

February 2013 Newsletter

Next Club Meeting Sunday 17th February from 12.00 noon

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Events at our Sunday club meeting 17th February

- BYO BBQ lunch
- Mark on Water
- Guess the Beer
- Raffle

Upcoming Events

15th-17th February 2013
Melbourne Brewers Beerfest

20th-21st March 2013
Fed Square Microbreweries Showcase

23rd March 2013
Belgian Beer Fest

5th May 2013
Brewery Bus Tour

24th-26th May 2013
Great Australian Beer Spectacular

7th July 2013
Westgate Stout Extravaganza

4th August 2013
Worthog's Pale Ale Mania

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The Secretaries Report



Dear Westgaters,

Well here we are again. This weekend sees the start of the competition calendar beginning with Beerfest. In the past, we have done extremely well and I know a few of us have beers in again this year. The bus isn't going down this year, so I don't think anyone will be flying the club flag in person, but we hope our beers do well in the competition. Not forgetting that Yarra Valley brewers Belgian Beerfest is on in March. Gav has put an entry form at the bottom of the newsletter, so if you had a Belgian in last month's club comp, why not put a beer into this comp!

We welcomed several new faces to the club last month. This is very exciting as it shows that brewing is on the up. For those new people who came along, we asked you to hang off paying membership whilst the committee sorted out our membership requirements. This is so that we all know what is expected of members. The committee have had a good long meeting about it and we are happy to say that we have new guidelines that are clear and we would like you to become a Westgater at your earliest convenience. See Rob for an application. And thanks for your patience. For the record, I was contacted by a journalist from the Age who was asking why we were capping numbers. We are not. We just wanted our systems in place to ensure that everyone is clear on what being a Westgate club member means. I'm hoping that the journalist will be doing a piece on the popularity of home brewing and an invite to Westgate has been issued.

At this stage, we are in negation with our sponsors regarding our next bus trip. We have been told that Woodend is too far for the bus, so we are examining other venues in and around the CBD. We will keep you all informed

We have also had a discussion about Christmas. The committee agreed that whilst food and beer were in abundance, we did over cater. As it stands, financially, we cannot afford to have the type of Christmas and AGM lunch we have been having. Whilst our sponsors have helped us out, our membership fees are not enough, so in July, we will be raising our fees to reflect this. Your fees also include social membership to the naval association, which in part give us access to indemnity insurance. Vital in this day and age.

Lastly, we will be having a sausage sizzle at the grain and grape as part of our fund raising. The date for this is still to be confirmed but it is generally when they are doing a BIAB demo. As these are the most popular demo's we can make a few dollars for the club. We just need you to help. It was good to see a healthy number of volunteers at Last weekend Sustainability festival. Westgate were well represented and those members that were there did a wonderful job explaining brewing and giving samples and directing people to go down to the Grain & Grape, if they wanted to learn how to brew. We can't do these things without your help, so if you can give us an hour or two on a Saturday morning to sell a snag or three, please let me know. I will be sending an email out about it, when I have confirmation of the date. See you at the next one

Ferg

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Meeting Location

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

Cleaning Roster

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



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

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

Westgate Brewer of the Year Competition Schedule

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

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

Brewer in the Hot Seat List

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

April 2013 Now February	Mark Stanford on Water
April 2013	Guest Speaker

Brewer of the Year Results

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

The Perfect IPA Glass?



The German glassmaker Spiegelau, in partnership with Sam Calagione, the founder of Dogfish Head, and Ken Grossman of Sierra Nevada brewery, has introduced an I.P.A.-specific beer glass, perhaps the world's first, surely the most obsessively considered.

Where to begin? The thinness of the glass provides cold retention; the tapered opening delivers beer to the palate's sweet middle; the bowed bowl acts as a "rocket ship," Mr. Calagione said, pushing aromatic components into the nose as liquid hits lip. The triple-ridged bottom refoams and aerates, so the last gulp is as pleasing as the first.

In a taste test, Dogfish Head 60 Minute India Pale Ale was poured into a pint glass and the Spiegelau glass; results were startling. The beer in the pint glass tasted flat and quickly became warm, while the Spiegelau glass stayed frosty and tingled the nose. About \$25 for a pair. Information: (888) 474-3335 or riedelusa.net.

Westgate Brewers Josie Bones dinner

by Fergus

On a balmy Saturday night, 9 Westgaters attended Josie Bones Restaurant for a Beer & Food matching extravaganza. For those of you who have been here before, you'd know that the beer and the food are pretty darn good. For those that have never been to Josie's, here are some pictures of our 6 course degustation dinner. All courses had a beer to match, although we also found it necessary to order Rodenbach on tap, by the bottle, some Orval and a few other tasty beers to keep us hydrated!

