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BABB's News

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Editorial

This edition of *BABB's News* comes to you from the Isle of Wight, England's largest island. As well as being a hiker's paradise, providing some spectacular scenery, the island is also an interesting part of the world for beer.

The Isle of Wight has a long brewing history. Evidence uncovered by archaeologists suggests that Romans brewed near the village of Brading in the island's east in the second century. One of the 1900 year old mosaics uncovered at the Brading Roman Villa depicts Bacchus, the Roman god of merrymaking.

In the present day, the Isle of Wight is home to three independent real-ale breweries.

The Island Brewery, which is the newest of the trio, having opened in April 2010, is based in a high-tech, custom-built, all-stainless steel brewhouse on a farm near the small village of Shalfleet, in the island's north west. The brewery currently produces a range of cask-conditioned ales and three bottled ales: Wight Gold, Wight Knight, and Yachtsman's Ale. The latter is a reference to the Isle of Wight's long sailing tradition.

Another farmhouse brewery, located near the north-eastern town of Ryde, Goddards Brewery was established as a result of the 1987 stock-market crash forcing a Lloyd's of London employee to change careers.

The brewery operates from a brewhouse first used for brewing in the 1800's, when ale was provided as part of the farm workers pay. Goddards has regularly won awards



The New Inn, Shalfleet, Isle of Wight.

for its superb Special Bitter and the stronger Fuggle-Dee-Dum. Goddards also has a range of seasonal beers including Hoppiness, which is brewed with hops grown on the island in the sheltered climate of the Ventnor Botanical Gardens on the southeast coast.

The smallest of the three breweries is Yates, which started in 2000 as a father-and-son-operated micro-brewery attached to a pub in the village of St Lawrence, overlooking a large expanse of landslips, known as the Undercliff, a short distance west of Ventnor. Although the brewery has since moved further north to the village of Newchurch, its flagship beer still takes its name from the spectacular original location. Undercliff Experience is a malty and earthy amber ale, which uses Goldings for bittering and Fuggles for aroma, the opposite of most English Bitters that use this combination of hops. Another

notable member of Yates' range is Good King Senseless, a dark and malty Christmas beer, single-hopped with Fuggles and enlivened with a splash of Port to chase away the winter chills.

The Isle of Wight certainly doesn't lack for quality pubs in which to sample the local ales, with more than 150 pubs to choose from across the island, including a good number that have earned a listing in CAMRA's Good Beer Guide.

During my hiking expeditions I've come across some great pubs in some out of the way places. So far it seems that the best pubs on the island are to be found in the smaller settlements, often bypassed by the streams of tourists who head for the coastal resort and sailing towns.

With a few more days left on the Isle of Wight, I still have time to try more of the distinctive island ales and discover more hidden pubs.

The Noisy Minor Shout

by Kris Domagala

On 23rd March, I was fortunate enough to be invited to the launch of one of Brisbane's latest brewing ventures. Noisy Minor is the "rebellious little brother of Fortitude Brewing Company", started by BABB's own Reserve Champion Brewer of 2012, Ged Connors, with his long time friend, Jim O'Connor. They were able to lure Ian Watson back to Queensland as their head brewer, who some of you may remember as a former BABB's member from when he worked at Sunshine Coast Brewery and MT Brewery.

The Noisy Minor launch consisted of a progressive pub crawl along four of Brisbane's premier craft beer bars.

The first venue was The Scratch Bar, where attendees were handed the day's programme, a t-shirt and a megaphone with 8 beer tokens on it corresponding to the 8 different beers we'd be trying over the next several hours. The first beer off the mark was Saison Froment; a 100% Wheat Saison. Anyone who has brewed with a significant portion of wheat before would know of the technical difficulties involved in lautering, which makes the grist section for the beer all the more impressive. With some farmhouse spiciness, low level esters and an extremely dry finish, this was a great beer to start with given that the afternoon was still warm.

After an introductory speech and an explanation of the No Faux Mo Fo's tag line (a call out of the big brewing corporations and supermarkets trying to cash in on the craft beer movement in very non-transparent ways), we were presented with the Grim RIPA; a 7.4% Black Rye IPA. Citra & Cascade accounted for the big hoppy aroma & flavour, but what interested me most about this beer was the mouthfeel. I'd always heard about the slickness that rye can bring to a beer and while it wasn't immediately noticeable with this one, as soon as it was swirled, the creamy texture came to life.



