



November 2011 Newsletter

Next Club Meeting Sunday 20th November from 12.00 noon

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Events at our Sunday club meeting 20th Nov 2011

- BYO meat BBQ
- Amber & Dark Lager **Club Comp**
- Amber Moore Brewer in the Hotseat

Calendar

27th November 2011

Yarra Valley Bus Trip

10 December 2011

Westgate Christmas Party

7th January 2012

Josie Bones Dinner

10th-12th February 2012

Beerfest@Mirboo Nth

24th or 25th March 2012

Brew Day with Craig Tabb

15th April 2012

Club Open Day

25th April 2012

Anzac Brew Day Robin Selwood

11th May 2012

Temple/Thunder Brewery Visit

3rd June 2012

John Kingston Brew Day

1st July 2012

Westgate Stout Extravaganza

Westgate Brewers Proudly Sponsored by:-

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The Secretaries Report

Dear Westgaters,

For those that made it along to our sponsor, Mountain Goat, and the Royston Hotel, a good night was had. Mtn Goat was deeply apologetic that we could not have a tour, but made up for it with a couple of free jugs. IPA no less...and a jug of IPA through the Randall, filled with coffee. Damn...that was delicious...The Royston delivered also with some interesting beers, such as Stone & Wood pacific Ale on tap and Moon Dogs Pumpkin Porter....

Next week is the Bus trip...Anyone that wants to be on the bus, please send the club an email to the usual address....We plan on having lunch at Cold stream Brewery, before we go on a Mystery tour out to Seville to see a bloke who makes 200(or is it 700) litres at a time...he must get thirsty! There is a rumour that JK may have some Barley Wine for the trip home...

Christmas is not that far away...if you're coming to the Christmas function, can you please email the club (I think you know the email address now) with any dietary requirements as well as numbers attending and the age of your kids... (Up to 11 years of age), so that we can sort you out. Please note, that if you have only paid a single membership but you wish your family to attend, it will be \$10 per adult and \$3 per child...this is to cover costs...

Let's not forget the Club Dinner at Josie Bones on Friday January 7th 2011. This will be an unforgettable dinner of awesome food and amazing beer. If we can get Chris to be there, via Ferg.....

There is not much else to say , except the club keg for Christmas is almost into week two of fermentation....I dry hopped it with 20g of Amarillo....
See you at our next meeting....or Christmas....
Cheers
Ferg



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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	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November	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	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/Oud Bruin 17.6 Berliner Weiße 17.7 Straight (unblended) Lambic 17.8 Gueuze 17.9 Fruit Lambic
March	8. BITTER ALE	8.1 Australian Bitter Ale 8.2 English Best Bitter 8.3 English Extra Special/Strong Bitter (ESB) 8.4 Düsseldorf Altbier
May	10. PORTER	10.1 Brown Porter 10.2 Robust Porter 10.3 Baltic Porter
June	To be confirmed.	Set ingredient or Low Alcohol

	Sep	Nov	Jan	Mar	May	Jun
J. Kingston	3rd					
R. Proudfoot	2nd					
M. Stanford	1st					

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 Pedersen

April - Geoff Daly

May-

June - Michael Bowron

Yarra Valley Bus Trip

The next bus trip will be on the 27th November.

The itinerary looks like being Cold Stream Brewery for lunch, followed by a visit to a secret location that is only known to John. What's the secret John?



Christmas Party News

Our Christmas party is rapidly approaching. It's on Saturday the 10th of December and will once again be held at the McGregor residence.

If you have a youngster in the family who would like to receive a gift from Santa on the day then please inform John or Fergus no later than our November meeting. Traditionally there is no hall meeting in December, so please make every effort to attend our final function of the year. More details to come.



AABC Results

Congratulations to the following Westgate members on their outstanding beers.

10. PORTER

Sponsor: Andale Beer Dispensing Equipment

Judges: Aaron Caruana, Lynton Young, Mark Rasheed

1st Aaron Petersen 124 VIC 10.3 Baltic Porter

2nd Kieren Vercoe 118 SA 10.2 Robust Porter

3rd Mark Hibberd 116.5 VIC 10.3 Baltic Porter

Champion State

Sponsor: Ellerslie Hop Estate

Victoria 30 Points

2nd South Australia 29

3rd NSW 19

4th ACT 17

5th QLD 7

6th WA 6

12. STRONG STOUT (>6%ABV)

Sponsor: Wheatsheaf Hotel

Judges: Bryce van Denderen, Brad Bown, Jayson Smart

1st David Steel 120 ACT 12.2 RIS

2nd John Kingston 119 VIC 12.2 RIS

3rd Chris Trigg 114.5 NSW 12.1 Australian/Foreign Extra Stout

4th Geoff Daly 113 VIC 12.1 Australian/Foreign Extra Stout

Geoff Daly also came a very close 4th in Farm-house/Wild Ales.

