

## July 2011 Newsletter

Next Club Meeting Sunday 17th July from 12.00 noon

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### Events at our Sunday club meeting 17th July 2011

AGM

&

Christmas in July

At our AGM we will announce the winner of our Brewer of the Year. I think we have had increasing entry numbers with every club comp. Who will take the coveted Brewer of the Year hydrometer trophy?

We will also announce our very first winner of our Brewer in the Hotseat. Yes there is a prize, it's just that no one is sure what it is. Possibly from Sim's Supermarkets. I think we have all learnt something from the hot-seat this year.

### Calendar

**17th July 2011**

AGM and Xmas in July

**7th August 2011**

Worthogs Pale Ale Mania

**8th-9th October**

Bayside Octoberfest

**2nd-3rd October 2011**

Vicbrew

**21st-22nd October**

[AABC in South Australia](#)

Westgate Brewers Proudly Sponsored by:-



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Yarraville 3012

## The Presidents Report AGM 2011

To all you airlock watchers...

It's hard to put into words what we have achieved this year as a club.

The committee set out with an agenda to make a difference and increase our membership and I am pleased to report we are now back to 1997 numbers. No longer do we have to hold our meetings in a phone box.

We started the financial year owing back rent to the Naval Association of \$630. We had \$450 in our bank. Yes.. We were broke. We have now rectified this and also any problems we have had with the Naval Association have been sorted.

Our Members are now more active, and not just tastings around the BBQ. A more structured approach, with Brewers hot seat, with the brewer giving a presentation of a beer, sharing information and showcasing his (or hers-Ed) talent. This gives confidence with feedback from members, a points score and a possible prize for his(/her) presentation.

Thanks to all those who have competed successfully under the Westgate banner. You have given our club the respect it deserves (and yes, we've found the banner) and hopefully with so many excellent entries in our bi-monthly comp (which has exceeded all expectations), the future of brewing looks great for you all.

Stout Extravaganza this year was out best ever, attracting over 70 entries. It was very well run by the stewards and competition co-ordinator Michael Bowron. Thanks also to The Local Hotel in Port Melbourne and to all the sponsors for their extreme generosity.

Our Club is not just about competitions. It's also been about beer and social activities as you have seen on our excellent web site, thanks to Gavin for maintaining this. We have had our coach trips, sponsored by Burbank Homes, to micro brewery's in and around Melbourne and sometimes beyond. We have wonderful tastings, lunch and just a bloody good day out.

The Demo days at members' homes as a social day were also great. It 'twas fun. And who could forget the Grand Final day at Ferg's. The Xmas party, the well done pork, the spud gun! Christ, we even had presents and Santa for the kids! Ho Ho! And we had 16 kegged beers as well. Great to see Bill and Margaret Mutton come along too.

Members made use of the club brewery (Black Betty) and she will soon have a brother... but more on that later!

Many Thanks to those that attended the ANHC club night with the club t-shirts. We had planned a Russian Theme (we ran out of Russians) so Ferg's put his hand in his pocket and bought T-shirts for all and hang the Russians anyway! I am sure if the club had a prize for best clubman, he would win hands down but that's dedication, which goes to prove it's not what the club can do for you. It's what you can do for the club.

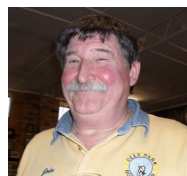
Lastly, thanks for supporting the committee and Happy Brewing.

Yours,

John Kingston

President 2010-2011

PS. Remember why God gave us beer!



## Contacts

### **President**

John Kingston

### **Secretary**

Fergus McGregor  
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### **Treasurer**

Robin Selwood

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Gavin Germon

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Michael Bowron

### **Email**

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### **Web Page**

[www.westgatebrewers.org](http://www.westgatebrewers.org)

### **Correspondence**

270 Francis St  
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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.

