

September 2012 Newsletter

Next Club Meeting Sunday 16th September from 12.00 noon

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Events at our Sunday club meeting 16th September

- BYO BBQ lunch
- Club Comp - IPA

Calendar

22 September 2012

Vicbrew Entries Due

30th November 2012

Royston/Mountain goat

6th-7th October 2012

Vicbrew

8th December 2012

Christmas Party

13th October 2012

Bayside Oktoberfest

24th-25th October 2012

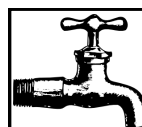
Fed Square Microbreweries
Showcase

25th-27th October 2012

AABC & ANHC III



Westgate Brewers Proudly Sponsored by:-



Pipeworx Plumbing
and Gas

**altona west
engineering**

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The Secretaries Report

Greetings Fellow brewers....

Well this month sees the calm before the storm. We have a very busy next few months. Vicbrew, Oktoberfest and of course ANHC. In the middle of all this, we have our usual club competition for brewer of the year. Now, the committee did attempt to change the beers this year, but we admit we made a mistake. Too many big beers that require time to brew. Therefore, the club comps will stay the same as last year, up to the New Year. This means, we will have India Pale Ales this Sunday, followed by Amber & Dark Lager for November and Farm House ales and wild beer for January. We will update the upcoming beers for next year in the next week or so.

I have been informed that the new club shirts will be ready this Sunday. All financial members, who ordered a shirt with President John, will be able to pick them up on Sunday, with a payment of a measly \$20. It is because of John's tireless work and ability to source both a bargain and a dollar that the shirts have only cost us \$20 each. Thanks must also go to Rob at Nautical Financial, for his sponsorship, via John, that secured these shirts. If you're going to ANHC, it would be expected that all club members wear the shirt with pride.

Speaking of ANHC, don't forget that tickets are still available, if you have not got yours. As you would know from your fellow club members, who have spoken about how good it is, this is something that you cannot afford to miss. At least, give a thought to club night. This year, you can buy tickets to this night only and they are cheap at \$40. This includes some form of catering as well as access to over 250 home crafted beers.

If you have an entry for Vicbrew or Baysides Oktoberfest, don't forget to put it in. Westgate didn't have a good run at Pale Ale Mania and we need to get some runs back on the board. We have spent the last couple of years placing at most of these comps and it's a bit unfortunate that we didn't do so well this time. Let's show the Melbourne brew scene that Westgate are still a force to reckon with.

Well that's enough from me....

See you all at the next meeting

Regards

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 2012	13. INDIA PALE ALE	13.1 English IPA 13.2 American IPA 13.3 Imperial IPA
November 2012	5. STRONG LAGER (>6% ABV)	5.1 Strong Pale Lager 5.2 Maibock/Del'esbock 5.3 Traditional Bock 5.4 Doppelbock 5.5 Eisbock
January 2013	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
March 2013	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
May 2013	12. STRONG STOUT (>6% ABV)	12.1 Australian Stout/ Foreign Extra Stout 12.2 American Stout 12.3 Russian Imperial Stout
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

