

March 2013 Newsletter

Next Club Meeting Sunday 17th March from 12.00 noon

IN THIS ISSUE

- Secretaries Report
- Brewer of the Year Schedule
- Westgate Info
- Interesting links
- Anniversary BW
- Aust Bitter Ale Fixed Recipe
- Beerfest Results
- Belgian Beerfest Entry Form



Events at our Sunday club meeting 17th March

- BYO BBQ lunch
- Guess the Beer
- Raffle
- BOTY Competition - Brown Ale

Upcoming Events

20th-21st March 2013
Fed Square Microbreweries
Showcase

23rd March 2013
Belgian Beer Fest

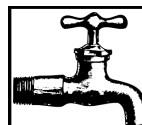
5th May 2013
Brewery Bus Tour

24th-26th May 2013
Great Australian Beer Specta-
pular

7th July 2013
Wesgate Stout Extravaganza

4th August 2013
Worthog's Pale Ale Mania

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 Secretaries Report



Dear Westgaters,

John Kingston has done it again! That Russian Imperial took out top honors at Beerfest, in its category! Geoff Daly and Tabby also scored placings. Once again, however, Bayside proved they are a very capable club with one of their brewers winning beer of show. The bar has been set. We need to lift our game. Belgian and British ales comps are the next port of call for all beer entries!

Geoffrey Daly did very well for a brewer that has not brewed for a while, due to illness. As a result of his injury, Geoff is selling his brewery. At this stage he intends on selling it as one piece. He also has a brew shed and fridge for sale as well as a sink arrangement. Anyone interested in what he has to sell, please contact me, via our email and I can put you in touch with Geoff. It's a sad thing...but health is wealth...

At this stage, our next bus trip looks like it will include Matilda Bay at Port Melbourne, Moon Dog (TBC) at Abbotsford and finally Temple Brewing. John is in negation with Burbank Homes regarding the use of the coach. The coach will need 25 persons or it will not run. I will start taking names on Sunday.

Belgian Beer Fest is on, Saturday 23rd at Coldstream Brewery. There has been a call for judges and stewards but they are a bit short on, so if you can help out, please contact Charles Johnston ocjohnston@hotmail.net.au

Whilst we are talking competitions, now should be when you are brewing for Stout Extravaganza. As usual, we will need all hands on deck to ensure that this competition runs smoothly. It will again be run at Port Melbourne's "The Local", on the 7th of July. Put it in the calendar!

The Great Australian Beerspectacular is on again too. This premier beer event will run from the 24th to 26th of May. There will be over 250 beers with 100 of them being special releases. The Royal Exhibition Building will never be the same again!

Lastly, don't forget at this Sunday's meeting, there will be another in-house comp! Brown Ales is the go this time. I hear via the grapevine that Rob Selwood has a very nice American brown Ale....hmm...so do I (in my opinion) Bridesmaid again ? 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

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 |
| 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 | Guest Speaker |
|------------|---------------|

Brewer of the Year Results

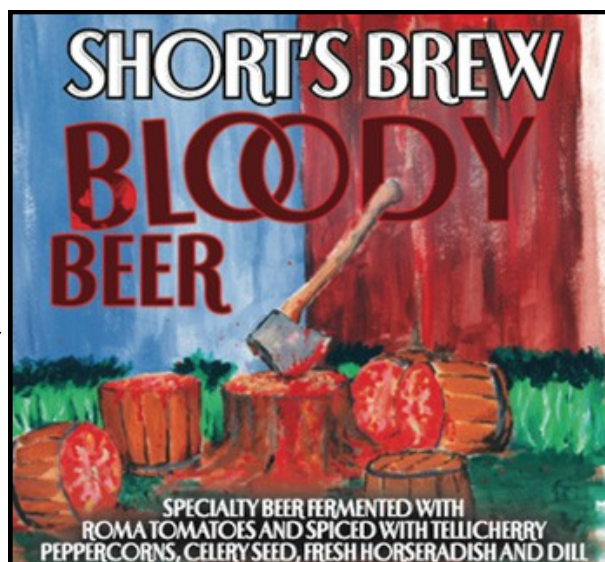
| | September | November | January | March | May | June |
|-----|-----------|----------|---------|-------|-----|------|
| 1st | Mark | Craig | Fergus | | | |
| 2nd | Robin | Fergus | Riggers | | | |
| 3rd | Robbie | Michael? | ? | | | |

Interesting Links

[10 Weird Beers](#)

Some of these you may have heard about, but some are pretty new & strange. There is Spirulina Wit (yes it's green), Peanut Butter Cup Coffee Porter and other assorted oddness.

The Brewers Association (BA), the not-for-profit trade group dedicated to promoting and protecting America's small and independent craft brewers, released its [2013 Beer Style Guidelines](#). Updated annually, this year's version defines 142 styles of beer, up from 140 in 2012.