Ged Connors and Ian Watson at The Scratch.

Photo: Benjamin Nichols

From here, the guests were invited on to a Brisbane Beer Tours bus and we made our way to Tippler's Tap and handed a Red Ryeding Hood on arrival. Another hoppy rye beer, but this time with a twist of Belgian yeast to add to the complexity. Then it was on to one of my more anticipated beers, Yastrebov Ukrainian Imperial Stout, named after Noisy Minor's graphic designer. It presented itself as a very big, roasty beer up front, with slight licorice notes and a hint of marshmallow, giving way very quickly to a dry and (at 9.6%) a dangerously drinkable finish.

Once again, the lively party piled into the bus and made our way to the next venue. The guest list was made up of a number of representative identities from Brisbane's craft brewing scene; from the writers and bottle shop owners, the bar operators and local brewers, through to the industry/social group organisers and lucky for me, the amateur brewers! After negotiating a tight New Farm corner, all 65 of us on the one bus, wearing the same bright yellow tee-shirts emblazoned with "No Faux Mo Fo's" pulled up to Bitter Suite, where I think more than a few of the punters were a little on edge about what was about to descend on the venue. Lucky for them, an inside area was already cordoned off for us to enjoy the next two beers.

Three Dragons Burton Ale is an English IPA with a great English

hop character that I could imagine putting away a few pints of (although at 6.9%, I can also imagine the effects of such a session!). After that was the beer I was looking forward to trying all day - Doppelganger; an 8.1% India Doppelbock, aka Hoppelbock. Doppelbock is one of my favourite styles, and the malt character didn't disappoint. But then, in a major deviation from the style, the "ridiculous amounts of Galaxy hops" kicked in, albeit in a very balanced and complementary way that I wasn't expecting, easily making it my pick of the day.

Unfortunately due to a prior commitment, this is where my trip ended. The rest of the group continued on to Archive where they got to try the ANZUS IPA; a 6% IPA with Australian (Galaxy), New Zealand (Nelson Sauvin) and US (Simcoe) hops, and the RSVP; a 6.2% Rum Smoked Vanilla Porter. As you might imagine, after the preceding beers, the reports I've since received about the last two are sketchy at best, so I look forward to seeing their return at full production in the near future!

(Update from Fortitude Brewing Company)

Fortitude Brewing Company are launching their first beer, Original Golden Ale, at the Pig and Whistle Riverside on Friday May 3, from 5pm. Everyone welcome! There'll be some Noisy Minor ANZUS IPA there too!

April Meeting

The next BABB's meeting will be held this **Wednesday**, April the 24th.

The meeting will feature the year's third mini-comp, for Pale Ale and Bitter. At the time of entry, each bottle must be nominated into one of the following BABB's competition 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.

PUBS German Club Night

A reminder that the Pine Rivers Underground Brewing Society are having their annual German Club dinner on Saturday, 18th May and BABB's members and their partners are invited. We will be asking for numbers at this week's meeting to help with making a booking.

Annual Competition Major Prize

by Kris Domagala

As announced briefly at the March meeting, this year's Champion Brewer prize is a trip to Beervana in Wellington, NZ. Due to the very limited time between the announcement of the winner and the Beervana dates, the winner will now be given the option to take the trip in 2014 in case there are difficulties with securing flights and time off at such short notice.



Noisy Minor Froment Saison
Photo: Kris Domagala.

Scratch Qld Beer Week Competition

by Kris Domagala

The Scratch Bar have announced their homebrew competition for 2013 Qld Beer Week. It will essentially be a best of show, but bonus consideration will be given to beers with a theme of Rock And/Or Roll and an extra bonus for a Queensland theme. Entries are due at the Scratch Bar by May 31st and each brewer may enter up to three different beers.

QHC Club Wars Update

by Angus Rich

As mentioned in last month's newsletter Brewers Choice are running a competition for Queensland home brewing clubs as part of the Queensland Home Brewing Conference being held on July 13th. The competition is in the "Iron Chef" style with ingredients provided by Brewer's Choice.

The ingredients list is:

- 4.5kg ale malt - Weyermann
- 0.5kg wheat malt - Weyermann
- 0.25kg light crystal - Joe White
- 0.25kg dark crystal - Joe White
- 50g Saaz - AAU - 3.2%
- 50g Centennial - AAU - 10.5%
- 50g EGK - 6.4%
- 1 pkt US-05
- 1 pkt S-04

You can use the ingredients as you please. As we mentioned no other ingredients can be added or the malts modified e.g. smoking or roasting. Water treatment and finings etc are allowed.

