



BABB's News

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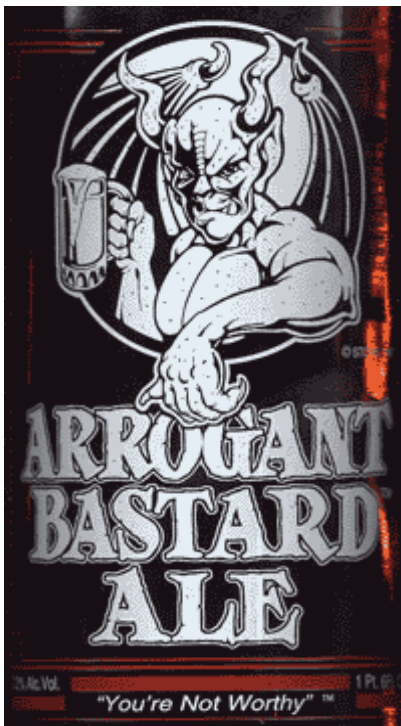
Editorial

People will collect almost anything, and brewers are no exception. As one who will buy just about any bottle of beer with an interesting or humorous label, your editor was recently pleasantly surprised to discover a number of internet sites devoted to beer labels.

It seems that there are quite a few people out there who share your editor's interest in exotic beer labels.

A simple google search reveals a long list of sites hosting pictures of both current and historical labels, selling unused labels salvaged from breweries, or showing custom labels designed by home-brewers.

BABB's News will continue to bring you a few interesting labels each month. Contributions by members are always welcome.



February meeting

The next meeting will be held this Thursday, February the 22nd.

The meeting will feature the year's first mini-comp, for Bitters and Pale Ales. 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).

Yeast Bank Update

The range of yeasts available in the club's yeast bank has expanded over recent months. The following strains are currently available.

Strain	Description
001	California Ale
002	English Ale
004	Irish Ale
028	Edinburgh Ale
036	Düsseldorf Alt
099	High Gravity
380	Hefewizen IV
830	German Lager

Orders can be placed by email to yeastbank@babbrewers.com for collection at the following club meeting. The same address can also be used to arrange donations of new strains to the yeast bank.

Up-to-date information on the Yeast Bank can be found on the club website.

Press Coverage

The club has received some more media exposure this month with Channel 9's Brisbane Extra program interviewing BABB's members John Kennedy and Paul Hoeppe on the subject of low-carb beers. The interviews were filmed at John Kennedy's home on February 16th and were broadcast on February 19th.

Treasurer's report for December 2006 and January 2007

Income:	(cash)	(cheques)
Members fees:	\$162.00	
Guests' fees:	\$ 12.00	
Christmas Party:	\$ 88.00	
Store:	\$ 76.00	
Subscriptions:	\$ 20.00	
Library:	\$ 22.00	

Total Income: \$380.00

Expenses:	(cash)	(cheques)
Snacks:	\$ 33.60	
Rent:		\$ 70.00
Bank Fees:		\$ 20.00
Door prize beers:	\$ 12.00	
Store Supplies:	\$ 92.20	
Deposit for anniversary function hall hire:		\$ 50.00

Sub-totals: \$137.80 \$140.00

Total Expenses: \$277.80

Beg. Float:	\$150.00
Plus Income:	\$380.00
Less Cash Expenses:	\$137.80
Equals Total:	\$392.20
Less Float:	\$150.00
Equals Banking:	\$242.20
Actual Banking:	\$242.20
Equals Variance:	\$ 0.00

Bank Reconciliation for January 2007

Opening cashbook balance:	\$2030.08
Add Income:	\$ 380.00
Less Expenses:	\$ 277.80
Closing cashbook balance:	<u>\$2132.28</u>
Bank Balance @ 31/Jan/2007:	\$1890.08
Plus outstanding deposits:	\$ 242.20
Less outstanding cheques:	\$ 0.00
	<u>\$2132.28</u>



January minutes

Meeting Opened: 8:10PM

Chaired by: Ken Wieden
Apologies: Scott Macqueen
Lawrie Kehoe
Stephen Catchpoole
Bill Gofton
John Kennedy
Rob van den Bergh

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

Visitors: Paul Attenborough
Chad Smith

New members: Jan Ooms

Previous minutes: accepted as a true and correct record.