Bits & Pieces

VB Overtaken

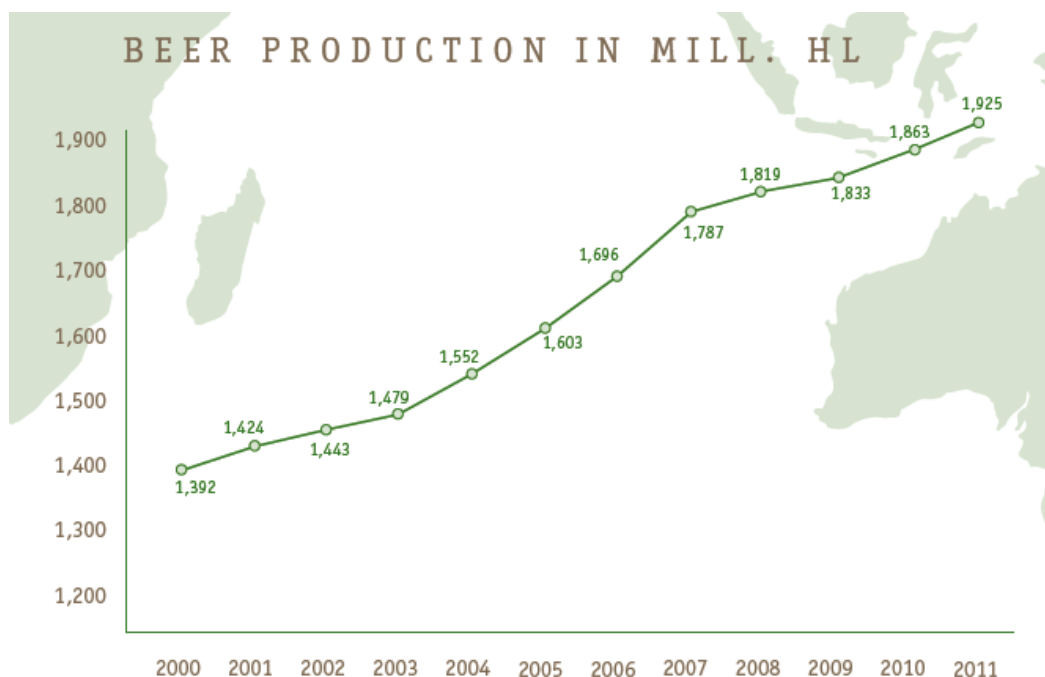
XXXX Gold, brewed by Kirin's Lion unit, in April ended VB's more than 20 years as Australia's top selling beer. XXXX Gold had a 12.4 percent market share in the 12 months through June compared to 12.1 percent for VB, according to Nielsen Holdings NV (NLSN) data quoted by Lion.

Foster's has also fallen behind Lion as the country's largest brewer since SABMiller completed its A\$10.5 billion (\$10.7 billion) takeover of the Melbourne-based company in December.

The decision to up VB's alcohol content will cost SABMiller more than A\$10 million a year in excise tax, a necessary cost to restore the beer's original flavor, Howard said.

Interesting beer links

- [Coopers to launch more craft beer](#)
- [Brewtarget open source brewing calculation software.](#)
- [ANHC program.](#) Look at all the interesting presentations you could attend.
- [Hop Products Australia 2012 Crop report](#) Any new hops on the horizon?
- [Barth Haas worldwide hop report.](#) A breakdown of hops by variety and country with lots of cool graphs and tables, some of which I have included below.



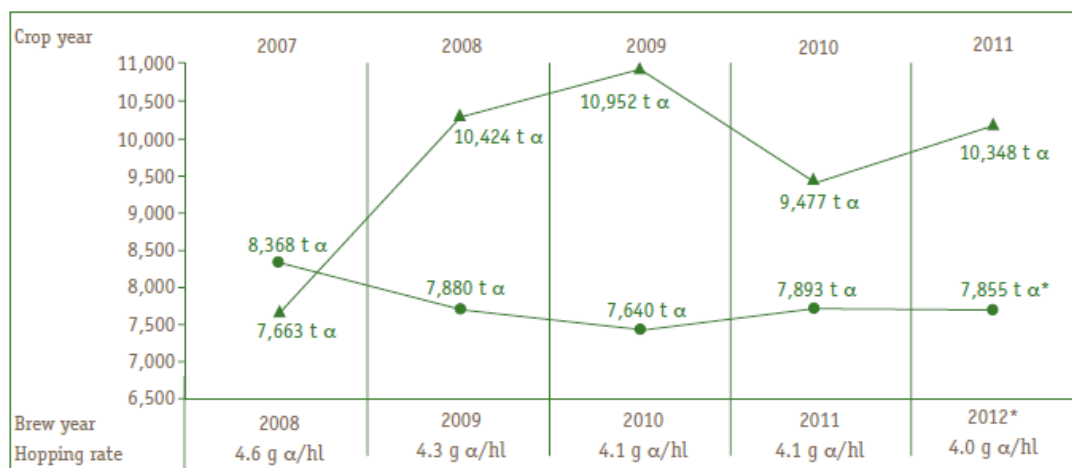
Country	Beer production 1990	Beer production 2000	Beer production 2010	Beer production 2011
1 CHINA	70.000	220.000	448.304	489.880
2 USA	238.997	232.500	228.982	225.337
3 BRAZIL	58.000	82.600	128.700	133.000 *
4 RUSSIA	-	54.900	102.930	98.140
5 GERMANY	120.161	110.429	95.683	95.545
6 MEXICO	39.743	57.812	79.889	81.500 *
7 JAPAN	65.617	70.998	58.100	56.000
8 U.K.	63.034	55.279	44.997	45.701
9 POLAND	12.240	24.000	36.000	37.850
10 SPAIN	27.315	26.400	33.375	33.600

