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BABB's News

Volume 35, Issue 11

November 2012

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ANHC Wrapup

by Kris Domagala

This year's Australian Amateur Brewing Championships was hosted by Melbourne in conjunction with the 3rd Australian National Homebrewing Conference. On the Wednesday night before the comp, judges gathered upstairs at Beer DeLuxe in Federation Square for dinner and discussion over a few beers. Topics raised were identifying and acknowledging good beers, i.e., not trying to find flaws that may not be there, and strategies to resolve differences in opinion when scores are not close enough to each other. Homebrewing legend John Palmer and Wyeast's Jess Caudill were also on hand to give their useful insights.

After an early night to bed and a good night's sleep, the organisers, stewards and judges arrived at the William Anglis Institute on Thursday morning.

Queensland were well represented on the judging panel this year with judges from BABBs, PUBS & Townsville's RBTs. Whilst the scoresheets were slightly different to the usual BJCP standard, most other aspects of judging were very familiar, which was good for us first-timers from BABBs. Judging commenced at 9:30 and all categories finished by 1:30; a good effort considering most categories had between 15 and 18 entries. The only downside to the judging was that the day coincided with the industry conference day that was run as a precursor to the homebrewing conference. This meant that industry judges weren't available to help out, leaving most categories with only two judges instead of the



The BABB's Ninjas at the ANHC Club Night.

Photo: David Clarke

more desirable three. Hopefully this can be avoided in the future.

The awards night was held on Friday after the first full day of the conference and featured some very tasty homebrew matched well with some equally tasty food. Highlights of the dinner include a Saison that was served on entry, a Coffee Imperial Stout served with cherry sorbet, a Berliner Weisse, and an English IPA brewed by Queensland's own Andrew Clarke, which was served with slow cooked beef cheeks. Melbourne comedy duo, Elbow Skin, performed a few songs, giving the crowd a big injection of humour and energy in anticipation to the announcement of the awards.

This brings me to say a very big congratulations to BABBs brewers, who, with the help of some other excellent brewers in the state, paved the way for Queensland to become Champion State for the first time since we started competing 6 years ago! BABBs place-getters include Robert Reynolds second place with a

Brown Porter, Ralph DeVoil first place with a Schwarzbier, Kris Domagala first place with a Traditional Bock, Sim Bonetti first place with a Belgian Pale Ale, and David Clarke second place with a Dusseldorf Altbier, first place with an English Barley Wine and first place with a Tripel. David continued with his frustrating tradition of "bridesmaid brewer" by not only claiming Reserve Champion Brewer, but Reserve Champion Beer with his English Barley Wine!

The full results can be found at <http://www.aabc.org.au/stateresults/ABC2012FullResults.pdf>

A big thanks to the Mark Hibberd and his organising committee for another well run national competition!

That wraps up the competition season for 2012, which leaves a good time to experiment with new equipment and recipe formulation over the next few months and to prepare for next year!

November Meeting

The next BABB's meeting will be held this Thursday, November the 22nd.

This meeting will be our break-up meeting for the year. It will generally be a social evening, but will also include the announcement of the Most Consistent Brewer Award for the year.

Members are asked to bring a plate of food for something different. Kegs of beer are also welcome and gas will be supplied on the night (though you still need to bring your own tap).

Treasurer's report: October 2012

Income:	(cash/chq)	(dir. dep.)
Raffle:	\$ 141.00	
Library:		\$ 20.00
Sub-totals:	\$ 141.00	\$ 20.00

Total Income: \$ 161.00

Expenses:	(cash)	(cheques)
Food & drinks:	\$ 49.00	\$ 100.00
Rent:		\$ 70.00
Club badges:	\$ 7.00	
Raffle:		\$ 90.40
Other:		\$ 44.64
Sub-totals:	\$ 56.00	\$ 305.04

Total Expenses: \$ 361.04

Profit/Loss: \$- 200.04

Bank Reconciliation for October 2012

Opening cashbook balance:	\$12491.01
Add Profit/Loss:	\$- 200.04
Closing cashbook balance:	\$12290.97

Bank balance @ 31/Oct/12:	\$12381.37
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	\$- 90.40
Reconciled bank balance:	\$12290.97



2013 Calendar

The calendar of events for 2013 appears on page four.

In response to feedback about the timing of the annual competition relative to the QABC, BABBs will run the annual competition on the first weekend of July next year and announce the results at the July meeting. We are going to propose running the QABC late September/early October, so this should give brewers plenty of time to act on feedback and rebrew for the state comp.

As a result of bringing the awards night forward to July, we will also hold the Annual General Meeting in July, as this has been a successful combination in the past few years.

A few other home brew competitions and collaborations are in the pipeline for next year, so keep an eye on this space for details.

