

July 2013 Newsletter

Next Club Meeting Sunday 21st July from 12.00 noon

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- Michael's Stout
- USA invades Germany
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Events at our Sunday club meeting 21st July

- Christmas in July Roast n' Goodies
- AGM stuff
- BOTY Winner Presentation

Upcoming Events

21st July 2013

Westgate AGM

4th August 2013

Worthog's Pale Ale Mania

10th & 11th August 2013

Club Barleywine Brewday

21st September 2013

Vicbrew Entries Due

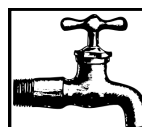
5th & 6th October 2013

Vicbrew

2nd & 3rd November 2013

AABC Nationals in Canberra

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

**altona west
engineering**

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Yarraville 3012

The Presidents Report

Dear Westgaters,

The Presidents Report 2012-2013

The agenda was set after the 2012 AGM, the hot seat was again to be included, but a bit differently. Mark Stanford talked on water chemistry, Darko & Ferg on yeast, Ron Feruglio on brewing at Temple and a special talk around ANZAC day on Tobruk by my friend Mr. Bob Semple MBE, our 93 yr. old veteran, on his exploits during the desert campaign during World War 2. Members are to be congratulated on the respect shown to this man for his very special hot seat presentation.

Our Sausage sizzle has continued each month, outside the grain & grape and has contributed to our coming 21st birthday in 2014. Special thanks to those that have helped make it a success.

Many thanks to our club sponsors, Burbank Homes, Pipeworx Plumbing, Grain & Grape, Altona West Engineering, Temple Brewing, Mtn. Goat, Ellerslie Hops and Beer and Brewer Magazine.

Their support has put your club in a strong position financially.

Club Activities were ok. The coach was not available...maybe next year! The night out at Mtn. Goat, prior to Christmas and in support of their support of us was great. The club Christmas (don't burn that crackle boys) at Francis St. Brewery was well attended. Thanks to all concerned for help with clean-up, catering etc. Special thanks to Elli for organizing the kids toys...and thanks to Santa for showing up too!

January saw a night out at Josie Bones. Good beer and food matching dinner was had by all and was a chance to taste some excellent beer matched with some excellent food, the nibble course was crackle!

Our Brewers placed in many competitions this year and to all who entered under the Westgate banner, thanks. Your support has kept amateur brewing alive and well, but we must support all comps and not just with entries. Vic brew again separated the men from the boys with Michael Bowron winning Best in Show. A very proud moment indeed for Westgate. The AABC has produced some worthy winners in the past, but none more so than Craig Tabb who has entered the Westgate Hall of Fame. Placed 1st for his Dortmund and is now our third Australian Champion.

It was great to see all your support at the ANHC wearing our blue club shirts during the conference. It was most impressive. The ANHC Club night was outstanding. We introduced our 7 font Excalibur with our medieval theme. Massive thanks to those who took part and supported the idea. We were led in through a smoke screen by the Black Knight, sword in hand and a piper. Quickly following were the knights, friars, jesters etc., all into the main hall. We won the best entry by a club (Where is that gas bottle? .ed)

May saw the clubs inner city micro tour, an experience some will never forget...or some can't remember. Thanks to The South Australian branch of Westgate for their support. We must do this tour again.

The clubs Best Brewer Award was keenly contested and went down to the wire. Fergus McGregor is our club brewer of the year 2012-2013.

To Gavin Germon, keeping members informed of club activities in the newsletter and via our web site over many years, we say thank-you. Gav wishes to retire from this position and we thank him for all his efforts. He has simply been outstanding.

To Dawn Selwood for her handling of the monthly raffle. Another outstanding job. Craig Tabb says thanks too, for feeding his family for only \$5 a month!

We have seen a number of new members this year. It is hoped they continue to come along, bring a beer and support the club. We are averaging over 20 at our monthly meetings due to a great secretary's report and the constant information put out by our secretary Fergus McGregor

Thanks to everyone who has given support to the club, and added to a successful year, so much so that I can report that our bank balance is in the black like never before.

If I've left anyone out, I can only apologise...I'm only a brewer!

Yours Sincerely

John Kingston

President

Westgate Brewers Inc.

Ps. you know why God gave us Beer!



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(Hint hint)

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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 of the Year Results

	Septem-ber	Novem-ber	January	March	May	June
1st	Mark	Craig	Fergus	Dan	Fergus	Michael
2nd	Robin	Fergus	Riggers	Craig	Mark	Craig
3rd	Robbie	Robin	Robin	Robin	Kevin	Fergus

Brewer	Pts
F. McGregor	9
C. Tabb	7
R. Selwood	5
M. Stanford	5
D. Van Oosterhooft	3
M. Bowron	3
P. Rigby	2
R. Proudfoot	1
K. O'Neill	1

Interesting Links

[British Hops](#)

Dr Peter Darby is a British hop researcher and came up with this cool quote.

