

July 2012 Newsletter

Next Club Meeting Sunday 15th July from 12.00 noon

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Events at our Sunday club meeting 15th July 2012

- Roast lunch
- AGM
- Brewer of the year announced

Calendar

15th July 2012

Club Roast Dinner
& AGM

21st July 2012

Italian Beer Spectacular

5th August 2012

Worthogs Pale Ale Mania

22 September 2012

Vicbrew Entries Due

6th-7th October 2012

Vicbrew

? October 2012

Bayside Octoberfest

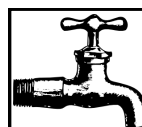
24th-25th October 2012

Fed Square Microbreweries
Showcase

25th-27th October 2012

AABC & ANHC III

Westgate Brewers Proudly Sponsored by:-



**Pipeworx Plumbing
and Gas**

**altona west
engineering**

Gary Humphrey
Mobile: 0413 587318
Email:
altonawestengineering@yahoo.com.au



**PHONE (03) 96870061
5/280 Whitehall St
Yarraville 3012**

The Presidents Report

Dear Members,

We've had a very active year, both club wise and in competition. We now have two Australian champions in the Club at the same time, and that's great!



Congratulations to all those who entered competitions under the Westgate banner this year 2011-2012 with success.

Stout Extravaganza was successful again and thanks to all concerned in the running of the event (no names, you know who you are).

Our activities, coach trips, brew days and nights out were great, but not always well attended (we try). With this in mind, the ANHC this year will be a cracker and a chance for you all to support your club at Club Night. Tickets can be purchased via www.anhc.com.au for \$40 for Club Night only.

Sadly, we saw the passing of Billy Mutton this year, our oldest member. Bill will now be remembered always on the Best Club trophy at Stout Extravaganza. Bill was a good clubman who knew the club's history as a founding member. He informed me, only last Christmas, that our club was founded in 1992 and was about to become of age – 21 years, and did we have any plans? Well Bill, we might have a party to celebrate.

It's now time to look forward. We are incorporated and all back fees are paid. With donations promised by our sponsors, your club can look forward to being successful for years to come.

Thanks for supporting the Committee. And happy Brewing!

Please remember, it's not what the club can do for you – it's what you can do for your club.

Yours sincerely

John Kingston

President 2011 – 2012

PS. Remember why God gave us beer.

Contacts

President

John Kingston

Secretary

Fergus McGregor
(0419 345160)

Treasurer

Robin Selwood

Newsletter Editor

Gavin Germon

Competition Coordinator

Michael Bowron

Email

Westgatebrewers
@yahoo.com.au

Web Page

www.westgatebrewers.org

Correspondence

270 Francis St
Yarraville 3013

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.

Bits & Pieces

This is a shot of a recent committee meeting showing us working tirelessly behind the scenes for your benefit. Everyone is looking pretty excited huh? Don't you wish you could get in on some of this action? Think about joining the committee and all this and more could be yours.

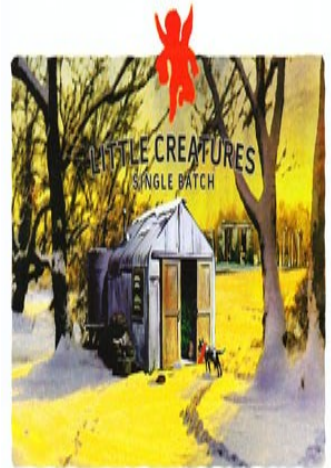


TROUBLE BREWING

Real Ale



Arne Frantzell



For news & tech specs on the latest Little Creatures Single Batch - Day of the Long Shadow 8.9% Spiced Winter Ale, [head here](#). No really, take a look, it's got the grains they used and everything.