Brewery	Country	Production vol. 2011 in mill. hl	Percentage of world beer production
1 AB InBev ¹⁾	Belgium	358.8	18.6 %
2 SABMiller ²⁾	United Kingdom	178.5	9.3 %
3 Heineken	Netherlands	164.6	8.5 %
4 Carlsberg	Denmark	118.7	6.2 %
5 China Resource Brewery Ltd.	China	103.3	5.4 %
6 Tsingtao Brewery Group	China	72.8	3.8 %
7 Grupo Modelo	Mexico	55.1	2.9 %
8 Yanjing	China	55.0	2.9 %
9 Molson-Coors	USA/Canada	48.4	2.5 %
10 BGI / Groupe Castel	France	24.7	1.3 %

Alpha supply

Brew year	Surplus/Deficit
2008	- / -705 t α
2009	+2,544 t α / -
2010	+3,312 t α / -
2011	+1,584 t α / -
2012*	+2,493 t α / -

- Alpha demand (Brew year)
- ▲ Alpha production (Crop year)
- * Estimated demand



The hop supply surplus has continued unabated since 2008

In 2011 the hop market swung from one extreme to the other.

- Never before was so much beer brewed around the world as in 2011, but, conversely, never before was the level of alpha acid per hectolitre so low as in brewing year 2012.
- Not since 1955 has planted acreage worldwide been as low as in 2011 (48,500 ha), but, then again, never before has the average yield been so high as it was in 2011, with more than two tonnes of hops per hectare.
- Moreover, never before has the alpha yield been as high as in 2011, with an average of more than 10%, but there has also never been such a large accumulated alpha surplus as recorded in 2011, with almost 10,000 tonnes of alpha – or more than a year's stock.

The hop supply surplus has continued unabated since the 2008 harvest despite a continual reduction in acreage. New high-yielding high alpha varieties are the main reason behind this trend. In light of this, there is also little hope for any rapid recovery in the market. It is our opinion that the clearing measures planned up to now will not be sufficient to end over-production, particularly in the high alpha segment. Our recommendations to hop growers must therefore be as follows: It is in their own interests to clear any hop acreage which is not under contract. Hops that are not required to fulfil contracts by the start of the 2012 harvest should not be harvested.



Westgate AGM



CLOSING DATE FOR ENTRIES: Sat 22nd Sept 2012. No Late Entries.

\$10 for first entry, \$6 for subsequent entries, cheques payable to 'VICBREW'. Entries can be delivered to participating brew stores in Victoria (including *Geelong Home Brewing, Grain & Grape Yarraville, Greensborough Home Brewing Supplies, Narre Brew Supplies Hallam, Brewers Choice Woori Yallock, The Brewer's Den Boronia, Ballarat Home Brew Centre, Bendigo Home Brew Centre, Ezybrew, Raglan St., Sale and Magick Brew*) or delivered to: Mark Hibberd Ph: 9580 0372.

