



## May 2012 Newsletter

Next Club Meeting Sunday 20th May from 12.00 noon

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- Secretaries Report
- Westgate Roundup
- Club Comp Fixed Recipe
- Brew Day Photos
- Bits n Pieces
- New or unknown Hops
- British Ale comp
- Westgate Stout Extravaganza



### Events at our Sunday club meeting 20th May 2012

- BYO meat BBQ
- Porter Club Comp & commercial tasting

### Calendar

**12th-19th May 2012**

Good Beer Week

**19th May 2012**

Club Meal - Junction Hotel

**20th May 2012**

Club Comp - Porter

**27th May 2012**

British Ale Comp

**3rd June 2012**

~~John Kingston Brew Day~~

Nick Cleave Brew Day

**17th June 2012**

Club Comp - Fixed Recipe

**1st July 2012**

Westgate Stout Extravaganza

**5th August 2012**

Worthogs Pale Ale Mania

**22 September 2012**

Vicbrew Entries Due

**6th-7th October 2012**

Vicbrew

**October 2012**

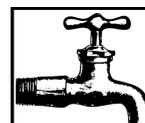
Bayside Octoberfest

**25th-27th October 2012**

AABC & ANHC III

Westgate Brewers Proudly Sponsored by:-

**Burbank**  13 BURBANK (13 2872)



**Pipeworx Plumbing  
and Gas**

**altona west  
engineering**

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5/280 Whitehall St  
Yarraville 3012

## The Secretaries Report



Dear Westgaters,  
Firstly...I have some news....no...I'm not pregnant...  
Mark and amber got married in Las Vegas...  
completely un-beer related...but fantastic news!  
Let's all raise a glass for them! Congratulations!!!!!!  
Right...okay...by now, you should be well immersed into Good  
Beer Week. They tell me that GABS was an absolute cracking  
event. I didn't make it. The Mrs had a fight with her foot and a  
carving knife and the second operation to fix the tendon was  
last Friday night. From all accounts there was a beer by the  
boys from Moon Dog called Mr Christofolees that was the best of  
show. There was also a Watermelon sour beer that was well  
talked about too....hopefully I can make it next year....

We also have a club social night at The Junction Hotel in New-  
port on Saturday May 19<sup>th</sup>. Most of you who are interested have  
RSVP'd, but can anyone who would like to join us, please let me  
know right now. Stop reading this and email me NOW!!!!!!  
The Committee had a meeting last week to sort out the finer de-  
tails of Stout Extravaganza. We will be calling on ALL club mem-  
bers to help with everything from having an entry, to steward-  
ing, being a judge (speak to Michael Bowron) and even just  
washing glasses or helping sell some raffle tickets. This event is  
our major competition on the Vicbrew calendar and we rely on it  
to help fund our club. We need your help to make it a success.  
Brewer of the year continues with Porters this Sunday. As usual,  
all entries close at 1pm. Not forgetting the final comp of the  
year is the set ingredient. The beer style is Mild. There are two  
entries that I know of already .....

Speaking of Beers....can we have a show of hands as to who will  
be able to help by supplying a keg for our AGM, in July? As  
usual, we will run with a Christmas in July theme and have a hot  
roast lunch, that will be free to all financial members. Non-  
members are welcome but it will be at a cost, to help pay for  
the food. Also remember that membership dues will be payable  
at our AGM. Rumour has it, we may need 7 kegs to go onto 7  
tap bar...Can you please send me an email or tell me at our next  
meeting....

Also...we need to start thinking about the ANHC Club night in  
October. We need a theme. We have some for you to think  
about, and will discuss it, again at our next meeting.

And in final news, John Kingston has managed to pass off his  
brew day to Nick Cleave, who has requested the club have a  
brew day at his house. This will be June 3<sup>rd</sup>, and will feature  
Nick's new you beaut RIMS system. What's a RIMS, you ask?  
How is it different to a HERMS? Come along to Nick's and find  
out....details will follow as to food details.....and an address...

Anyway, enough from me...  
See you at the next meeting!  
Ferg

## Contacts

### President

John Kingston

### Secretary

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### Newsletter Editor

Gavin Germon

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### Web Page

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### Correspondence

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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

Meeting	Category	Styles
September 2011	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November 2011	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
January 2012	17. FARMHOUSE ALE & WILD BEER	17.1 Witbier (White) 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
March 2012	8. BITTER ALE	8.1 Australian Bitter Ale 8.2 English Best Bitter 8.3 English Extra Special/Strong Bitter (ESB) 8.4 Düsseldorfer Altbier
May 2012	10. PORTER	10.1 Brown Porter 10.2 Robust Porter 10.3 Baltic Porter
June 2012	SET INGREDIENT-Mild	See Recipe Next Page