Michael Bowron's Dry Stout Recipe (see Extravaganza results further on)



Recipe Specifics

Batch Size (L):	60.00	Actual OG:	1.040
Total Grain (Kg):	10.32	Actual FG:	1.014
Anticipated OG:	1.042	Alc by Volume:	3.35 %
Anticipated SRM:	44.4	Actual Mash System Efficiency:	81 %
Anticipated IBU:	31.4	Anticipated Points From Mash:	41.89
Brewhouse Efficiency:	80 %	Actual Points From Mash:	42.37
Wort Boil Time:	60 Minutes		

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
45.1	4.65 kg.	Crisp Maris Otter	UK	1.037	3
14.5	1.50 kg.	Weyermann Munich I	Germany	1.038	8
11.3	1.17 kg.	Weyermann Munich II	Germany	1.038	12
9.7	1.00 kg.	Simpsons Black Malt	UK	1.033	479
9.7	1.00 kg.	JWM Wheat - Pale	Australia	1.037	2
9.7	1.00 kg.	Simpsons Roasted Barley	UK	1.033	491

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
40.00 g.	Challenger	Pellet	7.70	16.9	60 min.
50.00 g.	Goldings - E.K.	Pellet	4.80	13.2	60 min.
20.00 g.	Goldings - E.K.	Pellet	4.80	1.4	15 min.

Extras

Amount	Name	Type	Time
1.00 Unit(s)	Irish Moss	Fining	15 Min.(boil)
5.50 gm	Yeast Nutrient	Other	15 Min.(boil)

Yeast

Danstar Nottingham



Mash Schedule

Mash Type: Single Step		
Grain kg:	10.32	
Water L:	30.96	
L Water Per kg Grain: 3.00		
Dough In Temp:	72	Time: 10
Saccharification Rest Temp:	65	Time: 60
Mash-out Rest Temp:	0	Time: 0
Sparge Temp:	78	Time: 45
Runnings Stopped At: 1.008 SG		

New Crustacean? A beer made with yeast from John Maier's beard?

[From appellation beer](#)

I looked at the calendar. It says we are nowhere near April 1. So I pass along this information from Rogue Wire Service. I hope that I don't arrive in the Northwest tomorrow to be told I've fallen for a hoax.

The press release says that [Rogue Ales](#) collected three samples from the brewery's hop yard north of Corvallis and sent them to White Labs in San Diego. None of them provided a yeast strain suitable for brewing.

As a joke, nine beard follicles from brewmaster John Maier's beard were next sent for testing. They produced a yeast perfect for use in brewing. White conducted more tests to make sure it wasn't Rogue's "Pac Man" yeast, some of which obviously could have ended up on Maier's beard. Nope.

So the beard yeast is currently being used in test batches to determine a style it will work best in. Once that is settled Maier will brew New Crustacean (Rogue's barleywine is called Old Crustacean) for release in 2013.

Oh, and the press release also says that when Maier learned about the discovery he said, "It was in front of me the whole time and it only took two centuries and five decades to grow."

Update: John Maier, who seems to have become a regular at the National Homebrew Conference, confirmed that he really is at work on a beer brewed with yeast harvested (if that is the right word) from his beard.



In a related and equally disgusting story, Charlie Papazian wrote [this article](#) for Zymurgy back in March -April 2010 entitled "Body harvest beer next trend in brewing?"

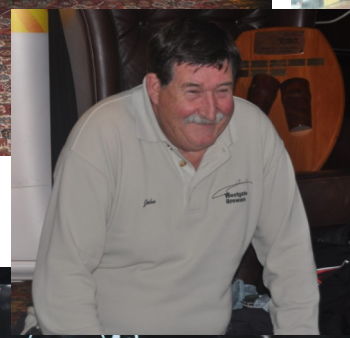
"A family member? A movie star? Musician? A person you admire? Whose body harvest will make good beer? "

"Body Harvest Ale: If you wish to experiment with Body Harvest brew introduce cultured body harvested microorganisms when racking into secondary. Start off with a one gallon experiment and observe results. To culture body surface microorganisms, swab skin with a sterile stick, q-tip, or other harvesting apparatus. Culture in 1/4 cup of sterile, aerated and cooled (previously boiled- 30 minutes) malt extract and water (1.040 OG). If activity is evident, culture up with 1 cup unhopped aerated wort. Pitch after activity is evident for 2 or 3 days into secondary fermenting beer. May your harvest be a good one.