Moved: Jason McDonald
Seconded: John Thorp

Inward correspondence: none

Outward correspondence: none

Business arising from correspondence: none

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

Moved: Harry Roberts
Seconded: Paul Hoepper

General Business: We have booked the Lynndon Bowls Club for the 30th anniversary function on 19th May. BABB's will organize catering, but request six or more volunteers to make special anniversary beers. The committee intends to invite members of other brewing clubs to attend the function, and also intends to invite a guest speaker from a local micro-brewery. Any member wishing to make a speech at the function is asked to approach the committee.

General Business: The committee has considered a request by John Kennedy to increase the permitted number of entries per class in the annual competition from two to three. The committee has decided to keep the maximum number of entries at two, due to the already high load on judges making it difficult to complete judging in the allotted time.

General Business: The committee has decided to amend the annual competition rules to close a potential loophole. Russian Imperial Stout appears in the Strong Ale class, making it possible to enter 4 stouts (2x stout, 2x strong ale), giving an unfair advantage in the Champion Stoutmaker prize. The rules will now state that only beers in class 6 (Stout) contribute to the Champion Stoutmaker prize.

General Business: Leo van den Bergh noted that the strong ale night will probably have to be rescheduled due to the 30th anniversary function falling in May.

General Business: Paul Hoepper advised of the QAAWBG AGM occurring on February 11th - details circulated on *announce* email list.

General Business: John Thorpe suggested using Brewtopia (www.brewtopia.com.au) to provide a custom Craft brewed beer and special anniversary label. Ben Connery suggested a similar arrangement with the Sunshine Coast Brewery. Others suggested exclusively brewing our own beer and designing our own label(s).

General Business: Colin raised the point that any members commemorative kegs brought to the 30th anniversary night may get stirred up. May need some thought to allowing them to settle somewhere/somewhat.

Meeting Closed: 8:25PM

Black Patent Malt and the Evolution of Porter

Written by Kihm Winship, reproduced from Zymurgy.

Because beer is a living thing, made from living ingredients by changing people in a changing world, it evolves. Often the explanation is "a change in public taste", but this is always inadequate. The real reasons for evolution in brewing are always complex, usually a mixture of history, economics, sociology, technology and, finally, the expectations of the drinking public.

One example of such a change occurred as the 18th century gave way to the 19th century. It involved the British brewing industry, a nation at war and the invention of patent malt.

If necessity was its mother, patent malt had plenty of grandparents. Napoleon was chief among them; the Napoleonic Wars placed a tremendous strain on the English economy from 1793 until 1815, when the British subdued the French at the Battle of Waterloo. To temper their celebrations, they lost their war with America in the same year at the Battle of New Orleans.

At home, both victory and defeat were expensive. Increased taxation, 20 years of disrupted export trade and a poor domestic economy had sent malt and hop prices skyward.

Porter was the popular style of the time, introduced in 1722 (probably by accident, but that is another story), and its manufacture required a high percentage of brown malt. While brown malt, being more highly roasted than pale malt could be prepared from cheaper grades of barley, the roasting also diminished the fermentable extract, and thus greater amounts of brown malt were required to produce a drink of acceptable strength.

Loss of trade and public outcry discouraged publicans from raising the price of a pot of porter, and also the brewer from raising his price to the publican. Public outrage also

prevented the weakening or alteration of a brew past a certain level. Boxed in by high prices on one side and the demands of the public on the other, brewers sought ways to economise in the brewing process itself, the one thing still in their control.

One method was to use more efficient pale malt for its higher fermentable matter and the standard brown malt for colour and flavour only. In Ireland, the Guinness brewery experimented with this method in the manufacture of their porter. They varied the portion of brown malt from 25 percent to 47 percent in the years between 1796 and 1815.

Another alternative was to use a large portion of pale malt and add a small amount of highly roasted malt that had been darkened to the point of being scorched and burnt. This darkened the beer but also imparted a burned or tarry taste, unless the maltster had been extremely lucky in the roasting process.

In England, brewers experimented in darkening their beers with materials other than malt. With Patent No.2625 of 1802, Matthew Wood evaporated wort until what remained had the colour and consistency of treacle. Many London brewers coloured their beers with this dark syrup. Another less popular alternative was De Roche's Patent No.3263 of 1809, which involved colouring beer with the roasted skins of dried pale malt.

