



BABB's News

Volume 31 Issue 5

May 2008

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Wanted: Annual Comp Volunteers

The committee would like to call for volunteers to act as Stewards during the judging of the BABB's Annual competition on Saturday, July 26th.

The duties of a steward may include recording scores and judges' remarks, recapping bottles, keeping a steady supply of beers and clean glassware up to the judges, and anything else that may be needed to help Chief Steward, Adrian Levi, to ensure that the judging runs smoothly.

Being a steward is a great opportunity to see how a brewing competition is run and to learn from our esteemed judges.

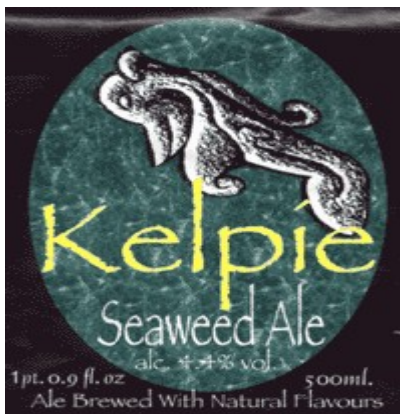
May meeting

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

The meeting will feature a talk and demonstration by brewmaster Ross Kenrick on Hop Oils.

Open Brew Day

Michael Mowbray is hosting another open brew day this Sunday, May 25th, where he will brew a Doppelbock. Contact Michael for further details.



From the Librarian

Three new booklets and two magazines have been added to the library this month:

VicBrew 2001 & AABC Recipe Booklet: 63 recipes & useful brewing information. Recipes of the best beers at the 2001 Victorian Amateur Brewing Championship & Australian Amateur Brewing Championship.

VicBrew 2006 & AABC Recipe Booklet: 70 beer recipes from 50 of Australia's best amateur brewers as judged at the 2006 Victorian Amateur Brewing Championship & Australian Amateur Brewing Championship.

The Fungus Among Us: Yeast Culturing for HomeBrewers third edition. Yuseff Cherney is part owner-manager of Home Brew Mart in San Diego and VP of Ballast Point Brewing Company. Chris White has a PhD in Biochemistry from the University of California at San Diego. He is owner and president of White Labs Inc.

Brew Your Own, May-June 2008: Articles include: Czech Pilsners, Olive Oil Aeration, How Malt Extract is Made, Increase Your Mash's Extract Efficiency, The Science of Beer Foam, and Build Your Own Oast.

Zymurgy, Nov-Dec 2007: Articles include: 18 beers you can brew, Stouts and Porters, Brewing classic styles, All aboard the beer bus, and Charlie Papazian sips through yesteryear.



Treasurer's report for April 2008

Income:	(cash)
Members fees:	\$192.00
Guests fees:	\$ 78.00
Store:	\$103.20
Subscriptions:	\$120.00
Badge:	\$ 5.00
Library:	\$ 18.00

Total Income: \$ 516.20

Expenses:	(cash)	(cheques)
Snacks:	\$ 38.20	
Rent:		\$ 70.00
Bank fees:		\$ 10.00
Store:	\$ 27.50	
Name Badges:		\$ 14.00
Mini-comp prize:	\$ 8.50	
Mini-comp beer:	\$ 27.00	
Engraving:		\$ 6.00
Sub-totals:	\$101.20	\$100.00

Total Expenses: \$ 201.20

Beg. Float:	\$150.00
Plus Income:	\$516.20
Less Cash Expenses:	\$101.20
Equals Total:	\$565.00
Less Float:	\$150.00
Equals Banking:	\$415.00
Actual Banking:	\$415.00
Equals Variance:	\$ 0.00

Bank Reconciliation for April 2008

Opening cashbook balance:	\$1771.03
Add Income:	\$ 516.20
Less Expenses:	<u>\$ 201.20</u>
Closing cashbook balance:	<u>\$2086.03</u>
Bank balance @ 30/Apr/08:	\$2258.03
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	<u>\$ 172.00</u>
Closing cashbook balance:	<u>\$2086.03</u>



