

## May 2013 Newsletter

Next Club Meeting Sunday 19th May from 12.00 noon

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### Events at our Sunday club meeting 19th May

- BYO BBQ lunch
- BOTY Strong Stout Comp
- Guess the Beer
- Raffle

### Upcoming Events

#### 17th May 2013

Last day for ANHC Beer & Food matching dinner tickets

#### 18th-26th May 2013

Good Beer Week

#### 24th May 2013

ANHC Beer & Food matching dinner

#### 24th-26th May 2013

Great Australian Beer Spectacular

#### 26th May 2013

Melbourne Brewers British Ales Comp  
Oscar's Alehouse

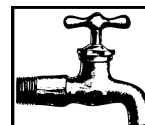
#### 7th July 2013

Westgate Stout Extravaganza

#### 4th August 2013

Worthog's Pale Ale Mania

Westgate Brewers Proudly Sponsored by:-



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and Gas

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Yarraville 3012

## The Secretaries Report



Dear Westgaters,

Well another action packed month has passed. And another one is about to happen. Good Beer Week, GABS and Melbourne Brewers British Ales comp is all happening. Speaking of Good Beer, apart from the obvious events happening around town, the Inaugural Westgate Tram trip went off without a hitch...or a Tram for that matter. They tell me that many fine beers were enjoyed at Young & Jackson's, Beer Deluxe, The Portland Hotel (where there was a brewery tour) and finally Mrs Palmers. Whilst the plan was to go to Temple, unfortunately, Ron and Renata are in the midst of a dispute with their partner and have decided to cease trading whilst all of this is sorted out. Having been a past club member, last months special guest speaker and all round good bloke, we keep Ron, Renata and the family in our thoughts and hope they find a speedy resolution to this whole conundrum.

As you would all be aware, we will be making The Westgate Anniversary Barlywine in August. Now as we plan to bottle this most auspicious brew, we need champagne bottles. Lots of them. So don't throw them out...bring them along (clean please) to club and give them to Michael. We reckon we will need at least 100 plus. As a reminder, there is a small competition for you graphic designers in the club, so go ahead and make a label and get the honour of having designed our 21<sup>st</sup> Anniversary Barlywine label. We would like you to use the club logo, somewhere and somehow. Please also keep the details of your fonts etc. as we will have some info to go into the back label.

Those that are interested, there are still tickets left for The GABS festival. There are a couple of us going from the club on the Saturday night, so if your keen I'd get on board now !! There was a flyer in last Friday's Age with all the beers and I tell you what, it's going to be an absolute cracker! Personally I'm going for Sour and funky! Oh and Russian Imperials....

Speaking of Russians, this month's competition is Strong Stouts. The Brewer of the year competition for this year is a three horse race (thus far), and who knows, it could change to four, depending on who comes through with the points this Sunday. It could all come down to the set recipe...which if you haven't made; I'd get on board and start trying to knock one out! Australian Ale...apparently there isn't any commercial versions ( maybe Bridge road do one ?) so read the style guidelines... because that will really tell you where you should be at...and just in case anyone isn't sure...you MUST use between 20 and 30 % white sugar in your recipe....Did we all get that now ??

Lastly, you should all have put Sunday 7<sup>th</sup> of July in your diary, in indelible ink. We need you. Your club needs you. Stout Extravaganza needs you. We need people to help move stuff, judge, do clean up, buy raffle tickets, buy lunch and just be there to support this club. Without its members, a club is nothing. We are Westgate Brew Club. We home Brew. Stout Extravaganza is our competition.

Anyway, see you all Sunday.