15. BELGIAN STRONG ALE (>6%ABV)

Sponsor: Belgian Beer Café Oostende

Judges: Michael Guenzel, Barry Cranston, Laura Price

1st Jonathon Elkins 124.13 SA 15.1 Belgian Blond Ale

2nd Graham & KEeylrye s 123 NSW 15.3 Tripel

3rd John Kingston 112.13 VIC 15.5 Belgian Strong Dark Ale

The following page has some photos from Mark Stanford of his trip to the Nationals in Adelaide.





Australian Amateur Brewing Championships held recently in Adelaide



Tour of Joe White Maltings South Australia



All Photos Courtesy of Mark Stanford.

Tafe Brewery Tour



Temple Brewery Almost Open



Former Westgate member Ron Feruglio and co with their sexy new brewery. Photos and info courtesy of [Crafty Pint](#).

More than a year after its owners hoped to be up and running, [Temple Brewing](#) is on the verge of opening its brewery, bar and brasserie in East Brunswick. Owners Ron and Renata Feruglio, who gained a great reputation for the quality of their beers while brewing on other peoples' breweries, gypsy style, for a number of years, hope to open the doors for good within four weeks and have a pair of beers prepped for the occasion. For those of a technical bent, the brewery itself is a custom-designed Newlands setup capable of knocking out 2,000 litre batches. Ron spent time in Canada having it designed to his exact specifications; as a successful and adventurous home brewer, he was keen that his expensive new toy would allow him to make a huge range of often complex beers, so it is capable of step mashes, has a kettle that can be heated very rapidly to extremely high temperatures and, should he so desire, can be operated by iPhone remotely so he could, technically, still brew from home.



New Zealand Mash Up Collaboration Recipe

The guys behind the [New Zealand Mashup](#) Collaboration beer have published details of a home sized recipe .

Mash Up - 20 litre

Based on 80% Brewhouse Efficiency and 20 litres final volume.

Approximately 10% evaporation in the boil.

Kettle up volume of 22 litres.

OG - 1.058FG - 1.012AbV - 6.0%Salt addition - 3 g CaCl₂ to mashing water.

Liquor:Grist ratio - 2.6:1 (13 litres)

Grain bill - 3.35 kg Thomas Fawcett Maris Otter Pale Ale malt and 1.65 kg Gladfield Ale malt (in lieu of Gladfield Ale malt, Vienna or Munich will give a similar character, though will make the finished wort slightly darker).

Mash temperature - 67°C. If milled grains at 20°C, then strike temperature will be around 76°C.

Boil time - 75 minutes (though can be reduced to 60 minutes depending on the evaporation rate of your system).

Hop additions - Based on 35% utilisation for 1st addition (bittering), 23% utilisation for second addition (flavour) and 5% utilisation for flame out/whirlpool addition (aroma) and a 75 minute boil.

Bittering (75 min boil) - Southern Cross 14.8% - 5 g

Flavour (20 min boil) - Southern Cross 14.8% - 4 g- NZ Cascade 9.1% - 9 g- Riwaka 5.6% - 15 g

Aroma (0 min boil) - Southern Cross 14.8% - 10 g- NZ Cascade 9.1% - 20 g- Riwaka 5.6% - 7 g

Add copper finings (for example, 1 g Koppafloc) 10 minutes before boil end.

Yeast - Wyeast 1272 - American Ale Yeast II

Dry hopping regime - Dry hop at approximate PG of 1.015 - 1.020 with:- 30 g Southern Cross- 20 g NZ Cascade- 15 g Riwaka



Bottles of this very brew are still available at Grain and Grape.

Photos



Robin just gave Barry a clip round the head. Various mountain goat /Royston pics.



My local ciggie and bong store has a collection of assorted brushes that would come in handy for cleaning up tubes, pipes and taps around your brewery.



Thirsty Camel 180 Victoria St Seddon

A good mix of Imported beers and Aussie craft beers.
Not a massive range but I guarantee you will find something you haven't tried. Not worth going out of your way for but if your passing by then take a look.
Pick of the bunch I took home was the Little Creatures Big Dipper. Awesome hop aroma.