# Recipe for our Club AGM Beer

Brewing Date: Sunday May 29, 2011

Head Brewer: Michael Bowron

Recipe: Mick Wit

## BJCP Style and Style Guidelines

19-B Belgian & French Ale, Witbier

Min OG: 1.042 Max OG: 1.055

Min IBU: 15 Max IBU: 22

Min Clr: 2 Max Clr: 4 Color in SRM, Lovibond

## Recipe Specifics

Batch Size (L): 60.00 Wort Size (L): 60.00

Total Grain (Kg): 12.50

Anticipated OG: 1.051 Plato: 12.53

Anticipated SRM: 3.2

Anticipated IBU: 18.2

Brewhouse Efficiency: 80 %

Wort Boil Time: 60 Minutes

Actual OG: 1.053 Plato: 13.04

Actual FG: 1.012 Plato: 3.07

Alc by Weight: 4.19 by Volume: 5.37 From Measured Gravities.

ADF: 76.5 RDF: 63.6 Apparent & Real Degree of Fermentation.

Actual Mash System Efficiency: 85 %

Anticipated Points From Mash: 50.63

Actual Points From Mash: 53.81

## Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
40.0	5.00 kg.	Weyermann Pilsner	Germany	1.038 2
40.0	5.00 kg.	TF Torrefied Wheat	UK	1.035 2
12.0	1.50 kg.	Weyermann Pale Wheat	Germany	1.038 2
8.0	1.00 kg.	Flaked Oats	America	1.033 2

Potential represented as SG per pound per gallon.

## Hops

Amount	Name	Form	Alpha	IBU	Boil Time
90.00 g.	Styrian Goldings	Pellet	3.00	12.6	60 min.
23.00 g.	Hallertau Hersbrucker	Pellet	5.20	5.6	60 min.

## Extras

Amount	Name	Type	Time
120.00 gm	Corriander Seed	Spice	5 Min.(boil)
20.00 gm	Bitter Orange Peel	Spice	15 Min.(boil)
1.00 Unit(s)	Irish Moss	Fining	15 Min.(boil)

## Yeast

DCL Yeast WB-06 SafBrew Wheat (or was it the Wyeast?)

## Mash Schedule

Mash Type: Single Step

Heat Type: Direct

Grain kg: 12.50

Water Qts: 46.23 - Before Additional Infusions

Water L: 43.75 - Before Additional Infusions

L Water Per kg Grain: 3.50 - Before Additional Infusions

Tun Thermal Mass: 0.10

Grain Temp: 16 C

Dough In Temp: 73 Time: 10

Saccharification Rest Temp: 65 Time: 90

Mash-out Rest Temp: 75 Time: 0

Sparge Temp: 75 Time: 60

Runnings Stopped At: 1.010 SG 2.56 Plato

Total Mash Volume L: 52.09 - After Additional Infusions

All temperature measurements are degrees Celsius.



**Same system. Different beer.**  
*Here is a pic of a recent Michael and John collaboration Wee Heavy. That's a fair effort in winter. Glad I'm not cleaning it up. (Photo John Lague.)*



# Tankard and Trencher

## MELBOURNE'S EARLY INNS and DRINKING HOUSES

If this is too hard on the eyes, then the original is [here](#). The columns are all over the place though.

The Argus (Melbourne, Vic. : 1848-1954), Tuesday 16 October 1934, page 48

By J. ALEX. ALLAN



MELBOURNE'S first inn was knocked together by bush carpenters in October, 1835, for John Pascoe Fawcner, from material brought from Van Diemen's Land for the purpose. It stood on ground near William street now covered by the Electricity Commission's building. Its materials were quartering and broad palings, with a half-paling, half-shingle roof, and a hardwood floor. Its southern windows overlooked the green slope running down to the river-bank; its northern front bore a rough signboard which proclaimed in irregularly daubed letters that the shanty was Fawcner's Hotel. On this side stood the bar, the southern parlour being reserved for the "haut ton." Above the ground floor, with its six apartments, was an attic story subdivided into stuffy little sleeping-boxes.



