

## January 2011 Newsletter

Next Club Meeting Sunday 15th January from 12.00 noon

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### Events at our Sunday club meeting 15th Jan 2012

- BYO meat BBQ
- Club Comp Farmhouse Ale & Wild Beer (see page 3)
- Damian Nippard Brewer in the Hotseat is **cancelled**.

### Calendar

#### **4th February 2012**

Closing date for Beerfest Entries

#### **10th-12th February 2012**

Beerfest @Mirboo Nth  
Entry form [here](#).

#### **3rd March 2012**

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

#### **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

#### **3rd June 2012**

John Kingston Brew Day

#### **1st July 2012**

Westgate Stout Extravaganza



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## The Secretaries Report

Dear Westgaters,  
Happy New Year!

Our Christmas party went very well. Big thanks to Michael and John for all their hard work. Further thanks to Craig Tabb, who along with John helped clean up McGregor Manor after the festivities! Sorry to those who partied on and had to go it alone...I wasn't up to the challenge! Thanks to everyone that bought a salad, made a beer and actually made the day what it was. It was a fantastic way for the club to celebrate Christmas and taste 9 kegs of very different beers on tap. Thanks must also go to Alex Troncoso for the hop flowers. El Blande became El Fruito !

From there we hope everyone had a Happy New Years! So a New Year brings us to the half way mark of our brewer of the year. Congrats to Mark for taking out first place, yet again, in the last competition. The last comp was so hotly contested, there was only 5 points separating first, second and third. This month's comp is the Belgians. Rumour has it everyone has a Saison....glad I also brewed a wit....I'll probably be a bridesmaid again!

Recently, the club had another social night, at Josie Bones. This would have to have been one of the best occasions I have had in a long time. Whilst the company, was as usual, excellent, the beer and food was sublime. Think a de-boned gar fish, stuffed, deep fried and served on grated apple...think pork belly with marinated nectarines! And to think, we started with some pork crackling (yes Dawn & Ellie...it wasn't burnt !!) that was so dry and lite, it melted in my mouth after crunching into it. The beer menu was excellent too...some of us finished the night with a barrel aged strong stout, that was cellar temp and just lovely... Massive thanks go to Chris Badenoch and his staff for their warm welcome and brilliant service. We will surely be back... (Note to ED...in the calendar again)

Before we went to Josie Bones, John and myself paid a visit to an ex Westgate members newest venture. Ron Feruglio has realised the dream and opened a state of the art brewery in Fitzroy. As most of you know, Ron is behind Temple Brewing. Fortunately, when we arrived, Ron was still on premises and provided us with a genuine, personable brewery tour, complete with a sample of his latest black IPA. We were very, very fortunate. And everything is shiny.....

Speaking of brewing, the competition calendar has only a few more comps in it, before the end of the year...Get brewing...I've made 80 litres of beer recently. All with the express purpose of club competitions and Vicbrew...I will say that I think my days of back to back are almost done. It did help that the minister and the bub were interstate...but starting at 11am and finishing at 12 midnight is a hard task! Oh well...have a couple of beers made now!

Till next time, Happy Brewing...

Cheers

Ferg

Secretary



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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**

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## 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				

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### 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

# Australian Hop Table

**Table I.**

Typical data for commercial hop cultivars grown in Australia. Hop acid (by HPLC – ICE2) and essential oil data are from pellet samples. Flavour notes are based on commercial experience. H:C is the typical humulene to caryophyllene ratio in the essential oil of hop pellets of these cultivars.

Variety	Yield	$\alpha$ -acid	$\beta$ -acid	$\alpha$ : $\beta$	Cohumulone	Oil	Oil	H:C	Flavour
						content	concentration		
	dried kg.ha <sup>-1</sup>	%	%	relative	% of $\alpha$ -acid	ml.100g <sup>-1</sup>	$\mu$ L.g <sup>-1</sup> $\alpha$ -acid	relative	
<b>High <math>\alpha</math>-acid</b>									
Pride of Ringwood	2500-3000	9.0-10.5	5.5-6.0	1.7	32.0	0.9-1.1	103	0.2	herbal, resinous
Super Pride	2600-3400	13.5-15.0	6.4-6.9	2.1	26.8-28.0	2.1-2.6	165	0.2	milder herbal, resin
Topaz	3800-4200	15.5-18.0	6.0-7.0	2.6	47.0-49.5	0.8-1.7	75	1.1	earthy, herbal
Millennium	2500-3100	13.5-15.0	5.0-6.3	2.5	30.1-30.3	1.9-2.0	137	2.3	neutral, hoppy
<b>High <math>\alpha</math>-acid aroma</b>									
Galaxy	2800-3800	13.5-14.8	5.8-6.0	2.4	35.0	2.4-2.7	184	0.2	citrus, tropical fruit
Stella*		14.0-16.0	4.0-4.5	3.5	36.0	2.6-3.2	193	1.2	herbal, spices, floral
<b>Low <math>\alpha</math>-acid aroma</b>									
Southern Saaz	1400-2100	4.6-7.0	3.0-4.6	1.5	23.7-28.0	0.5-1.1	138	3.0	spicy, herbal, hoppy
Summer	1700-2000	4.0-7.0	4.8-6.1	1.0	22.5-25	0.9-1.3	200	3.0	fruit, hoppy
Southern Hallertau	1600-2400	4.9-6.3	3.8-5.4	1.2	22.2-26.0	0.6-0.7	116	3.4	pleasant, hoppy
Cascade	1700-2200	4.5-7.0	4.8-7.0	1.0	33-40	0.7-0.9	139	2.7	floral, fruit
Cluster	2000-2500	4.9-6.1	3.8-5.0	1.1	38-40	0.4-0.6	100	1.7	herbal
Willamette	1200-1600	6.2-6.8	3.5-3.2	1.9	30-35	1.0-1.3	177	2.7	earthy, floral

