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# BABB's News

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## QAAWBG Update

by Kris Domagala and Mark Davies

The Queensland Association of Amateur Wine & Beermakers' Guild met for their Annual General Meeting on 18<sup>th</sup> February to elect the new committee and set about planning for this year's state competition. Mark Davies is returning for a second year as President, as is David Clarke as Chief Steward for Beer.

Greg Hooper (the new PUBS Brewmaster) is the Vice-President in an otherwise unchanged executive. The main role of the QAAWBG is to assist BABB's in the organisation of the Queensland Amateur Brewing Championship (QABC). The date of the QABC will be set once we know when the national championship (AABC) is being held. The new brewing clubs at Ipswich and the Gold Coast have been invited to join (with a reduced membership rate), and Ipswich (IBU) have already indicated they will be joining.

Overall the Guild had a successful 2012 with QLD winning the AABC and the Guild turned around several years of losses to record a healthy profit for the year.



## BJCP Exam Update

by Kris Domagala

The next BJCP exam in Brisbane has been booked for 8<sup>th</sup> February, 2014. The exam involves evaluating 6 beers in 90 minutes using a slightly modified version of the standard BJCP score sheet. To be eligible to sit the exam, you must first pass the new online theory exam. This exam consist of 200 multiple choice questions with a 60 minute time limit and costs \$10 (US) each time you attempt it.

Everything you need to know to pass the online exam can be found under "Studying for the Beer Judge Exam" on the BJCP Exam Centre site: <http://www.bjcp.org/examcenter.php>.

At a minimum, you should read the entire Exam Study Guide and the Judge Procedures Manual as well as become familiar with a range of styles from the BJCP Style Guidelines. Note that in addition to technical judging information, the exam also tests you on knowledge of the BJCP qualification process and judging procedures.

As the number of positions available for the tasting exam are limited, we cannot reserve your spot until you have completed the online exam, so let one of the committee members know as soon as you do! If you have any questions about the exam, contact one of the club's recently qualified judges: David Clarke, Kris Domagala, Mark Davies, Stephen Wharton or Sim Bonetti.



## Coke to be beer baron again

by Eli Greenblat, Sydney Morning Herald, 20<sup>th</sup> February 2013.

In 300 days the world will change for Coca-Cola Amatil and its chief executive, Terry Davis.

On December 17, 2013, the chains that have kept the drink maker out of the brewing industry for two years will be severed and it can return to the sector it has been excluded from since selling its half-share in a beer business to global player SABMiller.

The preparations are already in full swing. CCA's announcement on Tuesday of an extension of its Project Zero cost initiative to \$90 million in savings over the next three years can be viewed as part of its plan to flex its productivity muscle in the lead-up to its brewing reboot.

Although beer volumes in Australia are at their lowest since World War II, the category continues to generate strong returns for premium and craft beers. It's these beers that CCA cut their teeth on with SABMiller, selling a portfolio of niche beer brands including Peroni and Miller Chill.

Coca-Cola Amatil continues to invest in its beer capabilities - mainly the retention of key brewing staff - despite being nearly a year away from re-entering the market, but it will be worth it if Mr Davis can announce on December 17 a slew of licensing and distribution deals with overseas and local beers.

CCA is in talks with foreign beer companies to line up some deals, with unattached US and Belgian labels the most likely partners.

## 2013 Mash Paddle Competition

by Kris Domagala

As announced at the January meeting, the style for this year's BABB's Mash Paddle competition is American Brown Ale. The winner will be chosen by Archive, and up to 4 brewers will have their recipe brewed commercially and put on tap at Archive for their People's Choice award.

American Brown Ale according to the BJCP:

### Overall Impression

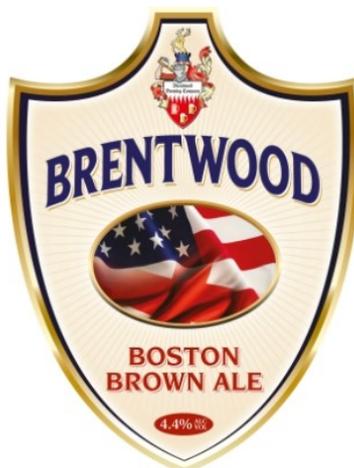
Can be considered a bigger, maltier, hoppier interpretation of Northern English brown ale or a hoppier, less malty Brown Porter, often including the citrus-accented hop presence that is characteristic of American hop varieties.

### Comments

A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original homebrewed versions, and some modern craft brewed examples.