'English flavour is like a chamber orchestra, the hops giving simultaneously the high notes and the bass notes. In comparison, a Czech beer is more like a full orchestra with much more breadth to the sound, and an American hop gives more of a dance band with more emphasis on volume and brass. The recent New Zealand hops (e.g. Nelson Sauvin) are like adding a voice to the instrumental music'.

So don't just use the brassy loud dance band American hops all the time. When it comes to drinkability, English hops are worth considering.

Michael's award winning Stout.

I thought I would share my winning recipe. This is a bigger version of my dry stout last year. The ratio's are the same, just more to make a 5% beer instead of the 3.5%

Dry Stout

Recipe Specifics

Batch Size (L):	50.00
Total Grain (Kg):	12.00
Anticipated OG:	1.059
Anticipated SRM:	51.7
Anticipated IBU:	36.8
Brewhouse Efficiency:	80 %
Wort Boil Time:	60 Minutes

Actual OG: 1.055

Actual FG: 1.015

Alc by Volume: 5.21

ADF: 71.6 RDF 59.8

Actual Mash System Efficiency: 81 %

Anticipated Points From Mash: 59.15

Actual Points From Mash: 60.00

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
58.3	7.00 kg.	Best Pilsner	Germany	1.038 2
16.7	2.00 kg.	Weyermann Caraamber	Germany	1.037 36
8.3	1.00 kg.	Simpsons Black Malt	UK	1.033 479
8.3	1.00 kg.	JWM Wheat – Pale	Australia	1.037 2
8.3	1.00 kg.	Simpsons Roasted Barley	UK	1.033 491

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
30.00 g.	Magnum	Pellet	13.60	25.7	60 min.
30.00 g.	Goldings - US	Pellet	3.90	7.4	60 min.
30.00 g.	Goldings – US	Pellet	3.90	3.8	30 min.

Extras

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

Yeast Danstar Nottingham

Mash Schedule

Mash Type: Single Step

Grain kg: 12.00

Water L: 36.00

L Water Per kg Grain: 3.00

Dough In Temp: 71 Time: 10

Saccharification Rest Temp: 64 Time: 60

Mash-out Rest Temp: 0 Time: 0

Sparge Temp: 78 Time: 45

Runnings Stopped At: 1.010 SG 2.56 Plato

Regards

Michael Bowron

Westgate Brewers

Finance

German brewers on the hop as imports of craft beer grow

American beer makers find new market in a traditional stronghold

Michael Birnbaum Berlin
Washington Post

Almost 65 years after allied planes flew western supplies into blockaded Berlin, a new American import is arriving by air: craft beer.

The beer is being flown in as part of a surge of German interest in American brewing, upending a centuries-old relationship in which German beer defined the golden standard for brewing and Americans emulated it.

Now, with craft brewers in the US capturing an ever-greater share of their home market, they are expanding in Germany as well. German consumers, intrigued by unfamiliar flavours, are purchasing more imported beer and are increasingly copying American efforts with their own small-scale brewing operations.

In the last year in Berlin, high-end US beer – including one from California that is flown over in coolers – has become available in some grocery stores, and several US-style craft breweries have opened. The efforts aim to challenge the dominance of plain old pilsner, the mild lager that dominates more than half of beer sales in Germany. Beer consumption is slipping in Germany, and some brewers say their only salvation lies in fostering a drinking culture less constrained by a 1516 purity law that they say crimps innovation.

“What we’ve found in the United States is this amazing variety of styles and the openness of customers to new things,” said Marc Rauschmann, who is importing beer from California-based Firestone Walker Brewing Co in air-freighted coolers. Other beer is shipped by sea. “We were really impressed.”

The turnaround is shaking big German brewers, many of whom like to brag that they are the best in the world. Upstarts are using another b-word, boring, to explain why consumption has been sliding from its 1976 heights. Back then, every person in Germany drank, on average, three litres of beer a week. Now it is down by a third and expected to keep dropping as older, beer-loving customers die away.

But unlike the US, where in recent years many supermarkets have expanded their beer selection to include



Ales and lager ... US imports are finding increasing favour with German beer enthusiasts Michael Birnbaum/Washington Post

dozens of styles from the far reaches of the globe, most German stores have remained resolutely unvaried.

Now Rauschmann and others are proselytising, travelling around Germany to spread the gospel of unusual tastes. His company, Braufactum, is owned by German beer giant Radeberger, which Rauschmann said was trying to help spark a new beer culture in the country where it has been a major producer since 1872.

For some beer businesspeople, that change can't happen fast enough.