Remember, there are not known pathogenic organisms that can survive in beer."



Sam's stout extravaganza photos



Westgate Brewers AGM Meeting Agenda

15 July 2012

12:00 – 1:00 P.M.

Meeting called by John Kingston

Committee Members President; John Kingston, Secretary; Fergus McGregor, Treasurer; Robin Selwood, Competition Co-ordinator; Michael Bowron, Publicity; Gavin Germon.

	Item	Owner
1:	Welcome	J.K.
2:	Apologies	J.K.
3:	Presidents report	J.K.
4:	Treasurers report	R.S.
5:	Publicity report	G.G.
6:	Competition report	M.B.
7:	Secretaries report	F.McG.
8:	General Business	Various
	1. Stout competition feedback - M. Bowron	
	2. Brewer of the year presentation – M. Bowron	
9:	Committee Elections	Various
	1. President	
	2. Secretary	
	3. Treasurer	
	4. Publicity	
	5. Competition Coordinator	
10:	Adjournment	J.K.

Club Committee Nomination Form

We, the undersigned, being Financial Members of the Westgate Brewers Club Inc wish to nominate

(BLOCK LETTERS)

for the position of

(BLOCK LETTERS)

Name of first member

(BLOCK LETTERS)

Signature of first member

Name of second member

(BLOCK LETTERS)

Signature of second member

Date

I, accept the above nomination
(BLOCK LETTERS)

Signed

Date

This form must be duly completed, signed and delivered to the Secretary not less than seven days before the date fixed for the election for the above position.



Stout Extravaganza 2012

10) Porter

EntryID	Brewers	Club	Style	T1	T2	T3	Total
60	Aaron Peterson	Westgate Brewers	Baltic Porter	47	45	44	136
78	Adam Stanford	Westgate Brewers	Robust Porter	37	38	34	109
25	Kevin teWierik	Independent	Baltic Porter	36	35	37	108
68	Braden Hammond	Bayside Brewers	Brown Porter	38	33	32	103
30	John Strantzen	Worthogs	Brown Porter	35	35	32	102
36	Alistair Bain	Corio Bay Brewers	Robust Porter	32	36	31	99
23	Matt Daniel	Melbourne Brewers	Brown Porter	27	34	34	95
29	John Strantzen	Worthogs	Baltic Porter	31	28	33	92
41	Ryan Tyak	Corio Bay Brewers	Robust Porter	29	32	30	91
77	Mark Stanford	Westgate Brewers	Robust Porter	34	27	29	90
71	Andrew Hawley	Melbourne Brewers	Robust Porter	29	30	30	89
70	Andrew Hawley	Melbourne Brewers	Brown Porter	29	31	27	87
54	Matthew Allen	Westgate Brewers	Brown Porter	26	27	33	86
48	Craig Tabb	Westgate Brewers	Robust Porter	27	31	27	85
69	Braden Hammond	Bayside Brewers	Robust Porter	29	30	24	83
34	Lukas Dedman	Worthogs	Baltic Porter	29	30	24	83
35	John Fraser	Corio Bay Brewers	Robust Porter	30	29	23	82
58	Kim St Clair	Independent	Robust Porter	25	29	28	82
38	Nigel Leishman	Corio Bay Brewers	Robust Porter	26	24	28	78
11	Robin Selwood	Westgate Brewers	Robust Porter	28	27	22	77
20	Fergus McGregor	Westgate Brewers	Robust Porter	26	24	26	76
43	Nat Myers	Independent	Robust Porter	24	26	26	76
32	Shane Rosenberg	Worthogs	Robust Porter	25	28	21	74
7	Dereck Hales	Melbourne Brewers	Robust Porter	24	25	25	74
39	Graham Ellis	Corio Bay Brewers	Robust Porter	27	26	20	73
33	Chris Healy	Corio Bay Brewers	Brown Porter	23	26	23	72
42	George Karanikolaoh	Independent	Brown Porter	21	28	21	70
2	John Kingston	Westgate Brewers	Robust Porter	23	22	24	69
40	James Rimmer	Corio Bay Brewers	Robust Porter	21	19	25	65
72	Tim Ruyg	Bayside Brewers	Brown Porter	22	22	20	64
9	David Walls	Independent	Brown Porter	20	19	20	59

