

September 2011 Newsletter

Next Club Meeting Sunday 18th September from 12.00 noon

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- Bits and Pieces
- Malt & Beer PH
- Historical Beer Recipes
- Photos
- Bayside Oktoberfest Entry Forms



Events at our Sunday club meeting 18th Sept 2011

- India Pale Ale Brewer of the Year Comp
- BYO meat BBQ
- Brewer in the Hot Seat

Calendar

24th-25th September 2011
Vicbrew

7th January 2012
Josie Bones Dinner

8th-9th October 2011
Bayside Octoberfest

24th or 25th March 2012
Brew Day with Craig Tabb

19th-20th October 2011
Fed Square Micro Showcase

15th April 2012
Club Open Day

21st-22nd October 2011
[AABC in South Australia](#)

25th April 2012
Anzac Brew Day Robin Selwood

11th November 2011
Evening at Mountain Goat/
Royston

11th May 2012
Temple/Thunder Brewery Visit

27th November 2011
True South/Mornington Bus Trip

3rd June 2012
John Kingston Brew Day

10 December 2011
Westgate Christmas Party

1st July 2012
Westgate Stout Extravaganza

Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

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The Secretaries Report



Greetings fellow brewers,

We have some good news to start this month's newsletter. Westgate are the feature club in this quarter's Beer & Brewer magazine! Contrary to popular belief, I am not illiterate and actually did write the articles! We can't thank Beer and Brewer enough for their support and for some very well placed photo's that I'm sure some of our sponsors will be very happy with!

It seems, as per usual, Westgate were up there at Worthogs Pale Ale Mania. ! Congratulations must go to John Kingston, Craig Tabb (yes...that's right again!) and Mark Stanford! All these members placed with , by all accounts , very well made examples of the style .Mark won best novice too , so that's a happy little household out there at Seaholme , with both he and Amber now having won novice brewer award at the last two major competitions ! Sorry Craig...you're now ineligible to win best novice!

A few of us from the club ventured out to the William Angliss College recently for the ANHC 2011 Beer & Food matching dinner. The food and beer were exceptional and the company, even better! For mine, pick of the food was the pork belly, pork cheek and smoked hock trio. My favourite beer of the night was the matching Fest beer. This was made by Dan Walker (who demo's BIAB at the Grain and Grape) .This beer was apparently a "no-chill" lager that was a stronger, maltier Helles beer...mmm tasty!

Not forgetting that Vicbrew is just around the corner, the AABC brewing championships in Adelaide are not far off as is Bayside Brewers Oktoberfest. All those malty German type beers should have been well brewed by now and be ready to take out an award! Don't count on me though...I've only just managed my first brew, since becoming a Dad!

Lastly, can we all please keep Nick, our Burbank Bus driver, in our thoughts as he recovers from his surgery? It was a pity we had to cancel our last bus trip, but Nick's health is more important than anything. At this stage, our next trip will go ahead, as scheduled.

Anyway, as usual, another cracking newsletter awaits you...so grab a cold one, sit down, relax and have a read!
I'll talk to you at our next meeting!

Good Brewing
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.

Champion Homebrewer to Win an Awesome Tap Slot at GABS 2012



The Champion Homebrewer at this year's [AABC](#) next month will have the opportunity to brew a special beer with a leading Australian microbrewery in another Tap-house initiative.

This is the killer bit though - their beer will be tapped for the first time next May at the [Great Australasian Beer SpecTAPular](#) where it will be in the company of other new beers from Australian and NZ brewers for the enjoyment of thousands of craft beer lovers.