\* Data presented for the new cultivar Stella are taken from dried flower samples, data for all other cultivars are from commercially produced pellets.

This is a table taken from the paper "The Aroma Potential of Australian Hops" by Simon Whittock. It was delivered at the 2010 IBD Australian Conference. I have finally found an online source for the [whole paper here](#). It's about 15 pages long and has loads more information on Australian hops.

## Interesting Beer Links

### [World Beer Awards](#)

No I've not heard of them either. Interesting to see what beers won the categories. Redoak got a few gongs in the Asian section. Oh and a beer called Australian Max 7.1% is apparently brewed in India.

### [Diary of a Part-Time Monk](#)

This guy decided to emulate the Paulener monks of old by surviving for 46 days on nothing but Bock beer and water.

### [Cross Breeding Beer](#)

Charlie Papazian comes up with a few ideas for new and crazy beers.

### [Temple Brewing Company](#)

To go along with their new brewery they also have a brand new web site. Find out more about the beers, check out the menus or sign up for email updates.



## Temple Brewery

[From Brews News](#)

On the last Monday before Christmas 2011 the Feruglio's dream of opening their own commercial brewery and bar came to fruition. Located metres from the popular Lygon St in East Brunswick, Melbourne, along a strip of warehouses, the building's black façade leads you through the large wooden doors into this contemporary sanctum. Following a quiet launch with family, friends and the local beer industry, Temple Brewery & Brasserie is now open to the public.



The venue consists of the brewery that is directly visible from two bars over two levels, with a capacity for 120 people. The custom design and build of both the brewery and bars have the Feruglio's heart and soul written all over, showcasing a passion for the history and traditions of beer.

Temple Brewing's core range of their American Pale Ale, Japanese Soba Ale (made with buckwheat) and popular Saison have returned just as they were before, much to the relief of both the Feruglios and their fans.

Their current seasonals include the new Brunswick Draught, a 4.8% abv ale that utilises the much maligned Pride of Ringwood hop, as well as a touch of Willamette. This well-balanced beer, with a pleasant aroma and a enjoyable bitter finish, will surely cause many Pride of Ringwood detractors to reconsider their position on Australia's infamous hop variety.

Also now pouring is the Bicycle Ale, a 4.2% American Blonde ale that has been brewed with seven different hop varieties.

"It's a beer for the locals", noted Wilson Hede from behind the bar.

"You can have several and still ride your bicycle home."

Autumn will suitably see the return of Temple's other former beer, the Extra Special Bitter.

Tasting paddles are available for those wishing to sample the entire range of brews.

### **Temple Brewery & Brasserie**

*122 Weston Street, Brunswick East, Victoria.*

*Opening Hours: 11am til 11pm Monday to Saturday. 11am til 9pm Sundays.*

*Closed on Public Holidays*



## Yarraville Cellars

I haven't been in there since they refurbished the place a year or two ago.

They still have an interesting selection of micro brewed beers, and I ended up taking home a Feral Hop Hog (quite a bitter kick) and a Murrays i2pa (not as good as I remember). They also have a fridge just for ciders which I couldn't have imagined a few years ago. Worth a look if your passing by. Anyone else know of any other decent beer shops in the western suburbs?