THE MITRE TAVERN,

one of the most picturesque hotels in Melbourne.

(After an etching by Victor Cobb.)

Custom was good—for a good reason. There was no other hotel. The irascible little proprietor presided daily over what he called his "table hotty"; and his guests took what was offered—lean or fat, burnt or raw, tough or tender, irrespective of personal tastes—or suffered their host's direction to "get out and go somewhere else." There was nowhere else to go!

It is on record that W. F. A. Rucker, one of Melbourne's first business men, was deliberately offered by Fawcner a part of the joint which, as Fawcner knew, Rucker disliked. When the guest remonstrated, Fawcner ordered him out. Rucker made shift with a tent on the bank below until an untimely windstorm blew his shelter and an impromptu meal into the river. Then the wanderer perforce returned to the fold and his bullying little shepherd. At meal-times Fawcner led the talk, enforcing his opinions on his clients.

Rum, watered with brackish river water, was the prevailing tippie. Its quality may be gauged by the following extract from the contemporary Licensing Act: "Whenever a coroner's jury shall find that a death has been caused by intoxication in a public-house, the keeper of such house should be deemed from the date of such finding to be unlicensed, and no new licence shall be granted to him." Circumstances made it impossible at that time for Port Phillip innkeepers to obtain a licence—though Lonsdale a little later deemed it expedient to issue "licence certificates" to curb indiscriminate selling—but nobody could have called Fawcner's transactions sly grog-selling. They were made with effrontery.

When the town site was surveyed the site of Fawcner's groggery was required for a Custom House, and Fawcner, receiving £100 compensation, erected a substantial wooden building about 80 feet from the south-east corner of Market and Collins streets late in 1838. There he opened his licensed bar. Twelve months later he arranged with the Melbourne Club to erect a building on the same corner. Then he let both buildings, and his licence lapsed. When the club left the building some years later it became the Shakespeare Hotel.

### Liquor Was Cheap

A quaint advertisement in the "Patriot" of February 8, 1839, reads: "On sale at the Bar of the Above" (Fawcner's "Hotel" (sic) "for Cash Only, Rum in large quantities, 14/ gal. Gin (real Schiedam) Quart 8/. Ale Burton or Pale."

During Fawcner's absence in Tasmania, in 1836-37, he left his business in the care of George Evans, who handed it over to George Smith. Smith was thus the first person to receive the licence. Whether this fact induced him to withstand Fawcner on Fawcner's return is unknown; but after Fawcner, by siege and strategy, had regained possession, Smith moved to the present site of Scott's Hotel, and erected a new hostelry, the Lamb Inn, employing for materials the annex he had added to Fawcner's tavern and part of the demolished house of Henry Batman, supplemented by wattle-and-daub. A picture of the Lamb made in 1838 shows it to be a sizeable building. It possessed a billiard-room and extensive stables, and among the tree-stumps which adorned the yet unformed Collins street it was a feature of the landscape. Here where 20 gentlemen sat over the

walnuts and wine on New Year's Day, 1839, was founded the Melbourne Club, whose secretary was Barry, and whose "father" was Captain Baxter, the postmaster. Hence, on the same day in 1838, young John Conway Burke set out with the first overland mail. Barry, who was commissioner of the Small Debts Court, used to preside at the adjacent courthouse—"Barry's Little-Go." In 1852 the Lamb Inn, transformed with a new front into a whitewashed house of two floors standing back from the street, became, under William Morton as licensee, the Clarendon. Through the site of the "Little-Go" was driven the lane which still bounds the western side of Scott's Hotel, and in this lane, with the glory of manual portable pump and hose-pipe, was installed Melbourne's first fire brigade.

After Morton had been followed by Wilkie and Downing, Edward Scott, who in the 'fifties had kept the Port Phillip Hotel in Flinders street, took charge on June 14, 1860. Scott's "distinguished and dignified air" lent a new tone to the transformed building, and thenceforth it became the haunt of judges, barristers, and squatters. Melbourne's first hansom-cab had its stand before Scott's. Under the management of the Wilson family, who bought the property on October 14, 1868, the prestige of Scott's has increased, and to-day it retains its position as one

of Melbourne's most eminent hotels, and, the oldest continuously licensed house in the city.

