



June 2013 Newsletter

Next Club Meeting Sunday 16th June from 12.00 noon

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- Interesting Links
- ANHC Dinner
- Hop Rhizomes
- British Ale Comp
 Results
- Stout Extravaganza Entry Form
- Pale Ale Mania Entry Form



Events at our Sunday club meeting 16th June

- BYO BBQ lunch
- BOTY Fixed Recipe Comp
- Guess the Beer
- Raffle

Upcoming Events

7th July 2013Wesgate Stout Extravaganza

21st July 2013 Westgate AGM

4th August 2013 Worthog's Pale Ale Mania

21st September 2013Vicbrew Entries Due

5th & 6th October 2013 Vicbrew

2nd & 3rd November 2013 AABC Nationals in Canberra

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Pipeworx Plumbing and Gas





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

The Secretaries Report

Dear Westgaters,

Well we tried. Melbourne Brewers British Ales comp has been run and won. And those brewers down at Bayside swept all in their path on the road to glory. Now I'm all for us browers being

their path on the road to glory. Now I'm all for us brewers being a united bunch but I also reckon that we , as a club , need to get off our proverbial and do better next time and get a few runs on the board. We are a proud lot here at Westgate and with Stout Extravaganza coming up, I'd like to see the Bill Mutton Memorial trophy for best club, stay in the west. It's what Bill would have wanted.

For those of us that attended some of the good beer week functions and indeed the GABS festival, there were beers a plenty. A few from Westgate took up the challenge to go to GABS on the Saturday night. Being a GABS novice, I was well impressed with the fine selection of specially brewed beers. Personally , I thought that the Brooklyn Brewery Grand Cru was my favourite with Sam Fuss' fun Killer Python Kolsch a brilliant take on two favourites (Sam used 10kg of python lollies in the beer) Now before anyone says "That sounds like an abomination" , it was all good fun , with the style guidelines going out the window. For the record, the people's favourite was brewed by Ross Kendrick from Craft brewer in Queensland (and Bacchus Brewing) Ross upped the ante on his ANHC White Chocolate pilsner and added Raspberry into the mix. It was pretty nice...although John Kingston will tell you that the Spiced beer he had (Xmas pudding) was brilliant...I just couldn't drink a pot of it, like others!

Speaking of Christmas, our AGM and Christmas in July is on next month. At this stage, we still need members putting up their hands to supply kegs, so that we can have Excalibar (for our newer members , this is a 7 tap stainless steel bar)I'd really like to see some different people putting their hand up to bring a keq. If you're up to the challenge, please let me know on Sunday. This July meeting will also include our annual general meeting, where all committee positions will be declared vacant and elections will be held for office bearers for the next 12 months. This is notice that this will be happening. As per usual, the club will be supplying a hot lunch for all members. Once we get over Stout Extravaganza, there will be an RSVP email for catering purposes. Again, I remind everyone that Stout Extravaganza is not far off. You should all know that it's happening on July 7th, by now. I'd invite some of our newer members (and guests) to come along and be a part of this competition. Learn how an amateur beer competition is run. Help wash glasses (glamorous, I know but it's got to be done), buy lunch, buy raffle tickets, taste award winning beer, learn about beer styles...it's a win for you and the club if you come along. I promise you will get something out of it...hell if you have an entry, you may even snag a prize! For the record, the entry form at the bottom of the newsletter has the eligible beer styles.

A special thanks to Robert Semple , who as a genuine Rat of Tobruk was a most engaging and interesting special guest last month., I was mightily impressed by his memory , wit and genuine warmth as he shared his personal story with us. I hope that I am doing as well at 92. Thanks Robert. Secondly, on behalf of the committee and members, I'd like to take this opportunity to congratulate Kevin McNeill and his partner Sarah on the birth Of Thomas Andrew McNeill, during the week. By all accounts, Mum and bub doing fine, Dad needs sleep!

Finally, the brewer of the year all comes down to this Sunday. One bloke on 8 points. Three blokes on 5 points. It's a set recipe. It's anyone's game.....We will see Sunday. See you there!