*It will be good to see the new Matilda Bay brewery up and running in Melbourne. The move from Dandenong to Melbourne and the eventual opening of a café bar will potentially give CUB's craft brand a clearer identity, something that has been largely missing since the brand was moved from its Fremantle home in 2007.*

*While Fat Yak, Big Helga and Dirty Granny will continue to come out of the Cascade Brewery in Tasmania (pending any changes made by the new corporate overlords at SABMiller), Matilda Bay's new Port Melbourne base will produce the lower volume beers such as Alpha Pale Ale and Dogbolter. Head brewer Scott Vincent told Australian Brews News that the relocated facility will also focus on producing some new "smaller stuff". I look forward to seeing what he has planned, in addition to the rumoured release of an Australian-style pale ale from the brewery.*

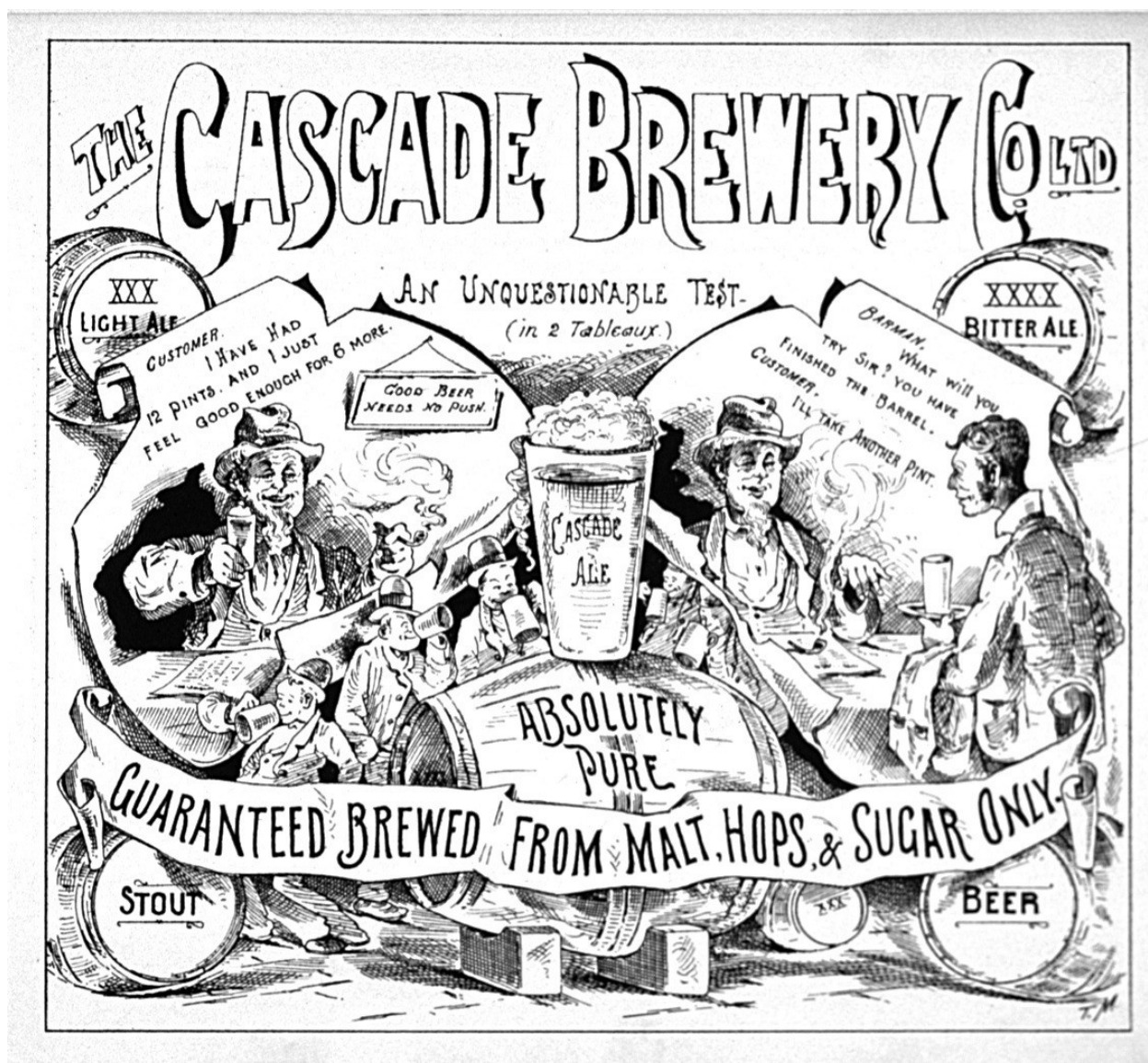
*The move has seen the existing 2500-litre brewery moved from Dandenong, and a few new tanks and packaging equipment added. Matilda Bay has also welcomed a new brewer to the team, with former assistant brewer Aine O'Hora taking a position at CUB's Abbotsford brewery and her position being taken by Chloe Lovatt. [MK]*

*\*The Matilda Bay Port Melbourne brewery is now fully operational while the café bar is set to open its doors to the public early next year.*

Matilda Bay Port Melbourne Brewery  
89 Bertie St  
Port Melbourne



### Cascade Brewery Advertisement from the late 19th Century







Dual meat carving action!



What's Barry done now?



Christmas Boogie



## Christmas Photos



It's all a bit much for some.

