



BABB's News

Volume 29 Issue 11

November 2006

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Editorial

As the end of another year approaches, it is worth reflecting on some of the club's highlights during the year: winning back the title of Queensland's Champion Brewing Guild, a successful move to our new venue, and a highly competitive annual competition.

In addition, the club has managed to gain some valuable media coverage during the year, both on television and in print.

This publicity has in turn helped the club to attract a good number of new members, with a good mix of new and established brewers amongst them.

All of this bodes well for 2007 – BABB's 30th anniversary year. This is an important milestone for one of Australia's longest running brewing club.

The committee has completed its deliberations on the calendar for the coming year, and the result is shown on the last page of this newsletter.

One of the interesting innovations is to change the not-for-points mini-comp to a fixed recipe competition. Each brewer can choose between mash, kit or extract recipes for a Scottish Ale. This promises to be a good test of brewing technique and an excellent opportunity for members to learn more about the ways in which brewing technique can influence the final product.

Finally this month, your editor and the BABB's committee would like to take this opportunity to wish all of our members and their families a happy and safe festive season.

Let's make BABB's 30th anniversary year one to remember.

November meeting

The next meeting will be held this Thursday, November the 23rd, a day that will truly be a celebration of life's small pleasures with both a BABB's meeting and the return of Ashes cricket to Brisbane. (Go Aussies!)

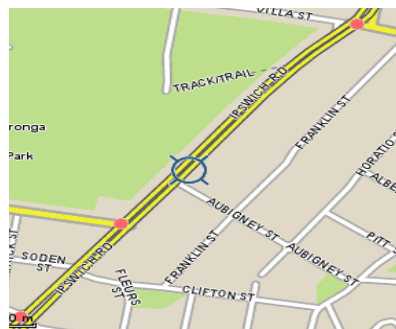
The meeting will feature the annual commercial vs. home brew blind beer tasting, where members test their skills in distinguishing commercial beers from those of some of the club's best brewers. Members are requested to bring along a plate of nibblies.

This meeting will also see the announcement of this year's Most Consistent Brewer.

Christmas Party

The club's final event of the year, the BABB's 2006 Christmas Party will be held on Sunday, December 3rd, starting after midday. Once again, Simon Frankland has kindly offered the use of his home for this event. This is the same venue that was used for the club's annual competition earlier in the year. The venue is at 758 Ipswich Road, Annerley.

A selection of hot food will be provided. Members are requested to bring a plate of nibblies and bottles and kegs of beer.



Treasurer's report for October 2006

Income:	(cash)	(cheques)
Members fees:	\$144.00	
Guests' fees:	\$ 42.00	
Subscriptions:	\$105.00	
Store:	\$ 92.30	
Comp Fees:	\$ 45.50	
Library:	\$ 68.10	

Total Income: \$496.90

Expenses:	(cash)	(cheque)
Snacks:	\$ 33.40	
Rent:		\$ 70.00
Bank Fees:		\$ 10.00
Mini-comp + door prize beers:	\$ 28.80	
Framing:	\$ 37.00	
Store Supplies:	\$ 47.50	
Postage:	\$ 25.00	

Sub-totals: \$171.70 \$ 80.00

Total Expenses: \$251.70

Beg. Float:	\$150.00
Plus Income:	\$496.90
Less Cash Expenses:	\$171.70
Equals Total:	\$475.20
Less Float:	\$150.00
Equals Banking:	\$325.20
Actual Banking:	\$325.20
Equals Variance:	\$ 0.00

Bank Reconciliation for October 2006

Opening cashbook balance:	\$1643.58
Add Income:	\$ 496.90
Less Expenses:	\$ 251.70
Closing cashbook balance:	<u>\$1888.78</u>
Bank Balance @ 31/Oct/2006:	\$1703.58
Plus outstanding deposits:	\$ 325.20
Less outstanding cheques:	\$ 140.00
	<u>\$1888.78</u>



October minutes

Meeting Opened: 8:16PM

Chaired by: Scott Macqueen
Apologies: Lawrie Kehoe
John Kennedy
Lyndon Cottam
Lyall Cottam

Members Present: recorded by treasurer. See treasurer's book.

