

February 2011 Newsletter

Next Club Meeting Sunday 19th February from 12.00 noon

IN THIS ISSUE

- Secretaries Report
- Westgate Roundup
- Bill Mutton
- Library Books
- Hottest 100 Beers
- Beerfest Results
- Belgian Beerfest Entry Forms



Events at our Sunday club meeting 19th Feb 2012

- BYO meat BBQ
- Sam Gebert in the Hotseat

Calendar

3rd March 2012

Belgian Beerfest @Coldstream
Entry form [here](#)

14th-15th March 2012

Fed Square Microbreweries
Showcase

24th or 25th March 2012

Brew Day with Craig Tabb

15th April 2012

Club Open Day?

25th April 2012

Anzac Brew Day Robin Selwood

11th May 2012

Temple/Thunder Brewery Visit

11th-13th May 2012

Great Australian Beer
Spectacular

12th-19th May 2012

Good Beer Week

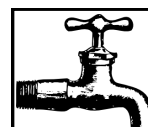
3rd June 2012

John Kingston Brew Day

1st July 2012

Westgate Stout Extravaganza

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

**altona west
engineering**

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The Secretaries Report



Dear Westgaters,

It is with the utmost regret, that I inform all, that one of the clubs life members has passed away. Bill Mutton passed on January 18th. I last spoke to Bill, on the day of the Christmas party, when he apologised that his ill health would make it impossible to attend. Whilst I didn't know Bill that well, I did sit with him and his wife Margaret at our last AGM, I had a real good laugh.

On behalf of the committee and members, we offer our most sincere condolences to Bill's family.

Vale, Bill

Please keep Bill's wife, Margaret, and the family in your thoughts.

In the whole circle of life thing, on behalf of the club's committee and members, sincere congratulations to Robbie and Cath Proudfoot, on the birth of their baby boy, Ethan Mathew. Born at 11.27pm on the 13th of February, weighing 3.31 kg, Mum and bubs, doing well! Dad needs a beer!

Congratulations must also go to Michael Bowron, who won his category, with a tripel, at Beerfest last weekend. The club had several representatives at the competition, both in entry and person, and President John was able to collect the trophy.

Seems Geoff Daly didn't get three Bull's eyes this year, but still, we came away with one club win! Being a collaborative brew, with Rigger's and Rob Selwood, I'm sure those guys are glad they have a few bottles of an award winning beer stashed. I snared a stubbie, at Christmas, and it was just divine.

As usual, I was the Bridesmaid at the last club competition. Next month's competition is dark lagers. So if you have not brewed yet, for it, bad luck...you don't have time!! Maybe make a brew for the next state club comp...Michael can't win on his own!

The committee will be will also be in discussion with some of our sponsors this month. That's right...stout extravaganza is not far away. For it to be another success, we need help from not only you, with everything from an entry to stewarding, to judging. We hope to secure another pool of good prizes again this year. But this will take work. We will do whatever it takes, to make it work. We will keep you informed.

Anyway, there is a bit coming up...Yarra Valley Brewers Belgian Beer competition...might try and see how the wit goes! We have a brew Day at Craig Tabb's brew den on 24th of March...lets see what the tabby cat, can do on the herms of his!

Anyway, enough from me...

See you at the next meeting!

Ferg

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Meeting Location

Naval Association Hall
(Opposite the YMCA)
Graham St
West Footscray
(Melways Reference 41 J3)

Cleaning Roster

If everyone can pitch in at the end of a meeting and make sure the BBQ is clean, tables wiped, floors vacuumed and glasses/jugs washed.



Westgate Brewers is committed to encouraging responsible drinking
REMEMBER— If you Drink and Drive-You're a Bloody Idiot

The Editor and Publisher of this newsletter do not guarantee any product which is advertised in this publication, nor do we take any responsibility for any claim or action which may result from the use of any product or the following of advice which appears in this magazine. We, the Editor and publisher of this magazine encourage letters and debate from our readers, but reserve the right to edit any letter, or refuse to publish any letter, for legal reasons.