April Minutes

Meeting Opened: 8:08PM

Chaired by: Ross Kenrick
Apologies: Lyall Cottam
Ben Connery
Rob van den Bergh
John Thorpe
Stephen Catchpoole
Jason Atherinos

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

Visitors: James Maine
Guy Foley
Bill Foley
Kev Hodges
Martin Henry
Ben Burnett
Allan Leech
Kram Nelson
Rosie Favotto

New members: Johan van der Walt

Inward correspondence: Received an offer of monogrammed pens.
Demo provided with BABB's name.

Outward correspondence: none

Business arising from correspondence: none

Minutes of previous meeting: Certified as a true and correct record.

Moved: Frank Hemeter
Seconded: Adrian Levi

Treasurer's Report: Details as per newsletter.

Moved: Frank Hemeter
Seconded: Mark Davies

General Business: There is a growing trend of commercial beer at meetings.

While unique and special commercial beers do add extra interest to the

night, especially when they are an example of a featured beer, those that are brewing please continue to bring your own beer as well, as we are first and foremost a brewing club.

General Business: The committee would like to ask that anyone who is able to host the annual BABB's competition presentation day to give some thought to whether they would like to volunteer.

They need not prepare all the food, we can ask members to provide salads or deserts etc. Note that the judging will be held the day before.

General Business: Latest QABC competition information presented by Ross, please refer to qabc.org.au for further details.

General Business: Degassing bottles for minicomp entries – please take note of the newsletter item. Some of the delays at the last mini-comp were due to overgassed bottles.

General Business: A reminder that annual subs are due at the end of June, still the same amount - \$30.

General Business: A supply of Rice Hulls has been donated to the club store. There is no charge.

General Business: Leo has a supply of German Octoberfest WeissBier in 500ml bottles (commercial), going for \$2.50 each. Contact Leo for further details.

Meeting Closed: 8:27PM

Drinking Wisdom

A recent study found the average American walks about 900 miles per year. Another study found Americans drink, on average, 22 gallons of beer a year. That means, on average, Americans get about 41 miles to the gallon.

First Ever Female Head Brewer in the North

www.newswiretoday.com, 17th August 2007

Brewster Michelle Bright has been promoted to the position of head brewer at Wentworth Brewery in South Yorkshire at the age of just 26. This makes her the only female head brewer in the North of England, and the youngest of her kind in the country to boot.

There is only one other female head brewer in the country – Sara Barton in Grantham, but this was not always the case. During the 1700s, nearly 80% of brewers were female. It was traditional for women or 'alewives' to brew beer for the household – that is until monasteries began larger scale brewing for passing travellers, so women became less involved in brewing.

Michelle is also thought to be the only award winning brewster in the land, after winning the Gold Medal accolade at the Oakwood Beer Festival in Rotherham, South Yorkshire. She is an ex-army chef who has served in Kosovo and has since turned her skilful hand to brewing.

Steve Beech, Wentworth Brewery's managing director, said: "Michelle has been with Wentworth for a few years now and has well and truly served her apprenticeship. She is a model employee and we are delighted that she has risen through the ranks to the dizzy heights of head brewer. She really deserves it and we are looking forward to tasting further exciting, new and interesting brews from Michelle in the future."

Wentworth's popular Oatmeal Stout - brewed by Michelle - scooped the best in show prize last year; at 4.8% it is dark, smooth, deeply delicious and definitely 'moreish!' The outstanding Oatmeal Stout has already won many awards across the country and must be tasted to be fully understood. The satisfyingly malty flavour is achieved partly from the roasted barley and Golding hops.

Here's to more female brewers picking up where they left off all those centuries ago.

All the president's porters

Jay R. Brooks, San Francisco Chronicle, February 15, 2008.