Origins of Lager Yeast

Orange-colored galls, such as these pictured in 2010, from the beech tree forests of Patagonia have been found to harbor the yeast that makes lager beer possible. Five hundred years ago, in the age of sail and when the trans-Atlantic trade was just beginning, the yeast somehow made its way from Patagonia to the caves and monastery cellars of Bavaria where the first lager beers were fermented. University of Wisconsin–Madison Genetics Professor Chris Todd Hittinger and colleagues from Portugal, Argentina and the University of Colorado describe the lager yeast, whose origin was previously unknown. (Credit: Photo by Diego Libkind, Institute for Biodiversity and Environment Research, Bariloche, Argentina)



For the full article go to this [Science Daily link](#).

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

Interesting Links

- [The History of brewing with sugar in Australia](#)
- [The Beer Lovers Guide to Australia](#) and what appears to be an upcoming book "The Aussie Home Brewer Handbook."
- [A piece poking fun at Crown Lager's new "time" ads.](#) Apparently the "lagering" time is about 4 days.

Different Malts and Beer PH

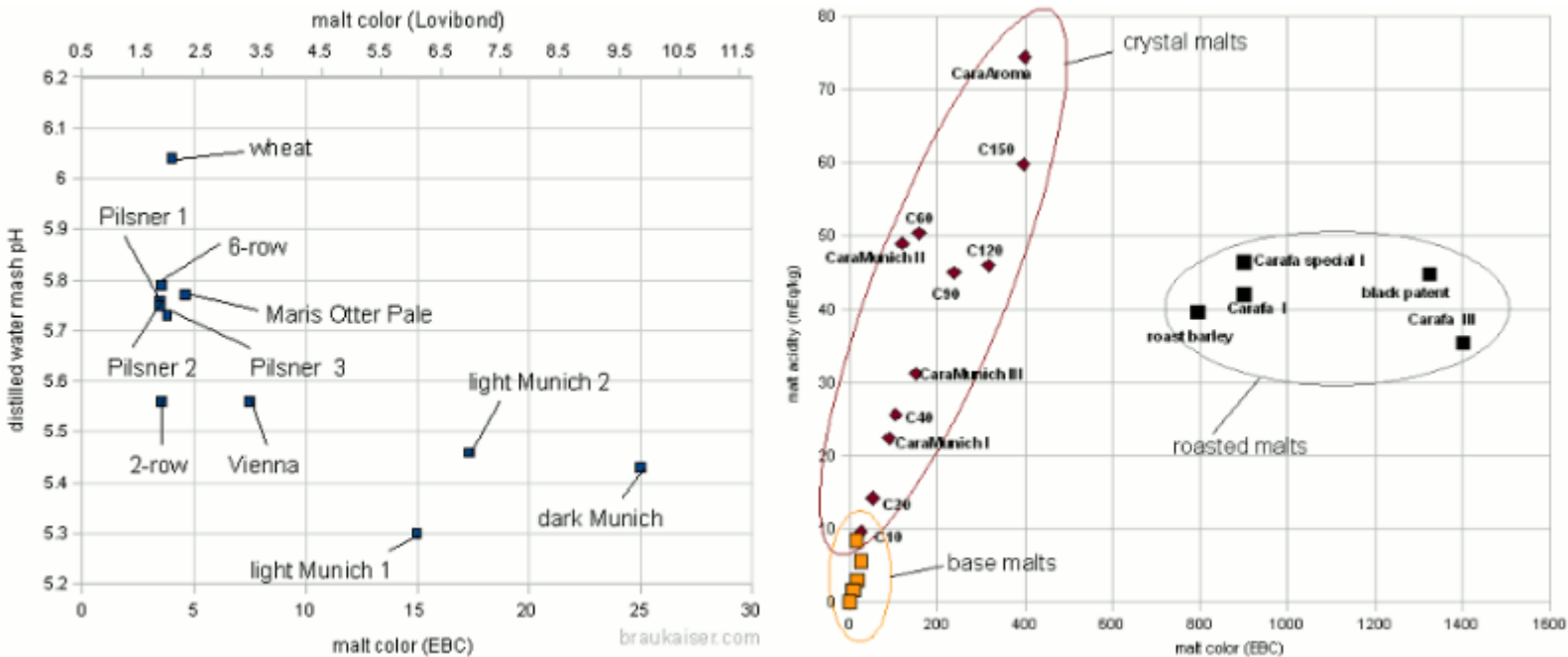


Figure 2 - **On the left:** the mash pH of mashes with various base when mashed with distilled water. The 2-row that falls out of line for the pale malts is Rahr 2-row. **On the right:** The titratable acidity of various specialty malts plotted over their color. The test mashes made from these malts were titrated to a pH of 5.7