### Sep      Nov      Jan      Mar?      May      Jun

J. Kingston	<b>3rd</b>		<b>1st</b>				
R. Proudfoot	<b>2nd</b>						
M. Stanford	<b>1st</b>	<b>1st</b>		<b>1st</b>			
F. McGregor		<b>2nd</b>	<b>2nd</b>				
A. Peterson		<b>3rd</b>					
M. Bowron			<b>3rd</b>	<b>3rd</b>			
G. Germon				<b>2nd</b>			

### Brewer in the Hot Seat List

We are running our educational series of beer presentations again this year and John Kingston has chosen some suspects. In fact he told us so fast that we didn't get them all down. Slightly slack committee work there but we will fill in the gaps soon. If you have a problem with being nominated, please see John Kingston at the next meeting. The idea is for the chosen brewer to present a beer of their choosing and offer up the recipe so members can match the final product to the ingredients and methods used.

August - John Kingston

September - Craig Tabb

October -

November - Amber Moore

January - Damian Nippard

February - Sam Gebert

March - Aaron Petersen

April - Geoff Daly

May-

June - Michael Bowron

# Club Competition Fixed Recipe for June

## 1.5 Mild Ale

<b>Base Malt:</b>	<b>Crisp Maris Otter</b>	<b>as required</b>
<b>Specialty malt:</b>	<b>Simpson Med Crystal</b>	<b>up to %15</b>
	<b>Simpson Chocolate malt</b>	<b>up to %5</b>
<b>Adjuncts:</b>	<b>Cane sugar</b>	<b>up to %20</b>
<b>Hops:</b>	<b>EK Goldings</b>	<b>20 to 25 IBU</b>
<b>Yeast:</b>	<b>Danstar Nottingham</b>	

**Target OG 1.036 to 1.038**

**Target FG 1.006 to 1.010**

As this is a test of the brewer's ability and their brewery knowledge, I have selected restricted range of ingredients. You will note that I have used percentages instead of quantities, to allow for all of the different systems people are using to brew with. While the base malt must make up the majority of the grist, to allow for some recipe tweaking, you may use a variable amount of the other grain up to the maximum percentage. There is no restriction on how you may modify the ingredients to give your beer an advantage (or disadvantage if done incorrectly). You may attempt to roast some of the base malt to give a drier finish and darker colour, or you can invert the cane sugar to aid fermentability.

The type of hop and yeast are fixed, as are the respective targets.

Water chemistry and fining agents are not controlled.



I recommend reading the style guide below before formulating your recipe.

*Michael Bowron*

## 1.5 Mild Ale

**Appearance:** Copper to dark brown or mahogany colour. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate offwhite to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

**Aroma:** Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

**Flavour:** Generally a malty beer, although may have a very wide range of malt- and yeast-based flavours (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavour low to none.

**Mouthfeel:** Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

**Overall Impression:** A light-flavoured, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavourful. Some versions may seem like lower gravity brown porters.

**History:** May have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (i.e. less hoppy than a pale ale, and not so strong). Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

**Comments:** Most are low-gravity session beers in the range 3.1–3.8% ABV, although a number of contemporary examples are in the 4–7% ABV range, and historical examples ranged up to 8% ABV. These stronger (4%+) versions should be entered in Specialty Category.

**Ingredients:** Pale English base malts (often fairly dextrinous), crystal and darker malts should comprise the grist. May use sugar adjuncts. English hop varieties would be most suitable, though their character is muted. Characterful English ale yeast.

### Vital Statistics:

<b>OG</b>	<b>FG</b>	<b>IBUs</b>	<b>ABV</b>
1030-1039	1005-1010	10-25	3.0-3.9%

**Commercial Examples:** Moorhouse Black Cat, Gale's Festival Mild, Theakston Traditional Mild, Highgate Mild, Sainsbury Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Woodforde's Mardler's Mild, Greene King XX Mild, Motor City Brewing GhettoBlaster

# Robin's Brew Day



Seen a few mashes this one.



← Yes it was cold



Paul with his mouth open.



Yeast for Barry?

## Micro Bits

### Excise

Craft brewers are unanimous in their praise of the Federal Budget's excise reforms for microbreweries, which they believe are a crucial step forward for the industry.

The Federal Government [announced](#) it will extend the current microbreweries excise refund scheme by increasing the maximum refund amount from \$10,000 to \$30,000 and removing the current production eligibility threshold of 30,000 litres of beer, with effect from 1 July 2012.

"The amendments will allow breweries to receive an excise refund of 60 per cent of excise paid, up to a maximum amount of \$30,000 per financial year," the Government said.