On some holidays, you know which beer to drink. For St. Patrick's Day there's Guinness, for Cinco de Mayo a Mexican lager and for Independence Day anything red, white and brew. But what about toasting George Washington's birthday?

It turns out that's an easy decision, too, because our first president had a definite preference when it came to beer. He loved the English style of beer known as porter and ordered them by the gross to keep Mount Vernon well stocked.

Perhaps presaging the artisanal cheese and microbrewery revolutions of modern times, Washington wrote in 1789 to his friend, the French general Lafayette, defending locally made products.

"We have already been too long subject to British prejudices. I use no porter or cheese in my family, but that which is made in America: Both these articles may now be purchased of an excellent quality."

Washington even had a favorite, made by Robert Hare, a Philadelphia brewer who opened the nation's first porter brewery in 1775. There are numerous letters from Washington after the Revolutionary War ordering Hare's porter. For example, in 1790, while serving his first term as president, Washington's aide Tobias Lear wrote a letter:

"Will you be so good as to desire Mr. Hare to have if he continues to make the best porter in Philadelphia 3 gross of his best put up for Mount Vernon? As the president means to visit that place in the recess of Congress and it is probable there will be a large demand for porter at that time."

The standard history of porter is that around 1720 a London brewer, Ralph Harwood, mixed three popular beers, calling it "Entire" or "Entire-butt" because it was served from one cask, and a butt was a large serving keg. But that account - endlessly repeated - stems from a single source written in 1802, a London guidebook written for tourists by someone who knew nothing of beer and misconstrued

brewing records. Recent research has shown there's no evidence whatsoever to support this story.

A more plausible tale comes from the "Private Brewer's Guide to the Art of Brewing Ale and Porter" by English brewer John Tuck, published in 1822. In his version, shortly after the reign of England's Queen Anne, which ended in 1714, London brewers began to feel pressure from the landed gentry. They were buying themselves places in the city and demanding the lighter beer that they were used to, instead of the brown beer preferred in London, which Tuck described as "heavy and glutinous."

London's brewers responded with a new dark beer that was said to be an improvement that "started, well hopped, into butts, and ... kept a considerable time to grow mellow." It was probably the first beer aged before being sold to the public. These first porters were more cloudy and higher in alcohol than today's versions. They used all brown malt, which would have given them a drier, nuttier character than today's porters.

Nowadays they are generally made with different malts. Most accounts do agree, however, that it also became a favorite of the working class, especially porters, who lent their name to the new style. Porters remained very popular until the 1850s, when lighter colored beers made possible by new brewing technology eclipsed them.

Brewers also made extreme versions, which they called double porter, extra porter and even stout porter. Guinness first brewed a porter, then an extra stout porter. Eventually, it became known simply as stout, a darker version of porter, probably using more heavily roasted malts. Guinness continued to make a porter until 1974. Across the Irish Sea, English brewers likewise abandoned the style. For several years, no one throughout the British Isles brewed a porter.

Across the pond, Anchor Porter helped revive the style in San Francisco, having first bottled it in 1974. It's smooth with robust

flavors, and roasted malts give it great notes of chocolate, coffee and even sweet toffee.

Deschutes Black Butte Porter, brewed in Bend, Oregon, is the most popular porter in the United States. Deschutes was the first American brewery to have a dark beer as its flagship brand, and it's easy to see why. Chocolate malts and American hops give it a smooth creaminess and just a touch of bitterness that's balanced by lightly roasted malt flavors of dark chocolate.

Sierra Nevada's porter uses four different malts including chocolate and caramel varieties and English Goldings hops to give it traditional British flavors. Eel River's organic porter uses organic hops from New Zealand and five different malts blended to give it a rich, smooth taste with just a hint of coffee flavors.

Because of its smoothness and the rich chocolate and coffee notes, porter is an excellent food beer and is useful in cooking: Marinate a porterhouse steak in the beer, grill it and serve topped with grilled portobello mushrooms and a pint of porter.