Very lightly kilned malts have a natural pH between 5.7 and 5.8. Wheat malts may even be higher than that. Once malts are kilned more intensely to produce darker base malts, the distilled water pH drops due to the formation of acidic melanoidins. This is shown in Figure 2 which plots the color and distilled water mash pH for a number of different base malt samples. There is a loose correlation between malt color and mash pH: "The darker the malt the lower the mash pH". Because of this loose correlation the prediction of the malts mash pH based on its color is difficult in particular for darker malts.

Specialty malts like crystal and roasted malts are kilned to even darker colors than base malts. While they may constitute a much smaller portion of the grist they tend contribute a large portion of the grist's color and with it acidity. The latter lowers the grist pH below the pH of the base malts used.

The acidity of various specialty malts is plotted over their color in Figure 2. Crystal type malts adhere fairly strongly to the "the darker the more acidic" rule. Roasted malts, on the other hand, showed a fairly constant acidity regardless of their color. This is assumed to be the result of differences in the production process for crystal and roasted malts. The color of crystal malts is created while the malt is still wet which allows for the formation of more acidic compounds while the color of roasted malts is created after they have already been dried. Though that creates a stronger color it creates less acidity^[2]

For us brewers this means that grists containing large amounts of roasted malts are likely less acidic than grists containing large amounts of dark crystal malts even though the beers made with

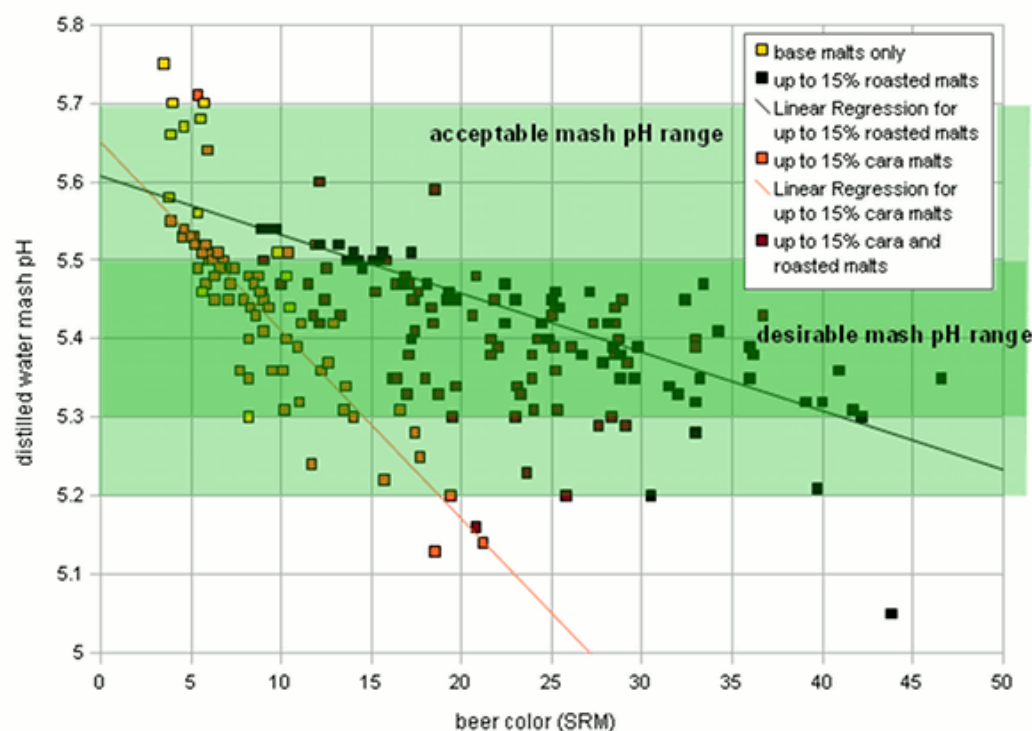


Figure 3 - The predicted distilled water mash pH of 210 randomly generated grists

