



BABB's News

Volume 33 Issue 8

August 2010

Brewmaster: Ross Kenrick 3287 7225
Treasurer: Mark Davies 3340 3800

Secretary: Neil Silvester
Chief Steward: Michael Mowbray 0412 661 248

News Editor: Dr. Jason McDonald 0434 130 324 news@babbrewers.com

www.babbrewers.com

Great British Beer Festival 2010

During the first week of August, I was fortunate enough to be able to spend a couple of days at the Great British Beer Festival, which was held at Earls Court Exhibition Centre in London.

The festival showcases over four hundred real ales from all over the British Isles along with a selection of beers from craft breweries in mainland Europe and the United States.

Most of the festival floor is arranged into a series of bars, grouping brewers by the counties or countries from which they originate. Behind each bar were several rows of real ale casks, and rarely would one see so many casks gathered in one place.

As well as the beers the festival has a large CAMRA stand, a stage with live bands, a variety of fast food vendors, traditional pub games, and stalls selling more amusing and bawdy t-shirts than you could poke several sticks at.

The festival also has its share of characters. When I pulled out my camera to take a couple of pictures, a gentleman with a green witch's hat on his head and a half-pint in each hand approached me and asked if I was the official photographer. He seemed a little deflated when I said that I wasn't, but he went to introduce himself as "one of the local drunks" and we had a good chat about what I was doing in England and about several of the beers I was about to sample. It turned out that his analysis was spot-on.

With so many beers to choose from, it's hard to know quite where to start, so I spent the first half hour or so

carefully studying the list of beers in the festival programme. Being a fan of the darker beer styles, I decided to do my best to sample a good selection of the available stouts and porters (of which around 30 were on offer) along with a few of the more unusual beers on the list.

Having quickly decided to switch from ordering pints to ordering halves so that I could try more beers, I set off in search of my longish list of chosen beers, official souvenir glass in hand.

I'm pleased to report that the beers at the festival were generally of a high standard. Over the two days I was there, I only encountered a couple of beers that I didn't particularly enjoy.

Some of the more interesting beers I tried are described below.

The first cab off the rank was O'Hanlon's Port Stout, a nice roasty stout with an added splash of ruby port. Despite the Irish-sounding name, this beer actually comes from Devon in southwest England. I've had the bottled version of this beer a couple of times in the past and I remember the fruity characteristics from the added port being much more noticeable in the bottled version. Regardless, both versions of the beer are definitely worth a try (and after that, another try).

Ashover Liquorice Allsort is a nice dark stout which includes crystal rye and liquorice root in the boil. The liquorice flavour is fairly subtle though and doesn't mask the grain and hops.

Saltaire Triple Chocoholic is a 4.8% stout made with chocolate malt, chocolate syrup and real chocolate. This is a very tasty beer and a deserved winner of the SIBA Champion title.

Amber's Chocolate Orange Stout is a rich, smooth stout with chocolate, orange and vanilla flavours, at a surprisingly low 4% abv.

Downton Chocolate Orange Delight is a hoppy 5.8% abv Old Ale, with more distinctive chocolate and orange flavours than the previous beer. This was a very popular beer at the festival, with the brewers rationing the supply so that it didn't all go on the first day.

With our very own Brewmaster experimenting with Chocolate Orange beers in the last few years, I felt obliged to try out the two that were on offer at the festival. They were both very good, but Ross's version, which uses sour oranges, would certainly give them a run for their money.

If you get a chance to visit the Great British Beer Festival, or one of the other big festivals, I'd definitely recommend going along and trying out a few beers in your favourite style side-by-side.

I'd also recommend making some notes as you go – this report would probably have been somewhat longer if I could remember the beers I tried towards the end of the second day. But I guess that means I had a really good time.



August Meeting

The next BABB's meeting will be held this Thursday, August the 26th.

The meeting will feature the 2010 Annual General Meeting and election of officebearers. In accordance with tradition, the AGM will be followed by the annual International Beers Night.

Treasurer's report: July 2010

Income:	(cash/chq)	(dir. dep.)
Subscriptions:	\$245.00	\$2024.00
Raffle:	\$ 96.60	
Annual comp:		\$ 12.00
Store:	\$ 45.00	
Sub-totals:	\$386.60	\$2036.00
Total Income:		\$2422.60
Expenses:	(cash)	(cheques)
Snacks:	\$ 61.45	
Bank fees:		\$ 10.00
Rent:		\$ 140.00
Sub-totals:	\$ 61.45	\$ 150.00
Total Expenses:		\$ 211.45
Beg. Float:		\$ 150.00
Plus Cash Income:		\$ 386.60
Less Cash Expenses:		\$ 61.45
Equals Total:		\$ 475.15
Less Float:		\$ 150.00
Equals Banking:		\$ 325.15
Actual Banking:		\$ 0.00
Equals Variance:		\$-325.15
Bank Reconciliation for July 2010		
Opening cashbook balance:	\$6567.35	
Add Income:	\$2422.60	
Less Expenses:	<u>\$ 211.45</u>	
Closing cashbook balance:	<u>\$8778.50</u>	
Bank balance @ 30/Jul/10:	\$8593.35	
Add outstanding deposits:	\$ 325.15	
Less outstanding cheques:	<u>\$ 140.00</u>	
Closing cashbook balance:	<u>\$8778.50</u>	



A long lineup of casks behind one of the bars at the Great British Beer Festival.

