

January 2013 Newsletter

Next Club Meeting Sunday 20th January from 12.00 noon

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Events at our Sunday club meeting 20th January

- BYO BBQ lunch
- Brewer of the Year Comp
- Guess the Beer
- Raffle

Upcoming Events

19th January 2013

Josie Bones

19th January 2013

Ballarat Beer Festival

2nd February 2013

Great Australian Beer Festival - Geelong

9th February 2013

Entries close for Beerfest

15th-17th February 2013

Melbourne Brewers Beerfest

20th-21st March 2013

Fed Square Microbreweries Showcase

March 2013

Belgian Beer Fest

5th May 2013

Brewery Bus Tour

24th-26th May 2013

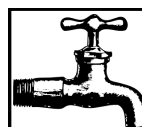
Great Australian Beer Spectacular

7th July 2013

Westgate Stout Extravaganza

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Yarraville 3012

The Secretaries Report



Dear Brewers...

Well it's the New Year, Christmas is all over, bar the shouting, and another fun filled Westgate year is upon us. The Christmas party was well attended, Santa came and made all the kids happy and I think this year, despite 7 beers on tap, there was more bottled beer than you could poke a stick at. Oh...and one can of German 14% larger. The committee has had an informal discussion and, whilst we all agree it was a success; we need to have a look at the catering. We had plenty of food left over. We could probably afford to peg it all back a notch. I don't think we will ever starve at Westgate! Thanks must go to everyone who helped out before (setting up), during, with salads and after, with the cleanup. And the next day. I also has a plethora of bits and pieces that were left behind. I shall bring it all Sunday.

With a bit of luck, 9 of us will be dining at Josie Bones this Saturday night, for a meal as part of our current agenda. I am trying to get them to do us a 3 course beer and food matching dinner but it is proving a bit difficult considering they only went back to work last Friday. For those that have expressed interest, I shall keep you posted via email. The other interesting thing about this Saturday is that the Ballarat Beer festival is on...talk about bad timing. I guess we can't do everything!

The club has been contacted by the Sustainable living Expo in West Footscray. Despite, in discussion, being reticent and not really interested, the organisers have seen fit to allocate Westgate a stall and put us on the flyers. It is on Saturday 9th of February between 10am and 2pm, in Barkly St, West Footscray (just down the rd. from Sims). I'm not entirely sure what we can offer these people, except maybe pointing them in the direction of Grain and Grape, as we are unable to teach people how to brew. And certainly not in 4 hours! The organisers have also said they have a liquor license and we can provide some free samples...hmmm.... Whilst I'm all for new members, I think given the massive number of enquiries I've fielded these last two months, it may be worth our while adjusting the terms of membership to our club. I'd like to give notice, that I plan to bring this up in our meeting on Sunday.

Beerfest is almost upon us again. This signals yet another year of brewing competitions. If you have a beer that you think is worthy, put it in. Put beers into all the competitions, all year. We need to remain, strong, vibrant and a force to be reckoned with in the Melbourne brew scene. We can't be winning club of show, if you have not put that bottle of porter in, hey?! And they need judges and stewards, so if you can get down to Mirboo, and help out, then do so. Remembering that you need a computer to enter Beerfest ...

It's worth also considering that we will have a bus trip coming up on May 5th. We need 20 people, or the bus does not go. We are doing inner city breweries this time. Put this date in your calendar now!!

Lastly, can we all make sure that we all do our bit at club meetings, not only by showing up? But if you used it...wash it...if you got it out...help put it away...many hands make light work! Whilst we have a great club with an awesome membership, it can only stay that way if you stay involved and do your bit.

See you all Sunday !

Cheers, 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	Mark Stanford on Water
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Brewer of the Year Results

