

altona west engineering

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# **The Secretaries Report**

Dear Westgaters,

Shout it from the rooftops...Congratulations!! From Club stalwarts, to new members, our club was very well represented at Vicbrew and at Oktoberfest. Michael Bowron scored a best in show at Vicbrew, Tabby got a first and a second, Darko (or should that be Beatnik?) scored a third. John K got a couple of seconds, Nick Cleave got a first (bet some members are glad he left that IPA on the bench last meeting!!) Geoffrey got a second, Kevin McNeill, a new member, got a first and a third and Aaron's BIAB Baltic Porter continues to come first in every competition it enters. Well done Brewers. You have done your club proud. Now onto the Nationals!! As for Oktoberfest, President John swept all in front of him with two 1<sup>st</sup>'s and as a result was also Champion Brewer. But we already know he is a Champ! Tabby's winner from Vicbrew couldn't quite rise to the occasion this time and Lord Mowbray's Bock was only a couple of places out of the placegetters. Again, well done to all those that entered and placed. This goes to show that we drink really good beer at our club meetings. Another reason to join a club!!

Moving on, the biggest weekend in the calendar is almost upon us. Geoffrey Daly has done a wonderful job sorting our theme bits and bobs (don't want to say what he done in case the opposition read it!!) ANHC is going to be massive. Look out for an email telling you where to get your beers, to get them sorted for club night. On a side note, ANHC is looking for volunteers (Gav has put some info about it further on). If you reckon you can help out, send them an email or if you want, help out the AABC. They need judges and stewards for Thurs October 25<sup>th</sup>. This will also require attending a discussion session on Wednesday the 24<sup>th</sup> (with buy your own dinner) at Beer Deluxe. For further info, email Mark Hibberd on mhibberd@melbpc.org.au

Looking forward, there seems to be some confusion about next month's club competition. John said it was Pilseners, I thought it was Amber and Dark Lagers. We will do both. But please, if you have an entry, maybe only enter one category. We don't need the judges having to try and get through 20 beers...and miss out on Darko's talk on yeast!

And finally, one for the calendar...The annual Mountain Goat/ Rovston club night will be held on 30<sup>th</sup> November. We will meet for beers at Mtn Goat (a club sponsor) and continue on for dinner at The Royston. Those that went last year had a wonderful evening and Mountain Goat certainly looked after us with a couple of jugs of their fine product.

Anyway, enough from me ! Cheers Ferg

wiped, floors vacuumed and glasses/jugs



# Contacts

President John Kingston

Secretary Fergus McGregor  $(0419 \ 345160)$ 

Treasurer Robin Selwood

**Newsletter Editor** Gavin Germon

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**Competition Coordinator** 

Michael Bowron

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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

washed.

Westgate Brewers is committed to encouraging responsible drinking REMEMBER- If you Drink and Drive-You're a Bloody Idiot

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### Westgate Brewer of the Year Competition Schedule

Meeting	Category	Styles
September 2012	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November 2012	5. STRONG LAGER (6% & DA	5.1 Strong Pale Lager 5.2 Mail ock/Aeleshock R 5.1 Stadhional Bock 5.4 Doppelbock 5.5 Eisbock
January 2013	15. BELGIAN STRONGLOOD	15.1 Belgian Blond Are 150 Belgial G Idents rong Ale 150 Tripel 15.4 Dubbel 15.5 Belgian Dark Strong Ale
March 2013	9. BROWN ALE	<ul> <li>9.1 Northern English Brown Ale</li> <li>9.2 Irish Red Ale</li> <li>9.3 Scottish Ale</li> <li>9.4 Australian Dark/Old Ale</li> <li>9.5 American Brown Ale</li> </ul>
May 2013	12. STRONG STOUT (>6% ABV)	<ul><li>12.1 Australian Stout/ Foreign Extra Stout</li><li>12.2 American Stout</li><li>12.3 Russian Imperial Stout</li></ul>
June 2013	SET INGREDIENT	Aust Bitter Ale

## 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 .

August 2012	Nick Cleave
October 2012	Darko Blatnik on yeast with beers by Fergus McGregor
April 2012	

# **New Product**



Belle Saison is an ale yeast of Belgian origin selected for its ability to produce great Saison-style beer. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably to help produce ales of the finest quality. No colours, preservatives or other unnatural substances have been used in its preparation. The yeast is produced in ISO 9002-certified plants.

## **Brewing Properties:**

• Quick start and vigorous fermentation, which can be completed in 5 days above 17°C (63°F).

• High attenuation and high alcohol tolerance.