Porters don't really get the attention they deserve, probably because they're not as big as stouts, as clear as pale ales or as hoppy as IPAs. But they straddle a wonderful middle - not being too strong, too bitter or too light makes them just right. For George Washington, who presided over the compromises of creating our Constitution, it was the perfect choice.

Jay Brooks is a freelance beer writer and beer judge who also publishes the Brookston Beer Bulletin online. His son's name is Porter.



The Day Beer Came Back

www.allaboutbeer.com, April 6th 2008.

If you are an octogenarian, you may have vivid memories of this week 75 years ago.

In the first minutes of April 7, 1933, legal beer was served for the first time in 13 years to tens of thousands in the 19 states that were legally ready. August Busch sent a beer wagon to the president, drawn by the now-famous Clydesdales, and paid tribute in a radio address at 12:01 to “good, wholesome beer which contributes so much to good cheer, good health and true temperance.” He added “It is a great pleasure to have released the first case of beer bottled in our plant in nearly fourteen years.” The night was fondly called “New Beers Eve.”


April 7, 1933 was not the repeal of Prohibition, that failed “noble experiment,” but it was the day that the U.S. Congress — recognizing an unstoppable groundswell against a national ban on alcohol—took the first step and returned beer to the people, at least to most of them.

The legal end of Prohibition came on Dec. 5, 1933, when Utah became the 36th state to ratify the 21st Amendment, repealing the 18th Amendment, which enacted Prohibition. North and South Carolina voted against ratification.

Anti-alcohol sentiments had been part of our national make-up since colonial days, when citizens such as Benjamin Rush, a Philadelphia physician and signer of the Declaration of Independence, championed the cause of temperance to the new country. At that time, temperance meant moderation in the use of alcohol, embracing beer and wine over spirits: only later did it connote total abstinence.

Alarmed by the social consequences of alcohol consumption—and by the influence of saloons in particular—temperance supporters presented the first petitions to ban alcohol in the early 19th century. The Women’s Christian Temperance Union and especially the powerful Anti-Saloon League stressed the damage done to families, the domestic violence, and the impoverishment of children

Yeast Bank



The following yeast strains are currently available in the club's yeast bank:

- Belgian Ale Blend
- Belgian Wit
- California Ale
- Düsseldorf Alt
- Edinburgh Ale
- English Ale
- German Lager
- Hefeweizen IV
- Irish Ale
- London Ale
- Burton Ale
- Super High Gravity
- San Francisco Lager
- Hefeweizen Ale

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 can be found on the club website.

caused when men frequented saloons. Despite the fact that most Americans did not support Prohibition, particularly in regions of the country settled by German and middle-European immigrants, the “wet” forces were no match for the temperance alliances. The Volstead Act was ratified in 1919, and went into effect one year later.

Anyone who goes to the movies has a sense of what followed. Prohibition, being a largely a rural movement, was laxly enforced in the cities, where alcohol consumption went underground. By 1929, there were over 32,000 speakeasies in New York City alone, twice the number of legal saloons that existed before Prohibition. Law-abiding citizens who otherwise revered the Constitution found themselves dealing with bootleggers and other criminals. Lawlessness and political vice flourished as criminal mobs fought for turf and profit. Clearly, the noble experiment was causing more harm than good.

Slowly, many of the original supporters of Prohibition changed their minds. Many women who had worried about alcohol’s effects on the family—the mainstay of the temperance movement—came to see violence and corruption as greater ills. Eventually, though, it was economic need rather than concern over either organized crime or contempt for the law that drove

the forces of repeal. When the Great Depression struck in 1929, the need for both jobs and government revenue focused the forces for repeal.

As a candidate for president in 1932, Franklin Roosevelt campaigned vigorously against Prohibition. Early in his presidency, in 1933, he famously commented at a dinner “I think this would be a good time for a beer.” In February 1933, Congress passed the 21st Amendment to the Constitution, to repeal the 18th Amendment, the only amendment to rescind a previous amendment.