The fine-print:

- Entrants must be financial members of BABB's.
- Entries will consist of one 750ml unmarked glass or PET bottle.
- Up to two different beers may be entered per brewer.
- Entries are due at April meeting and results will be announced at May meeting.
- Entries must be full mash and good notes are to be kept so beers can be scaled up if chosen.
- Consider commercial viability – your recipe may not be brewed if too expensive, too alcoholic, or ingredients are too difficult to source (i.e., do not use home-grown hops if you want a chance of it going on tap!).



## January minutes

**Brewmaster Welcome.**

**Previous minutes:** Approved.

**Introduced New Visitors:**

Dave Bristow  
Steve Hooper  
Ruth Barry  
Aaron Fogel  
Jon Dale  
Colin Wright  
Jye Smith  
Martin Rudge

**New Members:** Matthew Glanville

**2013 Calendar:** Calendar secured. Kris has spoken to Peta from Burleigh Brewing and they are good to go.

**2013 Queensland Homebrewing Conference:** 13<sup>th</sup> July for conference. 13<sup>th</sup> – 20<sup>th</sup> July for Queensland Beer Week. Graba ticket to go along. Conference coincides with the start of Qld Beer Week.

**PUBS / BABB's Joint Bulk Brew:** Confirmed by PUBS. Still waiting to get confirmation from The Brewhouse. PUBS have a new Brewmaster, Greg Hooper. Currently held up due to members moving interstate. Aiming for

March. Possible OH&S issue due to number of people who will be at the brewery.

**2013 Mash Paddle Comp:** Archive have selected American Brown. Archive to pick the winner and are happy to include the other three semi-finalists as with last time for a run on the taps. Entries are due at the April meeting. Require an accelerated run sheet.

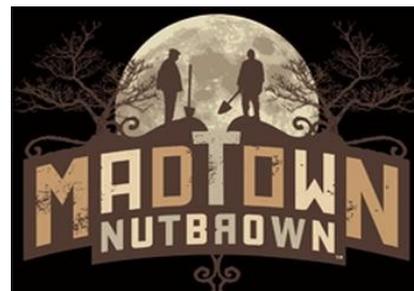
**BJCP Exam Booked – 8<sup>th</sup> February 2014:** Dave Clarke has booked the exam for 8<sup>th</sup> February 2014. Suggestion to members: pass the online exam and get back to us. The online exam is a prerequisite and costs \$10USD. When passed will get a list of people for the tasting exam. You have 12 months from the theory exam to pass the tasting exam. The exam requires knowledge of the style guidelines, which requires study.

**Annual Comp:** Still finalizing the major prize. Reminder that you must be a financial member by the February meeting to be eligible for the major prize. The competition will be in early July.

**Librarian's report:** New publications: *IPA Home Brew Classics*, *For the Love of Hops*, *IPA Brewing Techniques: Evolution of IPA*, *Brewers Apprentice*, and *Growing Hops, Malts and Brewing Herbs*.

**Webmaster's report:** Follow up on previous business. Emails and new members.

**Chief Steward's report:** Next month's mini-comp is American Ales.



## February Meeting

The next BABB's meeting will be held this Thursday, February the 28<sup>th</sup>.

The meeting will feature the second of the year's mini-comps, for American Ales. Entries must belong to one of the following BABB's Competition styles: 4.1 American Pale Ale, 4.2 American Amber Ale, 4.3 American Brown Ale, or 4.4 American IPA.

### Treasurer's report: January 2013

<b>Income:</b>	<b>(cash/chq)</b>	<b>(dir. dep.)</b>
Subscriptions:		\$ 139.00
Raffle:	\$ 150.00	
Sub-totals:	\$ 150.00	\$ 139.00
<b>Total Income:</b>		<b>\$ 289.00</b>

<b>Expenses:</b>	<b>(cash)</b>	<b>(cheques)</b>
Rent:		\$ 70.00
Food & Drink:	\$ 48.00	
Badges:	\$ 14.00	
Library:		\$ 14.87
Raffle:		\$ 48.50
Comp prizes:		\$ 24.00
Sub-totals:	\$ 62.00	\$ 157.37
<b>Total Expenses:</b>		<b>\$ 219.37</b>

**Profit/Loss: \$ 69.63**

#### Bank Reconciliation for January 2013

Opening cashbook balance:	\$12262.45
Add Profit/Loss:	\$ 69.63
Closing cashbook balance:	<u>\$12332.08</u>
Bank balance @ 31/Jan/13:	\$12328.95
Add outstanding deposits:	\$ 88.00
Less outstanding cheques:	\$- 84.87
Reconciled bank balance:	<u>\$12332.08</u>

## The Breweries Of Australia: A History

by Matt Chapman, Australian Brews News, 30<sup>th</sup> January 2013

It is sometimes easy to forget that Australia has a diverse brewing history spanning some 200 years. Many a brewery has come and gone, sometimes with the coming and going only being a couple of pours apart.