Still another method was to burn sugar and add it for colouring at the end of the brewing process. This, too, was a popular option with the porter brewers.

But small brewers at the end of their financial rope faced an irresistible temptation to adulterate their beer with cheap chemicals to simulate strength, colour and a good head. In the public's eyes it was all adulteration. Brewers colouring their beers with evaporated wort and burnt sugar were lumped together with those more pernicious chemicals and there was strong demand for the return to pure beers made solely with malt. But brewers simply could not afford sufficient malt to do this.

From urgent necessity came invention. One maker of burnt sugar,

Daniel Wheeler of Charles Street, Drury Lane, hit upon the solution. He used an iron cylinder similar in construction to a coffee roaster to roast malt to the point where a small amount could darken a large amount of beer without imparting an overly burnt or tarry taste to the entire brew. According to the patent:

"Said invention consists in the heating of malt to 400 degrees and upwards of Fahrenheit's thermometer... and so heating it that the greater part of the saccharine and amylaceous principles of the grain become changed into a substance resembling gum and extractive matter of a deep brown colour, readily soluble in hot or cold water..."

On March 28, 1817, he obtained a British Patent for "A New or Improved Method of Drying and Preparation of Malt." Historian H.S. Corran described the impact of the new innovation:

"The adoption of malt made according to Wheeler's patent, and called 'patent malt' marked the beginning of the history of porter and stout as we know it today, and put an end to the period during which the term 'porter' was probably applied to any brown beer to distinguish it from pale ale"

The new process was effective, economical, produced a palatable

product and freed brewers from the charges of adulteration. It was quickly taken up throughout the British brewing industry. Whitbread's recorded stocks of Patent Malt in 1817, as did Barclay's in 1820, and Truman's showed stocks of 'Black Malt' in 1826.

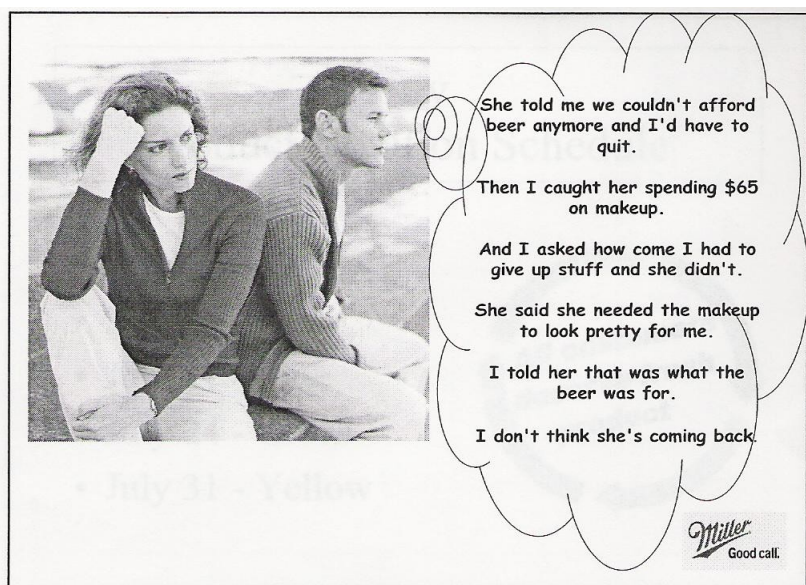
Records of the Guinness brewery show their awareness of this "improved method of browning malt" in 1815, presumably before it had been patented by Wheeler. Patent Brown Malt (as it came to be called in Ireland), was described as being "more highly roasted and more highly coloured" than the ordinary brown malt, allowing a beer of the same strength and colour to be made more cheaply than with brown malt. Patent Brown Malt was used in increasing quantities and by 1828 had completely replaced brown malt.

And so porter evolved, not because of popular taste and vision, but because of Napoleon, pounds, shillings and pence, and the profit-driven ingenuity of Daniel Wheeler of Charles Street, Drury Lane.

Beer Trivia Quiz

What is the British patent number for patent malt?

Write your name and address and the patent number on a piece of paper and submit to Howard Mullins at the February club meeting. There will be a prize that will jackpot until the correct number is found.