Brisbane International Brewers Day Festival

by Ben Connery

July 18th is celebrated around the world as International Brewers Day, or at least brewers and beer lovers around the world are trying to make it so!

This year there were several events in Brisbane, and a few BABB's members undertook the task of supporting the events and tasting the beers.

The Friday night launch event at the Platform Bar at the Grand Central Hotel featured brewers, and more importantly perhaps their beers, from around the country, including Chuck Hahn, Ian Watson, Luke Scott from Otway Estate and Ben Kraus from Bridge Road.

The tap line up was seriously impressive, with 15 taps and 20+ beers overall.

The staff at the Platform worked hard to keep the beer flowing into the souvenir sample glasses. They were also very good at keeping the kegs moving so that punters were able to taste a good range of beers, without having to wait for the kegs to be finished.

Particular favourites on the night for most punters were the Burleigh Brewing Black Giraffe coffee lager, the Craftbrewer/Wig & Pen Obama Black IPA, the Renaissance Choc Oatmeal Stout, Murrays Icon 2IPA

and Murrays Grand Cru, to name but a few...

On Sunday there was another event at Archive, the new craft beer bar in West End.

The beer list wasn't quite as impressive but it was a decent line up nevertheless.

It was great to taste more of the Murray's beers on tap, particularly the Nirvana Pale Ale and the Pilsner, which both proved a big hit with the nearly 400 patron's who graced the event over the course of the day.

Library Update

There are a number of books that have been outstanding for a long time and need to be returned this month. The fine for long overdue books will be the cost of a full replacement after Thursday.

Bottles from the Club Comp

The bottles from the club comp will be available for collection at Thursday's club meeting. They have been rinsed and dried but not washed or sanitized. The bottles that are not collected on Thursday night will be destroyed.



BABB's Annual Competition Judging

by Ben Connery

On Sunday 25th July a number of members, plus a few special guests, braved the chilly morning to assemble at the new Craftbrewer premises for the arduous task of stewarding and judging the BABBs Annual Competition.

The stewards and helpers had already done a great job of collating the 98 entries, which were sitting ready in the cold room, so after a few final administrative details the serious business got underway.

The stewards did an excellent job of keeping the entries flowing, the glasses washed and the score sheets in order.

As the day warmed up so did the judges, particularly those who'd been grouped to judge Strong Ales and Belgians...

The Best of Show judging began in the afternoon with the 9 class winners lined up, away from the eagerly waiting stewards, to be selected by the 2 judge panel.

It is never an easy task to pick from 9 excellent beers but the judges submitted their choices and the winning beer was decided.

So a big thanks goes to the stewards, Natalie Sands, Perry Burt, Jason Atherinos and the others who rocked up on the day for keeping everything running well and mostly staying off the beers until the day was almost done.

Particular mention goes to Neil Silvester our Chief Steward, for ensuring yet another smoothly run BABBs comp even though it was his first time. In reality particular mention should go to his partner Natalie who did the hard yards behind the scenes while Neil judged.

Thanks to the judges Tony Brown, Russell Webber, Dave Clark, Neil Silvester, Ben Connery, Michael Gardner, Luke Czaban, Bill Gofton, Brian Mcrae, Geoff Tewierik, Michael Mowbray, Darren Smith and

Anthony Thygesen for undertaking the terrible chore of tasting all those beers on our behalf, and attempting to provide the feedback that is why we all enter. Well at least one of the reasons anyway...

BABB's Presentation Night

by Ben Connery

The annual presentation night was held on 7th August at the Lynndon Bowls Club.

With gas from Ross the kegs were soon flowing as members sampled the wares brewers had brought along for the evening.

Ross and the committee deftly deferred the question that was on everybody's lips until the presentation got underway.

The relatively small turnout was well fed by nuts from the bowls club and a well timed delivery of pizza.

With numerous medal certificates on top of the place getters, particularly in the Stout and Porter class, as is becoming the norm for BABB's competitions, the standard was particularly high. Bill Gofton noted that he felt this was probably the highest standard he has seen for the competition in all his years of judging.

The full results will be available in next month's newsletter, but the real question was who would be winning the trip to New Zealand.

Although it was a close run thing Michael Gardner was once again the champion brewer, beating Simon Conlon by a single point!

There was a good array of different beers available in the now traditional line of kegs.

Thanks must go to those who supplied kegs and bottles for the evening, those who procured the food on our behalf and the usual array of helpers who tidied up ensuring we continue to have access to such an accommodating and cheap venue for meetings and events.