Westgate Brewer of the Year Competition Schedule

Meeting	Category	Styles
September	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November	4. AMBER & DARK LAGER	4.1 Oktoberfest/Marzen 4.2 Vienna Lager 4.3 California Common Beer 4.4 North German Altbier 4.5 Munich Dunkel 4.6 Schwarzbier
January	17. FARMHOUSE ALE & WILD BEER	17.1 Witbier (White) 17.2 Saison 17.3 Biere de Garde 17.4 Flanders Red Ale 17.5 Flanders Brown Ale/Oud Bruin 17.6 Berliner Weiße 17.7 Straight (unblended) Lambic 17.8 Gueuze 17.9 Fruit Lambic
March	8. BITTER ALE	8.1 Australian Bitter Ale 8.2 English Best Bitter 8.3 English Extra Special/Strong Bitter (ESB) 8.4 Düsseldorfer Altbier
May	10. PORTER	10.1 Brown Porter 10.2 Robust Porter 10.3 Baltic Porter
June	To be confirmed.	Set ingredient or Low Alcohol

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

Sorry, couldn't locate the Jan results. Next time

Brewer in the Hot Seat List

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

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

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

Vale Bill Mutton

It is with sorrow that I inform the club's members of the passing of Bill Mutton in late January. Bill was a Life Member of the club and served on the committee as Treasurer for many years. Although not in recent attendance at regular meetings due to ill health, he still made the effort to attend the club's 2010 Christmas party and 2011 AGM which we are grateful for.

Bill's funeral service was a massive affair, the Chapel was packed beyond overflowing with some not able to get in at all. Westgate was represented with a number of members attending. The service revealed another side to Bill which we hadn't been aware of in his professional life as a plumber and then a trade teacher and eventually Head of Plumbing Department at the Northern Metro TAFE. A number of people spoke fondly of Bill's help and support to them whilst at the TAFE and how his unique approach to life, work, etc had helped them on their way. On reflection this same approach was evident with his brewing and particularly his interaction with members of the club over many years.



I will always remember Bill's radioactive pickled onions he would bring along to meetings. Eating them was almost like an initiation for new members. I also remember his amusement when someone would open the booby prize during his otherwise generous Christmas raffles. I'm sure you all have your own fond memories of Bill.

Next time you have a beer, raise a glass in memory of our lost club member and friend, Bill Mutton.

Thank you to Paul Rigby for his help with this item.

Interesting Beer Links

[Samual Adams Tasman Red \(Red IPA\)](#)

Probably not for sale over here, but it is interesting because a big American brewery is using Topaz and Galaxy hops from Australia. The taste descriptions give some idea of the hop character.

[Do high cohumulone hops give harsh bitterness?](#)

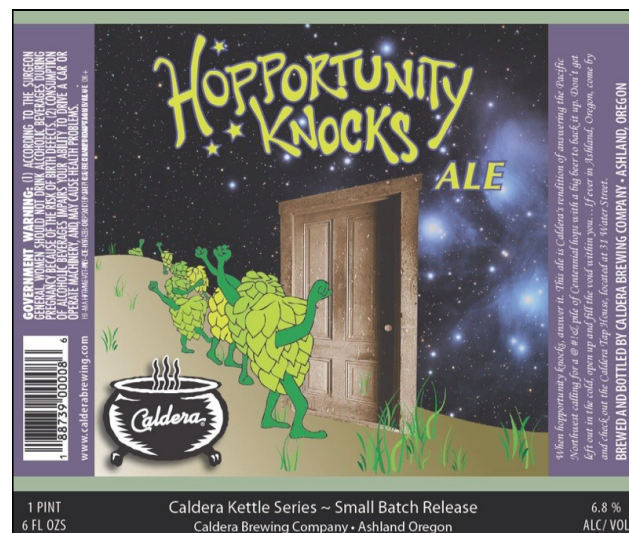
This article seems to suggest that high cohumulone levels do not adversely affect the quality of bitterness. You be the judge.