11) Stout

EntryID	Brewers	Club	Style	T1	T2	T3	Total
16	Michael Bowron	Westgate Brewers	Dry Stout	43	43	42	128
8	Dereck Hales	Melbourne Brewers	Sweet Stout	40	43	39	122
27	Imants Vitolins	Worthogs	Oatmeal Stout	39	32	36	107
61	Andrew Hawley	Melbourne Brewers	Sweet Stout	35	39	33	107
31	Imants Vitolins	Worthogs	Sweet Stout	36	34	36	106
59	Amber Moore	Westgate Brewers	Sweet Stout	34	34	35	103
64	Brett Tyrrell	Bayside Brewers	Dry Stout	35	35	32	102
37	James Rimmer	Corio Bay Brewers	Dry Stout	35	31.5	31	97.5
45	Geoff Daly	Westgate Brewers	Dry Stout	34	31	30	95
24	Matt Daniel	Melbourne Brewers	Oatmeal Stout	36	29	29	94
19	Aaron Malmberg	Independent	Oatmeal Stout	29	33	32	94
55	Matthew Allen	Westgate Brewers	Dry Stout	34	32	27	93
50	Craig Tabb	Westgate Brewers	Sweet Stout	32	31	29	92
57	Kim St Clair	Independent	Oatmeal Stout	32	31	29	92

67	Braden Hammond	Bayside Brewers	Oatmeal Stout	32	30	30	92
65	Aaron Peterson	Westgate Brewers	Oatmeal Stout	29	31	32	92
4	Dereck Hales	Melbourne Brewers	Oatmeal Stout	32	32	26.5	90.5
22	Matt Daniel	Melbourne Brewers	Sweet Stout	32	29	28	89
73	Andrew Hawley	Melbourne Brewers	Oatmeal Stout	31	29	27.5	87.5
6	Warren Bradford	Independent	Dry Stout	32	25	30	87
56	Duncan Thurston	Independent	Oatmeal Stout	29	28	29	86
44	Clyde D'Angelis	Independent	Sweet Stout	27	29	26	82
17	Damian Bergin	Independent	Dry Stout	27	29	23	79
53	Matthew Allen	Westgate Brewers	Oatmeal Stout	25.5	25	27	77.5
18	Damian Bergin	Independent	Oatmeal Stout	27	26.5	22	75.5
74	Shannon Brooks	Independent	Oatmeal Stout	23	20	20	63
47	Craig Tabb	Westgate Brewers	Dry Stout	22	22	19	63

12) Strong Stout (>6%)