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

B-Hoppy Hop Candy

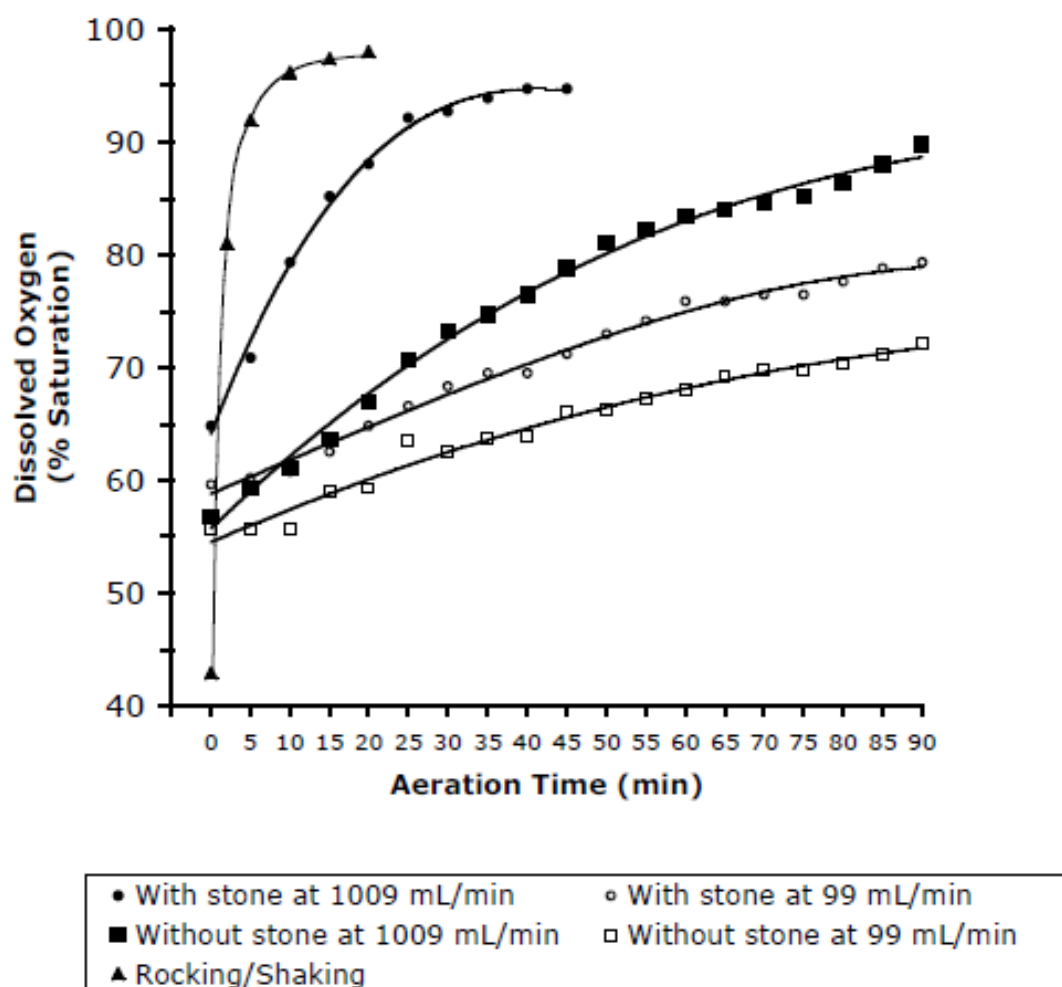
A guy from the states makes these. He doesn't have a website but you can google the name to find suppliers.

Apparently these taste of fresh hops, only sweet instead of bitter as they only use the hop oils. They even come in different hop varieties. Cascade, Saaz, Fuggles and Kent Goldings.

Now I wonder what would happen if you primed a bottle with one....



Shake it, Shake it, Shake it (Baby Now)



Effectiveness of Various Methods of Wort Aeration

Fred L. Johnson, Cheddington Brewery, Apex, North Carolina, USA

ABSTRACT

Various methods of wort aeration were tested for their ability to dissolve oxygen in water. Boiled and cooled water was aerated using pumped air at 99 mL/min and 1009 mL/min, with and without the use of an aeration stone, and the dissolved oxygen content was measured for up to 90 minutes of aeration. In addition, rocking/shacking the fermentor was tested as another commonly used method of wort aeration. Results: Boiled and cooled water contained a significant amount of dissolved oxygen after it was delivered to the fermentor even before active aeration was initiated. Rocking/shacking the fermentor was the quickest method of saturating the water with oxygen. Pumping air at the high flow rate using an aeration stone was also effective. Pumping air without the aeration stone required significantly longer time to dissolve oxygen. Pumping air at the low flow rate, similar to the flow rate produced by an inexpensive aquarium pump, was slow to dissolve oxygen. Conclusion: Oxygen can be quickly dissolved into wort from the headspace of the fermentor with rocking/shacking. Wort may also be effectively aerated in a reasonably short time by pumping air into it with an aeration stone, but only if the airflow rate is relatively high. Pumping air at lower flow rates can be effective if performed over a long period of time.

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, Castlemaine XXXX Bitter, Toohey's Red Bitter, West End Bitter, Emu Bitter, Cascade Bitter, Boags Strongarm Bitter).