Cont next page



## Drunkenness Guaranteed

In some of the worst inns licensees are said to have set apart rooms in which clients could "sleep off the effects of the vile concoctions which they had swallowed." There was little supervision over premises or liquor. The condition of these "dead-houses," with their classified clientele of the "drunk, very drunk, and dead drunk"—as also the effect of a pound or so of sheepwash tobacco dropped through a bung-hole—may be imagined. Even colonial beer, or "swipe," was adulterated. Till the middle 'sixties whisky was practically unknown, the liquors in general use being brandy, gin, and rum. Spirits, wine, and beer were in small casks, gaudily painted and lettered, and fitted with spigots, behind the bar. English and colonial ale and porter were on draught.

Typical of the 'thirties and 'forties were "Mick" Carr's Governor Bourke Hotel, on the south side of Flinders lane, a little east of Queen street; "Joe" Connell's Highlandman, built in 1836 on the west side of Queen street, near Little Collins street; Umphelby's Angel Inn, on the site of the E. S. & A. Bank, in Collins street; the popular Royal—later the Criterion—on the frontage of the Union Bank, in Collins street; John O'Shanassy's Australian Hotel, in Flinders lane west; and J. T. Smith's St John's Tavern—afterwards the Beaufort—on the south-west corner of Queen and Little Bourke streets, adjacent to Smith's Queen street theatre. The original White Hart—the sign of which is Richard II.'s badge of the stag with a golden collar—was an old-fashioned two-storied building of the middle 'forties, on the outer fringe of settlement. The licensee, Henry Lineham, advertised in the holidays of 1850 a sports meeting to be held on the space now occupied by Parliament House grounds, "at the top of Great Bourke street, facing the Government Reserve and immediately opposite St. Peter's Church." The dignity of the surroundings was in contrast to such items as "a goat race, a pig race, and a football game."

In 1846 Henry Baker opened the Imperial Inn on the site of the Old Exchange in Collins street. He was a "pragmatical, dumpyish sort of fellow," clean-shaven, and white-aproned from chin to ankles. Hear the precise Henry in verse.—

Here cleanliness and order, hand in hand,  
O'er the arrangements of his house  
preside,  
Where wholesome viands on the table  
stand,  
And genuine liquors pour their generous  
tide;  
Combined with which, his reasonable  
charges  
Each guest's advantage very much en-  
large.



## The Albion and Cobb's Coaches

In Bourke street, on the north side between Swanston and Elizabeth streets, was the Albion, the owner of which was once Henry Condell, the first mayor of Melbourne. The hotel was very popular in the 'fifties and 'sixties. In the bar was Cobb and Co.'s booking-office, Richardson's Hotel, at the corner of Bourke street and Russell street, was once the Australia Felix, which was built in 1846. The present hotel dates from 1860. It had an upstairs concert and dance room, known as the Alhambra. Where the Apollo Theatre stands was the National Hotel, with a large concert-room, a bowling saloon, and a passage alongside which formed the pit entrance to Astley's Amphitheatre (later the old Princess Theatre) in the 'fifties. Here, as in many other Melbourne hosteleries during the two-fisted, hard-drinking digging days, would be staged ring-fights, with the "mufflers" or "raw fives" during the theatre intervals—entrance, to all buyers of liquor, free.