[Microbreweries Showcase](#)

Where: The Atrium, Federation Square, Melbourne
When: Wednesday 14 & Thursday 15 March, 4.30pm – 8pm
Price: \$25 + booking fee from Ticketmaster. Plus \$2 glass deposit
P: +61 3 9655 1900

[Garlic Beer](#)

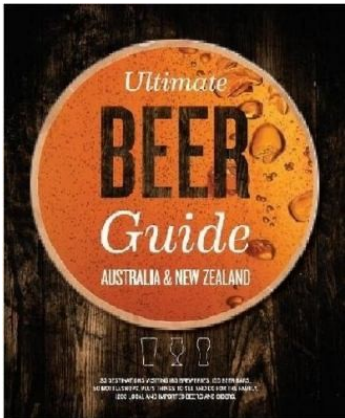
Apparently each bottle has a garlic clove inside. Sounds quite disgusting really.



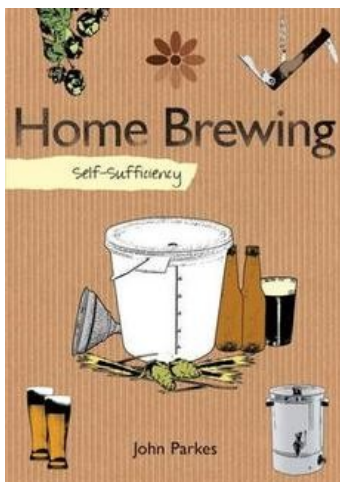
Hops with arms and legs.

Library Books

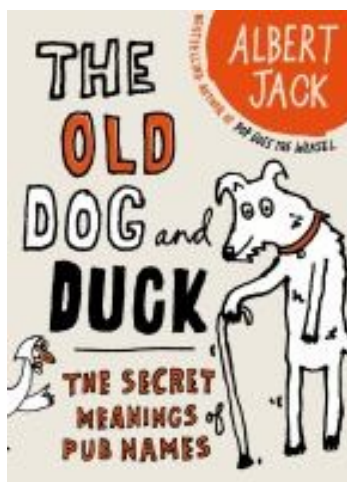
The Maribyrnong Library have got some interesting beer books in lately so I thought I would give everyone a brief run down. You may have to wait until I return some of these if wish to borrow them though.



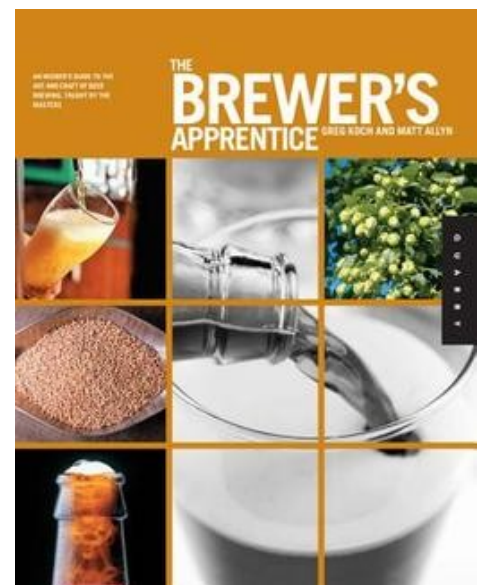
Beer & Brewer magazine's Ultimate Beer Guide book includes a collection of weekend away travel articles to 33 destinations and lists 1200 beers and ciders across Australia & New Zealand. All breweries that are open to the public across Australia & New Zealand are featured, plus good beer venues, such as bars, restaurants and bottleshops, even homebrew shops, plus beer events and things to see and do for the family along the way!



A basic how to brew from a guy running a small brewery in Britain.