Brewer Profile

by Ben Connery

This month's member profile is none other than, well me basically. A bit strange to be writing a brewer profile about me I know but I decided to ask myself some searching questions rather than con someone else into it this month...

I am award winning brewer (it's nice to be able to say that) with a tendency towards the weird. Fruit, spice, essences, I've put all sorts in there... I am fond of just about all beer styles and brew loads of different beers.

Name: Ben Connery

Brewing Method: All Grain

I've been brewing for: 7 years. Batch #1 (Coopers Kit) was on 21/4/2003. My first All Grain was an IPA on 13/5/2007.

Favourite Styles: English and nearly anything sour – Cantillon Rose de Gambrinus is my favourite commercial beer, but there are a lot of others.

There isn't really a style I don't enjoy. I'm also a big fan of the new varieties of NZ hops.

Setup: 3-tier with a 30L HLT placed above a 30L converted old-fashioned Coopers fermenter for a MT then gravity feed to 40L aluminium gas-rig fired kettle. The mash tun has a false bottom after years of using a braid and strainer arrangement.

Best Beer I've made: My best beer is one of the variants of my 'signature' Sour Orange Belgian Ale. I'm most proud of it not only for the taste but the level to which it is completely my invention, a kind of Flanders Red sour beer where the sourness comes from the fruit not the yeast...

This isn't a beer for everyone though, so I'm also pretty happy to have produced some of my more 'accessible' beers, such as a good Bitter, my fruit hefeweizens and my Rye ESB.

Best Method/Tip I've found for my brewing is: Temperature control ... any style of brewing will be improved when fermenting in the right sort of range.

Club member who influenced me the most: While there are many people who've helped me over the years, if I must single out one person then it is Ross Kenrick and his store Craftbrewer, if only for teaching me that hops don't come in varieties that are dry, crumbly and brown. If I'd continued to rely on the homebrew store I used to go to I'm almost certain I wouldn't be all grain brewing...

I brew because: I started brewing because the range of styles and beers I had become accustomed to living in the UK wasn't available to me in Brisbane. My wife bought me a kit thinking it would be a way to make these beers as they just weren't around or were very expensive. Sometimes I think she regrets it a little.

The real reason I brew is because I love the whole process. Designing a recipe, brewing, and of course, evaluation...

Favourite/Best Recipe: Rye ESB

Style: Extra Special/Strong Bitter (English Pale Ale)

Batch Size: 23.00 L

Boil Size: 33.00 L

OG: 1.054

FG: 1.014

ABV: 5.2%

Color: 34.4 EBC

IBU: 49.3 IBU

Brewhouse Efficiency: 80.00 %

Boil Time: 70 Minutes

Ingredients:

4800.00 gm Pale Malt, Halcyon

700.00 gm Rye Malt

300.00 gm Caramel Rye

150.00 gm Amber Malt

150.00 gm Crystal, Dark

150.00 gm Pale Chocolate Malt

40.00 gm Bramling Cross [5.10 %]
(60 min) 22.6 IBU

20.00 gm Challenger [7.10 %]
(60 min) 15.8 IBU

25.00 gm Bramling Cross [5.10 %]
(15 min) 7.0 IBU

25.00 gm Challenger [7.10 %]
(5 min) 3.9 IBU

1 Pkgs Thames Valley Ale II (Wyeast Labs #1882PC)

July Mini-comp - Dark Ales

by Ben Connery

The winner of the July mini-comp was Matt Melloy with his 43 point scoring Australian Dark Ale.

Here's a little background from the brewer himself, and of course the recipe...

I had recently tried a White Rabbit Dark Ale and loved it. This was my attempting a White Rabbit style beer.

I can't guarantee that the amount of hops in the recipe I used was accurate as the batteries in my electronic scales were flat...

Brew Type: All Grain

Date: 23/04/2010

Batch Size: 22.00 L

Boil Volume: 19.69 L

Boil Time: 60 min

OG: 1.061

FG: 1.014

29.3 SRM

34.6 IBU

ABV: 6.13 %

Brewhouse Efficiency: 70.00 %

Ingredients:

3.80 kg Pale Malt (Barrett Burston)

1.20 kg Munich I (Weyermann)

0.30 kg Oats, Flaked

0.30 kg Wheat Malt (Barrett Burston)

0.25 kg Carafa II

0.20 kg Caramel/Crystal Malt – 40L

0.20 kg Chocolate Malt

0.07 kg Brown Malt

25.00 gm Super Alpha [13.00 %] (60 min) 28.6 IBU

25.00 gm Cascade [5.50 %] (15 min) 6.0 IBU

10.00 gm Cascade [5.50 %] (0 min)

1.00 items Whirlfloc Tablet (Boil 15.0 min)

1 Pkgs SafAle English Ale (DCL Yeast #S-04)

Drinking Wisdom

Holy Grail Ale is named after the second feature film made by members of the popular Monty Python's Flying Circus TV series. It was first brewed in 1999 by Yorkshire's Black Sheep Brewery to commemorate the 30th anniversary of the group's television debut.