• Fermentation rate, fermentation time and degree of attenuation depend on inoculation density, yeast handling, fermentation temperature and nutritional quality of wort.

• Low flocculation rate; settling can be promoted by cooling and by using fining agents and isinglass.

• Saison beers are quite unique to brew. During fermentation, cooling is not normally used, allowing temperature of fermentation to increase.

• Aroma is fruity, spicy and peppery due to ester and phenol production, and does not display undesirable odours when properly handled.

# **Interesting Beer Links**

Beer Acidity, Bitterness and Food - Charlie Papazian on why wine's red or white is not the same as beer's light or dark.

Beer Culture - A blog from Evan Rail, this entry on cultivating brettanomyces from an old bottle of Berliner Weiss.

<u>Braukaiser.com</u> - One of the presenters at ANHC3, Kai Troester, with a scientific look at all aspects of Homebrewing with particular emphasis on German Ales & Lagers.

ANHC3 - Just go already!

We need a few more judges and stewards, so if you know fellow brewers who are available and would like to assist, please ask them to contact me by email.

Hi all AABC judges and stewards,

If you have received this email, you are down to judge or steward at AABC2012. Can you please confirm by return email

you will be available to judge on the morning of Thursday 25th October starting at 9:30 am sharp (please be there by 9:15) at William Angliss Conference Centre, Level 5, 555 LaTrobe St, Melbourne. (entrance near corner LaTrobe & King Sts, Melway Map 1A, C1, take the lift, which is on your left after you enter the building). Judging will run until about 1pm

 you will attending the Judges Dinner/Beer Discussion Session on Wednesday 24th Oct at 6:30-7:00pm at Beer DeLuxe, Federation Square, Melbourne CBD (Buy your own meal from 6pm.)
 Cheers,

Mark Hibberd

mhibberd@melbpc.org.au

AABC2012 Competition Organiser

# **ANHC 3 Volunteers**

Hey guys,

ANHC are on the lookout for volunteers to help out at the conference this year.



It's not easy work, but there will be opportunities to stand in on some of the conference sessions when they're not doing things. We're after about 12 trusty souls each day to help us cart things around, set up and pack up etc, and we're trying to offer club members the first grab at getting to see at least part of the event for free.

Please circulate this amongst your club members and see if you have anyone interested who would be available for at least half days on the 25th, 26th and 27th of this month; ask them to drop a mail to volunteers@anhc.com.au and leave their contact details...

Cheers!

Andy

# Westgate Results at Vicbrew

## Champion Beer of Show (Sponsor: Cryer Malt) 137.3 points

MICHAEL BOWRON

Westgate Brewers

Biere de Garde

Runners-up: Craig Tabb (Westgate Brewers), Dortmunder, 127.5 points Andrew Hawley (Melbourne Brewers), North German Altbier, 127.5 points

## Best Club of Show (Sponsor: CUB)

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

Winner: Melbourne Brewers			
Westgate Brewers	25		
Bayside Brewers	7		
Worthogs	6		
Inner Circle Brewers	4		
Corio Bay Brewers	2		
	Westgate Brewers Bayside Brewers Worthogs Inner Circle Brewers		

## Scott Vernon Perpetual Trophy for Best Exhibited Club

Winn	er: Bayside Brewers & Melbourne Brewers	15 entrants (tie)
3rd	Westgate Brewers	14 entrants
4th	Worthogs	9 entrants
5th	Yarra Valley Brewers	8 entrants
6th	Corio Bay Brewers	7 entrants
7th	Ballarat and Region	3 entrants
8th	Inner Circle Brewers	1 entrant
9th	Grog Cobras (Geelong)	1 entrant

### Full Results Here

#### 2. PALE LAGER CATEGORY (Sponsor: Keg King) 10entries

Judges: Shelley Hosking BJCP, Charles Johnston

1st	Craig Tabb	127.5	Westgate Brewers	Dortmunder	#296
2nd	John Killmister	121.5	Bayside Brewers	Munich Helles	#457
3rd	Andrew Clark	108.8	Bayside Brewers	Munich Helles	#304

#### 3. PILSENER CATEGORY (Sponsor: Grain & Grape) 23 entries

Judges	: Dereck Hales BJCP, Dan I	Daintor	i, Shahe Rosenberg		
1st	Dwayne Sterlson	120	No Club	German Pilsner	#231
2nd	Craig Tabb	118	Westgate Brewers	Bohemian Pilsner	#294
3rd	Darko Blatnik	108	Westgate Brewers	German Pilsner	#283