September minutes

Previous minutes: Approved.

Introduced New Visitors:

Dave Tilburey

New Members: none.

QABC Wrapup: QABC Wrap-Up Meeting held 13th October.

Looking at moving the date, currently a 50/50 split on the decision.

ANHC: All kegs for club night need to be at Craftbrewer by 1pm Saturday 20th. Reminder of Ninja theme.

2013 Calendar: Committee currently putting calendar for next year. Please approach us if you have any ideas for consideration.

Will be running the same mini-comps. Perhaps changing the styles. Any suggestions please see

committee, especially for education evenings as they are not yet locked in.

November Breakup: Held at Bowls Club. Bring keg / plate. Geoff can provide gas.

The BABB's Wild Brew won't be bottled this year as it hasn't fermented out fully after being topped up earlier in the year. Next batch will be run off next year hopefully.

PUBS/BABB's Joint Bulk Brew:

Large show of interest in the joint brew day with PUBS at Brisbane Brewery.

Treasurer's report: Paid two years worth of prizes (2011 & 2012). Club in sound financial position.

Secretary's report: Updated constitution received by Secretary.

Mash Paddle progress with Archive. Archive keen to host. Will let members know of style in January.

Librarian's report: No magazines this month. They will be arriving next week. New book on IPA's by Mitch Steel.

Webmaster's report: Started rollover to the new server. Hopefully up and running by next meeting. Aiming to improve usefulness of site and increase its utilisation.

Chief Steward's report: Reminder of November Breakup.



World's strongest beer: Armageddon

Marci Stone, examiner.com, 25 Oct 2012.

Brewmeister Brewery, a Scottish brewery announced that they now make the world's strongest beer called Armageddon; Armageddon has an alcohol content of 65% by volume. A typical United States beer has approximately 5-10% alcohol content by volume. The news of the world's strongest beer has created an International Internet buzz.

Brewmeister Brewery created the high alcohol content beer and some of its ingredients include crystal malt, wheat, flaked oats and 100% Scottish spring water. The beer is freeze fermented which leaves richest alcohol content in the beer itself.

Brewmeister's co-founder, Lewis Shand said that the beer:

"Delivers a supersonic-charged explosion and conveys the taster to Drunkville. In some respects, it is closer to a liqueur than a beer, but it is classified as a beer and we are pleased with it."

Brewmeister's brewers have cautioned that the beer should be sipped and served in small doses.

In the U.S., Armageddon beer is not available for sale, but it can be purchased on their website. A single bottle of the Armageddon beer costs \$52.00.

Swan Brewery to Close

ABC News, 18 October 2012.

The company that owns the Swan Brewery has decided to close its operations in Perth, with the loss of 80 jobs.

Lion Nathan says the Swan Brewery has been operating substantially below full capacity for some time and investment to maintain its current operations is no longer sustainable.

Lion's Leela Sutton says that means the brewer's key West Australian brands of Swan and Emu beer will now be brewed in South Australia.

"We certainly committed to

continuing to produce Swan and Emu," she said.

"We will be moving that production obviously out of WA and we recognise that not everyone will like that news."

Ms Sutton says the company has five breweries across the nation and the Swan Brewery is the least productive.

"Our Swan Brewery is actually the least utilised within the group and requires significant capital investment just to maintain its current operations," she said.

"Unfortunately, this is no longer sustainable and our intention is to close down operations by the end of March 2013."

Lion says it will invest \$70 million into its West End brewery in South Australia to expand its capacity.

It says new roles created by the move will be offered to WA workers but unions say employees are unlikely to shift.

Unions WA's Meredith Hammat says workers were sad to hear the news.

"People are shocked, people are obviously concerned about what it means for them and for their futures, and like everyone, will be saddened to hear the news," she said.

The Swan Brewery closure will end a 150 year tradition of brewing its beer in Perth.

For many years, the brewery was located on the banks of the Swan River before it was moved into a factory at Canning Vale.

The old premises was turned into a restaurant and apartments.



Gage Roads looks to perfect craft

by Peter Williams, The West Australian, November 9, 2012.

The upheaval in the brewing industry has left Gage Roads Brewing as WA's only stock-exchange listed beer producer - and it will also soon claim to be the State's biggest.

Lion's looming closure of the Swan Brewery and its move to swallow up Little World Beverages has thrust Gage Roads into a more prominent place among craft beer makers.

"With that comes the obligation to make sure that we look after the West Australian consumers and deliver them fresh local beer," managing director John Hoedemaker said.

He said its output was slightly bigger than the WA production of Little Creatures brewer LWB.

With mainstream beer sales shrinking and craft brews on the rise, Mr Hoedemaker is also aiming to make Gage Roads the nation's number one craft contract brewer. And while LWB shareholders voted for a \$220 million sale to Lion, Mr Hoedemaker was yesterday talking up his company's prospects at Gage Roads' annual meeting.