Cheers

Ferg

Contacts

President
John Kingston

Secretary

Fergus McGregor (0419 345160)

Treasurer

Robin Selwood

Newsletter Editor Gavin Germon

Next Newsletter Ed

Mark Stanford (Hint hint)

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.

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	
	4. AMBER & DARK LAGER	5. STRONG LAGER (>6% ABV)	
November 2012 (1 entry, can be either category)	4.1 Oktoberfest/Marzen4.2 Vienna Lager4.3 California Common Beer4.4 North German Altbier4.5 Munich Dunkel4.6 Schwarzbier	5.1 Strong Pale Lager 5.2 Maibock/Hellesbock 5.3 Traditional Bock 5.4 Doppelbock 5.5 Eisbock	
	17. FARMHOUSE ALE & WILD BEER	15. BELGIAN STRONG ALE (>6%	
January 2013	17.1 Witbier (White Beer) 17.2 Saison	ABV)	
(1 entry, can be either category)	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	15.1 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

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

Interesting Links

Australian International Beer Awards

All the beer that's fit to drink.

Death Penalty for Home Brewing in Papua New Guinea

Police minister Nixon Duban said the government also wanted to apply the death penalty to producers of home-brewed alcohol, which is widespread, as well as marijuana growers because they also contributed to deteriorating law and order.

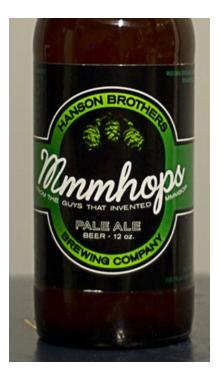
"People who produce homebrew and cultivate marijuana will be put to death. People who spy around on our mothers and young girls will be hanged or face firing squads.

"There are too many lawless people in the country. This will teach them a lesson," Mr Duban told a meeting in Madang, The National newspaper said.

Beer Made With Coffee From An Elephants Butt

The picture says it all.

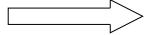




Remember that shitty tune from 1997 Mmmbop by a boy band called Hanson? Well the band is still around and have collaborated with a brewery on a beer and called it Hmmhops. Almost funny.



Fucking is a town in Austria, and Hell is a German name for light beer.







Hop Rhizomes For Sale

Hops varieties available for sale

¥7	Description	Al-li-			
Variety	Description	Alpha			
		acid %			
Cascade	The comment of the contract of				
	and Serebrianker (a Russian variety). Gives the distinct				
	citrus/grapefruit aroma to Sierra Nevada and Little Creatures				
	Pale Ales				
Chinook	American cross between Petham Golding and a USDA-selected	11-14			
	male. Spicy, piney and grapefruit aromas. The most vigorous				
	and high yielding variety. Used in Little Creatures Pale Ale.				
Columbus	High yielding, high alpha acid American bittering hop. Pungent	12-16			
	citrus and floral aromas. Excellent growth.				
Cluster	ister Old American cultivar. Also known as Golden Cluster, which is				
	used as the sole bittering hop in XXXX Bitter. Can give a black				
	currant aroma/flavour. Excellent growth				
Willamette	American variety developed from Fuggles. More vigorous,	4-6			
	fruity and floral than Fuggles. Used in British and American				
	ales.				
Nugget	Floral, resiny aroma and flavour. Excellent growth and	11-14			
-	flowering. Good choice for Indian Pale Ales.				
Mt Hood	Soft American variety developed from Hallertau Mittlefrüh.	5-8			
	Excellent in lagers and wheat beers. Better growth and				
	flowering than Hallertau.				
Liberty	American cross between Hallertauer and downy mildew	3-5			
	resistant male. Spicy, resiny, and slightly sweet. Good in lagers				
	and wheat beers. Close relative of Mt Hood.				

