



[www.babbrewers.com](http://www.babbrewers.com)

# BABB's News

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Brewmaster:	Neil Silvester	<a href="mailto:brewmaster@babbrewers.com">brewmaster@babbrewers.com</a>
Deputy Brewmaster:	David Clarke	<a href="mailto:deputybrewmaster@babbrewers.com">deputybrewmaster@babbrewers.com</a>
Secretary:	Kris Domagala	<a href="mailto:secretary@babbrewers.com">secretary@babbrewers.com</a>
Treasurer:	Mark Davies	<a href="mailto:treasurer@babbrewers.com">treasurer@babbrewers.com</a>
Chief Steward:	Tony Brown	<a href="mailto:chiefsteward@babbrewers.com">chiefsteward@babbrewers.com</a>
Storeman:	Chris Ossowski	<a href="mailto:storeman@babbrewers.com">storeman@babbrewers.com</a>
Librarian:	Ben Connery	<a href="mailto:webmaster@babbrewers.com">webmaster@babbrewers.com</a>
News Editor:	Dr. Jason McDonald	<a href="mailto:news@babbrewers.com">news@babbrewers.com</a>

## New Life Member

In recognition of his outstanding contribution to BABB's over many years, John Thorp was awarded a life-membership of the club at the November member's meeting.

John has served the club in a number of committee positions over the years including multiple terms as BABB's Brewmaster. He still officiates at our Annual General Meeting and has served as an expert judge in countless brewing competitions for well in excess of two decades.

Please join with me in congratulating John on this well-deserved honour.

## January Meeting

Due to the next BABB's meeting date falling on the Australia Day public holiday and the likelihood that many members will use the opportunity to head out of town for a long weekend, it has been decided to hold the January meeting one day early, this Wednesday, January 25<sup>th</sup>.

As well as our first opportunity to share our summer brews, the meeting will feature the year's first mini-comp and a presentation on this year's mash paddle style. (Entries for the Mash Paddle competition are due at the April meeting.)

The mini-comp style is Pale Ale and Bitter. At the time of entry, each beer must be nominated into one of the following BABB's beer classes: 3.1 Cream Ale, 3.2 Blonde ale, 3.3 Kolsch, 3.4 Australian Pale Ale, 3.5 Australian Bitter Ale, 3.6 English Bitter, 3.7 English Best Bitter, 3.8 Extra Special/Strong Bitter, 3.9 English Pale Ale, and 3.10 English IPA.



John Thorp accepts his Life Membership certificate from Brewmaster Neil Silvester.

## Correction to 2012 Calendar

The Calendar of Events published in the November edition of *BABB's News* omitted two of the beer classes for February's mini-comp. The full list of classes for the February mini-comp is: 4.1 American Pale Ale, 4.2 American IPA, 4.3 American Brown Ale, 4.4 American Amber, and 4.5 American Stout.

## 2011 Most Consistent Brewer

Congratulations to Angus Rich, who took out the 2011 Most Consistent Brewer title in his first year in the club with an average of 37.75 from his four best beers. Dave Clarke was a close second with an average of 36.5, followed by Nick Barnes with 35 points.

## Upcoming Events

May 12<sup>th</sup>-19<sup>th</sup> will see the second Melbourne Good Beer Week taking over a variety of venues across the city, and trying to build on the success of last year's inaugural event.

In a similar vein, the first Queensland Beer Week will be held from July 16<sup>th</sup> to July 21<sup>st</sup>, organized by the publishers of the *Beer Lovers Guide to Australia*.

Details of both events are still a bit sketchy at this stage, but you can keep up with developments at <http://www.brewsnews.com.au/> and <http://goodbeerweek.com/>.

Later in the year, the 2012 Australian National Homebrewing Conference will be held in Melbourne from October 25<sup>th</sup> to 27<sup>th</sup>. There had been plans to hold the event in Perth this year, but these have fallen through.