### World Beer Cup

Australian brewers have tasted success at the [World Beer Cup](#), collecting two golds and two silvers at the event described as "The Olympics of Beer Competition". Golds went to Queensland's [Burleigh Brewing](#) for its HEF in the South German-Style Hefeweizen/Hefeweissbier category and Sydney's Reoak in the Ordinary or Special Bitter category. The silvers were picked up by brewing company Endeavour, for its Pale Ale in the Australasian-Style Pale Ale or International-Style Pale Ale category, and [Stone & Wood](#), whose Pacific Ale collected the medal in the English Style Summer Ale category, continuing a remarkable success story for the Byron Bay brewed beer.



Yes this is a real commercial beer tap

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## Interesting Beer Links

### [Oast Houses of Tasmania](#)

Old hop drying buildings still in existence.

### [Costanzo Brewing Consultants](#)

" Costanzo Brewing Consultants (CBC) is dedicated to advancing the cause of brewing beer and if you are a home brewer, pub brewer or microbrewer or have anything to do with brewing beer please look at how we can help you make exceptional beer " Check out the various short courses offered throughout the year.

### [Beer Can Make You Smarter](#)

The conclusion is that alcohol intoxication at the level of 0.07 percent allows the mind to concentrate at a higher level enhancing creative problem solving.

### [Landline](#)

Recently had pieces on Micro Brewing and Hop growing. Look for the links called "Hop to it" and April 2012 "Trouble Brewing"

## Little Known or New Hop Varieties

I have a feeling that we will be inundated with new varieties in the next 5 years. It will be interesting to see which ones make the grade and which fall by the wayside.

### Australian hop info from HPA

**Sylva** - ("of the Forest") is a true Australian aroma hop with a bohemian accent. With the chemical and organoleptic profile of a refined aroma hop, Sylva can be used to good effect to bring typical hoppy characters to Pilsner and pale lager. Freedom of expression may find the brewer using Sylva in a range of alternative beer styles, however Sylva was specifically developed as an Australian grown fine aroma hop for application in the popular pale lager style. The hop aroma is complex yet subtle, with floral notes (high levels of linalool) and well rounded herbal (epoxides of humulene) characters which are reminiscent of the forest floor and fresh sawn timber. Sylva was formerly known as Southern Saaz.

Alpha Acids 4-7 / Cohumulone 24-26 / Total oils 0.9 - 1.4

**Topaz** - The flavour potential of Topaz went unnoticed for some time, as it was sold primarily for alpha acid. However, when used as a late addition, it is capable of contributing very pleasant light tropical fruit characters (lychee), overlying a satisfying earthy background. Dry hopping results in a more resinous, grassy character which remains very approachable. The perception of the flavour contributed by Topaz is modulated by the specific combination of malt, yeast, brewing and fermentation conditions used, with the lighter tropical fruit characters more pronounced in higher gravity brews.

Alpha Acids 15-18 / Cohumulone 47-50 / Total oils 0.8 - 1.7

**Helga** - is a true Australian aroma hop with a German accent. With moderate/low levels of alpha acid, in combination with very high levels of humulene in essential oil, both the chemical and organoleptic profiles of Helga reflect the character of a true aroma hop. The delicate floral and subtle herbal hop aroma contributions from Helga are an excellent compliment to malt driven ales and lagers. Whether used for bittering, flavour or aroma, in the kettle, in the whirlpool, or dry hopping, Helga has a forgiving character, that will reward a brewers inquisitive nature. Helga was formerly known as Southern Hallertau.

Alpha Acids 5-7 / Cohumulone 22-26 / Total oils 1.3 - 1.7

**Stella** - is a flavour hop with options. Stella is a new hop cultivar with the ability to contribute a range of pleasant hop derived flavours to beer. A unique combination of floral notes and subtle hints of star anise (a gentle spiciness) combine with a satisfying fullness of palate at lower rates of oil addition per hectolitre. Alternatively, at higher rates of oil addition, or if used for dry hopping, grapefruit and tropical characters come to the fore. A high level of essential oil ( 3.0ml per 100gm) means that Stella offers a broad range of options to the brewer. Use it as a dominant character hop, or alternatively use it at lower doses to broaden the beer flavour experience as part of a hop grist. The refined character obtained at lower rates can be best appreciated in lagers or pilsners, while the grapefruit and tropical flavours can be used to offset robust malt and yeast characters in many styles. The flavour spectrum which can be provided by Stella will reward experimentation.

Alpha Acids 14-16 / Cohumulone 36 / Total oils 2.9

## Little Known or New Hop Varieties cont

**Summer** - is a unique flavour hop developed and grown in Australia. Summer provides distinctive light apricot and stone fruit notes in beer, nicely balanced by a background hop character which can be used to great effect in many beer styles. Being low in alpha acid, brewers can be very flexible with their dosing when using this hop for flavour and aroma.

Alpha Acids 4-7 / Cohumulone 22-25 / Total oils 1.1 -1.5

Other hops grown in Australia by HPA include-

Galaxy, Cascade, Millenium, Willamette, Pride of Ringwood, Super Pride & Cluster.