“The German beer industry has to reinvent itself in a hurry, or it's going to be a small fraction of what it is now,” said Eric Ottaway, the general manager of Brooklyn Brewery, which has been expanding in Europe and has been exporting its beer to Germany through Braufactum, which sells a 12-ounce (350ml) bottle of Brooklyn Lager in upscale grocery stores for the equivalent of \$4.20 – almost three times its typical American price.

For now, non-German beer remains a small part of the country's market – just 8.1% of sales by volume in 2012, according to preliminary estimates by the German Brewers Federation. But that is almost double 2004 levels, and it comes despite attitudes from many

Germans, especially older ones, who remain dismissive of US beer.

“I have worked in pubs all my life, but never has anybody asked for an American beer,” said Uwe Helmenstein, 52, a bartender in the middle-class Berlin neighbourhood of Friedenau.

But with small-scale breweries springing up around Germany's cities, many of them creating beers that emulate American craft beer styles, the seeds of a broader shift may have been planted, some advocates say.

In the working-class Wedding neighbourhood of Berlin, one group of US beer enthusiasts is trying to create an outpost that sells styles that they missed drinking back home. They are building a small brewery and bar in the ground-floor storefront of a century-old apartment building, piecing it together with salvaged parts from other bars and breweries. Much of the brewing equipment is from the US, because it was cheaper.

“My friends would come to visit me in Berlin, and we would taste beer, and very quickly, I realised, we reached the end. We tasted all the styles,” said Matt Walthall, 32, a part-time English teacher who is one of the three American expats behind the Vagabund Brauerei, whose storefront they plan to open in June.

“This was simply to fill a void,” he said. “We feel as if we're teaching a lot of Germans things about their own beer culture that they've forgotten.”

Washington Post correspondent Petra Krischok contributed to this report

‘I always work in pubs. Never has anybody asked for an American beer’

For Sale

Michael Bowron: 0477 326 898

*35mm diameter stainless steel braided hose.
\$2 per 100mm length
(e.g. \$10 for 500mm)*

Perfect as a screen in your mash tun or as a hop filter in the boiler. All you need to do is pipe clamp it to a copper tee if using it in a loop, or crimp one end closed and pipe clamp it to a fitting. This is brand new and has never been used. I can cut this to any length you need.

I use this in my mash tun and have never even come close to a stuck mash. I have given up on rice hulls even when doing a 60% wheat based beer. Almost no grain gets through the mesh. If needed, the hose can be flattened to give a lower profile. It bends and forms very easily. Washes up with the hose.



Brand New Co2 Regulator

\$50.00

Model 821

This model regulator has been developed with input from the Industry. Its features are excellent.

Features include:

- Proven capsule seat design
- Large 63mm, easy to read, safety back gauge with
- safety seal
- Internal, self reseating, tamper proof safety relief valve
- Smooth 0-400kPa adjustment
- Accurate regulation
- Easy to repair/Clean

Club Barleywine Brewday

Come along and watch Michael attempt to brew a huge amount of beer.
The resulting Barleywine will be part of the clubs 21st birthday celebrations next year.
2 beers per day for 2 days.
So if that's 50 litre batches that would be about 200 litres?

Saturday 10th August

Barleywine

8:45am Dough in the grain
9:00am Start Mash (90 min)
10:30am Start Sparge (60 min)
11:30am Start Boil (120 min)
12:15pm
1:15pm
1:30pm Start Cooling (60 min)
2:15pm
2:30pm Drop into fermenters

American Amber Ale (small beer)

Start SB sparge (45 min)
Start SB boil (60 min)
Start SB cooling (60 min)

Drop into fermenter

Sunday 11th August

Barleywine

8:45am Dough in the grain
9:00am Start Mash (90 min)
10:30am Start Sparge (60 min)
11:30am Start Boil (120 min)
12:15pm
1:15pm
1:30pm Start Cooling (60 min)
2:15pm
2:30pm Drop into fermenters on top of the previous days brew.

American Brown Ale (small beer)

Start SB sparge (45 min)
Start SB boil (60 min)
Start SB cooling (60 min)

Drop into fermenter

Amber ale will have an additional 1kg of Simpson Crystal steeped in the boiler while sparging. Hopping will be 35 IBU using Vanguard every 10 minutes.

The Brown ale will have 1kg of Simpson Crystal and 0.5kg of black malt steeped in the boiler while sparging. Hopping will be 41 IBU using Citra every 30 minutes.

People are welcome at any time on both days. BBQ is available for use.