## Treasurer's report: Nov/Dec 2011

<b>Income:</b>	<b>(cash/chq)</b>	<b>(dir. dep.)</b>
Subscriptions:		\$ 70.00
Raffle:	\$ 99.00	
Library:		\$ 34.00
Sub-totals:	\$ 99.00	\$ 104.00
<b>Total Income:</b>		<b>\$ 203.00</b>
<b>Expenses:</b>	<b>(cash)</b>	<b>(cheques)</b>
Rent:		\$ 70.00
Printing & Stn'ry:	\$ 7.00	
Barrel project:		\$ 107.95
Sub-totals:	\$ 7.00	\$ 177.95
<b>Total Expenses:</b>		<b>\$ 184.95</b>
<b>Profit/Loss:</b>		<b>\$ 18.05</b>

### Bank Reconciliation for Nov/Dec 2011

Opening cashbook balance:	\$11330.05
Add Profit/Loss:	\$ 18.05
Closing cashbook balance:	<u>\$11348.10</u>
Bank balance @ 31/Dec/11:	\$11348.10
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	\$- 0.00
Reconciled bank balance:	<u>\$11348.10</u>



## November minutes

**Previous minutes:** Approved.

**Visitors:** Phil Barnard

**New Members:** Mario Werner

**Wild Brew Update:** Members present at this meeting are welcome to two bottles. Two kegs available on the night for sampling - the current brew and a re-brew of the original recipe without the bugs.

**January Meeting:** Clashes with Australia Day public holiday. Show

of hands for preferred date - Thurs 26<sup>th</sup>, Wed 25<sup>th</sup> or Thurs 19<sup>th</sup>. Majority of members present agree to move the day of the meeting, with Wednesday 25<sup>th</sup> narrowly winning out as the preferred date.

**Treasurer's report:** As per newsletter.

**Deputy Brewmaster's Report:** Queensland Homebrew Conference all wrapped up. Please send any feedback to help planning with future conferences to David Kitchen.

**BJCP classes:** Still aiming to do the short exam in Jan/Feb 2012. Archive is available as a venue for classes. Further information to be announced when available.

**Librarian's update:** Two new copies of BYO magazine, new Zymurgy magazine, and extra copy of the Yeast book.

**Webmaster's update:** Website has been updated with the 2012 calendar. The new classes for the mini-comps will be added shortly.

**Chief Steward's update:** October mini-comp award goes to Steven Lawrence (absent).

2011 Most Consistent Brewers:

1. Angus Rich
2. David Clarke
3. Nick Barnes

Thanks to Howard, Ben and Geoff for help with this year's mini-comps and thanks to Harry for the catering throughout the year. Reminder of the Bitters & Pale Ales mini-comp at the first meeting back in January.

**Vote on John Thorp's Life Membership Nomination:** On top of John's prior nomination, Mark Davies recounted his achievements and services to the club before the vote was put to members present. The vote was unanimously in favour of John's Life Member status.

## Coopers named world's best family business

[www.aninews.in](http://www.aninews.in), 22 December 2011.

Australian beer maker, Coopers Brewery, has been named the world's top family business for 2011 in a poll by a UK magazine.

According to London-based magazine CampdenFB, Coopers had topped an online poll of readers, ahead of Danish-owned Lego, Kenyan retail business Nakumatt, Estee Lauder and US car maker Ford.

David Bain, editor of CampdenFB, which focuses on high-value family-owned businesses, said Coopers was a "worthy winner" and an example of revitalisation of a family business with an iconic brand.

"Coopers is a testament to the visionary management of Tim and Glenn Cooper, and indeed the whole Cooper family over the many generations that it has existed," Bain said.

The latest honour comes just a day after the brewery lifted market share and beer production, to a record 62.9m litres, despite a fall in national consumption, managing director Dr Tim Cooper said.

Dr Cooper said the brewer increased its share of the national beer market to four per cent, from 3.6 per cent, against the backdrop of a six per cent fall in consumption and heavy discounting from rivals Lion Nathan and Fosters.

"Coopers has now enjoyed 10 per cent compound annual growth in beer volumes for the past 15 years," he said.