We would like to run an internal "mini-comp" for BABB's members to brew a trial beer to be judged at the May meeting. The best selected will go to represent BABB's at the conference where the winner will be determined by popular vote.

The winner will be provided with the ingredients pack provided by Brewers Choice and will have the chance to re-brew the beer to provide a full keg for the conference to compete in the club wars. A short 2-3 minute video of the brew session will be shot. The re-brew will need to be done before the end of June so the video can be edited and the keg needs to be delivered one week before the conference.

David Kitchen from Brewer's Choice, is also seeking a few extra volunteers to assist at the conference, as well as suggestions and even volunteers for talks during the day. He would love any feedback or other suggestions on how to make this conference spectacular.

Finally, if anyone is interested in brewing a beer for the food and beer matching dinner please contact Angus Rich. All supplies will be paid for by Brewers Choice and if you need larger equipment to do the 40 litre brew, Brewer's Choice will arrange for Bacchus Brewing to do the brew or have you attend there to do the brew yourself.

Upcoming Events

April:

24th **WEDNESDAY night:** April Meeting - Pale Ales & Bitters mini-comp, American Brown Ale Mash Paddle competition entries due

May:

5th Fortitude Original Golden Ale Launch

18th PUBS German Club dinner

23rd May Meeting - QHC Club Wars entry taste-off and social night

Last meeting to deliver annual competition entries

31st Scratch QBW comp entries due

June:

22nd Annual competition entries due at Craftbrewer by 1pm

27th June Meeting - Strong Ales mini-comp

Brisbane Water Test

by Troy Parker

I just had a sample of Brisbane (Mt Crosby) water tested. The sample was taken from my house tap after going through a simple sediment filter then a 1 micron carbon filter. This filtration should have zero impact on the mineral content.

This test is the result of one sample only. I will be getting it done again in a few weeks to compare.

The really interesting one is the Chloride level at approximately twice normal. The tester said he has had readings ranging from 10ppm to 170ppm with 60ppm being about average. Having said that it's a pretty damn good level for everything based on what I've read.

The CaCO₃ reading in this report is specifically CaCO₃ as that is what I asked for. Further reading suggests most brewers are actually looking for a total water hardness reading here. Total hardness can be calculated as $(2.1 * Ca) + (4.17 * Mg)$ which brings the total hardness to 221ppm.

I found some interesting reading related to water hardness at <http://www.ca.uky.edu/wkrec/Hardness.htm>.

Water Analysis

Brewing Specifics: ppm:

PH	7.57 (not ppm)
CaCO ₃	8
SO ₄	49
Cl	117
Ca	44
Mg	27
Na	60

Other Metals: ppm:

Ag	0.002
Al	0.030
As	0.005
B	0.025
Ba	0.035
Be	0.000
Bi	0.000
Cd	0.000
Co	0.000
Cr	0.001
Cu	0.005
Fe	0.098
Hg	0.000
K	2.790
Li	0.002
Mn	0.024
Mo	0.001
Ni	0.000
P	0.024
Pb	0.005
Rb	0.046
S	13.577
Sb	0.002

Other:

Nitrite as N	0.020
Reactive Phosphorus (orthophosphate) as P	< 0.01

Oregon Names Beer Yeast the Official State Microbe

thedailymeal.com, 8th April 2013/

Oregon officially hearts yeast, guys: The state has started the process of naming the beer yeast strain, *Saccharomyces cerevisiae*, as the official state microbe. Because every state should have an official microbe, obviously.

NPR's The Salt blog shares that this little yeast strain has done quite a bit for the craft beer industry in Oregon; the *Saccharomyces cerevisiae* strain is what converts sugar into alcohol. (It's not the same one used to in the Rogue Brewery's "beard brew," thankfully.) The motion to recognize the microbe has come from Republican state legislator Mark Johnson from Hood River, Ore. Said Johnson to The Salt about the microbe, it's a microbe that's responsible for lots of good food products that come from Oregon — bread, cheese, distilled spirits. Johnson said, "It's the bedrock of a lot of fun and enjoyable products." But its contribution to the craft beer industry, worth about \$2.4 billion, is what helped get this microbe its official status.