Visitors: Mark Goepel
Paul Attenborough
Tim Hodges
Ewan Edwards
Chad Smith

Previous minutes: accepted as a true and correct record.

Moved: Ken Wieden
Seconded: Bob Cosgrove

New members: None

Inward correspondence: none.

Outward correspondence: none

Business arising from correspondence: none

Treasurer's Report: Closing balance: as recorded by treasurer.

Moved: Paul Hoepper
Seconded: Mark Davies

General Business: A quick discussion to remind members of the upcoming Oktoberfest Club Social at Ernie Melville's house on October 28th.

General Business: The discussion continued on the upcoming Christmas Breakup Club Social to be held at Simon Frankland's house on December 3rd.

General Business: As the November meeting is the last of the year, we tend to have a more casual meeting. Members are asked to bring home-brew and extra nibbles for a beer and food extravaganza.

General Business: The Certificate of Appreciation to be presented to Brennan Fielding for services in promoting the Art of Beer-making was shown to members. It was agreed that arrangements would be made within the following month to present the award to Brennan and Oxford152.

General Business: The QAAWBG, in an attempt to understand the falling memberships has provided a questionnaire to all associated clubs requesting their input in the future direction of the Guild. A quick discussion on the contents of the questionnaire and the issues confronting the QAAWBG resulted in a request for members to become active in the management of the Guild, although no immediate assistance was forthcoming.

General Business: The committee advised members that the club by-laws (section 12.1.4) have been amended to include an extra award for Champion Pilsner/Lager in honour of the late member Norman King. A trophy will be purchased with club funds and presented annually from the next club championship. The change was approved by show of hands of members present where a strong majority in favour of the changes was reached.

Meeting Closed: 8:42PM



Mini-comp #5 Results Lager/Pilsner

A total of sixteen entries were received for the year's final mini-comp. Entries scoring ten or more points were as follows:

Rank	Name	Score
1	Ken Wieden	22
2	Allan Ryan	20
3	Bob Cosgrove	18
3	Ross Kenrick	18
5	Michael Mowbray	17
6	Chris Ossowski	16
7	Scott Macqueen	15
8	Leo van den Bergh	13
8	John Kennedy	13
10	Howard Mullins	12
10	Ernie Melville	12
12	M. van den Bergh	11
13	Harry Roberts	10

Tested by Pigeons, Drunk by the Landlord

Michael Jackson is toasting Yorkshire Day with a Timothy Taylor's bitter. Published in *The Independent*, August 1st, 1992.

Timothy Taylor's brewery has won 15 awards and commendations in the past dozen years at the Great British Beer Festival. This week its Landlord Ale, the most persistently prize-winning of its beers, stands to win another award in the Champion Beer of Britain competition, which immediately precedes the opening of this year's festival on Tuesday afternoon.

This competition is run by the Campaign for Real Ale but in competitions, judged exclusively by brewers, Timothy Taylor's has won 60-odd honours since the Twenties. When a magazine asked head brewers to name their most admired contemporary, they chose Allan Hey of Timothy Taylor's. The brewery's slogan is "like beer used to taste" and its robust Landlord Ale, full of succulent malt and leafy hops, is my

beer of the month and my choice of pint today, which is Yorkshire Day.

If the name is not on every drinker's lips, that could be because Timothy Taylor chose a hidden location for his brewery, founded in 1858. Beyond Leeds and Bradford, in the dale of the river Aire, the little wool town of Keighley is no metropolis, but Timothy Taylor moved a mile farther into the Pennine moors when he married the landowner's daughter in the village of Ingrow. Her family were Methodists, but apparently did not object when Taylor built a brewery there.

Taylor's grandson, born John Taylor, knighted, made Lord Lieutenant of Yorkshire and taking the title Lord Ingrow, at 75 is still known as "the boss" at the brewery.

You can still take a steam train from Keighley to Ingrow on the Worth Valley line to Haworth (with Timothy Taylor's beer in the buffet car). Behind what looks like Ingrow city wall, up a cobbled track, is Timothy Taylor's Knowle Spring brewery, its Yorkshire sandstone buildings dating from the 1860s and 1918, with a lawn and orchard (once a northerly vineyard) and the original family house behind.