The Continental Hotel, in Russell street, was the Cross Keys in the 'fifties. Then it was the Black Bull. The old Mitre Tavern in Bank place, with its low floors and panelled walls, was once, it is said, a meeting place for hounds. The original Waterman's Arms, in Little Collins street, arose in the 'forties, and the Rose of Denmark, in King street—now the Wool Exchange—in the early 'fifties, which also saw the origin of the Duke of Wellington in Flinders street. One cannot leave the hotels without noticing Bushby's Royal Charter—licensed in 1855—on Bourke street's north side, west of Russell street. It possessed a concert-hall, with wooden seats fitted with shelves for glasses on the back. Admittance cost 1, which included a drink or a cigar. Waiters walked up and down taking orders, and the only limit was the client's paying capacity. The result may be imagined. "I have seen," says an eye-witness, "a fight proceeding in the middle of the room while a singer was warbling 'Ben Bolt' . . . oblivious of the din of combat." This hotel became Tattersall's in the 'sixties, and its concert-

hall, panelled with mirrors and called the Casino de Venise, became notorious as a gaming-saloon. After becoming the London Music Hall under John Black, it experienced an uproarious life and a sudden death as The Continental, the most daring feature of which was the garbing of its waitresses in bloomers!

## Lambs from the Bush

The earliest hotels were of wood and brick, or wattle-and-daub, with shingled roofs, brick or clay chimneys, slabbed or earthen floors, swinging signboards outside, and guttering candle or fish-oil lamp. Sunday trading was allowed from 1 to 3 p.m., and inns were open daily from 4 a.m. to 9 p.m., according to the season. Here the bushmen, "earning their money like horses in the bush and spending it like asses in town," were "lambled down," seeking each his favourite pothouse and staying as long as his "bit of writin'" would run. The first counter-lunch was, shrewdly, a cask of salt herrings; and the first spider—brandy and ginger-beer—cost 1/6. The outside lamps were compulsory for several decades, and in the 'fifties they were practically the only reliable street-lighting.

The inns for many years served also as restaurants. In 1840, however, the first genuine restaurant was opened by Richard Graham at the corner of Flinders lane and Elizabeth street. It was advertised as a "tea, coffee, and dining room." "Up-country visitors," we learn, "leading their teams to Melbourne will find good accommodation on the premises. Single and double beds. The papers taken in."

The following, from "The Argus" of July 11, 1848, is one of the earliest references to the oyster saloon as it is known to-day:—

"Oysters! Oysters!! Oysters!!!"  
Henry Clegg has received a large quantity of rock oysters by the last Shamrock, and still intends to serve his customers at 1/ per dozen, with bread and butter, or 6d. in the shell. H.C. challenges all the oyster-dealers in Melbourne for feeding them and keeping them fresh.

My house is painted green,  
It's easy to be seen,  
At the angle of Queen  
And Little Bourke street."

The days of gold saw the restaurant in its heyday. The city was dotted with them everywhere—from the gorgeous saloon with plush-framed mirrors and painted panels to the humble shanty, where charges went as low as 3d. Of the former was Pavletich's, at 45 Little Bourke street west, where "culinary artists" dispensed "from French kitchens" "delicious repasts" to suit "the humblest citizen as well as the most wealthy epicure." Charles Parer opened his restaurant, on the present site of the Crystal Hotel and cafe, in 1858. The "Bohemian" cafes—of which "Pasoli's," dating, under Porceau and others, from 1860, is a type—are a comparatively modern product, as are the Chinese restaurants and numberless others.



ALL DRINKS, 3d.—Liquor was cheap at this hotel in Flinders street some years ago. The charge was not varied, even in the "parlour" or the "private room for families."

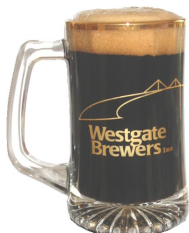
THIRSTY WORK.—A meeting of the Melbourne Cycling Clubs. Spills were frequent. Roads were rough, and little was required to send the rider hurtling over the handle-bars.



## Westgate Glasses

I have been tasked with spruiking our latest batch of Westgate Club Glasses. I'm not even sure what they look like but I will put on my best over zealous sales voice and give it a go.