Ferg  
PS Not forgetting that we will hopefully have a very special guest on Sunday...a real life Rat! ;-)

## Contacts

### President

John Kingston

### Secretary

Fergus McGregor  
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Robin Selwood

### Newsletter Editor

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### Next Newsletter Ed

Mark Stanford  
(Hint hint)

### Competition Coordinator

Michael Bowron

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### Web Page

[www.westgatebrewers.org](http://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
<b>September 2012</b>	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
<b>November 2012</b> <b>(1 entry, can be either category)</b>	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
<b>January 2013</b> <b>(1 entry, can be either category)</b>	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
<b>March 2013</b>	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
<b>May 2013</b>	12. STRONG STOUT (>6% ABV)	12.1 Australian Stout/ Foreign Extra Stout 12.2 American Stout 12.3 Russian Imperial Stout
<b>June 2013</b>	SET INGREDIENT	8.1 Aust Bitter Ale
<b>August 2013</b>	7. AMERICAN PALE ALE	7.1 American Pale Ale
<b>October 2013</b>	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)
<b>November 2013</b>	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		
2nd	Robin	Fergus	Riggers	Craig		
3rd	Robbie	Robin	Robin	Robin		

### Interesting Links

[Craft Beer Crusaders](#) is a new craft beer show on channel 31. I've only caught one episode and it appears to be two guys looking for the best craft beer in Australia. This is achieved by visiting breweries, drinking samples and taking tours. Strangely watching others drinking beer is not quite as fun as drinking beer yourself. Perhaps this could be solved by drinking as you watch the show and you never know, you might learn something so check it out.



[The HPA Hop Report](#) from Barth Haas for the 2013 season just harvested. It gives you an idea of what they are planting and how successful it was. Also gives you a little description of the new Victoria's Secret variety and mentions a new hop called Enigma. I read somewhere that a commercial brewery has already used Enigma but I can't recall who it was now.....

Tim Lord from Hop Products Australia

[The Beer Lovers Guide Critics TOP 12 for 2012.](#)

Does what it says on the box. Instead of having a handy list you have to click on each number individually. Oh and there are some weird beers in there. I mean surely there are better beers around than that lot? Which is your favourite?



A completely unrelated but hopefully slightly humorous image for filling up space

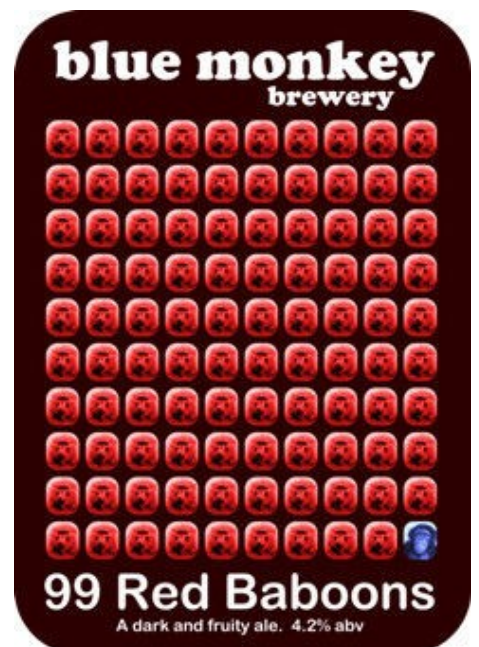
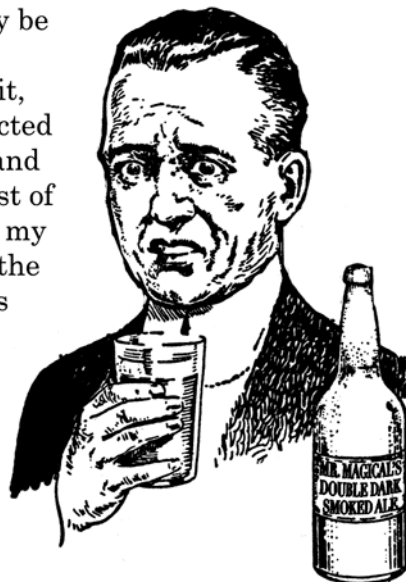




Westgaters sampling a few craft delights.



Should I really be drinking this?  
What if I like it,  
and I get addicted  
to craft beer, and  
I spend the rest of  
my life telling my  
friends about the  
different kinds  
of hops?



# 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**

**20% 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, Castlemaine XXXX Bitter, Toohey's Red Bitter, West End Bitter, Emu Bitter, Cascade Bitter, Boags Strongarm Bitter).