Judging will be on 6th & 7th October 2012 at Belgian Beer Café Eureka, 5 Riverside Quay, Southbank Melbourne. Melways 2F E7

Rules & Information

- Maximum of 2 entries per category per brewer. Within this limit, only one entry per style. The beer style nominated must be a designated style for the category, as listed over the page. Entries open to Victorian residents only. The organisers reserve the right to reclassify a beer to a listed style. Style guidelines (to be used in the judging) available at: www.vicbrew.org
- Entries must be amateur brews. Beers fermented in a commercial brewery are ineligible.
- One bottle per entry (750ml preferred) with a minimum of 500 ml beer. If necessary, provide two bottles and attach an entry form to each bottle with an additional marking as Bottle1 and Bottle2. Cost \$10 for first entry from each brewer, \$6 for each subsequent entry. Cheques payable to 'VICBREW'. Entries registered online from August 1st will cost \$8 each.
- Judging will be by blind tasting. Judges decision will be final. Completed judging sheets will be returned to brewers.
- Prizes will be awarded for the best three beers in each Category. The Sponsors of the prizes are listed over page. Beers within a Category will be judged together using the Style guidelines. (See rule 1.)
- Trophies will be awarded for the 3 highest scoring beers in each Category. In the event of tied scores, placegetters will be decided by progressive countback as follows: a) highest score for Overall Impression; b) highest score for Flavour; c) smallest spread in total scores (smallest difference between highest and lowest scores); d) the judging panel will be requested to resolve the tie.
- "Champion Brewer" and "Best Club" will be determined by the sum of points awarded: 1st: 3 points, 2nd: 2 points and 3rd: 1 point.
- Champion Beer and Best Novice will be based on the highest number of judging points received for any beer, with rule 6. to be invoked in the event of a tie.
- Best Novice Trophy is open to brewers who have not placed 1st, 2nd or 3rd in previous VicBrew accredited competitions.
- Scott Vernon Perpetual Trophy will be awarded to the Club providing the greatest number of entrants.
- Brewers of the best three beers in each Category will be invited to enter that beer (or a replacement) in the National Championship to be held in Melbourne on 25th October 2012. Entry fee to VicBrew 2012 includes cost of entry to Nationals and delivery from participating Victorian brew shops.
- Presentations for VicBrew 2012 to be made after 5 pm on Sunday 7th October.

ENTRY FORM — VICBREW 2012 Closing Date: 22nd September

Please fold page or cut off entry form and **attach with rubber band** to bottle with entry details visible. Include entry fee in envelope attached to bottle.

Brewer Details (Information supplied will only be used by VicBrew.)				Organiser use only – entry #	
Brewer's Name (If multiple brewers, give primary brewer – only one name accepted)					
Address (street)				Suburb	
Email				Postcode	
Phone				Club	
Beer Details (For list of Categories & Styles within Categories, see over. Maximum of TWO entries per Category per brewer.)					
Category #	Category name			Style # Please specify so that your beer can be judged properly.	
Name of Brew (optional)				Bottle Cap ID	
<input type="checkbox"/> Full Mash	<input type="checkbox"/> Mini Mash	<input type="checkbox"/> Extract	<input type="checkbox"/> Wort kit	<input type="checkbox"/> Kit Please specify kit:	
Yeast Used				Original Gravity	Final Gravity
Full recipe may be requested from placegetters to produce a recipe booklet.					
Cost: \$10 for first entry from each brewer, \$6 for subsequent entries <input type="checkbox"/> Cash <input type="checkbox"/> Cheque payable to 'VICBREW'			Payment included <input type="checkbox"/> with this entry <input type="checkbox"/> as part of a bulk payment Payment for bulk entries can be combined in a single envelope, but please include with payment a list of Brewers and Beer Entries paid for.		

OKTOBERFEST

AMATEUR HOMEBREW COMPETITION

October 13th, 2012

HICKINBOTHAM WINERY DROMANA

CATEGORY	STYLE
<i>Wheat</i>	<i>Kristall Weizen / Hefeweizen / Dunkelweizen / Weizenbock / Light Weizen</i>
<i>Pale Lager</i>	<i>Munich Helles / Dortmunder / German Pilsner / Kolsch</i>
<i>Dark Lager</i>	<i>Vienna / Marzen - Oktoberfest / Munich Dunkel / Schwarzbier / North German Altbier / Dusseldorf Altbier / Smoked Marzen</i>
<i>Bock Beers</i>	<i>Maibock / Traditional Bock / Doppelbock / Eisbock</i>

Entries close 12pm Saturday 6th October 2012 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), 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).

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 2012 will be announced at 2pm Sunday 14th 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 6th October.

Entries may be left at Grain and Grape, 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]