The *Breweries Of Australia: A History*, by Keith M Deutsher is an excellent resource for any beer lover that has a bookshelf, and a fondness for some brewing days of yore.

The first thing one notices when glancing at this newly-released

second edition is that it is considerably thicker than the original. It is also nice to see that some care has been taken in the visual presentation, with a lot of the artwork being restored & improved when compared to the 1999 release, making this more than just a reprint with some extra text appended.

Many of the illustrations originally appearing in black and white have been updated to colour, to the point where the artist's impression of the Victoria Parade Brewery c.1880 looks almost photo-like, rather than something from an old school text book. The bulk of the 284 beer labels contained are also in colour, with the front cover now even including some 'blingy' gold metallic lettering!

Typically, a book of this type contains a number of photos taken well before colour photography came about, and thankfully nothing has been done to 'mess' with these. Imagine John Thomas Toohey, founder of one of Australia's most well-known breweries, with a lime green beard, and pastel yellow tie...

I have to admit that one of the first things I did when getting my hands on this book was to check to see if any current or defunct breweries I could think of had been left out, and was satisfied that both micro & macro in my local area had been well represented.

There was however an old Grafton Brewery from 1861 missing, as well as a couple of current smaller 'pico' brewery's from Bellingen & Kentucky NSW not making the cut, but perhaps in all fairness these don't quite register on the Microbrewery radar, and the old brewery mentioned is little known even to locals.

The book is structured with breweries being grouped by state or territory, and then alphabetically by location, with the often overlooked brewery at Norfolk Island being included (which is no mean feat, as after a couple of glasses of Black Beards Curse on tap, one can forget what island they are actually on!).

Known facts for each brewery are listed, including when it was

established, and when it ceased operation (where applicable).

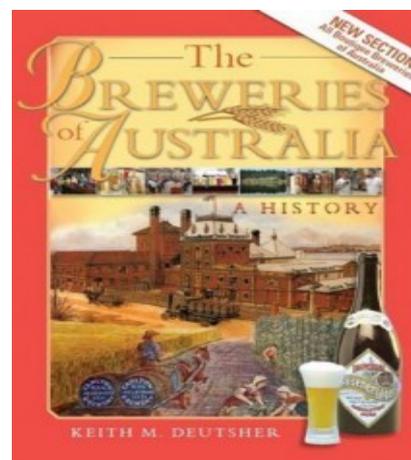
Reading this book really drives home the message that Australia used to be a much harsher place; and a much harsher place to brew beer.. or to clarify, beer that you would want to drink.

Perhaps if you know of a home brewer that complains "making beer is too hard", shove a copy of the book into their "hop bag" to make them realise how good we have it in modern times. Imagine brewing without refrigeration, electricity or the internet!

Boutique Breweries have been segregated into their own section, and according to figures published in the book, there are now 227 of them scattered around Australia. The authors research reveals that in 1998 there were only 28, highlighting a positive outlook for Australia's craft brewing future, as well as documenting its industrious past.

*Breweries Of Australia: A History*, has plenty of 'tid bits', trivia, label art, and cartoons to make this a more lively read. Perhaps if modern day breweries were privy to an 1889 report in the Australian Brewers' Journal whose mention in the book states that visitors to the country "have very little that is good to say concerning the quality of our ales", colonial name sakes such as James Squire & John Boston would not have been as eagerly adopted in modern times.

This newly revised second edition, published in December 2012, is hard bound consisting of 374 pages. Expect to pay around \$55 — \$60.



## Brettanomyces, a Funky Yeast, Makes Flavorful Beers

Daniel Fromson, New York Times, 2<sup>nd</sup> January 2013.

A creature is lurking here in Chad Yakobson's warehouse, inside the oak barrels where he ages most of his beers. Its name is *Brettanomyces*, and it's a cousin of the domesticated yeasts that humans have brewed with for thousands of years. Often called wild yeast — a reference to its natural habitat (fruit skins) and to its volatile temperament — “Brett,” as it is widely known, can lead to unpredictable fermentations and gushing beer bottles, aromas politely described as funky, and fear. Most brewers work hard to keep it out of their tanks by sterilizing every piece of equipment.