#### 5. STRONG LAGER CATEGORY (Sponsor: Boatroacker Brewing Company) 12 entries

Judges: Kevin te Wierik BJCP, Dale Ross-Soden

1st	Chris Duckworth	114	Melbourne Brewers	Doppelbock	#113
2nd	John Kingston	108	Westgate Brewers	Maibock/Hellesbock	#328
3rd	Dereck Hales	100.5	Melbourne Brewers	Doppelbock	#103

#### 6. PALE ALE CATEGORY (Sponsor: Brewer's Choice) 25 entries

Judges: Christian Gossan, Darren Keating, Pat Calvird

1st	Matt Daniel	106.5*	Melbourne Brewers	Belgian Pale Ale	#142
2nd	John Kingston	106.5*	Westgate Brewers	Kölsch	#319
3rd	Braden Jackman	103	Melbourne Brewers	Kölsch	#78
4	Craig Tabb	102	Westgate Brewers	Kölsch	#295
5	Michael Bowron	101	Westgate Brewers	Kölsch	#7

#### 9. BROWN ALE CATEGORY (Sponsor: CUB) 25 entries

Judges: Lachlan Strong BJCP, Andy Davison BJCP, Grant Stott

1st	Dereck Hales	117	Melbourne Brewers	American Brown Ale	#116
2nd	Geoff Daly	114	Westgate Brewers	Scottish Ale	#16
3rd	Dan Dainton	109	Inner Circle Brewers	Scottish Ale	#255

#### 10. PORTER CATEGORY (Sponsor: VicBrew) 25 entries

Judges: Andrew Hawley BJCP, Lukas Dedman, Andy Gaul

1st	Aaron Petersen	125.5	Westgate Brewers	Baltic Porter	#108
2nd	Kevin te Wierik	109	No Club	Baltic Porter	#230
3rd	Sandy Erskine	107	No Club	Robust Porter	#110

# 13. INDIA PALE ALE CATEGORY (Sponsor: Ellerslie Hop Estate) 27 entries

Judges	s. Michael Dowron DJCF	, brea wice	Juskey		
1st	Nicholas Cleave	124.5	Westgate Brewers	American IPA	#81
2nd	Nathaniel Reeves	117.8	No Club	Imperial IPA	#426
3rd	Darren Keating	117	No Club	American IPA	#287

### 14. STRONG ALE CATEGORY (Sponsor: Matilda Bay Brewing) 15 entries

Judges: Shane Ward BJCP, Markus Krebs

1st	Kevin McNeill	124.5	Westgate Brewers	English Barley wine	#245
2nd	Dereck Hales	120	Melbourne Brewers	Strong Scotch Ale	#100
3rd	Darren Keating	117*	No Club	English Barley wine	#289

# 16. WHEAT & RYE BEER CATEGORY (Sponsor: Black Heart Brewery) 16 entries

Judge	s: Michael Guenzel BJCP	, Pauline i	Pearson BJCP		
1st	Brent Whelan	126	No Club	Weizen/Weißbier (Wheat)	#268
2nd	Bryce van Denderen	125.3	Bayside Brewers	Weizenbock	#459
3rd	Kevin McNeill	123.8	Westgate Brewers	American Rye Beer	#241

#### 17. FARMHOUSE ALE & WILD BEER CATEGORY (Sponsor: Beer and Brewer) 21 entries

Judges: Bryce van Denderen BJCP, George Theodoridis BJCP

1st	Michael Bowron	137.3	Westgate Brewers	Biere de Garde	#12
2nd	Grant Jones	123.8	No Club	Witbier (White)	#29
3rd	Mark Johnstone	116.3	Melbourne Brewers	Saison	#160

# 2012 Bayside Brewers Oktoberfest **Full Results**

## Saturday 13th October

Champion Brewer	John Kingston (Westgate)	1st and 1st
Champion Beer	Andrew Clark (Bayside Brewers)	45.5pt German Pilsner
Best Novice	Ian Scott (Bayside Brewers)	31.7pt Weizen Bock
Wheat Category		