However, ratification would take many months, and Roosevelt wanted action. He urged Congress to use its power to amend the terms of the Volstead Act, effectively exempting beer.

The 18th Amendment affected “intoxicating liquors,” which were defined in other legal language as having an alcohol content of .5 percent or less (the definition of “non-alcoholic beer” today). After much discussion, the Congress revised the definition of “intoxicating” to 3.2 percent. Following a waiting period after the president signed the bill, any state that was legally “wet” could resume the production of 3.2 beer.

Whether you remember or it or not, it’s worth raising a glass to.



Proposed amendments to the BABB's Constitution and By-Laws

In accordance with the Constitution, the committee hereby gives written notice to members of the following proposed changes to the Constitution and By-Laws, to be voted upon at the 2008 BABB's AGM.

Constitution.

1. Amend Rule 4.1 to add a third class of member – honorary member.
2. Add Rule 4.4: "Honorary members shall not be subject to annual fees, or have a vote at general meetings and the A.G.M. The percentage of Honorary members shall be reviewed every twelve months."
3. Amend Rule 11.2, removing the sentence: "No member shall be elected to the same position for more than two consecutive years."
4. Amend Rule 11.3(b) to state that written nominations may be submitted either via the postal system or via electronic mail.
5. Amend Rule 27.7 to read: "All expenditure shall be approved or ratified by the management committee."

By-Laws.

1. Amend Rule 3.4 to read: "The final part of the evening shall be a beer tasting with some food and general discussion. All members are requested to bring a minimum of two bottles of home made or commercial beer for this tasting session. The Management Committee will provide food."
2. Amend Rule 4.6 to remove the text "however no member shall be elected to the same position for more than two (2) consecutive years."
3. Amend Rule 5.1 to add "purchase of lucky door and minicomp prizes" and "ensure visitors feel welcome at meetings" to the duties of the Brewmaster.
4. Amend Rule 5.3 to add "manage QAAWBG raffle and dinner ticket sales" and "ensure visitors feel welcome at meetings" to the duties of the Deputy Brewmaster.

5. Amend Rule 5.3 to remove "operate and maintain the Brewers Library" from the duties of the Deputy Brewmaster.

6. Amend Rule 5.4.5 to remove the sentence "A copy of the register should be posted to all members annually."

7. Amend Rule 5.4 to add "maintain and make available mini-competition scoresheets and guidelines" to the duties of the Secretary.

8. Amend Rule 5.5 to add "arrange for tickets to be available for any lucky door prizes at general meetings" to the duties of the Treasurer.

9. Amend Rule 5.7 to state that the Editor shall "prepare a mailing list and have the newsletter distributed before monthly meetings."

10. Add new Rule 5.9, creating the new position of Chief Steward, who shall:

- Receive entries, assign entry numbers, provide scoresheets, and conduct and supervise club mini-comps.
- Receive entries, assign entry numbers, and facilitate with stewards and judges to conduct the annual competition.
- Report to the committee the final results of the above competitions in an accurate and timely manner.
- Arrange printing of comp certificates and engraving of minicomp glasses.
- Arrange for the creation of name badges for new members.

11. Amend Rule 6.1.4 to remove the words "in writing".

12. Insert new Rule 6.2.2 describing an Honorary Member: "An Honorary member is one who has been nominated by the management committee and has this nomination confirmed, discussed and voted upon at the next general meeting."

13. Amend Rule 5.3.2 to replace "1 July" with "30 June".

14. Amend Rule 6.3.3 to read "New members who join after the 1st of August shall pay the annual subscription on a pro-rata basis."

15. Remove Rule 12.3 (Brewery Visits).

16. Amend Rule 12.6.2 to state that the Librarian maintains and runs the library.

17. Amend Rule 12.6.5 to read "The maximum loan period shall be one month, after which time a fine will be levied on the member until the materials have been returned. The amount of the fine shall be determined by the management committee."