A bit too much like sitting in history class, but mildly interesting none the less.



Each chapter gives you a run down on a certain aspect of brewing and then there is an interview with a professional brewer on the topic. I recommend this one.



I haven't borrowed this yet.

"Meet Sam Calagione maverick family man entrepreneur and owner of Dogfish Head Brewery and ambassador to the world of craft beer. Brewing up batches of oddly named craft beers and convincing people to drink them are all part of a day's work. But running a successful business requires inspiration. Follow Sam across America and around the globe as he explores new ingredients and techniques and collaborates with other craft brewers who inspire him toward new ideas."



The Local Taphouse's Hottest 100 Aussie Craft Beers of 2011

You can see the whole list [here](#).

1. Stone and Wood Brewing Co - Pacific Ale
2. Little Creatures - Pale Ale
3. Feral Brewing Company - Hop Hog
4. 4 Pines Brewing Company - Kolsch
5. Little Creatures - Single Batch - The Big Dipper
6. 4 Pines Brewing Company - Pale Ale
7. McLaren Vale Beer Company - Vale Ale
8. Kooinda Boutique Brewery - Black IPA aka Full Nelson
9. Holgate Brewhouse - Temptress
10. White Rabbit Brewery - Dark Ale
11. McLaren Vale Beer Company - Vale IPA
12. Murray's Craft Brewing Co. - Icon 2IPA
13. Matilda Bay Brewing Company - Fat Yak
14. Bridge Road Brewers - India Saison
15. Mountain Goat Brewery - The Thorny Goat
16. Coopers - Pale Ale
17. 4 Pines Brewing Company - Hefeweizen
18. Knappstein Enterprise Brewery - Reserve Lager
19. 4 Pines Brewing Company - Extra Special Bitter
20. 4 Pines Brewing Company - Stout



Assistant Brewer Wanted - Forrest Brewing

G'day all at Westgate brewers

We once met when you came visiting in your bus many months ago. Things have come along since then, we now have 4 brews of our own on tap and now in bottles as well, distribution to select bars and bottlos is only weeks away and I'm brewing like a madman. Now thats the reason for the email. I'm looking for an assistant brewer, somebody who would like to get experience to get them into the industry. The perfect person will be trained in Brewing, Kegging, bottling and cleaning and more cleaning. Not necessarily looking for somebody with lots of home-brewing experience but keen to learn and attention to detail. Commitment to coming to Forrest one or two days per week whilst training, then once able to work unsupervised this may head towards full time work. Not looking for somebody to be brewer for a day.

If there is somebody at your club that would be interested please pass on my details.

Cheers

Matt Bradshaw

email: info@forrestbrewing.com.au
web: www.forrestbrewing.com.au

Melbourne Brewers - Beerfest 2012 Results Summary

[For Full Results Click Here](#)

Pale Ale

Place	Score	Style	Brewer	Club
1	121.5	American Pale Ale	Dereck Hales	Melbourne Brewers
2	116	Kolsh	John Chapman	Melbourne Brewers
3	111	American Pale Ale	Brendan Guild	Melbourne Brewers



Pale Lager

1	119	Munich Helles	Jethro McMulloch	Bayside Brewers
2	118	German Pilsner	Lukas Dedman	Worthogs
3	118	Munich Helles	Dereck Hales	Melbourne Brewers



Dark Ale & Lager

1	122.5	North German Altbier	John Chapman	Melbourne Brewers
2	119	American Brown Ale	Linton Young	Melbourne Brewers
3	112	American Brown Ale	Mikko Pludra	Bayside Brewers



Strong Ale & Lager

1	123.5	English Barleywine	Brendan Guild	Melbourne Brewers
2	119.5	American IPA	Barry Roberts	Bayside Brewers
3	118	Imperial IPA	Brendan O'Sullivan	Inner Circle Brewers