Compiling the guidelines annually is a collaborative effort, and the 2013 version incorporates more than 100 suggestions from U.S. and international beer judges and experts, brewers and beer lovers. This year, Adambier and Grätzer styles were added for the first time. Both are historic pre-Reinheitsgebot styles that are making a slow revival among U.S. and international brewers. Adambier and Grätzer are historically smoky ales, with the former thriving in and around Dortmund, Germany, and the latter brewed primarily in Poland.

Anniversary Barleywine

We are looking at having a brew day later in the year in order to brew a Barleywine for our Anniversary. This will then be bottled and stored away for members. Any comments, questions or suggestions are welcome.

Recipe Specifics

Batch Size (L): 50.00
Wort Size (L): 50.00
Total Grain (kg): 25.00
Anticipated OG: 1.100
Plato: 23.79
Anticipated SRM: 7.5
Anticipated IBU: 54.4
Brewhouse Efficiency: 80 %
Wort Boil Time: 60 Minutes

Grain/Extract/Sugar

| % | Amount | Name | Origin | Potential SRM |
|-------|-----------|-------------|---------------|---------------|
| 100.0 | 25.00 kg. | Maris Otter | Great Britain | 1.030 3 |

Potential represented as SG per pound per gallon.

Hops

| Amount | Name | Form | Alpha | IBU | Boil Time |
|-----------|----------------|--------|-------|------|-----------|
| 140.00 g. | Northdown | Pellet | 6.90 | 50.8 | 60 min. |
| 50.00 g. | Bramling Cross | Pellet | 5.10 | 3.6 | 15 min. |
| 50.00 g. | Bramling Cross | Pellet | 5.10 | 0.0 | 0 min. |

Extras

| Amount | Name | Type | Time |
|---------|----------------|--------|---------------|
| 8.00 gm | Brewbrite | Fining | 15 Min.(boil) |
| 5.00 gm | Yeast Nutrient | Other | 15 Min.(boil) |

Yeast

- Danstar Nottingham

Water Profile

-Profile: Port Melbourne
Profile known for: Neutral local water
Calcium(Ca): 4.0 ppm
Magnesium(Mg): 1.5 ppm
Sodium(Na): 4.5 ppm
Sulfate(SO4): 1.0 ppm
Chloride(Cl): 7.0 ppm
biCarbonate(HCO3): 18.3 ppm
pH: 7.00

Mash Schedule

Mash Type: Single Step
Grain kg: 25.00
Water Qts: 79.25 - Before Additional Infusions
Water L: 75.00 - Before Additional Infusions
L Water Per kg Grain:
3.00 - Before Additional Infusions

Saccharification Rest Temp : 62 Time: 90
Mash-out Rest Temp : 0 Time: 0
Sparge Temp : 78 Time: 60

Total Mash Volume L: 91.69 -
Dough-In Infusion Only

All temperature measurements are degrees Celsius.

Regards

Michael Bowron
Westgate Brewers

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, Castle-maine XXXX Bitter, Toohey's Red Bitter, West End Bitter, Emu Bitter, Cascade Bitter, Boags Strongarm Bitter).

Regards

Michael Bowron

Westgate Brewers



Beerfest Summary of Results

| | | Place | Score | Style | Brewer | Club |
|------------------------------|---|-------|-------|------------------------------|--------------------|-------------------|
| Category: Pale Ale | 1 | | 126 | Belgian Pale Ale | Lein Jenkins | Melbourne Brewers |
| | 2 | | 119 | American Pale Ale | Barry Roberts | Bayside Brewers |
| | 3 | | 113.5 | American Pale Ale | Dereck Hales | Melbourne Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Pale Lager | 1 | | 119 | Australian Lager | Dwayne Sterlson | No Club |
| | 2 | | 118.5 | Dortmunder Export | Jonathan Finney | Bayside Brewers |
| | 3 | | 115 | Bohemian Pilsner | Craig Tabb | Westgate Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Dark Ale & Lager | 1 | | 127.5 | Vienna Lager | Jonathan Finney | Bayside Brewers |
| | 2 | | 122.5 | Oktoberfest/Marzen | Geoff Daly | Westgate Brewers |
| | 3 | | 120 | Northern English Brown Ale | Dereck Hales | Melbourne Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Strong Ale & Lager | 1 | | 133 | Doppelbock | Mikko Pludra | Bayside Brewers |
| | 2 | | 129 | Traditional Bock | Michael Bowron | Westgate Brewers |
| | 3 | | 116.5 | Strong Scotch Ale | Geoff Daly | Westgate Brewers |
| | 4 | | 115 | Maibock/Hellesbock | John Kingston | Westgate Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: British Ale | 1 | | 124 | English Extra Special Bitter | Dereck Hales | Melbourne Brewers |
| | 2 | | 118 | Scottish Ale | Chris Taylor | Melbourne Brewers |
| | 3 | | 116 | English Extra Spe- | Daniel Wood | Melbourne Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Porter & Stout | 1 | | 129 | Russian Imperial | John Kingston | Westgate Brewers |
| | 2 | | 129 | Russian Imperial | Braden Jackman | Melbourne Brewers |
| | 3 | | 127 | Australian/Foreign | Brett Evans | Melbourne Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Belgian Ale | 1 | | 130.5 | Saison | Ryan Tyack | Corio Bay Brewers |
| | 2 | | 116 | Biere de Garde | Brendan Moss | No Club |
| | 3 | | 113 | Saison | John Kingston | Westgate Brewers |
| | 4 | | 109 | Belgian Strong | Fergus McGregor | Westgate Brewers |
| | | Place | Score | Style | Brewer | Club |
| Category: Wheat & Rye Beer | 1 | | 130 | Weizen/Weissbier | Bryce van Denderen | Bayside Brewers |
| | 2 | | 119 | Weizen/Weissbier | Garry Lodge | No Club |
| | 3 | | 114 | Weizenbock | Linton Young | Melbourne Brewers |