18. Amend rule 12.6.6 to replace "Librarian" with "Librarian or other member so appointed."

Mini-comp #2 Results

The second mini-comp of 2008, for Dark Beers, received a total of 26 entries. Scores for the top five places are shown in the table below.

The next mini-comp, for Stouts, will be held at the June meeting.

Place	Name	Pts
1	David Clark	20
2	Chad Smith	19.5
3	Anthony Thygeson	19
3	Rob van den Bergh	19
5	Harry Roberts	18
5	Paul Hoepper	18
5	M. van den Bergh	18
5	Stephen Wharton	18



75 years on, Prohibition casts a shadow

The Age, 30th January 2008.

AMERICAN drinkers may later this year toast the 75th anniversary of the repeal of Prohibition, but the country that gave the world the martini retains its conflicted relationship with alcohol.

Prohibition casts a long shadow. Drinkers and businesses across the US are trying to repeal arcane laws from the 1930s, when nervous legislators made alcohol legal again.

Shana McKillop, the managing partner of a Spanish restaurant in Virginia, faces a fine of almost \$3000 for selling an authentic Sangria — a blend of wine, brandy and fruit. Alternatively, she said the restaurant, called La Tasca, has the option of not selling alcohol for one month.

Virginia law strictly controls the sale of spirits, even to the extent of tracing bottles after sale.

Ms McKillop said a Department of Alcoholic Beverage Control inspector has charged La Tasca's owners with the offence of mixing different forms of alcohol — brandy and wine — and with marinating liquor. They have responded with a modified drink, to the disappointment of customers. "Who would think that a state in the US like Virginia, that is so rich in tradition and is so proud of its history, would not allow us to do something traditional," Ms McKillop said. "It's like going to a Mexican restaurant and having a Margarita but you can't have tequila in it."

Ms McKillop, who has appealed against the fine levied on her restaurant, has won the support of a local politician, Adam Ebbin, who has launched amendments on her behalf, which have been rolled into a wider reform bill.

"There's a lot of room to move Virginia forward," Mr Ebbin said.

In Idaho, there are moves to scrap a ban on selling liquor on election days. According to USA Today, the state loses about \$400,000 in revenue each time.

Beer enthusiasts in several states are

Man orders custom beer-can coffin

The Daily Telegraph, 5th May 2008.

An American man loves beer so much he's had a coffin made to look like a can of his favourite brew.

Bill Bramanti ordered the casket from a funeral home in Chicago Heights and a local sign company designed the outside to look like a can of Pabst Blue Ribbon beer in its signature colours of red, white and blue.

The 67-year-old isn't sick, however, and doesn't plan on needing the coffin anytime soon.

Instead he threw a party for friends and filled his coffin with ice and his favourite beer.

"Why put such a great novelty piece up on a shelf in storage when you could use it only the way Bill Bramanti would use it?" said Bramanti's daughter, Cathy Bramanti, 42.

The Pabst Blue Ribbon beer was also made famous in David Lynch's controversial movie, Blue Velvet.



also pushing for reform of laws that limit the alcohol content of brews to a maximum 6%.

Alabama's restriction on the size of bottles also limits the range of beers available, said Stuart Carter, spokesman for lobby group Free the Hops. "These laws have been in place since the repeal of Prohibition," he said.

The lobby group's aim is not to allow drinkers to become plastered, but to give them access to superior brews. Mr Carter said he believed more than half of the world's best 100 beers were produced by US brewers, but were unavailable in Alabama. "These are brewers

saying this is the best of my craft, using the best hops, the best malt," he said.

Among the beers not available in Alabama are the products of Dogfish Head brewery in Delaware. One of these, Midas Touch, boasts 9% alcohol and is based on a 2700-year-old recipe retrieved from what is believed to be King Midas' tomb in Turkey.

Dogfish Head spokesman Claus Hagelman said the recipe was recreated through molecular analysis at the University of Pennsylvania of drinking vessels found in the tomb. He said high alcohol content resulted from attempts to maximise flavour.