The beer color for all these beers was calculated and mash pH was estimated based on the malt data available. The mash pH was then plotted over the beer color and is shown in Figure 3. It is apparent that the majority of the beers falls into the desired mash pH range if the water has no residual alkalinity. If the water has moderate residual alkalinity the mash pH will be slightly but not dramatically higher. This is the reason why most average beers can be brewed well with average water. Only at the extremes would mash pH become a problem.

Based on this chart the following observations can be made:

- There is no simple curve that can estimate grist pH from beer color.
- a wide range of beer colors can yield an grist pH in the desired pH range and an even larger color range can yield an acceptable mash pH (Note that this does not yet take residual alkalinity of the water into account)
- "Crystal only" and "Roasted only" recipes form clusters which can be approximated reasonably well with linear functions.
- The more roasted malt that is used to achieve the desired beer color the less pH drop can be expected per unit of color. This stems from the fact that roasted malts have less acidity per unit of color compared to crystal malts

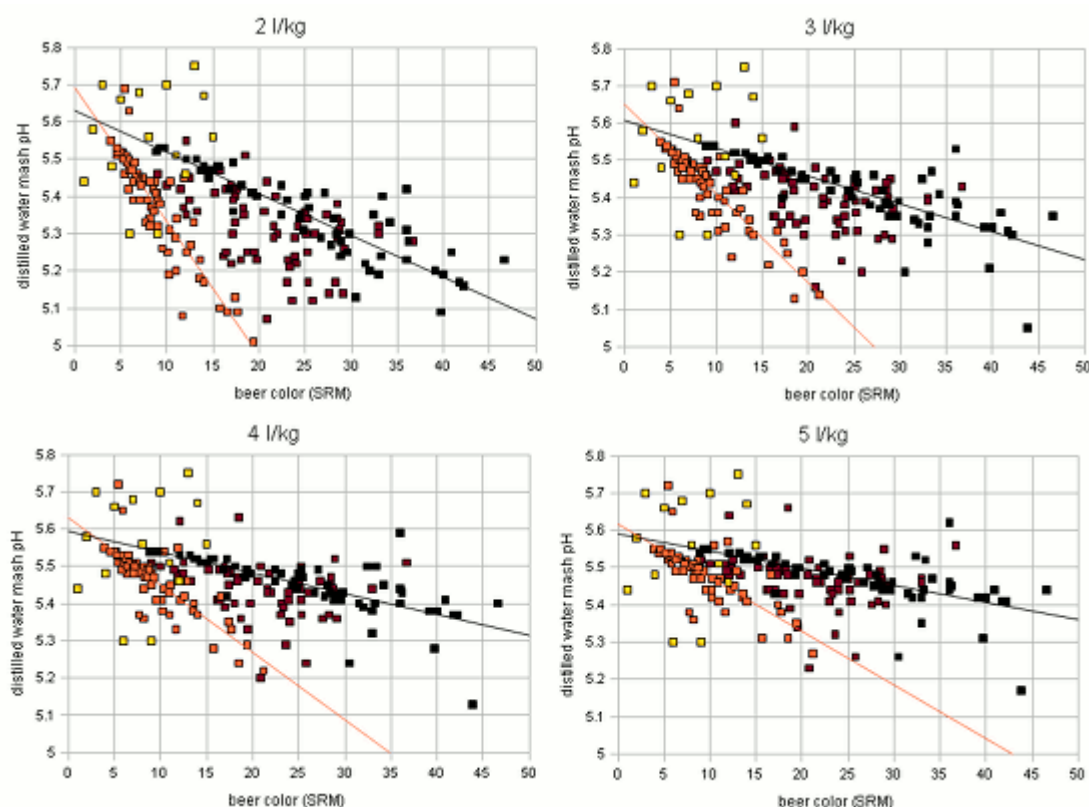


Figure 2 - Grist pH over SRM simulation of 210 different Random recipe for 4 different mash thicknesses