## Destination Beer - Brisbane is Arriving!

by Ben Connery

Brisbane has always been a bit of a desert for those of us who appreciate a variety of quality beer, or even a variety of quality places to drink it. A visit to other cities, particularly Melbourne and European cities, would quickly reinforce that Brisbane's beer scene did not match up with its opinion of itself, at least from the marketer's point of view anyway, as a 'New World City'.

Restrictive licensing laws and a domination of venues by the big boys of the beverage world would have seen it kept that way for some time.

All this has changed with the introduction of the small venue licensing laws.

A small bar can hold no more than 60 people, allows no takeaway alcohol sales and pays an annual liquor license fee approx. less than one fifth that of larger venues, and the application fee is greatly reduced. (This is all a very basic summary of the law from some quick reading).

Not all new bars come under this law of course, but it does allow the establishment of a greater variety of places to visit around the town.

The following are a few of the new establishments, and I believe more are on the way. I might have missed some as well.

These are some basic details from my visit(s). More information is available through the web, or by heading there. There's more to all of these places than the few brief lines I've allocated them. It's worth noting that many of these have limited/different opening hours so worth contacting them before you make an excursion.

I should also add that most of these establishments have decent options in the wine and spirits area if you should happen to be travelling with non beer drinkers.

I've only been to some of these places once but others in the club will be able to furnish you with some more details.

All these new venues mean that there are a lot more alternatives than just Archive, Brewhouse or the German Club if you are looking for some good beers.

### The End

Dingy, funky (that's cool and funky, not Belgian), and tucked away at the corner of Boundary and Vulture streets. This bar has a small range of bottled beer and a few taps that usually feature at least one offering from the team at Bacchus Brewing.

Food is limited, mostly just cheese platters.

73 Vulture St, West End

<http://www.73vulture.com/>

<http://www.facebook.com/73Vulture>

### The Scratch

Run by some passionate hard core beer lovers this bare bones "beer dive" at the Milton Road end of Park Road has a good range of bottled beer and four regularly changing taps that again often feature an offering or two from Bacchus Brewing. The boys are fond of the bigger beers, so you can usually find something interesting on the tap list.

Small tasters are given freely to help you decide on your beer choice and there are also regular tasting events held.

Food is again very limited with cheese platters being the only option, but you can also buy food from the nearby restaurants and eat it at the bar.

8/1 Park Rd, Milton

<http://www.scratchbar.com/>

<https://www.facebook.com/thescratchbar>



### Super Whatnot Bar

This is a true Melbourne style laneway bar, the sort you have to know where to go because you sure won't wander past it by accident. Tucked away in the back street of Burnett Lane (that's the one you always ignore between the Queen St Mall and Adelaide Street) this bar has industrial chic décor, a mix of beer geeks and the beautiful people, and a small range of bottled beer to go with a single tap, which again has often been supplied by, wait for it, Bacchus Brewing.

They still hadn't sorted out food when I was there, or Eftpos, but this should all be up and running now.

Apparently this has been discovered by the trendy people though so it can get quite busy.

48 Burnett Lane, City

<http://www.superwhatnot.com/>

<http://www.facebook.com/superwhatnot>

### Yard Bird Ale House

The most 'mainstream' of the new venues this bar has a range of beers from Little Creatures, Burleigh Brewing, Coopers, etc. Lots of good beer without any big or left of centre offerings. The food is American style bar food for the most part. Lots of wings, pizza, burgers and snacks. Worth going for the Sweet Potato Fries alone.

In the complex in Fortitude Valley, near Montezumas and the Chalk Bottle Store.

6/24 Martin St, Fortitude Valley

<http://www.facebook.com/YardbirdAleHouse>

### Kerbside

Tacked on to the backside of the Fringe Bar, on the corner of Constance and Ann St, this little bar has also gone for the industrial/unfinished look and a random collection of seating arrangements. A good range of bottled beers and some nice bar food.

Constance St, Fortitude Valley

<http://www.kerbside.com.au>

<http://www.facebook.com/KerbsideBar>

### Bitter Suite

Bistro that opened with a good local beer focus initially. Nice place for an afternoon beer in the right weather.

