

October 2011 Newsletter

Next Club Meeting Sunday 16th October from 12.00 noon

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- Westgate Round Up
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Events at our Sunday club meeting 16th Oct 2011

- BYO meat BBQ
- Black Betty Christmas Brew Up
- Visit from Alex Troncoso

Calendar

8th-9th October 2011

Bayside Octoberfest

7th January 2012

Josie Bones Dinner

19th-20th October 2011

Fed Square Micro Showcase

24th or 25th March 2012

Brew Day with Craig Tabb

21st-22nd October 2011

[AABC in South Australia](#)

15th April 2012

Club Open Day

11th November 2011

Evening at Mountain Goat/
Royston

25th April 2012

Anzac Brew Day Robin Selwood

27th November 2011

True South/Mornington Bus Trip
Yarra Valley Bus Trip

11th May 2012

Temple/Thunder Brewery Visit

3rd June 2012

John Kingston Brew Day

10 December 2011

Westgate Christmas Party

1st July 2012

Westgate Stout Extravaganza

Westgate Brewers Proudly Sponsored by:-

Burbank  **13 BURBANK (13 2872)**



**Pipeworx Plumbing
and Gas**

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Yarraville 3012**

The Secretaries Report



Greetings fellow brewers,

What a another big month it's been. Westgate have had another few wins on the local competition calendar. Do the names John Kingston and Geoffrey Daly ring a bell? Best brewers...Best Beer of show...Not to mention Craig Tabb, Mark Stanford, Aaron Pederson to mention a few more....all place getters in recent competitions...and all Westgate members...

John Kingston was the best brewer at Vicbrew and best beer of show...there is a surprise. I had to ring him and tell him. Have a guess where he was...??

Ballarat University doing the five day brewing course !

And Geoffrey Daly won best brewer at Baysides's Oktoberfest..with a beer the Vicbrew judges reckoned was only worth 77/150..this game is a bit like footy (let's not mention my boys at Collingwood) ..it's amazing what a difference a few weeks can make...yes Riggers..I know...Beer changes....So Hurrah for Westgate....and keep these quality brews coming, thanks members !

The AABC is on at the end of this month. John Kingston is going over as is Mark Stanford. Mark's brother (and the South Australian arm of Westgate) Adam has assured us, he will make sure he looks after any Westgaters that make the trip.

This coming Sunday's meeting is sure to be a cracker. I'm brewing an American Brown Ale on Black Betty for our Christmas keg. As usual, our sponsors Grain & Grape, are supplying the ingredients. Please thank John Preston, next time your in the shop ! I'm aiming to kick off around 10am !

Speaking of Black Betty, can anyone who wants to use Black Betty, in the future, please contact me. The committee want to make sure her use doesn't interfere with days where we have a lot on the agenda. Thank-you in advance!

We also have Alex Troncoso, from Little Creatures coming along to this months meeting (at this stage) to basically hang out, have a beer and a chat...where it all began for him (Alex is a past member)!

We are hoping to have a short Q & A session with him following our meeting , so maybe think up a few (intelligent) questions that you would like to ask !

On the 11th of November, we are having an "Evening" at Mountain Goat and The Royston for Dinner. If you would like to come to the Royston, for dinner , you MUST RSVP to the clubs email address by the 4th of November. No LATE BOOKING WILL BE ACCEPTED THIS TIME. !!!!

The plan is to have dinner at The Royston (unless members want to have cheap pizza at Mtn Goat but I know where I'll be having dinner). Please try and come to this and wear your club t-shirts, Mountain Goat are great supporters of Westgate.

If you have not already brewed a beer, our next club competition is Amber & Dark Lagers. You may just sneak in a Californian Common or an Alt beer ! Please make sure all entries are in by 1pm, on the Sunday.

And just a reminder that the next bus trip is on the 27th of November. The trip is advertised as a True South/Mornington Peninsula trip, but it will be a trip out to the Yarra Valley. This will also include lunch at Cold Stream and a visit to Hargreaves Hills Brewery. More details via email as they come to hand.

As per usual, keep brewing, brew good, put them into competitions under the Westgate Banner and lets let the world know, Westgate are a fantastic club that anyone would want to be a member of !