From the beauty spot of Malham, source of the Aire, water flows about 20 miles through limestone and black rock to a lake under the brewery. "Does the limestone leach more flavour out of the barley malt?" I asked Allan Hey, the head brewer. He agreed that it might, but felt it did more to underpin the resin notes of the hops.

He is a brewer of firm opinions. One is that barley should be sown in spring if it is to make good ale. He is known in the industry for his preference for a variety called Golden Promise, grown mainly for the whisky industry around the Moray Firth. Mr. Hey is comforted by the rain of Scotland. "It makes for a juicy barley, not those steel-tipped grains you sometimes get in England." If you see a tall man with a moustache painstakingly counting out 100 grains of barley malt on top of a cask and leaving them for the pigeons, you can be sure he knows what he is doing.

Mr. Hey was born into a Yorkshire brewing family and has been doing the job himself for half a century. He reckons there is no better way of establishing the percentage of unsatisfactory malt than to see how many grains the pigeons spurn.

Farmers want to grow varieties that produce the biggest yield, and the big brewers seek barleys that eke out the most fermentable sugar; but, and in so many aspects of life, the greater the volume the lesser the flavour. The marginal savings involved in such "cost-efficient" barleys are significant to a big brewer, but inconsequential to a small one. Several small brewers are concerned about the disappearance of classic varieties: Mr. Hey has at least managed to secure Golden Promise for next season, but he cannot count on it in years to come.

A merchant offered Mr. Hey some winter-grown barley malt. He made a test brew and found it astringent. A member of the Timothy Taylor's boards he served it "at the next board meeting. Said nowt. Board said right away it were no good."

Mr. Hey adds hops three times to his beer. The first addition is of the soft Fuggles variety, bought from three or four farms in Hereford and Worcester.

The second addition is earthy, aromatic Goldings from a couple of farmers in Kent. Mr. Hey had a worry there a year or two ago when a farmer, upon whom he relied, relinquished his land to Channel tunnel excavation.

The third dosage is of the yet more aromatic, rounded Styrian Goldings hybrid, grown in Slovenia. Mr. Hey is not the only British brewer to employ this variety, but he is a particular champion of it. "Trouble in Slovenia was a problem last harvest, but they managed to pick them. There were more leaves and branches than usual, but not enough to cause difficulty." He is fond of his open brew-kettle. "I don't like kettles that boil under pressure. It's like using a pressure-cooker for vegetables. They never seem crisp and fresh, and the same is true

when brewing beer." When the expanding brewery acquired an additional kettle second-hand, with a lid, he converted it.

Timothy Taylor's has been using the same yeast for at least 30 years. It is a hybrid of the John Smith's and former Oldham Brewery yeasts, and Mr. Hey reckons it produces a beer with a "polished" clarity, firm "mouth-feel" and quenching finish. Open fermenters are used, too.

The brewery has a range of beers, including the malty Golden Best (which I would call a pale mild), a fruity Best Bitter, the toffee-ish Ram Tam (a winter old ale) and a sweetish Porter. Landlord was created in the Fifties when the sales manager, Captain Tillotson MC, said he needed something to sell in the mining areas. Nothing got the coal-dust out of the miners' throats like Barnsley Bitter, from a rival brewery.

Timothy Taylor's Landlord has become a cult beer in Yorkshire, as Barnsley Bitter once was (until it was acquired by Courage and then closed). Alliterative names might help, but the fullness of flavour is what really counts. That barley-sugar maltiness is never cloying; that resiny hop character offers the perfect edge. They are deftly balanced without cancelling each other out. This is more the balance of the fighter versus the boxer. Or the Featherstone Rovers' loose-forward versus the Keighley scrum-half.

I could go today to the Grouse, on the moors above Oakworth, to drink a toast of Landlord Ale for Yorkshire Day. But I think I will go when the rugby league season starts.

Yorkshire Day has its origins in the exploits of a white rose regiment in the victory of Minden, on 1 August 1759 during the Seven Years' War.