**Buy  
Me**



*Depiction is for demon-  
stration purposes only.  
Actual glass design  
may vary considerably.*

### Westgate Glasses

Combining sleek modern design with the latest in advanced technical innovation resulting in the ultimate beverage drinking experience. Our latest glasses come with the following features:-

- Made from glass that is stain resistant, translucent and prone to breakage.
- Each glass comes with a handy opening, which if used correctly, allows it to be filled with beer\* of ALL styles.
- Each glass comes with the club logo reasonably firmly affixed to the exterior. Be the envy of your family, friends and workmates by showing your support for the best amateur brewing club in Melbourne.

All this for the LOW, low price of only...

**\$10.00 per  
Glass!**

Hurry to avoid disappointment.

This offer is available only while stocks last!

*\* Beer not included.*

## Westgate Brewers Club Committee Nomination Form



We, the undersigned, each being a member who is entitled to vote,

hereby nominate \_\_\_\_\_ as a candidate for the

position of \_\_\_\_\_ to be  
filled at the Annual General Meeting of the Club to be held on Sunday  
July 17th 2011.

PROPOSED By \_\_\_\_\_

*Name & signature*

SECONDED By \_\_\_\_\_

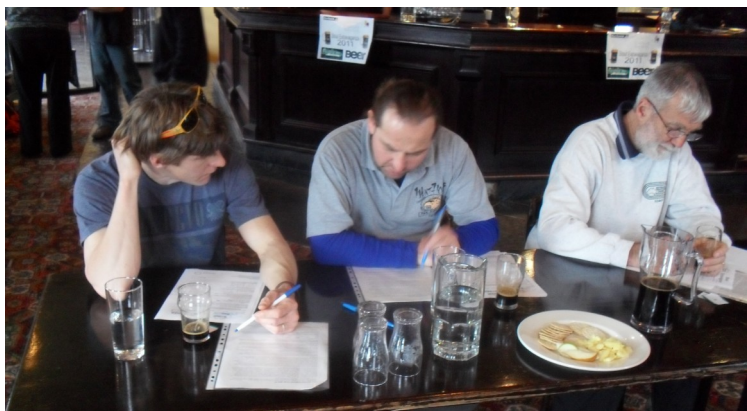
*Name & signature*

CONSENT TO THE ABOVE NOMINATION AND TO  
APPOINTMENT TO THE POSITION IF ELECTED

NOMINEE \_\_\_\_\_

*Name & signature*





Extravaganza 2011







# Stout Extravaganza 2011

## 10) Porter

EntryID	Brewer	Club	Style	T1	T2	T3	Total
51	Mark Hibberd	Bayside Brewers	Baltic Porter	42	40	41	123
41	Matt Hevem	Melbourne Brewers	Baltic Porter	38	40	39.5	117.5
45	Amber Moore	Westgate Brewers	Robust Porter	38	38.5	40	116.5
34	John Chapman	Melbourne Brewers	Robust Porter	36	35	39	110
22	Adam Lawther	Independent	Brown Porter	33	35.5	35	103.5
54	Barry Roberts	Bayside Brewers	Robust Porter	35	32	34	101
35	David Phillips	Worthogs	Robust Porter	36	29	33	98
49	Craig Tabb	Westgate Brewers	Robust Porter	33	33	32	98
66	Marty Bunting	Bendigo and District	Robust Porter	32	30.5	34	96.5
20	Darren Hayes	Independent	Baltic Porter	36	30	30	96
67	Marty Bunting	Bendigo and District	Robust Porter	30	34	32	96
26	Aaron Peterson	Westgate Brewers	Brown Porter	32	29	33.5	94.5
64	Dave Ball	Independent	Baltic Porter	29	31	32.5	92.5
30	Erin Winter	Independent	Robust Porter	29	32	27.5	88.5
3	Trent Rice	Independent	Robust Porter	26	29	30	85
33	John Chapman	Melbourne Brewers	Brown Porter	29	28.5	27	84.5
19	Matt Daniel	Melbourne Brewers	Brown Porter	29	28	27	84
70	Darren Keating	Independent	Robust Porter	27	24	31	82
24	Robin Selwood	Westgate Brewers	Robust Porter	22	16	23	61
1	Lee Wilton	Independent	Baltic Porter	13	15	20	48