I look forward to seeing you at our next meeting.

Cheers

Ferg

Secretary

Westgate Brewers

PS..Callum is on solids ! Yes..he is 6 months old...who would have thought !

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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

R. Proudfoot

M. Stanford

3rd						
2nd						
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



Where: The Atrium, Federation Square, Melbourne
When: 19 - 20 October 2011, 4.30pm – 8pm
Price: \$25 + booking fee from [Ticketmaster](#)
P: +61 3 9655 1900
E: info@fedsquare.com

Meet the brewers. Enjoy their beer. The idea is simple but there's nothing 'simple' about the boutique beers featured in the Fed Square Microbreweries Showcase. Learn more about the brewing process and enjoy up to 20 samples from Victoria's finest microbreweries. Don't miss the next Microbreweries Showcase on Wednesday 19 and Thursday 20 October 2011.

Tickets: \$25 + booking fee and \$2 refundable glass deposit

Reports AB InBev will buy SABMiller

September 27th, 2011 | Posted by Stan Hieronymus

Reports are circulating that brewing giant AB InBev will buy SABMiller in what amounts to an \$80 billion deal. We the deal to go through it would create a group brewing **a third of the world's beer**.

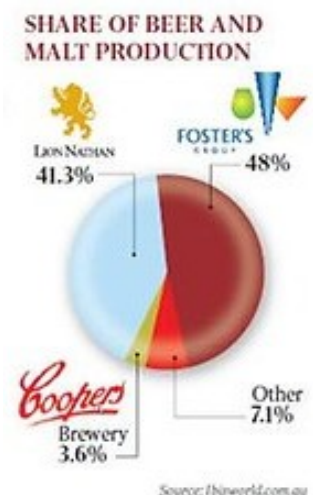
According to Reuters:

Analysts and bankers suggest 2013 as a likely time frame for a takeover that is seen as the final play in deal making in big world brewing.

They say the world's No 1 brewer AB InBev will not be deterred from making a move for SABMiller even after the No 2 brewer swallows up Australia's Foster's by the end of 2011 in a \$10.2 billion deal.

A Foster's deal may delay an AB InBev-SABMiller linkup by six to twelve months pushing a possible deal to 2013, after AB InBev's Chief Executive Carlos Brito said its debt would fall during 2012 to levels which made further acquisitions possible.

A deal would close out a decade of rapid consolidation led largely by AB InBev and SABMiller and leave few remaining easy targets, with the remaining big global brewers like Heineken and Carlsberg, as well as AB InBev, controlled by families, individuals or charity shareholders.



Coopers to become Australia's Largest Brewer

Coopers Brewery says SABMiller's expected takeover of Foster's means Coopers will enter its 150th year in 2012 as the largest remaining Australian-owned brewer. Coopers' Managing Director, Dr Tim Cooper, said that while there is still some water to flow under the bridge before the SABMiller takeover is completed, the offer has been recommended by the Foster's board. The impending purchase of Foster's follows Kirin's complete acquisition of Lion Nathan in April 2009.

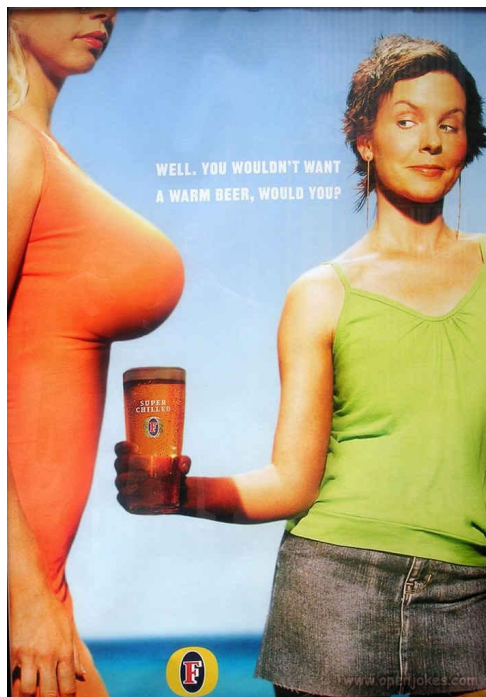
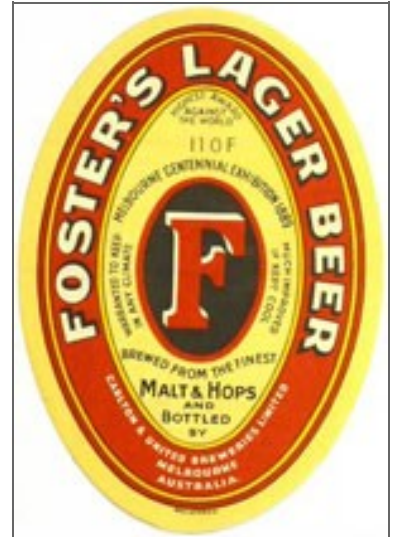
"Being the largest Australian-owned brewer is a badge of honour we will wear with pride. This represents the reward for 150 years of hard work in brewing by the Cooper family," he said.