Recipe Corner

This month we continue our series of articles presenting some of the winning recipes from this year's BABB's Annual Comp.

Michael Mowbray - Champion Novice Beer & 1st in Lager/Pilsner class

Batch #: 41
Style: Czech Pilsner, All grain
Size: 30 liters
Colour: 2.7 SRM
Bitterness: 14.5 IBU
OG: 1042
FG: 1008
Alcohol: 4.4% v/v.
Grain: 5.5kg Australian Pilsner Malt
200g Belgian White Wheat
500g Steamed Jasmine Rice
Mash: Multi-step Infusion Mash
Dough In: 58°C
Acid Rest
Protein Rest: 50°C, 30 min
Saccharification Rest: 65°C, 60 min, adding 9L of 98°C water
Mash Out Rest: 77°C
Sparge Temp: 76°C, 30 min
65% efficiency
Boil: 70 minutes, 37 liters
½ tablet Whirlfloc at 20 minutes
Hops: 17g Amarillo Pellets (7.2% AA, 60 mins)
15g Cascade Pellets (3.5% AA, 10 mins)
15g Cascade Pellets (3.5% AA, 0 mins)
Yeast: SafLager S-23
Ferment: 21 days primary @ 9°C
4 days secondary @ 18°C

Colin Weaver - 1st in Wheat Beer Class

Batch #: 76
Style: Belgian Wit, All grain

Size: 42 liters
Colour: 3 HCU
Bitterness: 20 IBU
OG: 1046
FG: 1010
Alcohol: 4.7% v/v.
Water: 1g/10L Calcium Chloride
pH adjusted to 5.8
Dechlorinated with sodium metabisulphate
Grain: 4kg Joe White Export Pils
4.2kg Weyermann Wheat
100g Cara-Pils
300g Torrefied Wheat
50g Cara-Hell
Mash: Infusion Mash
90 minutes at 66°C
71% efficiency
Boil: 90 minutes, 46 liters
10g Ground Coriander at 10 minutes
Hops: 70g Hallertauer (4.2% AA, 60 mins)
10g Hallertauer (4.2% AA, 10 mins)
Yeast: 2 x Safbrew T-58



Ordinary People

Q Weekend, 28 October 2006.

Brennan Fielding, 39, beer consultant, Burleigh Heads.

“Dad taught me that beer was a reward. You work hard, and then you have a beer. I'm a beer junkie. I love making it, I love tasting it, I love teaching people about it. Beer

is like wine. Harvesting of the hops changes with the climate.

My great, great, great grandfather was in the brewing community of San Francisco, back when they brewed beer in wooden kegs. He came from Germany to brew in the 1870s. Beer passed down the generations.

I was born in California and moved to Hawaii when I was ten months old. My first real beer memory – other than drinking from my dad's bottle at three – was watching my dad and my grandfather drinking beer on the back of a boat.

After high school, I studied engineering, physics and chemistry. Then I realised that all these things can be used for brewing beer.

I got a job at a German brewery, brewing several thousand litres of beer at a time. You could swim in the stuff.

At 17, I brewed my first home-brew beer. All my friends drank it, but none of them liked it. It was a black lager. Years later, when I was working for international breweries, I started winning gold medals for my black lagers. In 2002, I won two gold medals at the World Beer Cup for two separate beers. For the past four years, I've been developing beers for Oxford Brewing Company, in Brisbane's south. We've won about 50 medals for our beers.

I met my wife, Peta, at a party in Hawaii. She'd come out from Australia to study. I proposed to her on Waikiki Beach and we got married in Australia. Now we have two beautiful kids.

I received my Australian citizenship just yesterday. I was given an Australian flag. We said an oath ... and then ate some lamingtons, Anzac biscuits, Vegemite sandwiches and meat pie with tomato sauce.

I owe it all to my dad. He's 70 now, and still on a quest for the perfect beer. I remember sharing a beer with him at my 27th birthday party. I said: “Thank you for showing me an appreciation of beer. I never would have gone into it without your stories.” That was probably the most enjoyable beer I've had with my dad.”