Excellent food, around 6 taps and a few good bottled beers to be found.

Handy for a feed/drink if you are heading to the Powerhouse for a spot of culture.

75 Welsby Street, New Farm  
<http://www.facebook.com/bittersuitebris>  
<http://www.bittersuite.com.au/>

### The Hideaway

Another tiny venue that is a lot like someone's home bar or lounge, if your bar served fantastic espresso martinis and had a solid range of craft beers in the fridge.

This venue plans to add live music to the mix, subject to council approval.

188 Brunswick St, Fortitude Valley  
<http://thehideaway.info/>  
<http://www.facebook.com/pages/The-Hideaway/205315352878491>

## Beer Or Sugar Water? For Flies, The Choice Is Pale Ale

by Joe Palca, [www.npr.org](http://www.npr.org), 25 November 2011.

Scientists in California think they've figure out why flies like beer. That may sound a bit trivial, but in fact it could lead to new ways of combating plant and animal pests.

That flies like beer is well known. "The attraction of flies to beer was first reported in the early 1920s," says Anupama Dahanukar. She's part of an inter-disciplinary program involving neuroscience and entomology at the University of California, Riverside. She's been studying how flies recognize chemicals, so answering the question of why flies like beer is actually quite relevant to her research.

It's not a simple question. Scientists are only just beginning to understand the basics of smell and taste in humans, so research on flies has been extremely helpful with that.

Since flies are well known to like sugar, it could just be that flies like beer because they can detect some residual sugar in beer. But Dahanukar suspected that might not be the case. So she planned an experiment. She would give the flies a choice between beer and sugar water, and see which they preferred.

## October Mini-comp - Lagers & Pilsners

by Ben Connery

The winner of the October minicamp – Lagers & Pilsners was Stephen Lawrence with a German Pilsner.

Here's the details of the recipe in his words...

95% Weyermann floor-malted Bohemian Pilsner  
4% Weyermann Munich II  
1% Weyermann Melanoidin  
for an O.G. Of 1.043

Using lovely Ipswich town water (filtered and with about 8g of calcium sulphate in ~35l), doughed in to hit about 50°C, only held there for a few minutes before ramping up to 63°C and 70°C for 40 minutes each on my HERMS.

Perle for bittering (45g 6.7% 60min in a 23l batch), Spalt for finishing (4.1%, 20g each at 15 and 5min) for a total of about 39 IBU.

Fermented with Wyeast 2308 (Munich Lager) at 9°C and followed up with a diacetyl rest. Finished at 1.014 which really puts it at the low end of the scale.

"We selected a pale ale, and the main reason was because pale ales have very lower sugar contents," says Dahanukar. "So we were trying to identify other chemicals — chemicals other than sugars that taste good to flies."

Zev Wisotsky, a graduate student in Dahanukar's lab, actually performed the experiment. "I remember it was a Saturday," he says. "I grabbed the beer at the grocery store, came into the lab, and performed the two-choice assay."

The two-choice assay forces the flies to choose between a sip of beer and a sip of sugar water. The flies went for the beer.

Now that that was established, Wisotsky and Dahanukar went about trying to figure out which compound in the beer was attracting the flies.

"The answer, as it turns out, was quite simple," says Dahanukar. "It's a molecule called glycerol, which is made by yeast during fermentation." Glycerol is the stuff that's used in antifreeze. It actually tastes sweet, but it's not a sugar.

Dahanukar and Wisotsky even found the particular gene responsible for flies' ability to detect glycerol. When they created flies missing that gene, and gave them

the sugar water-beer choice, the flies went for the sugar water.

This research appears in the journal *Nature Neuroscience*.

Dahanukar is interested in understanding more about the genes responsible for taste and smell in flies. But others are already beginning to turn this information into powerful insect repellents. A team of scientists at Vanderbilt University has found a compound that is more powerful than anything on the market today that takes advantage of this molecular understanding of how insects perceive the chemical world.

## Drinking Wisdom

"Moderation is a fatal thing -- nothing succeeds like excess."

-- Oscar Wilde (1854--1900)