YARRA VALLEY BREWERS

BELGIAN BEERFEST 2013

Saturday 23rd March at Coldstream Brewery
694 Maroondah Hwy, Coldstream, Victoria. Melways Ref: 281 B8

Closing Date for entries: Saturday 16th March, or 12 pm at the competition venue.
\$5 per entry. Entries can be delivered to participating homebrew stores: *Brewers Choice, Grain & Grape, Greensborough Home Brewing Supplies, The Brewers Den*, or presented by 12 midday at the competition venue.

RULES & INFORMATION

- Maximum of 1 entry per style within each category, per brewer. The beer style nominated must be a designated style for the category, as listed in the Cat/Style list. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: www.vicbrew.org
- One bottle (per entry 750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$5 per entry.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category, the 'Champion Beer of Show' award and the 'Best Novice Brewer' award. The Sponsors of the prizes are shown with the Cat/Style list. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Tied placing's will be separated by applying the following criteria in order until a winner is found: a) highest score for "overall impression"; b) highest score for "flavour"; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the tie stands.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 5 to be invoked in the event of a tie.
- Best Novice Trophy is open to Victorian entrants who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Presentations for Belgian Beerfest 2013 to be made by 5 pm on Saturday 23rd March.

ENTRY FORM - BELGIAN BEERFEST 2013

Closing Date: Saturday 16th March at participating homebrew stores or 12 midday at competition venue.

Fold page or cut off entry form and attach to bottle with payment and entry details visible, **using rubber band only.**

| | | | |
|--|------|------------------------------|--|
| Brewer's Name One name only will be registered by Organizers | | Organiser use only – entry # | |
| Address (street) | | Suburb | |
| Email | | Postcode | |
| Phone | Club | | |

| | | | |
|------------------------------------|--|---|--|
| Category | | Style Must be a designated Style for the Category nominated (see over). | |
| Name of Brew (optional) | | Bottle Cap ID | |
| <input type="checkbox"/> Full Mash | <input type="checkbox"/> Mini Mash/Extract | <input type="checkbox"/> Extract | <input type="checkbox"/> Kit Please specify kit: |
| Yeast: | | OG: | FG: |

| | |
|--|---|
| Payment included | <input type="checkbox"/> with this entry |
| | <input type="checkbox"/> as part of a bulk payment. |
| Payment for bulk entries must be enclosed in a single envelope, accompanied by a complete list of Brewers and their Entries. | |

CATEGORIES & STYLES FOR BELGIAN BEERFEST 2012

Full Style Guidelines available at: www.vicbrew.org.au

SPONSORS



| Category/Awards | Styles (Beers can only be entered in the listed styles) |
|--------------------------|--|
| 1. LIGHT COLOURED ALES | 1.1 Belgian Blonde Ale 1.2 Belgian Strong Golden Ale 1.3 Tripel |
| 2. DARK COLOURED ALES | 2.1 Dubbel 2.2 Belgian Strong Dark Ale 2.3 Biere De Garde |
| 3. SOUR ALES | 3.1 Flanders Red Ale 3.2 Flanders Brown Ale/Oud Bruin |
| 4 SUMMER ALES | 4.1 Witbier 4.2 Saison 4.3 Belgian Pale Ale |
| 5 WILD BEERS | 5.1 Straight Lambic 5.2 Gueuze 5.3 Fruit Lambic 5.4 Belgian Speciality (specify type) |
| 6. BEST NOVICE BREWER | |
| 7. CHAMPION BEER OF SHOW | |

ENTRY COLLECTION POINTS