Regards

Michael Bowron

Westgate Brewers



Ebay item of the Month - The Beer Belly



This is the ultimate stealth drinking device! The BeerBelly brings new meaning to "nice six pack" and will surely make you the life of the party! The BeerBelly is made of a neoprene "sling" and a polyurethane "bladder" with a tube for dispensing. The bladder is held in an insulated pouch in the sling which is worn under your clothing for concealment. When worn, it looks just like a home grown organic beer belly and stays cold for hours! Features: The BeerBelly consists of 2 parts; the sling, and the bladder. The sling is designed to fit users up to 6'8" and up to a 40" waist. Made of neoprene, the sling insulates and feels like skin to the touch under your clothes. The bladder holds up to 80oz. (6+ cans) of your beverage of choice and fits in a custom shaped pouch in the sling. When worn under your clothes you just look like a dude with a beerbelly, or pregnant if you're a lady. You can use the BeerBelly to hold either cold or hot beverages. The bladder has a wide mouth

opening for adding ice for Margaritas, and to simplify cleaning. Sling material is made of 3mm neoprene with 1 side nylon material. Hook and Loop is used for custom sizing with the stitching is designed to allow you to trim to fit and not worry about unraveling. The bladder is made of polyurathane and holds over 80oz. That's more than a 6 pack! Yes, we did drive a car over a bladder to test the seams and the nozzle closure capabilities under pressure...they performed flawlessly. We don't recommend you doing this at home!



BJCP Study Group

Greetings,

I'm putting together a BJCP study group in Ringwood North (access from Eastern Fwy or Ringwood Bypass) to work together to prepare for the tasting exam later in the year.

Could you please let anyone in your club that is interested in participating know?

They can contact me on cloudmuncher@gmail.com.

Sessions will be every two weeks from late Feb. for 10 or 12 sessions, along the lines of the program in the BJCP study guide. We will share references and relevant home brew examples, ask experienced judges to come and teach sessions and split the costs of commercial beer samples. It is likely to be around \$250 upfront for the full program and looks set to be excellent fun.

Many thanks,

Julian Sanders



2013 Australian International Beer Awards

VOLUNTEER STEWARD & STEWARD TO ASSOCIATE JUDGE DEVELOPMENT PROGRAM

EXPRESSIONS OF INTEREST ARE NOW OPEN

Expressions of interest in a Volunteer Steward position or the Steward to Associate Judge Development Program close on Friday 1 March 2013. Both are great opportunities to broaden your beer and brewing experience, meet key figures in the beer industry and discover what goes on behind the scenes in one of the largest beer competitions in the world.

2013 promises to be an exciting year for the AIBA, now in its 21st year, with the change of Head Judge seeing Brad Rogers leading a team of leading Australian & international Judges. Also new for 2013 is a shift to completing judging within a one week period and the awarding of Champion Trophies for the best Australian & international beers of the competition.

We can't successfully run the AIBA without the support of a talented and passionate team of volunteer Stewards. We will provide lunch each day and an opportunity to socialise with likeminded industry peers and leading brewing personalities during the judging week.

Please contact me if you have any questions or are interested in joining the 2013 AIBA Team.

Cheers,

Mike Conolly
03 9281 7461
michael.conolly@rasv.com.au

Judging: Monday 8 – Friday 12 April 2013
Follow us on Twitter: [@AIBA2013](https://twitter.com/AIBA2013)

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Key Responsibilities

1. Provide event support to the Chief Steward as required
2. Assist the Chief Steward with event operations for the Awards Competition including:
 - a. Delivery and collection of tasting glasses
 - b. Opening and pouring of packaged and keg beer exhibits, ensuring the keg coupler equipment is properly and safely connected in use
 - c. Management of kegs logistics for all three judging panels
 - d. Responsibility for general duties including emptying of dishwasher, fetching, clean down, etc.
3. Assist with the receipt/setup of exhibits
4. Track and record exhibit numbers to ensure correct judging procedures.
5. Duties during set-up and pack-up will differ from the above.

Key Selection Criteria

1. Interest and/or experience in Food Science or Brewing
2. Knowledge and understanding of the brewing industry and beer styles
3. Demonstrated high-level organisational, communication and interpersonal skills
4. Demonstrated ability to work as an effective member of a team, and the ability to work to strict deadlines
5. Enthusiastic and self-motivated with very good level of attention to detail
6. Preference will be given to those who are able to work for multiple days.

CLUB CHRISTMAS PHOTOS - Mark & Amber



[Click here to view more photos from Mark & Amber of the Westgate Xmas Party 2012](#)

CLUB CHRISTMAS PHOTOS - Gavin



Funny shots of Barry are becoming a Xmas tradition.



Cheers....