## 11) Stout

EntryID	Brewer	Club	Style	T1	T2	T3	Total
5	Geoff Daly	Westgate Brewers	Dry Stout	43	37	36	116
55	Barry Roberts	Bayside Brewers	Dry Stout	34	37	39	110
47	Craig Tabb	Westgate Brewers	Sweet Stout	38	34	37	109
57	John Sheehan	Bayside Brewers	Dry Stout	35	34	36	105
28	Aaron Peterson	Westgate Brewers	Oatmeal Stout	39	33	32	104
13	Bryce Van Denderen	Bayside Brewers	Dry Stout	33	34	35	102
7	Wayne Sanders	Westgate Brewers	Oatmeal Stout	34	32	33.5	99.5
63	Andy Gaul	Melbourne Brewers	Dry Stout	33	32	32.5	97.5
9	Pauline Pearson	Bayside Brewers	Dry Stout	34	32	29	95
6	John Killmister	Bayside Brewers	Dry Stout	29	30.5	33	92.5
17	Michael Bowron	Westgate Brewers	Dry Stout	33	28	31	92
69	Darren Keating	Independent	Dry Stout	31	30	29	90
50	Iain McLean	Independent	Oatmeal Stout	26	33	29.5	88.5
21	Fergus McGregor	Westgate Brewers	Oatmeal Stout	29	32	26	87
23	Robin Selwood	Westgate Brewers	Dry Stout	29	31	27	87
52	Paul Sanders	Independent	Oatmeal Stout	28	30	26	84
60	Andy Gaul	Melbourne Brewers	Dry Stout	27	27	28	82
29	John Kingston	Westgate Brewers	Sweet Stout	24	30	26.5	80.5
36	Chan Lay	Bayside Brewers	Sweet Stout	24	26	29.5	79.5
15	Braden Jackman	Melbourne Brewers	Dry Stout	28	25	25	78
32	Erin Winter	Independent	Dry Stout	21	26	28	75
44	Simon Borg	Melbourne Brewers	Oatmeal Stout	26	24.5	22	72.5
43	Geoff Bryant	Bayside Brewers	Dry Stout	25	22	23	70
10	Braden Jackman	Melbourne Brewers	Oatmeal Stout	19	24	24	67
65	Richard Whitebrook	Melbourne Brewers	Oatmeal Stout	18	25	21.5	64.5
42	John Lague	Westgate Brewers	Oatmeal Stout	21	24	17	62
39	Steve Walker	Melbourne Brewers	Sweet Stout	17	21	23	61
56	Barry Roberts	Bayside Brewers	Sweet Stout	15	22	22	59
14	Grant Jones	Independent	Dry Stout	20	18	18	56



## 12) Strong Stout (>6%)

EntryID	Brewer	Club	Style	T1	T2	T3	Total
27	John Kingston	Westgate Brewers	Australian/Foreign Extra Stout	43	47	45	135
68	Darren Keating	Independent	Australian/Foreign Extra Stout	38	39	39	116
31	John Kingston	Westgate Brewers	Imperial Stout	36	39	39	114
4	Geoff Daly	Westgate Brewers	Australian/Foreign Extra Stout	38	35	40	113
37	Lukas Dedman	Worthogs	Imperial Stout	33	35	33	101
25	Robin Selwood	Westgate Brewers	Imperial Stout	32	32	33	97
58	Adam Noble	Independent	Australian/Foreign Extra Stout	32	35	28	95
12	Bryce Van Denderen	Bayside Brewers	Imperial Stout	33	29	25	87
8	Trent Rice	Independent	Australian/Foreign Extra Stout	29	25	27	81
62	Andy Gaul	Melbourne Brewers	Imperial Stout	29	25	22	76
61	Andy Gaul	Melbourne Brewers	Australian/Foreign Extra Stout	23	23	30	76
53	Barry Roberts	Bayside Brewers	Imperial Stout	27	21	23.5	71.5
18	Adam Lawther	Independent	Australian/Foreign Extra Stout	23	22	24	69
46	Mark Stanford	Independent	Australian/Foreign Extra Stout	21	23	24	68
38	John Chapman	Melbourne Brewers	Imperial Stout	23	22	22	67
11	Braden Jackman	Melbourne Brewers	Imperial Stout	21.5	24	20.5	66
40	Matt Hevern	Melbourne Brewers	Australian/Foreign Extra Stout	21	21	24	66
16	Michael Bowron	Westgate Brewers	Imperial Stout	20	23	22.5	65.5
2	Lee Wilton	Independent	Imperial Stout	21	21	22	64
59	Andy Gaul	Melbourne Brewers	Australian/Foreign Extra Stout	21	22	20	63
48	Craig Tabb	Westgate Brewers	Australian/Foreign Extra Stout	20	19	24	63