Stout Extravaganza Results 2013

EntryID	BrewersName	Club	Style	GrandTotal
125	Chris Gill	Bayside Brewers	Brown Porter	107
112	Jethro McCulloch	Bayside Brewers	Robust Porter	106
104	Jethro McCulloch	Bayside Brewers	Brown Porter	102
141	Jim Cahill	Independent	Robust Porter	100
131	Mikko Pludra	Bayside Brewers	Robust Porter	98
107	Peter Lowndes	Independent	Robust Porter	98
137	Adam Stanford	Westgate Brewers	Robust Porter	92
123	Joshua Diemar	Independent	Robust Porter	91
129	Craig Tabb	Westgate Brewers	Robust Porter	78
151	Shaun Raymer	Bayside Brewers	Robust Porter	70
143	Barry Roberts	Bayside Brewers	Brown Porter	68
140	Barry Roberts	Bayside Brewers	Robust Porter	60

11) Stout

EntryID	BrewersName	Club	Style	GrandTotal
145	Michael Bowron	Westgate Brewers	Dry Stout	124
147	Imants Vitolins	Worthogs	Sweet Stout	118
144	Steve Coughlan	Independent	Oatmeal Stout	112
128	Chris Gill	Bayside Brewers	Dry Stout	111
111	Brett Tyrrell	Bayside Brewers	Dry Stout	110
153	Darren Piasente	Independent	Sweet Stout	108
155	Fergus McGregor	Westgate Brewers	Oatmeal Stout	107
122	Troy Paulier	Bayside Brewers	Sweet Stout	107
117	John Killmister	Bayside Brewers	Sweet Stout	104
102	Justin Curran	Corio Bay Brewers	Sweet Stout	101
133	Robbie Proudfoot	Westgate Brewers	Oatmeal Stout	100
119	Mark Chaffe	Independent	Sweet Stout	97
121	Michael Bowron	Westgate Brewers	Oatmeal Stout	97
142	John Strantzen	Worthogs	Dry Stout	93
118	Luke Mendo	Independent	Oatmeal Stout	91
135	Barry Roberts	Bayside Brewers	Dry Stout	85
106	George John	Bayside Brewers	Dry Stout	84
139	Steve Coughlan	Independent	Dry Stout	82
101	Dan Pratt	Independent	Oatmeal Stout	77
114	Justin Curran	Corio Bay Brewers	Oatmeal Stout	74
124	Craig Ditcham	Bayside Brewers	Dry Stout	73
103	Mark Chaffe	Independent	Oatmeal Stout	71
115	Luke McCrone	Independent	Sweet Stout	68

12) Strong Stout (>6%)

EntryID	BrewersName	Club	Style	GrandTotal
108	Darryl Hill	Independent	Australian/Foreign Extra Stout	113
146	Barry Roberts	Bayside Brewers	Imperial Stout	109.5
126	Mikko Pludra	Bayside Brewers	Imperial Stout	109.5
134	Peter Anderson	Independent	Australian/Foreign Extra Stout	101
138	Mark Stanford	Westgate Brewers	Australian/Foreign Extra Stout	93
132	Dave Walker	Bayside Brewers	Australian/Foreign Extra Stout	91
113	John Kingston	Westgate Brewers	Australian/Foreign Extra Stout	89
109	John Kingston	Westgate Brewers	Imperial Stout	88.5
105	Craig Tabb	Westgate Brewers	Australian/Foreign Extra Stout	85
148	Lukas Dedman	Worthogs	Imperial Stout	84
156	Dale Burgess	Westgate Brewers	Imperial Stout	81
127	Craig Tabb	Westgate Brewers	Imperial Stout	81
120	Michael Bowron	Westgate Brewers	Australian/Foreign Extra Stout	79
110	Joshua Diemar	Independent	Imperial Stout	76.5
149	Imants Vitolins	Worthogs	Imperial Stout	73.5
154	Fergus McGregor	Westgate Brewers	Imperial Stout	66
152	Michael Guenzel	Melbourne Brewers	Imperial Stout	58.5
116	Joshua Diemar	Independent	Australian/Foreign Extra Stout	56
136	Barry Roberts	Bayside Brewers	American Stout	51
130	Braden Hammond	Bayside Brewers	Imperial Stout	47
150	Michael Guenzel	Melbourne Brewers	Australian/Foreign Extra Stout	43

Club of Show

Points	Places
9	5
3	1
2	1
4	2

Club
Bayside Brewers
Westgate Brewers
Worthogs
Independent



Pale Ale Mania 2013

No Stubbies

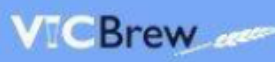
Prizes awarded for Best Novice, Best in Show and 1st, 2nd & 3rd in the following styles:

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 4th of August 2013
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 3rd 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.

Entries must be in a single bottle, minimum 500ml (NO Stubbies)

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 will be requested from place-getters for publication



Pale Ale Mania

2013 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.

Entries must be in a single bottle, minimum 500ml (NO Stubbies).

Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.

No Stubbies