"Coopers currently has about 4% of the Australian beer market, but we see the fact that we remain Australian-owned will provide us with strong marketing opportunities in the future."

All malt, Lager yeast, Pasteurisation. Pretty revolutionary stuff for 1889. No wonder the style went on to dominate the beer landscape in Australia for most of the 20th century.

THE LAGER BEER DUTY. THE FOSTER BREWING COMPANY.

It will probably have been noticed that among other changes which have been made in our tariff is one in favour of locally-made lager beer. The import duty has been raised from 1s. 6d. per dozen quarts to 3s. per dozen, and the question has probably occurred to many people as, to what particular industry or industries this tax will benefit, and whether, as the object of protection is to 'keep money within the colony instead of allowing it to go out, the duty will really have the effect of directing expenditure upon a local production instead of a foreign importation. It is in this economic sense we would view the matter. The question to be considered is whether any attempt has been made to establish the making of lager beer as a local industry, for, unless the duty will have the effect of preventing importations of what a large proportion of the community, in the exercise of their free will, choose to consume, the impost would really do harm rather than good, for the increased price of the article, consequent upon the increase of duty, would rather make the amount of the public expenditure on this item greater than it is at present. It is certainly preferable, if the money is to be spent on lager beer, that it should go into the pockets of shareholders of local companies, for in that way it stands more chance of again circulating amongst the community than it would if sent away to Germany or the United States, from which countries so much of our lager beer has hitherto been obtained. A visit to such an establishment as that of the Foster Brewing Company, Rokoby street, Collingwood, would set all doubts upon that economic point completely at rest. The brewing establishment is in every way the acme of convenience for in fitting up their works the proprietors have taken advantage of the accumulated experience of German and American brewers. The building itself is a fine brick structure of three flats, and is divided by a lane into two divisions, in one of which the lager beer is made, and in the other it is perfected, matured, and packed. The erection of these premises entailed a large expenditure of money in ordinary building material and machinery. It is, however, to be noticed that the greater part of the machinery and plant is of local manufacture, though the ice machinery and some of the special apparatus comes from America, the American ironworkers having much experience in that particular department of manufacture. Many of the initial processes in making lager beer are different from the ordinary English method of brewing. The malt is cleaned and then crushed so as to extract the maximum