### New Zealand

**Rakau** - Suitable for use both as bittering and aroma. Developed as a true dual purpose variety typically with alpha acid above 10% delivers soft bitterness through low levels of Cohumulone less than 25 % of alpha acids. Can be used for multiple gift additions with late hop character delivering tropical fruit aromas of passionfruit and peach. Quite high levels of oil with an H/C ratio typical of classical aroma varieties. This variety has a lot of typical New Zealand fruity character so would be best suited to new world styles of ale and lager such as Pales and "big" IPA's.

Alpha Acid 10-11 / Cohumulone 24-28 / Total oils 2.0 - 2.4

**Wai-iti** - This hop has a reasonable weight of oil which is further enhanced as a ratio to alpha based on this variety being selected as a low alpha type to showcase its aroma characters which are startlingly of citrus made up of mandarin, lemon and lime zest..really intense. Low Coh adds to the overall quality of the finish which is soft.

Alpha Acid 3 / Cohumulone 26 / Total oils 4.37

**Kohatu** - This is a big aroma hop with intense floral characters of pine needles and tropical fruit. Trial brews brewed with this hop were only moderately hopped and displayed great quality of bitterness and well rounded fruity hop characters.

Alpha Acid 6.8 / Cohumulone 21 / Total oils 1.23

### Germany

Variety name	Aroma characteristic	Alpha acids Analytica-EBC 7.7	Total oil Analytica-EBC 7.10
Polaris (PA)	<b>intense fruity aroma</b> fresh minty notes	19.0 - 23.0 %	4.1 - 4.4 ml per 100 g leaf hops
Hallertau Blanc (HC)	<b>flowery-fruity aroma</b> passion fruit, grapefruit, gooseberry and pineapple	9.0 - 12.0 %	1.2 - 1.5 ml per 100 g leaf hops
Mandarina Bavaria (MB)	<b>fruity aroma</b> intense mandarin and citrus note	7.0 - 10.0 %	1.8 - 2.1 ml per 100 g leaf hops
Hüll melon (HN)	<b>fruity aroma</b> strawberry and honeydew melon nuances	6.9 - 7.5 %	0.5 - 0.8 ml per 100 g leaf hops



# KEEP CALM AND BREW ON

## BRITISH ALES COMPETITION

OSCARS ALEHOUSE BELGRAVE SUN 27TH MAY  
ENTRIES CLOSE 12PM SATURDAY 19TH MAY

ENTER USING PAYPAL AT [COMPMASTER.COM.AU](http://COMPMASTER.COM.AU). \$7 ENTRY. DROP OFF AT YOUR  
HOMEBREW STORE & WALK UP ENTRIES AT OSCARS REGISTERED AND PAID ON  
WEBSITE ALSO ACCEPTED UNTIL 1.30PM ON THE DAY

CATEGORY 1 : MILD, NORTHERN ENGLISH BROWN, IRISH RED AND SCOTTISH ALE (80/-)  
CATERGORY 2 : ORDINARY BITTER, BEST BITTER AND EXTRA SPECIAL BITTER

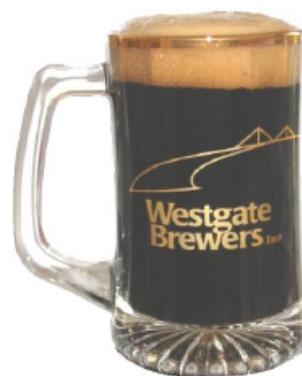


[MELBOURNEBREWERS.ORG](http://MELBOURNEBREWERS.ORG)





# 2012



# Stout Extravaganza

## Sunday 1<sup>st</sup> July at The Local Hotel

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

Closing date for entries is Friday 22<sup>nd</sup> June if delivered to the following locations: Grain & Grape, Greensborough Home Brewing Supplies or The Brewers Den. Alternatively, entries can be delivered to the event, prior to 12:30 noon.

### Competition Rules.

1. 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.
2. 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 \$5.00. If you are not a member of a Vicbrew affiliated club or if entries are received on the day of the competition, the entry fee will be \$6.00.
3. Judging will be by blind tasting, assessed against the current 2010 style guidelines. Style guidelines are available at the [www.vicbrew.org](http://www.vicbrew.org). Judges decisions are final.
4. Any tied placing's are decided on count-back using the following criteria, overall impression, flavour or smallest spread of scores.
5. Prizes & medals are awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> 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 Vicbrew accredited competition.

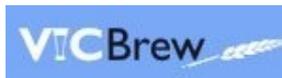
#### ENTRYFORM

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:.....



**Category:** (Please circle 1 style per entry)

**10. Porter**    Brown Porter    Robust Porter    Baltic Porter

**11. Stout**    Classic Dry Irish    Sweet Stout    Oatmeal Stout

**12. Strong Stout**    Imperial Stout    Australian/Foreign Extra