British Ale

1	118	Scottish Ale	Simon Borg	Melbourne Brewers
2	114	English Special/Best Bitter	Rod Patterson	Bayside Brewers
3	106	Mild Ale	Rod Patterson	Bayside Brewers



Porter & Stout

1	125	Oatmeal Stout	Diti Haniotis	No Club
2	122	Baltic Porter	Aaron Petersen	Westgate Brewers
3	118	Sweet Stout	Martin Woznicki	No Club

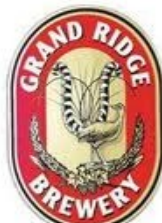
Belgian Ale

1	124	Tripel	Michael Bowron	Westgate Brewers
2	115	Saison	Mark Johnstone	No Club
3	113.5	Belgian Strong Golden Ale	Michael Guenzel	Melbourne Brewers



Wheat & Rye

1	107	Witbier	Stuart Behrend	No Club
2	104	Witbier	Mark Johnstone	No Club
3	103	Weizenbock	Steve Walker	Melbourne Brewers



CATEGORIES & STYLES FOR BELGIAN BEERFEST 2012

Full Style Guidelines available at: www.vicbrew.org.au

SPONSORS



Category/Awards	Styles (Beers can only be entered in the listed styles)
1. LIGHT COLOURED ALES	1.1 Belgian Blonde Ale 1.2 Belgian Strong Golden Ale 1.3 Tripel
2. DARK COLOURED ALES	2.1 Dubbel 2.2 Belgian Strong Dark Ale 2.3 Biere De Garde
3. SOUR ALES	3.1 Flanders Red Ale 3.2 Flanders Brown Ale/Oud Bruin
4 SUMMER ALES	4.1 Witbier 4.2 Saison 4.3 Belgian Pale Ale
5 WILD BEERS	5.1 Straight Lambic 5.2 Gueuze 5.3 Fruit Lambic 5.4 Belgian Speciality (specify type)
6. BEST NOVICE BREWER	
7. CHAMPION BEER OF SHOW	

ENTRY COLLECTION POINTS





YARRA VALLEY BREWERS

BELGIAN BEERFEST 2012

Saturday 3rd March at Coldstream Brewery

694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

Closing Date for entries: Saturday 25th February, or 12 pm at the competition venue.
\$5 per entry. Entries can be delivered to participating homebrew stores: *Brewers Choice, Grain & Grape, Greensborough Home Brewing Supplies, The Brewers Den*, or presented by 12 midday at the competition venue.

RULES & INFORMATION

- Maximum of 1 entry per style within each category, per brewer. The beer style nominated must be a designated style for the category, as listed in the Cat/Style list. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: www.vicbrew.org
- One bottle (per entry 750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$5 per entry.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category, the 'Champion Beer of Show' award and the 'Best Novice Brewer' award. The Sponsors of the prizes are shown with the Cat/Style list. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Tied placing's will be separated by applying the following criteria in order until a winner is found: a) highest score for "overall impression"; b) highest score for "flavour"; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the tie stands.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5 to be invoked in the event of a tie.
- Best Novice Trophy is open to Victorian entrants who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Presentations for Belgian Beerfest 2012 to be made by 5 pm on Saturday 3rd March.

ENTRY FORM - BELGIAN BEERFEST 2012

Closing Date: Saturday 25th February at participating homebrew stores or 12 midday at competition venue.

Fold page or cut off entry form and attach to bottle with payment and entry details visible, using rubber band only.

Brewer's Name One name only will be registered by Organizers		Organiser use only – entry #	
Address (street)		Suburb	
Email		Postcode	
Phone		Club	

Category		Style Must be a designated Style for the Category nominated (see over).	
Name of Brew (optional)		Bottle Cap ID	
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash/Extract	<input type="checkbox"/> Extract	<input type="checkbox"/> Kit Please specify kit:
Yeast:		OG:	FG:

Payment included	<input type="checkbox"/> with this entry
	<input type="checkbox"/> as part of a bulk payment.
Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries.	