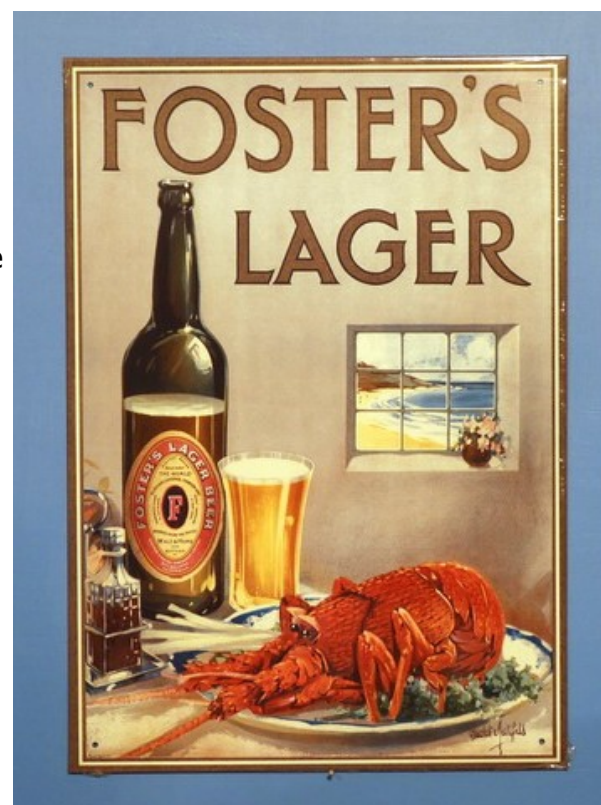


quantity of the proper ties of the malt. This crushing operation is performed by a contrivance of rollers, similar to those which have now come into vogue in flour mills. The malt is next precipitated into the mash tun. As the malt is in a powdery condition, it is necessary to adopt some special means of mixing it with the water to prevent it caking or going into lumps. This is effected by a jet of cold water being projected into the stream of malt dust as it falls into the tun. From the tun the liquid is drawn away to the malt kettle, sufficient time, however, being allowed to elapse in order to ensure the water having absorbed a large proportion of the properties of the malt. After being boiled, the liquid is pumped back into the tun. It is boiled, and returned again to the tun three times, and then it is supposed to have taken up all the properties of the malt. In this brew kettle it has also been supplied with the required quantum of hops. It is now ready to be drawn off to the fermenting vats, for it has been supplied with the whole of the ingredients. No sugar at all is used in the process, the malt supplying all the saccharine matter that is needed in the making of lager beer.



The fermentation process is the one which most distinguishes it from ordinary beer. Fermentation in this brewery takes place in a temperature of 34deg., and this degree of cold makes the process a very slow one, from seventeen days to three weeks being required to complete it. The yeast with which fermentation is effected is another important difference in this process. The yeast, which is under the control of a syndicate of brewers, is specially imported from Bavaria at great cost, and instead of rising to the top it sinks to the bottom. The process of fermentation being concluded, the beer is drawn away to the storage cellar, where it is kept for about four months in a temperature of 32deg., or just at the freezing point. This period having elapsed, the beer is ready to be filtered and bottled. After being bottled it is "Pasteurised." This is a process for sterilising, or killing any germ growth which may exist in the beer, for it is of course known that micro-organisms exist in almost everything, and if these were left in, the beer would

not keep. The old method of sterilising the beer was to mix acids with it. The acid certainly had the effect of killing the microbes, but it had also an injurious effect upon the human consumers. Pasteur taught brewers that the germ growth could be destroyed by heat, and that as the bottling process hermetically sealed the contents germ growths could not enter the bottle again until it was opened. To "Pasteurise" the beer it is placed in a chamber, where the bottles and their contents are subjected for about half an hour to a temperature of 170deg. The intense pressure generated in the bottles by the heat occasions a considerable loss by breakages. The most important difference between lager beer and the beer of ordinary makes is that the percentage of alcohol is very small. Mr Blackett, the Government analyst, states that the samples of the Foster Brewing Company's lager beer, which he bought in the ordinary way from retailers, are almost identical with the superior German lagers in their analytical results, and contained only 4.01 per cent. of alcohol. He therefore says that "the qualities that can be specially claimed for it are the unusually low percentage of alcohol." This very slight alcoholic property is indeed the great peculiarity of lager beer, and if the beer is to be so largely used here as it is in other countries, it will at all events be satisfactory to know the alcohol in it has been reduced almost to the vanishing point. It is very interesting to walk through the various parts of the establishment, but especially the extensive storage cellar. This cellar contains 100 casks, each of a capacity of from 980 to 1,000 gallons. and the ceiling, which is the size of many public halls, is a mass of snow and ice. The low temperature is obtained by brine below the freezing point of water being forced through miles of piping, the most of which is placed in the ceiling. 'The moisture from the atmosphere settles upon this piping in white frozen particles until a thickness of many inches is obtained, making an ornamental effect that would be the despair of any house decorator. As a local industry the works undoubtedly have a great future before them. At the late Exhibition, Foster's lager was one of the eight which took the highest award, out of 140 German and American competitors. That protection is the settled policy of the community in this as in any other branch of trade goes without saying, and has been admitted by the Government. The Foster Brewing Company state that if only the lager beer consumed here were made in the colony, some 250 people, besides the carriers, papermakers, and printers, would find employment. In this brewery there are at present some fifty-five men and boys employed, and the wages which are paid are about the same as in other trades.