The measure, which passed the House Rules Committee unanimously last week, is headed to the full Oregon House of Representatives for a vote this week. From a state that already has a state nut (hazelnut) and a state fruit (pear), we can't imagine this microbe won't get its full recognition. Let's all pick up a Rogue ale, or another one of the best Oregon beers around, for a toast.



CUB to relaunch heritage brands amid trademark dispute

by James Atkinson, theshout.com.au

Carlton & United Breweries is poised to re-introduce limited quantities of several of its heritage beer brands as a dispute over the company's trademarks continues before a tribunal today.

TheShout understands that CUB has approached publicans about pouring White Horse, a beer previously produced by Tooth & Co, the NSW brewer whose assets were sold to CUB in 1983.

Sources say White Horse is the first of several brands set for a limited heritage release on draught in May and June.

Other beers believed to be under consideration for release include McCracken's, of the McCracken Brewery that amalgamated with several others to form CUB in the early 1900s.

NQ Lager, previously produced by the Great Northern Brewery in Cairns (acquired by CUB in 1931), may also get a release.

A CUB spokeswoman said it's too early to comment on the upcoming heritage beer releases, which are part of the company's regular heritage release programme and coincidental to its current legal dispute with [Thunder Road Brewing](#) over many of CUB's currently unused beer trademarks.

Thunder Road owner Philip Withers aims to seize more than 60 trademarks held by CUB's parent company Foster's under a 'use it or lose it' guideline contained within Australian trademark law.

They include the abovementioned NQ Lager and McCracken's brands as well as Ballarat Bitter, Cairns Draught, Brisbane Bitter, Kent Old Brown and Richmond Lager.

The dispute before the registrar of trademarks at Intellectual Property Australia is expected to conclude today.

CUB said in a statement: "We understand the passion Philip Withers has for beer however we reckon Thunder Road has an opportunity to develop its own beer story and its own stable of brands."

"CUB is proud of its heritage - we don't want to hand over a stable of great heritage brands that we've built up over many decades," the company said.

"It would be a bit like someone trying to take away 'Monaro' from Holden just because they didn't roll one off the production line for a couple of years."

The CUB spokeswoman said the company hopes to release details on the upcoming release of heritage brews in the coming weeks.

March minutes

Brewmaster Welcome.

Previous minutes: Approved.

New Members: David Bristow

QAAWBG Update: No decision as to whether to organize the dinner this year.

2013 Queensland Good Beer Week: Scratch bar running homebrew competition again. Still nothing further on guidelines; possibly "best of show" again. Entries due late May.

PUBS German Club Visit 18th May: BABB's members and partners invited.

Annual Comp: Major prize is \$1300 towards trip to Beervana. Allows flexibility for the winner. Has to be used for Beervana trip, receipts to be submitted.

2013 Queensland Homebrewing Conference: 13th July. Interclub brew-off: Ingredient packs to be given to interested clubs. One entry

per club. 2-3 minute video of brew day to be provided. No style specifications.

May meeting: PUBS/BABB's joint brew day is off. Looking for volunteers to brew a recipe for club wars taste-off to choose recipe to enter. Judging process will depend on number of beers brewed. Anyone who brings a keg on the night will have the cost of their ingredients subsidised (TBD, based on numbers). Show of hands who might be interested.

BJCP Exam: Let David Clarke know if you're interesting in sitting the exam: bjcp@babbrewers.com.

BABB's shirts: Asked if members are keen to do another run.

Secretary's report: Mash paddle reminder: American Browns. Entries due at April meeting.

Visitors to write down email address if they'd like to be on the mailing list.

Treasurer's report: March 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 39.00
Raffle:	\$ 148.00	
Library:		\$ 27.00
Sub-totals:	\$ 148.00	\$ 66.00
Total Income:		\$ 214.00
Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 47.00	
Badges:	\$ 7.00	
Raffle:		\$ 60.00
Comp prizes:		\$ 754.90
Sub-totals:	\$ 54.00	\$ 884.90
Total Expenses:		\$ 938.90
Profit/Loss:		\$- 724.90

Bank Reconciliation for March 2013

Opening cashbook balance:	\$12346.68
Add Profit/Loss:	\$- 724.90
Closing cashbook balance:	<u>\$11621.78</u>
Bank balance @ 31/Mar/13:	\$12412.68
Add outstanding deposits:	\$ 94.00
Less outstanding cheques:	\$- 884.90
Reconciled bank balance:	<u>\$11621.78</u>