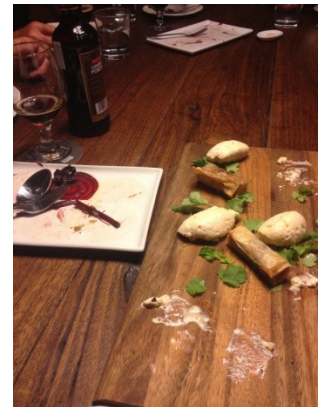
We started with some pork crackling...I didn't get a photo of that. We were then served some Spanner crab and Salmon Rilletes with sourdough toast. The accompanying beer was Mikkeller's Wit!



Second up was some sensational barbequed squid with squid ink aioli...



We then had some lovely beef ribs...with chips



Pig's Trotter spring rolls with spicy Nam Jim Foam....and Beetroot Carpaccio



Our Last main was slow roasted lamb shoulder with zucchini flowers and vinegar veg...bloody fell apart



Finally, there was dessert...Lemon tart and a chocolate pudding



I'd like to tell you all the beers with the courses, but I can't remember. Suffice to say they were all good and well matched with the food. Chris' staff did a wonderful job looking after us and were extremely knowledgeable and passionate. This was our second trip to the restaurant and I think we will probably go there again, next January!



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What the hell?



Interesting Links

Here's a link to another Scottish brewery with a [crappy high alcohol beer](#) record. We're up to 65% in case you've forgotten or grown bored of the whole thing. That's 13 times the alcohol of your average 5% beer. I'm sure it would taste pretty bad, though one bottle would get you rather plastered if you managed to drink the lot.



Have you seen the Local Taphouse [Top 100 beers](#) for 2012? Of course you have, you probably looked them up before I did. Here is a link just in case you forgot.



Here's a link to a recipe for [Chocolate Porter Brownies](#). I haven't made them or anything but they do look delightfully sinful wouldn't you agree?

Here is a link to a [chart of some dry hopping](#) with Hallertau Aroma hops. It shows there is an increase in alpha acids over time. Also levels of linalool (commonly associated with aroma) were higher in pellet hops compared to cones. It would seem about a week of dry hopping is required for efficient absorption of flavours and aromas as the charts seem to flatten out after that.

Westgate BOTY June Fixed Recipe

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

Base malt is JW Pilsner

Up to 30% cane sugar

Up to 10% JW Dark Crystal

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

30 IBU using Pride of Ringwood only.

Nottingham Ale yeast.

8.1. Australian Bitter Ale

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

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

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

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

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

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

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

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

Vital Statistics:

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

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

Regards

Michael Bowron

Westgate Brewers



Man Gives Court Home-brew Recipe

A timber carrier—charged with having made beer without a licence—yesterday told the Special Court how he made home-brewed beer.

Here is his formula:—

"Boil 2oz of hops and about half a gallon of water; strain the water off and add 3oz of malt, 4lb of sugar, a tablespoon of Parisienne essence and 10 gallons of water. Boil the lot. Let it stand to ferment, then bottle."

The carrier, John Roy Leader, of Chisholm Road, Auburn, was fined £50.

Mr. J. C. Braund, for the Crown, said that on June 22, Mr. J. M. Dale, Customs officer, went to Leader's home where Leader admitted that he had been brewing "hop beer."

In a cupboard, Dale found a number of 26oz and 40oz bottles, and a cardboard box containing a number of Toohey's Flag Ale and Pilsener labels. Five 1lb packages of hops were found on top of a wardrobe.

"SECRET FORMULA"

Leader said he had brewed the beer himself from a secret formula given to him by an uncle, who was now dead. He made the brew once a month.

When told that he was not permitted to brew a beverage with more than two per cent. alcohol without a licence, Leader said, "I thought you could make this type of beer for your own use. I don't think it is that strong. I can drink it all day. It hasn't got any kick."

Home Brewing 1950's style

Apparently you could brew away, along as it wasn't over 2%.

They even had kits with hops, malt and yeast.

How many of these got extra sugar in them?

Judging by the amount of articles I found with home brewers receiving fines, quite a few.

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The ale is easy to brew and one has only to boil the powder for half an hour with a single addition of sugar to have a great all-season beverage. Many Australians think that unless beer has a high alcoholic strength it is not good beer. Continental countries however have their beers containing very low alcoholic percentage. These people enjoy the drink as a sparkling beverage, not as a stimulant. This is what Dinkum Ale is! There are no after-effects from this famous beer.

NO HEAVY HEAD

or drowsy feeling that hinders one in work or keeps one from sleeping. The specially selected malt found in Dinkum Ale is rich in vitamins, while the value of yeast as a health-giver is well known, and the mixture of these two health-giving properties gives a good tonic. The brewing of this Wonder Ale is legal, for its low alcoholic percentage puts it well within the law.



YARRA VALLEY BREWERS

BELGIAN BEERFEST 2013

Saturday 23rd March at Coldstream Brewery
694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

Closing Date for entries: Saturday 16th March, 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 2013 to be made by 5 pm on Saturday 23rd March.

ENTRY FORM - BELGIAN BEERFEST 2013

Closing Date: Saturday 16th March 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.	

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