English-Style Summer Ale

English Summer Ale is light straw to golden colored with medium-low to medium bitterness, light to medium-light body, and low to medium residual malt sweetness. Torrefied and/or malted wheat are often used in quantities of 25% or less. Malt flavor may be biscuit-like. English, American or Noble-type hop, character, flavor and aroma are evident and may or may not be assertive yet always well balanced with malt character. Mild carbonation traditionally characterizes draft-cask versions. In bottled versions, normal or lively carbon dioxide content is appropriate. The overall impression is refreshing and thirst quenching. Fruity-ester characters are acceptable at low to moderate levels. No butterscotch-like diacetyl or sweet corn-like dimethylsulfide (DMS) should be apparent in aroma or flavor. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato) 1.036-1.050 (9-12.5 °Plato) • **Apparent**

Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3 °Plato) •

Alcohol by Weight (Volume) 2.9-4% (3.6-5%) • **Bitterness (IBU)**

20-30 • **Color SRM (EBC)** 4-7 (8-14 EBC)



It's almost summer so here is a quaffable looking English Summer Ale Recipe

Malt

3.0 kg of Maris Otter

0.5 kg of Wheat

0.2 kg Biscuit Malt (yes Grain & Grape have it)

Hops

Bittering to 20-30 IBU

1 ounce of Styrian Goldings at end of boil

1 ounce of Styrian Goldings dry hopping

Or use your favourite English hop

Yeast

Nottingham or your favourite English Ale yeast

Water

Filtered water with 5 to 10 grams of calcium chloride

16l for mashing

15l for sparging

Stats

21 Litres

75 percent efficiency

O.G. 1.040

Around 4 SRM or 9 EBC

Carbonate well, chill and serve on a hot summers day around a BBQ.

Options

- A few hundred grams of honey in the boil would be nice

- The aromatic NZ hops would work well in this

- Half an ounce of crushed coriander seed would provide a hint of summer.

- Coopers yeast from a bottle would make an interesting alternative.

Westgate Results



Held 24th & 25th September 2011, Belgian Beer Café Eureka, Southbank, Melbourne
358 entries from 99 brewers

Champion Brewer (Sponsor: Grain and Grape)

(Awarded 3 points for a First, 2 points for a Second, 1 point for a Third in each Category)

JOHN KINGSTON Westgate Brewers 9 points (3 firsts)

(Red Duck Brewery sponsors 'Live Like A Brewer' day to brew and bottle a batch of one of the Champion Brewer's winning beers)

Runner-up: Dean Leischman, 8 points (2 firsts, 1 second).

Champion Beer of Show (Sponsor: Bridge Road Brewers)

JOHN KINGSTON Westgate Brewers 135 points Russian Imperial Stout

Runner-up: Brendan O'Sullivan (Inner Circle Brewers), 129.5 points, Berliner Weisse

Congratulations to John Kingston. Now we can call him the best brewer in Victoria. John consistently places in nearly every comp out there and is a passionate Westgate member and current club president. Always very approachable so hit him up with any brewing questions and queries.

Best Club of Show (Sponsor: Cryer Malt)

(Awarded 3 points for a First, 2 points for a Second, 1 point for a Third in each Category)

Winner: Bayside Brewers 26

2nd Melbourne Brewers 23

3rd Westgate Brewers 22

4th Worthogs 8

5th Inner Circle Brewers 6

6th Ballarat and Region 3

SO CLOSE!!

Our best result
for some time.

