legs” when beer is swirled in glass.

AROMA

Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops,

and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

FLAVOUR

Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavour, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavour (any variety). Moderate to aggressively high roasted malt/grain flavours can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavours. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavours can be affected by aging, with some flavours becoming more subdued over time and some aged, vinous or port-like qualities developing.

BODY/MOUTHFEEL

Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

OVERALL IMPRESSION

An intensely flavoured, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavours meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavour coming into play.

VITAL STATISTICS

OG FG IBUs ABV

1075 – 1095+ 1018 – 1030+ 50 – 90+ 8 – 12+%

COMMENTS

Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

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6. STOUT

6.1 CLASSIC DRY IRISH STOUT

APPEARANCE

Jet black to deep brown with garnet highlights in colour. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-coloured head is characteristic.

AROMA

Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

FLAVOUR

Moderate roasted, grainy sharpness, optionally with light to moderate acidic/sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavour. No diacetyl.

BODY/MOUTHFEEL

Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

OVERALL IMPRESSION

A very dark, roasty, bitter, creamy ale.

VITAL STATISTICS

OG FG IBUs ABV

1036 - 1050 1007 - 1011 30 – 45 4 - 5%

COMMENTS

This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

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6.2 AUSTRALIAN/FOREIGN STOUT

APPEARANCE

Very deep brown to black in colour. Clarity usually obscured by deep colour (if not opaque,

should be clear). Large tan to brown head with good retention.

AROMA

Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol. Hop aroma low to none. Diacetyl low to none.

FLAVOUR

Tropical versions can be quite sweet, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavours, and moderate bitterness. Export versions tend to have lower esters, more assertive roast flavours, and higher bitterness. The roasted flavours of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavour. Very low to no diacetyl.

BODY/MOUTHFEEL

Medium-full to full body, often with a smooth, creamy character. May give a warming impression from alcohol presence. Moderate to moderately-high carbonation.

OVERALL IMPRESSION

A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

VITAL STATISTICS

OG FG IBUs ABV

1056 - 1075 1010 - 1018 30 – 70 5.5 - 8%

COMMENTS

A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty or Experimental beer). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops.

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6.3 SWEET STOUT

APPEARANCE

Very dark brown to black in colour. Can be opaque (if not, it should be clear). Creamy tan

to brown head.

AROMA

Mild roasted grain aroma, sometimes with coffee and/or chocolate notes. An impression of cream-like sweetness often exists. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none.

FLAVOUR

Dark roasted grains and malts dominate the flavour as in dry stout, and provide coffee and/or chocolate flavours. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose) provides a counterpoint to the roasted character and hop bitterness, and lasts into the finish. Low to moderate fruity esters. Diacetyl low to none. The balance between dark grains/malts and sweetness can vary, from quite sweet to moderately dry and somewhat roasty.

BODY/MOUTHFEEL

Medium-full to full-bodied and creamy. Low to moderate carbonation. High residual sweetness from unfermented sugars enhances the full-tasting mouthfeel.

OVERALL IMPRESSION

A very dark, sweet, full-bodied, slightly roasty ale. Often tastes like sweetened espresso.

VITAL STATISTICS

OG FG IBUs ABV

1042 - 1056 1010 - 1023 25 – 40 4 - 6%

COMMENTS

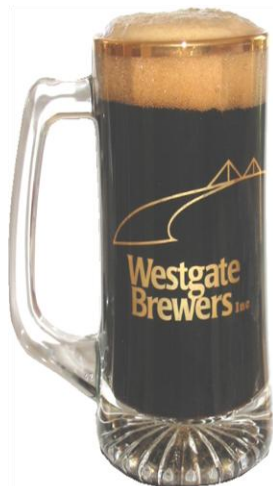
Gravities are low in England, higher in exported [versions and those produced outside the UK and US products](#). Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.



**Westgate
Brewers** Inc

Stout Extravaganza

2007



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.

Venue: Bell's Hotel & Brewery.

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

Time: 1st 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.



This competition is proudly sponsored by
Grain and Grape

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5/280 Whitehall Street, Yarraville, 3013.



Name:.....

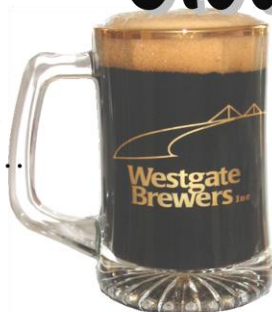
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Category:

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:.....

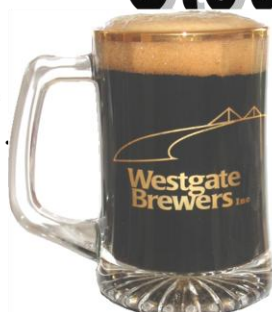
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Category:

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:.....

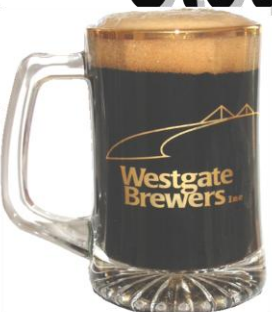
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Category:

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: ☐