Fuggles Earthy, grassy and floral Less sweet and vigorous than Goldings. Goldings Popular British variety, floral and fruity. Good growth and flowering. Northdown Dual purpose British hop. Relative of Challenger and Target. Very resiny. Challenger Very popular dual-purpose hop in English ales. Spicy marmalade aromas. Target English mid-to-high alpha hop bred from Goldings. Good bittering and aroma qualities. Hallertau Popular German variety. Spicy and fine flavour. Moderate growth. Hersbrucker Related to Hallertau. Spicy and fruity. More vigorous than Hallertau. Perle German dual-purpose hop. Often used in combination with other hops. Minty, spicy and slightly floral/fruity. Tettnang Noble German dual use hop used in European pale lagers and wheat beers. Moderate growth. Saaz Noble hop used extensively in Czech Pilsners. Spicy and floral. Moderate growth and flowering. Pride of Ringwood Widely grown and popular Australian hop. Used extensively in Australian pale ales and lagers. Intensely woody, earthy and herbal. Victoria Related to Pride of Ringwood with higher alpha acids. 12-14					
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		Australian pale ales and lagers. Intensely woody, earthy and	7-10		
	Victoria	Related to Pride of Ringwood with higher alpha acids.	12-14		
Super Popular NZ variety with clean bittering and grassy floral aromas. Vigorous growth and flowering. 11-14	•	Popular NZ variety with clean bittering and grassy floral aromas. Vigorous growth and flowering.	11-14		

Further information email: Andrew Loch tophops@gmail.com

Hi Hops Growers

It's that time of the year again when I have hops rhizomes for sale. This year I have 21 varieties of female rhizomes for sale (see attached list for details). I also have some male rhizomes available for those interested in conducting some crosses - but they don't produce flowers for brewing purposes so they're not recommended for most growers.

Rhizomes are the same price as last year: \$17 each. Postage will be via Australia Post satchels with orders of 1-2 rhizomes costing an extra \$9, and 3-10 rhizomes costing an extra \$13. Larger orders will cost an extra \$20 or more to cover postage. Rhizomes are large sized (at least 15-30cm long) and have many dormant buds ready to grow in Spring. Rhizomes will be packed carefully in ziplock bags with moist coir. Detailed growing instructions will be included with each order.

Please note that I cannot send rhizomes to Tasmania or Western Australia due to quarantine rules.

Please contact me via return email if you are interested in ordering and I will confirm your order and send payment details. I have limited quantities of some varieties, which will sell out quickly. I'll also sell rhizomes shortly on ebay but the price will be a bit higher to cover rising ebay and paypal fees.

I'll begin posting rhizomes early next week. For those of you that have already contacted me and placed and paid for your order, expect your rhizomes to arrive next week.

If you have any questions, just ask. I'll try to respond to emails within 12-24 hrs. Feel free to forward this email onto any friends who might be interested in growing hops.