Figure 2 shows how the SRM to pH relationship changes for different water to grist ratios: the grouping remains the same, only the parameter for the linear functions change.

[For the full ph article head here.](#) Also has a handy chart on raising and lowering ph with various additions.

Editors Note: I use 4 litres per kilo of grains for beers around 4.5 to 5 percent. I use more mash in water per kilo for beers of less strength and less mash in water per kilo for stronger beers.

Old Beer Recipes from The Western Mail 3rd January 1929

"W.W." asks:-Will you please let me know how to make hop beer? I read the "Mutual Help" page with interest and it is from a recipe published in it that I am making good bread.

This is an opportune question, for the providing of suitable, refreshing drinks interests most people at this time of the year. I will give several recipes, collected from various sources, because what is suited to one taste is sometimes less agreeable to another. Then again, people often like a change, and when the ingredients for making one drink are lacking, another can be substituted.

For the fermentation of hop or **sugar beer** ferment germs or yeast are a necessity; but if after a bottle of **sugar beer** is emptied, it is immediately corked, and is thus kept perfectly clean, the yeast germs in the bottle will remain good for some time, so that when the fresh brew of **sugar beer** is placed in the bottles, the yeast germs from the former matured **beer** immediately get to work and render the addition of yeast unnecessary. One point should be kept in mind by those who intend to follow this plan, and that is that if **sugar** or any other **beer** be exposed to the air, acetic acid fermentation starts, the result being that the **beer** is sour. It is necessary to remember this, because if there is any trace of sourness in the bottles the plan recommended will be a failure.

Hop Beer (1).

Put 1 oz. of good hops into six gallons of boiling water. The hops may be tied in a muslin bag. Simmer gently for a quarter of an hour, but no longer, because boiling drives off the delicate aromatic flavours. Then strain the liquid into a thoroughly clean cask, and dissolve 5lb. of yellow **sugar** into it (some use ginger in hop **beer**, and if so desired, procure loz. of good whole ginger, bruise it and tie it in a cloth, and place it in the water at the same time as the hops). When the liquid has cooled down to about 80deg, well stir a cupful of good yeast into it, and let it remain in the cask, which should have room for the **beer** to work in until it settles clear after working. The **beer** should not be moved or touched when working. Then strain through a fine cloth and bottle. The **beer** will be ready in three or four days, and improves with keeping for a time, provided it is well corked and tied down.

Hop Beer (2).

Five gallons of water, 5lb. crystal **sugar**, 1/4lb. hops, 1/4lb. mixed ginger, one packet of gelatine, half-pint of yeast, half-pint of burnt **sugar** colouring. Boil the water, hops, and ginger one hour and a half; add the **sugar**, and boil another half-hour. Strain into a keg, and, when cool, add the yeast and stir well. Let the mixture stand two days; then skim. Then dissolve the gelatine and stir it in with the colouring. Let it stand again for two days, and then draw off into bottles. This recipe was given to me by one who made it for sale, and it is better than most, though a little more troublesome.

Blackwood Sugar Beer.

The following is Mr. Gerald Hester's recipe for making **sugar beer**: Take for each gallon of water loz. of the best hops, and boil; strain, and dissolve 1/4oz. to 1.1/2lb. of brown **sugar** to the gallon by gently boiling. Cool and strain the liquid into a barrel; add good yeast, and allow to work for two or three weeks. Cork barrel and draw off as needed.