6. PALE ALE CATEGORY (Sponsor: Ellerslie Hops) 26 entries

Judges: Richard Whitebrook BJCP, Dereck Hales, Sam Gebert

1st	Craig Tabb	115	Westgate Brewers	Kolsch	#363
2nd	Cameron Turner	112	Bayside Brewers	Blonde Ale	#413
3rd	Brendan O'Sullivan	106.5*	Inner Circle Brewers	Australian Pale Ale	#369

10. PORTER CATEGORY (Sponsor: VicBrew) 26 entries

Judges: Simon Borg, Brett Evans

1st	Aaron Petersen	127.5	Westgate Brewers	Baltic Porter	#13
2nd	Barry Roberts	125.25	Bayside Brewers	Robust Porter	#381
3rd	Mark Hibberd	119.25	Bayside Brewers	Baltic Porter	#401

12. STRONG STOUT CATEGORY (Sponsor: VicBrew) 10 entries

Judges: George Theodoridis BJCP, Andrew Davison BJCP, Pat Calvird

1st	John Kingston	135	Westgate Brewers	Russian Imperial Stout	#321
2nd	Geoff Daly	125	Westgate Brewers	Australian Stout / Foreign Extra Stout	#206
3rd	Lucas Dedman	119	Worthogs	Russian Imperial Stout	#109

13. INDIA PALE ALE CATEGORY (Sponsor: Hopco) 26 entries

Judges: Braden Jackman BJCP, Andrew Gaul, Vince Costanzo

1st	Nathaniel Reeves	123	No Club	Imperial IPA	#361
2nd	Gavin Germon	104	Westgate Brewers	English IPA	#327
3rd	Darren Keating	102	No Club	Imperial IPA	#209

14. STRONG ALE CATEGORY (Sponsor: VicBrew) 15 entries

Judges: Bryce van Denderen BJCP, George Theodoridis BJCP, Mark Johnstone BJCP

1st	John Kingston	122.5	Westgate Brewers	English Barley Wine	#345
2nd	Mark Leatham	122	Melbourne Brewers	Strong Scotch Ale	#234
3rd	Barry Roberts	114.5	Bayside Brewers	American Barley Wine	#414

15. BELGIAN STRONG ALE CATEGORY (Sponsor: Cryer Malt) 27 entries

Judges: Costa Nikias, Andrew Hawley

1st	John Kingston	127.5	Westgate Brewers	Belgian Dark Strong Ale	#334
2nd	Darren Keating	124.5	No Club	Tripel	#207
3rd	Geoff Daly	123	Westgate Brewers	Tripel	#203

17. FARMHOUSE ALE & WILD BEER CATEGORY (Sponsor: Purvis Cellars) 15 entries

Judges: Scott Wilson-Browne BJCP, Michael Guenzel BJCP, Brett McCluskey

1st	Brendan O'Sullivan	129.5	Inner Circle Brewers	Berliner Weisse	#367
2nd	Geoff Daly	127	Westgate Brewers	Biere de Garde	#200
3rd	Mark Johnstone	115	No Club	Saison	#70



WA's winning booth in Melbourne last year

Invitation to AABC 2011 Club Night

The biggest homebrew party of the year!

Celebrate with your home brewing
friends and taste some of the finest beers in Australia
(You must register, otherwise no admittance)

Location, Judging venue: Holdfast Bay Bowls & Croquet Club Glenelg

Date: Sat 22nd October 2011

Time: 7:30pm- following the trophy presentations at 6.30pm

Contact sabsosa@aabc.org.au if you are interested in attending

The information below is only for those setting up a booth

The challenge is out for your club to produce the best booth of the night. A theme for the booth is up to you.
Come casually dressed, or let loose some creativity.

Secure a booth space for your Club now by forwarding an email to sabsosa@aabc.org.au entitled 'Club Night' with the following details:

- Your Club name, city and state
- The name, email address and phone number for contact person with your Club
- Approximate number of members attending from your club
- The space & power requirements for your booth, and your need for a table
- Approximately how many beers you plan to have on tap and/or in bottles
- Any additional requests or queries

Please note:

- Late requests for space will go on a waiting list if we happen to run out of room.
- Refrigerated storage for labelled kegs & cases is available prior to Club Night.
- 10 k of ice per club & a dump bucket per booth will be supplied. BYO snacks.