wheat category	
	lub Points
1st Weizenbock Derek Hales MI	
2nd Weizenbock Ian Scott BS	S <b>31.7</b>
3rd Hefeweizen Peter Williams	30.3
4 Weizenbock Peter Lowndes	29.7
5 Hefeweizen Brett Tyrell BS	S 28.7
6 Hefeweizen Melanie Sisher	27.7
7 Dunkel weizen Craig Ditcham BS	S 27.3
8 Dunkel weizen Dan Eate BS	S 26.7
9 Hefeweizen Cameron Turner BS	S 25.3
10 Weizenbock Bryce Van Denderen BS	S <b>25.2</b>
11 Hefeweizen Craig Ditcham BS	S <b>24.0</b>
12 Hefeweizen Derek Hales MI	B <b>24.0</b>
13 Dunkel weizen Tom Vankerkom	24.0
14 Dunkel weizen Michael Bowron W	G 21.7
15 Hefeweizen Julian Sanders	20.0
Pale Lager Category	
Place Style Entrant Cl	lub Points
1st German Pilsner Andrew Clark BS	S 45.5
2nd German Pilsner Shaun Raymer BS	S <b>41.8</b>
3rd German Pilsner Mikko Pludra BS	S <b>39.8</b>
4 Kolsch John Kingston W	G 38.7
5 Munich Helles Andrew Clark BS	S 38.3
6 German Pilsner Craig Tabb W	G 38.2
7 Kolsch Craig Ditcham BS	S <b>37.8</b>
8 German Pilsner Kevin TeWeirik	37.3
9 Dortmunder Stuart Behrend BS	S <b>36.3</b>
10 German Pilsner Imants Vitolins W	H 36.3
11 German Pilsner John Kingston W	'G <b>36.0</b>
12 Munich Helles John Kilmister BS	S 35.5
13 Munich Helles Stuart Behrend BS	S 35.5
14 Kolsch John Sheehan BS	S 35.0
15 German Pilsner Darko Blatnik W	'G <b>34.8</b>
16 Kolsch Shaun Raymer BS	S 34.3
17 German Pilsner John Kilmister BS	S 33.8
18 German Pilsner Michael Bowron W	'G <b>33.7</b>
19 Munich Helles Jonathon Finney BS	
20 Dortmunder John Kingston W	G 32.3
21 German Pilsner John Fraser CE	B 32.0
22 Kolsch Darko Blatnik W	G 31.8
23 Munich Helles John Kingston W	G 29.2
24 Kolsch Tim Johnson	23.8

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#### Dark Lager Category

Place	Style	Entrant	Club	Points
1st	Vienna Lager	John Kingston	WG	40.8
2nd	Munich Dunkel	Kevin TeWeirik		39.7
3rd	Marzen-Oktoberfest	Chris Duckworth	MB	38.0
4	Smoked Marzen	Mikko Pludra	BS	37.5
5	Rauchbier	Geoff Daly	WG	35.3
6	Dusseldorf Altbier	John Strantzen	WH	31.2
7	Munich Dunkel	Mikko Pludra	BS	30.8
8	Marzen-Oktoberfest	John Fraser	CB	30.7
9	North German Altbier	Derek Hales	MB	29.2
10	Marzen-Oktoberfest	Geoff Daly	WG	27.2
11	Schwarzbier	Aran Burns/Steven Merriel		23.5
12	Marzen-Oktoberfest	John Kingston	WG	22.3
13	Schwarzbier	John Fraser	CB	22.2
14	Schwarzbier	Matt Daniel	MB	18.8
15	Schwarzbier	Bryce Van Denderen	BS	18.3
16	Schwarzbier	Derek Hales	MB	17.7

#### **Bock Category**

Place	Style	Entrant	Club	Points
1st	Maibock	John Kingston	WG	38.2
2nd	Doppelbock	Mikko Pludra	BS	36.8
3rd	Maibock	Mikko Pludra	BS	36.2
4	Doppelbock	John Kilmister	BS	34.0
5	Traditional Bock	Barrie Moubray	WG	34.0
6	DoppelBock	Chris Duckworth	MB	32.0
7	Traditional Bock	Michael Bowron	WG	31.5
8	Traditional Bock	Derek Hales	MB	28.3
9	Doppelbock	Derek Hales	MB	24.5
10	Doppelbock	John Kingston	WG	23.0
N/A	Doppelbock	Michael Guenzel	MB	N/A
N/A	Traditional Bock	Bryce Van Denderen	BS	N/A

#### Competition Judges & Stewards Chief Organiser: Chan Lay Chief Steward: John Sheehan

BS (Bayside Brewers) WG (Westgate Brewers) MB (Melbourne Brewers) WH (Worthogs) CB (Corio Bay brewers)

#### Judges

Sally Gudgeon Dale Ross-Soden Kevin TeWierik Barry Roberts Bryce Van Denderen Dan Eate Pauline Peason Mark Hibberd Peter Lowndes Stuart Behrend Cameron Turner Greg Gibbons

Apprentice Judges

David Walker Julian Sanders

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FLLERSLIE HOP

HICKINBOTHAM of DROMANA



#### Stewards

John Sheehan Luke Palmer Phil Brittain Rik Gilbert Andrew Clark peter yelland Jim Stephenson Mikko Pludra