Ginger Beer (1).

Ginger **beer** is a favourite drink with many people, and the following is a good recipe. The **beer** should be made at night, and allowed to stand until the morning to rise, when it should be bottled:

Take half a pound of dried ginger and bruise it, and pour two gallons of water over it. Let it boil slowly for one hour. Add ten gallons of cold boiled water, ten pounds of **sugar**, the juice of a dozen lemons and the grated peel of eight. Add also 1/2lb. of honey and three pints of strong yeast. It is easy to make one third of the above quantity by using one third of these ingredients. This will make four gallons of the **beer**, all that a small family would be likely to put up and bottle at a time. After the ingredients are thoroughly mixed, let the **beer** rise overnight, as directed previously, and bottle it in the morning, tying down the corks. This **beer** is excellent in three or four days, and will keep as long as two months in a cold cellar, where the bottles should be set on their sides as soon as they are corked.

Ginger Beer (2).

The following recipe is taken from the "Australian Inquiry Book":

"There are dozens of recipes for ginger **beer**, but the one I now give is the best and quickest, and, like many of mine, I found out by accident. If you have a crockery vessel, it is best to make it in; but failing that, a tin one will do. I have used a kerosene tin, but on no account use a galvanised iron tub. A family near I me were very ill from doing so once. Something in the ingredients acting upon the zinc of the tub caused the **beer** to be poisonous. Put four cupfuls of **sugar** (brown **sugar** is best) into your vessel; two tablespoonful of cream of tartar, a good handful of whole ginger, bruised well (more if you like it hot), a couple of oranges sliced. Over this pour three dippers of boiling water; stir well, and when cool add three parts of a cup of good yeast. Let it stand all night, and bottle early next morning, putting three or four grains of rice in each bottle. The corks must be good, and will need tying down. . It will be ready for drinking next day, or that night. Instead of bottling, it is handier to have it in a small keg with a tap to it."

Hop Beer With Horehound.

A lady reader wrote as follows. I know her recipe is good, but very few people grow horehound now:

"Knowing how horehound improves the flavour of hop **beer**, I include the following recipe:-To four gallons of water add 3lb. of **sugar**, 3oz. of hops. 3oz. of raisins, 2oz. of wheat, and half a teaspoonful of salt.

Boil for half an hour. Five minutes before taking the mixture off the fire, add three or four sprigs of horehound. When cool, add a Email cupful of yeast. Strain and cover; let stand for two days; cork the bottles tightly and store in a cool place. The **beer** is ready for use in a week or ten days. '

So what is Sugar beer? It's what everyone drank apparently... < Wednesday 9 January 1901> .

THE INJURIOUS INFLUENCE OF SUGAR. Beer made solely from malt and hops is preferable as a beverage, more nutritious and less apt to harmfully affect the human system than that in which sugar is largely used as a substitute. Yet in this colony (writes the Melbourne Age) the sugar beer brewed exceeds the pure malt and hop variety by more than twentyfold. The figures of 1899 are: Sugar beer, 14,852,613. gallons; brewed from malt and hops only, 702,833 gallons; total 15,555,445 gallons: The overwhelming preponderance of the sugar beer is a deplorable fact; when considered from the point of view of the public health.



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/Ouid 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



BAYSIDE BREWERS

OKTOBERFEST

AMATEUR HOMEBREW COMPETITION

October 8th, 2011

HICKINBOTHAM WINERY

DROMANA

Oktoberfest is an annual homebrewed beer competition organised and run by the Bayside Brewers.

Entries are open for all German Style Beers in the Wheat, Pale Lager, Dark Lager and Bock Categories.

Entries are open to all Victorian and interstate independent and club-affiliated amateur brewers.