EntryID	Brewers	Club	Style	T1	T2	T3	Total
26	Lukas Dedman	Worthogs	Imperial Stout	40	41	40	121
51	Brendan Guild	Melbourne Brewers	Imperial Stout	44	37	38	119
63	Bryce Van Denderen	Bayside Brewers	Imperial Stout	43	37	38	118
5	John Kingston	Westgate Brewers	Imperial Stout	37	38	41	116
46	Geoff Daly	Westgate Brewers	Australian/Foreign Extra Stout	40	39	36	115
49	Craig Tabb	Westgate Brewers	Australian/Foreign Extra Stout	37	37	37	111
28	John Strantzen	Worthogs	Imperial Stout	38	36	33	107
1	Joshua Diemar	Independent	Australian/Foreign Extra Stout	35	31	37	103
10	Tyrone McDonald	Independent	Australian/Foreign Extra Stout	37	30	35	102
15	Robin Selwood	Westgate Brewers	Imperial Stout	31	37	32	100
13	Daniel Dainton	Inner Circle Brewers	Australian/Foreign Extra Stout	31	35	34	100
3	Dereck Hales	Melbourne Brewers	Australian/Foreign Extra Stout	33	29	34	96
76	Brett Stanford	Independent	Australian/Foreign Extra Stout	30	31	33	94
52	Brendan Guild	Melbourne Brewers	Australian/Foreign Extra Stout	32	31	28	91
21	Aaron Malmborg	Independent	Australian/Foreign Extra Stout	24	29	31	84
66	Braden Hammond	Bayside Brewers	Australian/Foreign Extra Stout	28	25	29	82
62	Bryce Van Denderen	Bayside Brewers	Australian/Foreign Extra Stout	28	27	26	81
12	Daniel Dainton	Inner Circle Brewers	Imperial Stout	24	26	30	80
14	Cameron Pearson	Independent	Australian/Foreign Extra Stout	24	24	25	73
75	Shannon Brooks	Independent	Australian/Foreign Extra Stout	22	19	23	64

Novice

EntryID	BrewersName	Club	Style	T1	T2	T3	Total
68	Braden Hammond	Bayside Brewers	10) Porter	38	33	32	103
10	Tyrone McDonald	Independent	12) Strong Stout (>6%)	37	30	35	102
36	Alistair Bain	Corio Bay Brewers	10) Porter	32	36	31	99
19	Aaron Malmborg	Independent	11) Stout	29	33	32	94
55	Matthew Allen	Westgate Brewers	11) Stout	34	32	27	93

Club of Show

The Bill Mutton Perpetual Trophy

Club	Entries	Points
Westgate Brewers	3	8
Melbourne Brewers	2	4
Worthogs	2	4
Bayside Brewers	1	1



Pale Ale Mania

Prizes awarded for Best Novice, Best in Show and 1st, 2nd & 3rd in the following styles:

Australian Pale Ale English Pale Ale American Pale Ale IPA (English or American)



\$5.00 per entry, maximum two entries per style

1st Place sponsored by Greensborough Home Brewing
Best Novice sponsored by VICBrew



Venue: AD Ryans Restaurant & Bar

Location: 69 Main St Diamond Creek (Cnr Hyde St) (Melway 11 K5)

Date: Sunday 5th of August 2012

Time: Entries from 11:00am to 11:45am, judging will start at 12:15pm sharp

Entries can be left with Greensborough Home Brewing Supplies, Grain and Grape in Yarraville or The Brewer's Den in Boronia before 11:00am on the day before the event (Sat 4th Aug), along with your completed entry form and entry fee. Alternatively, you may enter at the venue on the day.

All enquiries please call Glenn Le Page 9438 6132 or Rod Kuiper 9437 7826

Maximum two entries per style. Judges' decision is final, no correspondence will be entered into.

To be eligible for Novice award, you must be a Victorian brewer that has not placed previously in any Vicbrew sanctioned comp.

Entry form available from our website: www.worthogs.net

Recipes may be requested from place-getters for publication



Pale Ale Mania

2012 Entry Form (\$5/Entry)

Name:	
Address:	
Suburb:	Post Code:
Telephone:	Email:
Club:	
Style: <input type="checkbox"/> Australian <input type="checkbox"/> English	
<input type="checkbox"/> American <input type="checkbox"/> IPA English/American (please circle one)	
Method: <input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit	Bottle Cap ID:
Are you entering as a Novice (never placed in Vicbrew sanctioned comp.) <input type="checkbox"/> Yes	

Judges' decision is final, no correspondence will be entered into.

Maximum two entries per style.

Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.