BRISBANE AMATEUR BEER BREWERS

2007 CALENDAR OF EVENTS



BREWMASTER:	Scott Macqueen	ph 3899 2974
DEPUTY BREWMASTER:	Ken Wieden	ph 3848 7930
SECRETARY:	Lyndon Cottam	ph 0407 589 169
TREASURER:	Michael Mowbray	ph 0412 661 248
STOREKEEPER:	Chris Ossowski	ph 3274 4095
NEWS EDITOR:	Jason McDonald	ph 0413 803 458
WEB MASTER:	Michael Mowbray	ph 0412 661 248

GENERAL INFORMATION :

MEETINGS: Meetings are held on the **fourth Thursday** of every month, except December at the Lyndon Bowls Club, 47 Galsworthy St Holland Park 4121, starting at 7:30pm.

NOTE: Months with five Thursdays are marked with an asterisk (*).

CALENDAR :

January 25th	Scottish Ale :- This unique style from the home of optional underwear is the BABB's 2007 speciality beer. In anticipation of the fixed recipe not-for-points mini-comp in July, we present a discussion and Q&A on style guidelines, recipe formulation and brewing techniques. Take your recipe and newly acquired knowledge and brew for the comp in July.
February 22nd	Mini Comp No. 1 :- Bitter and Pale Ale. At time of entry, beer must be nominated into BABB's beer classes 3a (Australian Bitter), 3b (English Bitter), 4a (English Pale Ale), 4b (American Pale Ale) or 7e (India Pale Ale).
March 22nd *	30th Anniversary: As a preview to BABB's 30 th birthday and official party next month, we delve into the birth and ensuing development of the club.
April 26th	Mini Comp No. 2 :- Dark Beer. At time of entry, beer must be nominated into BABB's beer classes 5a (Brown Ale), 5b (Dark Ale) or 5c (Dark Lager).
Date to be advised	30th Anniversary: The official BABB's birthday bash, without doubt, the BABB's party of the year that only an introvert would miss.
May 24th *	Talkfest : Webmaster Michael Mowbray discusses the Club web page and offers an interesting behind the scenes insight into the setting up and running of the site. The night should be complemented by live demonstrations of the web page and mailing lists in operation.
Sat. June 16th	Social Event :- This Saturday night has been put aside for a possible BABB's mid year social outing. Details to be discussed and advised.
June 28th	Mini Comp No. 3 :- Stout. At time of entry, beer must be nominated into BABB's beer classes 6a (Bitter Stout), 6b (Sweet Stout), 6c (Porter) or 7d (Imperial Stout).
July 26th	Not for Points Mini Comp :- In January, we learnt the finer details of the Scottish Ale style of beers. Now we get to taste how personal brewing methods affect the final quality of the beer as recipe formulation takes a back seat. This is the night the technical brewers shine.
Sun. July 29th	Social Event :- The annual BABB Competition and Barbecue , the big annual brewing test and the announcement of the Champion Brewer. Venue to be announced.
August 23rd *	ANNUAL GENERAL MEETING and Election of Office Bearers. Foreign Beers Night :- We present a selection of the highest quality domestic and imported brews. One of the best nights of the year; not to be missed!
Date to be advised	Social Event :- Queensland Championships Dinner. Date and venue to be advised.
September 27th	Mini Comp No. 4 :- Wheat Beer. At time of entry, beer must be nominated into BABB's beer classes 1a (Pale Wheat), 1b (Belgian Wit) or 1c (Dark Wheat).
Date to be advised	Social Event :- Oktoberfest club BBQ and beer sampling at a venue to be announced. Consume Oktoberfest beers by the stein, tuck into a ton of sausages and then impress the lads with some leather slapping dance moves.
October 25th	Mini Comp No. 5 :- Pilsner / Lager At time of entry, beer must be nominated into BABB's beer classes 2a (Pilsner) or 2b (Pale Lager).
November 22nd *	Christmas Breakup :- A party night leading into the festive season including the annual Home v Commercial blind beer tasting, declaration of the Most Consistent Brewer and finishing the last of the year's brews.
Date to be advised	Social Event :- 2007 Christmas BBQ. Date and venue to be advised.