But Mr. Yakobson, 28, who studied wine-making before founding his brewery, Crooked Stave Artisan Beer Project, in 2010, treats Brett like an old friend, pointing out that it was common in beer before the advent of modern sanitation in the late 19th century. He prizes the hints of tropical fruit, earthiness, spiciness and, yes, funkiness that it lends to his beers, which include an herbal India pale ale, Belgian-inspired saisons and sour ales reminiscent of lambics.

“It's an entire new category of beers,” often called wild or Brett beers, Mr. Yakobson said one afternoon as he stood among old wine and spirits casks and elephant-size barrels called foudres.

Bitter or mild, light or dark, acidic or barely tart, and frequently barrel-aged, these ales all share wine-like nuances that most other craft beers lack. Although they comprise only a sliver of the beer market and challenge many drinkers' ideas of what beer should taste like, they have captured the imaginations of a growing number of brewers and aficionados. They also show off the sense of artisanship and depth of flavor that increasingly define American craft beer.

“There's so much complexity that's gained from Brett usage,” said Tomme Arthur, a co-owner of Port

Brewing and its sister brand the Lost Abbey, in San Marcos, Calif. “We just looked at it as an opportunity, and that's what you're seeing with craft brewers these days: they're not being afraid of the big bad Brett.”

Mr. Arthur is one of a handful of brewers in the United States who helped generate interest in wild beers about a decade ago, when they began riffing on the lambic beers and Flemish red and brown ales of Belgium. In these barrel-aged styles, which the majority of American wild beers still resemble, *Brettanomyces* mingles with acid-producing bacteria, which yields a sourness that brings to mind lemons, sour cherries or balsamic vinegar.

Today, brewers are adding Brett to a much wider array of beer styles, many of which are not sour at all, and more palatable to the average drinker. At Green Flash Brewing in San Diego, the Rayon Vert Belgian-style pale ale combines citrusy American hops with earthy *Brettanomyces* notes. The beer is similar to Orval, the iconic Belgian Trappist ale.

“What we were shooting for in this beer is, ‘What would Green Flash be if we were a pre-World War II Belgian brewery?’” said Mike Hinkley, the chief executive of Green Flash.

Indeed, the popularity of wild beers seems to stem in part from brewers' enthusiasm for reviving the tastes of the past, in much the same way that cheese-makers study centuries-old aging methods, or farmers grow heirloom vegetables.

“I mean, Americans started making craft beer because they were dissatisfied with the flavors that were available,” said the wild beer pioneer Ron Jeffries, the founder of Jolly Pumpkin Artisan Ales, in Michigan. “Thirty, 40 years later, that hasn't changed — it's about the flavors, great flavors, that you can't get anywhere else.”

Like conventional brewing yeast — which, depending on the strain and fermentation conditions, can produce anything from the banana and clove notes of German hefeweizens to the neutral aroma of Budweiser — Brett

can vary widely in its influence on beer. With Brett, the flavors often intensify in the bottle, as the yeast slowly metabolizes complex sugars.

Brian Strumke of Stillwater Artisanal Ales, which is based in Baltimore, says he likes the rounded earthiness and spiciness that wild yeast lends to several of his variations on the Belgian saison style, noting that his Brett beers are the ones he most likes to drink himself. David Logsdon of Logsdon Farmhouse Ales, in Hood River County, Ore., says people who like wine tend to gravitate toward his wild beers, because of their fruitiness and acidity.

Many brewers, however, believe that wild beers will never become truly mainstream. “The flavors are just a little too far out there,” said Vinnie Cilurzo of Russian River Brewing in Santa Rosa, Calif., particularly the pronounced earthiness and occasional barnyard aromas. The high costs of making wild beers, which tend to be aged far longer than normal ales and often require dedicated equipment, deter many breweries; there is also the risk that wild yeast will contaminate so-called clean, or conventional, beers.

Still, passionate brewers have managed to educate many customers about the pleasures of wild beers. The niche, Mr. Cilurzo said, is likely to keep growing as long as younger brewers keep taking up the cause.

He pointed out that he recently collaborated on a beer, Brux, with his friend Brian Grossman, son of the Sierra Nevada Brewing founder, Ken Grossman. They brewed it at Sierra Nevada, now America's second-largest craft brewery.

“His father had worked to keep bacteria and Brett out of the brewery for years,” Mr. Cilurzo said. “Here is his son's first big project. And his son brings in this yeast — *Brettanomyces*.”

### Drinking Wisdom

“I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day.”

– Frank Sinatra