PRIZES AWARDED FOR:

Champion Brewer (Trophy and \$100 Grain & Grape Voucher)

Champion Beer of Show (Trophy and 25kg Grain)

First Place in each Category

(Trophy & \$75 OneStopBarShop or MagickBrew Voucher)

Second & Third Place in each category (5kg Grain)

Best Novice Brewer (Trophy & \$60 Vicbrew Award)

ENTRIES CLOSE 12pm SATURDAY 1st OCTOBER

FOR MORE INFORMATION PLEASE SEE ENTRY FORM

OR VISIT OUR WEBSITE - BAYSIDEBREWERS.ORG.AU

Please support our generous sponsors



One Stop Bar Shop



HICKINBOTHAM
of DROMANA



OKTOBERFEST

AMATEUR HOMEBREW COMPETITION

October 8th, 2011

HICKINBOTHAM WINERY DROMANA


CATEGORY	STYLE
<i>Wheat</i>	<i>Hefeweizen / Dunkel Weizen / Weizenbock.</i>
<i>Pale Lager</i>	<i>Munich helles / Dortmunder Export / German Pilsner / Kolsch.</i>
<i>Dark Lager</i>	<i>Vienna / Marzen - Oktoberfest / Munich Dunkel Schwarzbier / Altbier / Smoked Marzen</i>
<i>Bock Beers</i>	<i>Maibock / Traditional Bock / Doppelbock / Eisbock</i>

Entries close 12pm Saturday 1st October 2011 and can be deposited at the following locations. Grain and Grape (5/280 Whitehall St Yarraville, 3013), The Brewer's Den (253 Dorset Rd Boronia, 3155) Magick Brew (205a Bayview Rd, McCrae, 3938), Keg King (2/33-35 Smith Road, Springvale, 3131), One Stop Barshop (203 Mornington-Tyabb Road, Mornington 3931) and Greensborough Homebrewing (22 Louis Street, Greensborough, 3088) . If mailing please send to Grain and Grape. Cost is \$7 per entry, with a limit of one entry per style. Late entries on the day before 10am will be \$10 per entry.

All entries will be judged blind against the 2010 AABC Style Guidelines ([available from www.vicbrew.org/styles.html](http://www.vicbrew.org/styles.html)) by a panel of 3 judges. Judges decision is final. Champion beer of show, Best Novice, and 1st, 2nd and 3rd placegetters in each category will be based on the highest sum total points from the three judges. In the event of a tie, the award will be decided on the basis of best impression. Best Novice category is only open for Victorian brewers who have not placed 1st, 2nd or 3rd in a Vicbrew sanctioned competition. Champion Brewer will be awarded to the highest sum total for points awarded in each category: 1st Placing -3 points, 2nd Placing 2 points, 3rd Placing 1 point.

Presentations for Oktoberfest 2011 will be announced at 2pm Sunday 9th October at Hickinbotham Winery, Dromana. Scoring sheets will be returned to entrants by post. Prizes will be delivered either by post or personally at our earliest convenience.



		OKTOBERFEST	
		AMATEUR HOMEBREW COMPETITION	
Name:		email:	
Address:		Phone:	
		Club:	
Entry Conditions:			
Closing date for entries: 12pm Saturday 1st October.			
Entries may be left at Grain and Grape, Magickbrew, The Brewer's Den, Keg King, OneStopBarShop or Greensborough Homebrew Supplies.			
Cost is \$7 per entry, with a limit of one entry per style. Completed entry form to be attached to each bottle with an elastic band.			
1 x 750ml (preferred) or 2 x 375ml bottles required for each entry. Payment for bulk entries should be combined.			
Please place monies or cheque to "The Bayside Brewers" in an envelope attached to entry.			
Victorian Brewers who have not placed 1st, 2nd or 3rd in any Vicbrew sanctioned competition are eligible for the Novice Brewer award.			
Beer Category:	Beer Style:	Bottle ID:	
OG:	Full Mash: []	Yeast:	
FG:	Partial Mash: []		
% Alc:	Extract/Kit: []	Novice Brewer: [Y/N]	