## Novice

EntryID	Brewer	Club	Style	T1	T2	T3	Total
45	Amber Moore	Westgate Brewers	10) Porter	38	38.5	40	116.5
34	John Chapman	Melbourne Brewers	10) Porter	36	35	39	110
47	Craig Tabb	Westgate Brewers	11) Stout	38	34	37	109
28	Aaron Peterson	Westgate Brewers	11) Stout	39	33	32	104
7	Wayne Sanders	Westgate Brewers	11) Stout	34	32	33.5	99.5

## Club of Show

Club	Place	Points
Westgate Brewers	5	9
Bayside Brewers	2	5
Melbourne Brewers	1	2
Independent	1	2

### Major Sponsors:-





# Pale Ale Mania

Prizes awarded for Best Novice, Best in Show and 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> in the following styles:

Australian Pale Ale   English Pale Ale   American Pale Ale   IPA (English or American)



**\$5.00 per entry, maximum two entries per style**

1st Place sponsored by Greensborough Home Brewing  
Best Novice sponsored by VICBrew



Venue: AD Ryans Restaurant & Bar

Location: 69 Main St Diamond Creek (Cnr Hyde St) (Melway 11 K5)

Date: Sunday 7<sup>th</sup> of August 2011

Time: Entries from 11:00am to 11:45am, judging will start at 12:15pm sharp

Entries can be left with Greensborough Home Brewing Supplies or Grain and Grape in Yarraville before 11:00am on the day before the event (Sat 6<sup>th</sup> Aug), along with your completed entry form and entry fee. Alternatively, you may enter at the venue on the day.

*All enquiries please call Glenn Le Page 9438 6132 or Rod Kuiper 9437 7826*

Maximum two entries per style. Judges' decision is final, no correspondence will be entered into.

To be eligible for Novice award, you must be a Victorian brewer that has not placed previously in any Vicbrew sanctioned comp.

Entry form available from our website: [www.worthogs.net](http://www.worthogs.net)

Recipes may be requested from place-getters for publication



# Pale Ale Mania

## 2011 Entry Form (\$5/Entry)

<b>Name:</b>	
<b>Address:</b>	
<b>Suburb:</b>	<b>Post Code:</b>
<b>Telephone:</b>	<b>Email:</b>
<b>Club:</b>	
<b>Style:</b> <input type="checkbox"/> Australian <input type="checkbox"/> English <input type="checkbox"/> American <input type="checkbox"/> IPA English/American (please circle one)	
<b>Method:</b> <input type="checkbox"/> Mash <input type="checkbox"/> Extract <input type="checkbox"/> Kit	<b>Bottle Cap ID:</b>
<b>Are you entering as a Novice</b> (never placed in Vicbrew sanctioned comp.) <input type="checkbox"/> Yes	

Judges' decision is final, no correspondence will be entered into.

Maximum two entries per style.

Only Victorian entries eligible for Novice award.

Recipes will be requested from placegetters for publication.