After a strategic shift four years ago, the brewer derives a majority of its revenue from contract production for the private labels of Woolworths, a 25 per cent cornerstone investor. The rest comes from other contract brewing and sales of its own craft beer labels like the Atomic and Sleeping Giant India pale ales.

Gage Roads has a three-year supply agreement with Woolworths, which is obliged to purchase a minimum one million cartons of beer a year. Its goal is to increase overall capacity to three million cartons by 2014-15.

A \$12.4 million capital expansion to achieve that target is about 70 per cent complete. That includes the near-complete installation of a 100 hectolitre automated brew house.

Gage Roads made a \$500,000 net profit in 2011-12 after revenue increased 25 per cent to \$19.7 million, its second year in the black.



BRISBANE AMATEUR BEER BREWERS

2013 CALENDAR OF EVENTS



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GENERAL INFORMATION :

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

NOTES: Months with five Thursdays are marked with an asterisk (*).
Please see the 2013 Competition Schedule on the BABB's website for detailed descriptions of the beer styles used for the mini-comps and the Annual Competition.

CALENDAR :

January 24th *	Mash Paddle competition briefing:- The BABB's specialty beer style will be nominated. The beers will be judged outside the club after the April meeting. Mini Comp No. 1:- Wheat and Rye Beer. At time of entry, beer must be nominated into BABB's beer classes: 1.1 Weizen/Weissbier, 1.2 Dunkelweizen, 1.3 Weizenbock, 1.4 Roggenbier, 1.5 American Wheat or Rye Beer.
February 28th	Mini Comp No. 2:- American Ale. At time of entry, beer must be nominated into BABB's beer classes: 4.1 American Pale Ale, 4.2 American Amber Ale, 4.3 American Brown Ale, 4.4 American IPA.
Mid March (TBC)	Brewday with PUBS. Interested members are invited to take a cube of wort home (at a subsidised cost) and ferment with different yeast strains. Results to be brought for comparison to the May meeting.
March 28th	Education Night #1:- Come along and learn some tricks and techniques to help improve your brewing.
April 24th (Wednesday)	**WEDNESDAY due to ANZAC Day on regular Thursday** Mash Paddle Competition entries due. Mini Comp No. 3:- Pale Ale and Bitter. At time of entry, beer must be nominated into BABB's beer classes: 3.1 Cream Ale, 3.2 Blonde Ale, 3.3 Kölsch, 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, 3.10 English IPA.
May 23rd *	Social night - tasting of beers from PUBS brewday fermented with different yeasts
June 22nd (Saturday)	Annual comp entries due at Craftbrewer by 1pm.
June 27th	Mini Comp No. 4:- Strong Ale. At time of entry, beer must be nominated into BABB's beer classes: 7.1 Old Ale, 7.2 Strong Scotch Ale, 7.3 English Barleywine, 7.4 Imperial IPA, 7.5 American Barleywine, 7.6 Russian Imperial Stout.
July 7th (Sunday)	BABB's Annual Competition Judging: Judges and stewards only.
July 13th (Saturday)	Queensland Homebrewing Conference. Queensland Beer Week Commences.
July 25th	ANNUAL GENERAL MEETING and Election of Office Bearers. BABB's Competition Presentation and Dinner: All members are invited to celebrate with the winners of the BABB's Competition and witness the announcement of the Champion Brewer.
August 22nd *	Mini Comp No. 5:- Amber & Dark Ale. At time of entry, beer must be nominated into BABB's beer classes: 5.1 Mild, 5.2 Southern English Brown Ale, 5.3 Northern English Brown ale, 5.4 Irish Red Ale, 5.5 Scottish Ale, 5.6 Australian Dark Ale, 5.7 Northern German Altbier, 5.8 Dusseldorf Altbier.
September 26th	Education Night #2:- Another great opportunity to pick up some handy tips from your fellow brewers.
October 24th *	Mini Comp No. 6:- Pilsner / Lager. At time of entry, beer must be nominated into BABB's beer classes: 2.1 Australian Lager, 2.2 Australian Premium Lager, 2.3 Pale Continental Lager, 2.4 Munich Helles, 2.5 Dortmunder, 2.6 Classic American Pilsner, 2.7 German Pilsner (Pils), 2.8. Bohemian Pilsener, 2.9 Oktoberfest/Märzen, 2.10 Vienna Lager, 2.11 California Common Beer, 2.12 Munich Dunkel, 2.13 Schwarzbier (Black Beer).
November 28th	Christmas Breakup:- A party night leading into the festive season including the declaration of the Most Consistent Brewer and finishing the last of the year's brews.