Regards

**Michael Bowron**

Westgate Brewers





## The ANHC Food & Beer Pairing Dinner is back in 2013 as part of Good Beer Week



The Australian National Homebrewing Conference Food and Beer pairing dinner has become one of the most anticipated events on the brewing calendar. Over the last 5 years we have presented some of the most amazing food and beer pairings you are likely to have experienced, and guess what, the Australian National Homebrewing Conference's Food and Beer Pairing dinner is back again this year. Some might even say Christmas has come early, but we'll let you be the judge! This year we bring together four of the best homebrewers in Victoria, all of which have been consistent award winning brewers of fine beers and have the trophies in the cabinet to prove it. You'll be so impressed by the beers these guys have crafted specially for the dinner that you'll be running out the door wanting to get brewin'. These four brewers have lovingly produced some great beers that can proudly stand alongside many of the best commercial beers in the world and after one taste we're sure you'll agree.

Who are the brewers and what have they brewed I hear you ask, well we were going to keep this as a surprise, but cries for information about the beers and brewers is deafening, so here it is:

Paul Bowlen from Worthogs has brewed an Oyster Stout (which was a category winner at VicBrew 2012)

Michael Bowron from Westgate Brewers has brewed a Hoppy American Pale Ale (produced the Champion Beer of Show at VicBrew 2012)

Bryce van Denderen from Bayside Brewers has brewed a Belgian Blonde (multi place winner at VicBrew 2012)

Chris Taylor from Melbourne Brewers has brewed a Black Hefewiezen (Champion Brewer Beer-fest 2010)

So, 4 amazing beers, 4 great brewers and 4 clubs, so come a long and you decide which club is going to take beer of the dinner?

And while each of the beers stands up in its own right, we will be matching them perfectly with some of the most extraordinary cutting edge cuisine you are likely to experience. All of which will be prepared by the teaching staff and students at Australia's leading culinary institute, the William Angliss Institute.

This is a fantastic opportunity to sample some of Australia's greatest home crafted beers which have been creatively paired with food skilfully prepared by some of Melbourne's best up and coming chefs.

Places are limited so get in quick before the chance passes for another year.

### **When**

24th May, 6:30pm - 11:00pm (7pm start) \* amended start time from printed program

### **Where**

William Angliss Restaurant, 550 Little Lonsdale St Melbourne

Tickets \$99 (plus GBW booking fee)

**Visit Good Beer Week to book tickets NOW!**

**(Due to catering requirements, ticket sales close on Friday May 17th, 2013)**

## Melbourne Brewer's British Ale Competition



### Venue:

Oscar's Alehouse,  
7 Bayview Road, Belgrave

[\(Melways Ref: M:75, G10\).](#)

**Phone:** (03) 9754 8002.



### Collection Points:

- The Brewers Den
- Grain And Grape
- Greensborough Homebrewing

(Must be received no later than 12pm on the 18<sup>th</sup> May 2013 at the above locations)

### **OR**

On the day at Oscar's Alehouse in Belgrave (Well before 1pm please, and already entered on [www.compmaster.com.au](http://www.compmaster.com.au))

### **Style Guidelines :**

Please refer to the [AABC 2010 Style Guide Lines](#) for further information

### **Categories:**

Category 1: Mild, Northern English Brown, Irish Red, Scottish Ale (80/-)

Category 2: Ordinary Bitter, Best Bitter and Extra Special Bitter

### **History:**

The British Ale's Competition is held at Oscar's Alehouse in Belgrave, in May of each year and is organised by The Melbourne Brewers ([www.melbournebrewers.org](http://www.melbournebrewers.org)) Melbourne's oldest Craft Brewing Club based in Melbourne's eastern suburbs.

British Ales comp is now three years old, always on the same weekend and always at Oscar's Alehouse. We normally get an average of 40-45 entries, quite manageable.

This is a registered as a [BJCP](#) event.





# 2013



# Stout Extravaganza

## Sunday 7<sup>th</sup> July at The Local Hotel

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

Closing date for entries is Friday 28<sup>th</sup> 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.

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 \$6.00.
3. Judging will be by blind tasting, assessed against the current 2012 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.

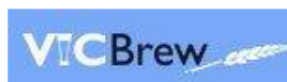
### ENTRY FORM

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:.....



**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