She told me we couldn't afford beer anymore and I'd have to quit.

Then I caught her spending \$65 on makeup.

And I asked how come I had to give up stuff and she didn't.

She said she needed the makeup to look pretty for me.

I told her that was what the beer was for.

I don't think she's coming back.

Miller
Good call.

Recipe Corner

This month we continue our series presenting some of the winning recipes from the 2006 BABB's Annual Comp with a truly magnificent example of a style that is, sadly, virtually extinct in commercial brewing.

Paul Hoegger - 1st in Specialty Beer class

Batch #: 179
Style: Rauchbeer, All grain
Date: 20 June 2006
Size: 15 litres
Colour: 19.1 SRM
Bitterness: 20.6 IBU
SG: 1051
Grain: 1.75kg Weyerman Smoked Malt
1.75kg Weyerman Pilsner Malt
750g Dark Munich Malt
100g Black Patent Malt
50g Rice Hulls
Mash: Phosphoric acid added at rate of 1.75ml per 10L mash & sparge water.
Camden tablet added to 45L water, water boiled to soften.
Mash tun thermal mass .250
Efficiency: 58% to fermenter, (5 litres wasted)
Mash temp: 66°C
Boil: 60 minutes
½ tablet Whirlfloc at 20 minutes
Hops: 20g Hallatuer pellets (5.2% AA, 60 mins)
Yeast: S189 German Lager, pitched at 13.5°C

Danish Micro Beer In Global Top 5

Copenhagen Business News, 19-02-2007

The Danish micro brewery Mikkeller has been elected the world's 5th-best brewery in 2006 in competition with more than 7,300 breweries primarily from the USA. The nomination is based on more than one million reviews on the homepage ratebeer.com.

Behind the micro brewery Mikkeller are the two Danes, Mikkel Borg Bjergsø and Kristian Klarup Keller. They started their beer-brewing in a kitchen and in real life they work as secondary school teacher and journalist respectively.

2006 was a tremendous year for the small, Danish micro brewery. Since the first beer "Stateside IPA" was

marketed at the beginning of May last year things have moved really fast.

The culmination was the election from Rate Beer. It placed Mikkeller in the brilliant company of the three American breweries Three Floyds, AleSmith and Bells as well as Belgian Lambic brewery 3 Fonteinen.

The result is based on the homepage's more than one million reviews of approximately 59,000 beers from more than 7,300 different breweries worldwide.

The 5th place is due to the beer "X Imperial Stout" which is from the experimenting line. "X Imperial Stout" is ranked as the world's 9th-best beer on Rate Beer's list of the world's 100 best beers. Altogether Mikkeller has six beers on the list.

USA Beerdrinker of the Year Finals

Marty Jones, denver.yourhub.com

(Denver, Colorado) - This Saturday, February 24, Wynkoop Brewing Company hosts the National Finals for its annual Beerdrinker of the Year competition.

The three Beerdrinker finalists will be grilled by a judging panel of previous Beerdrinker of the Year winners and national beer experts. The judges (in traditional jurist wigs and robes) will challenge the finalists with difficult -- and often funny -- beer questions, and then choose the 2007 Beerdrinker of the Year.

The winner wins free beer for life at the Wynkoop Brewing Company, and other great prizes. They also win the fame and glory that comes with winning the lofty Beerdrinker title.

"Winning Beerdrinker of the Year gave me instant beer cred," 2006 winner Tom Schmidlin says. "It's like winning the Nobel Prize for Beer."

The 2007 winner will be the 11th Beerdrinker of the Year crowned in Wynkoop's annual search for the most passionate beer lover in America.

This year's finalists are a female psychology professor, a commercial airline pilot, and a travelling beer enthusiast.

Kegs For Sale

Jan Ooms is on to a source of 18L ball-lock postmix (corny) kegs at \$49.50 each. They are disinfected, guaranteed and fully reconditioned with all new seals, washers and tested before despatch. "As is", i.e. un-reconditioned, they are \$38.50.

These prices are ex-GST and there is a freight charge from New South Wales to add on. Depending on the volume of the order, a better price may be available.

Please contact Jan direct on 38034700 (H) or 38093019 (W) or by e-mail ooms@uqconnect.net. Jan would appreciate expressions of interest by the end of February, or catch him at February's meeting.