Cheers

Andrew

21st May 2013

Melbourne Brewer's British Ale Competition





Club

		Place	Sco	ore	Style	Brewer	Club
	1		110		Irish Red Ale	Dave Walker	Bayside Brewers
C	2		110		Northern English Brown	Clint Cathcart	No Club
C a	3		108		Mild	Barry Roberts	Bayside Brewers
t e	4		106		Northern English Brown	Craig Ditcham	Bayside Brewers
g	5		104		Northern English Brown	Mikko Pludra	Bayside Brewers
o r	6		99		Scottish 80/-	David Noble	No Club
у	7		97		Northern English Brown	Peter Yelland	Bayside Brewers
1	8		96		Northern English Brown	Barry Roberts	Bayside Brewers
	9		88		Irish Red Ale	Fergus McGregor	Westgate Brewers
	10		86		Northern English Brown	Matt Hevern	Melbourne Brewers
	11 12		85 0		Irish Red Ale Mild	Daniel van Oosterhout Martin Bunting	Westgate Brewers No Club
		Place	S	Score	Style	Brewer	Club
	1		113		Extra Special Bitter	Richard Whitebrook	Melbourne Brewers
	2		109		Extra Special Bitter	Braden Hammond	Bayside Brewers
	3		107		Extra Special Bitter	shane ferguson	No Club
	4		106		Best Bitter	Jason Hornbuckle	No Club
C a	5		104		Extra Special Bitter	Dave Walker	Bayside Brewers
t	6		103		Ordinary Bitter	Michael Bowron	Westgate Brewers
e	7		102		Best Bitter	Lein Jenkins	Melbourne Brewers
g o	8		97		Extra Special Bitter	Fergus McGregor	Westgate Brewers
r	9		96		Best Bitter	Barry Roberts	Bayside Brewers
У	10		96		Best Bitter	Peter Yelland	Bayside Brewers
2	11		93		Extra Special Bitter	Daniel Wood	Melbourne Brewers
	12		92		Extra Special Bitter	Matt Daniel	Melbourne Brewers
	13		92		Ordinary Bitter	Matt Daniel	Melbourne Brewers
	14		90		Best Bitter	Michael Bowron	Westgate Brewers
	15		88		Extra Special Bitter	Barry Roberts	Bayside Brewers
	16		86		Best Bitter	Fergus McGregor	Westgate Brewers
	17		85		Ordinary Bitter	Dave Walker	Bayside Brewers
	18		70		Ordinary Bitter	Braden Hammond	Bayside Brewers
	19		66		Extra Special Bitter	Chris Duckworth	Melbourne Brewers
	20		43		Extra Special Bitter	Shaun Raymer	Bayside Brewers
	21		0		Extra Special Bitter	Martin Bunting	No Club
	22		0		Extra Special Bitter	Dereck Hales	Melbourne Brewers
C a		Place	S	Score	Style	Brewer	Club
t	1		102		English Barleywine	Brendan Guild	Melbourne Brewers
e g	2		91		English Strong Ale	Peter Yelland	Bayside Brewers
o	3		89		English Strong Ale	Barry Roberts	Bayside Brewers
r y	4		89		English Strong Ale	Braden Hammond	Bayside Brewers
	5		0		English Strong Ale	Dereck Hales	Melbourne Brewers
3	6		0		English Barleywine	Dereck Hales	Melbourne Brewers



2013

Stout Extravaganza



Sunday 7th July at The Local Hotel

22-24 Bay St, Port Melbourne (Melways 57 B4)

Closing date for entries is Friday 28th June if delivered to the following locations: Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den.

For logistical reasons, this year no entries will be accepted on the day.

Competition Rules.

- A maximum of 2 entries will be accepted per Category, as long as they are separate styles. Entries
 must fit into the designated styles listed below.
- A minimum of 500ml is required per entry. If 2 bottles are required, they must be clearly marked as bottle 1 and 2 and preferably be taped together. Cost per entry is \$6.00.
- Judging will be by blind tasting, assessed against the current 2012 style guidelines. Style guidelines
 are available at the www.vicbrew.org. Judges decisions are final.
- Any tied placing's are decided on count-back using the following criteria, overall impression, flavour or smallest spread of scores.
- Prizes & medals are awarded for 1st, 2nd, and 3rd in each category. Other awards are Best Club of Show and Best Novice, awarded to the highest score by a Victorian brewer who has not placed in a Victorew accredited competition.

ENTRY FORM Please cut off entry form and attach with rubber band to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Name:	. Phone:	Email:	
Address:		P/Code:	State:
Club:		VECD	SUPPOLIE HOD

CBrew

Category: (Please circle 1 style per entry)

10. Porter Brown Robust Baltic

11. Stout Classic Dry Irish Sweet Oatmeal

12. Strong
Stout

Imperial Australian/Foreign Extra American





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 Resta	aurant &	k Bar
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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 Varraville 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







2013 Entry Form (\$5/Entry)

Name:					
Address:					
Suburb:				Post	t Code:
Telephor	Telephone: Email:				
Club:					
Style:	□ Australi	an	□Eng	glish	
	☐ America	an	□IPA	Englis	sh/American (please circle one)
Method:	☐ Mash	☐ Extract		Kit	Bottle Cap ID:
Are you entering as a Novice (never placed in Vicbrew sanctioned comp.)					

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.

