



BABB's News

Volume 38, Issue 1

www.babbrewers.com

January 2015

Calendar

January

- 22 Club meeting
American Ale Mini-Comp
Mash Paddle Competition briefing

February

- 26 Club meeting
Pale Ale and Bitter Mini-Comp

March

- 26 Education Night



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Daniel Angus

SECRETARY
Alex Hyde

TREASURER
Dean McClure

CHIEF STEWARD
Michael Guy

WEBMASTER
Cam Morrison

LIBRARIAN
Dave Clarke

EDITOR
Angus Rich

Editor's Letter

By Angus Rich

Welcome back to the New Year and I hope you all had a good Christmas break.

I spent a few weeks travelling Tasmania in January with the family and had the chance to sample the local brews along with a few brewery visits – big and small.

As you can imagine cider and cider houses are popular in Tassie. I had a chance to sample some excellent and not so good ciders at the Tasmanian Taste Festival which is held in conjunction with the end of the Sydney to Hobart yacht race. Dickens Ciders were excellent and the one I enjoyed the most was their Old English Cider which has been hopped with Super Pride and Topaz.

One thing that was noticeable in Tasmania was how the types of beer on offer differ from the mainland. I found that there was less dominance of hoppy beers (IPAs and the like) and more demand for English and farmhouse styles along with the larger macro lagers.

Speaking of the big guys, I also had a chance to do a brewery tour of both Boags and Cascade. While home brewers tend to poo-poo the macros, it was good to see that traditional brewing practices have been maintained at both breweries by using traditional lagering which is not so common nowadays. Cascade is also unique in Australia as they still operate their own malt house on site!

Both breweries also produce a number of beers that are only available locally. One of my surprise favourites was Boags XXX Ale. Which was a great example of an Aussie lager with firm bitterness from Pride of Ringwood hops.

Worth a visit if you are ever in the State.

Happy reading and brewing.

The new and the old at Cascade Brewery. Australia's oldest continuously operated brew house in the background with the new visitor and tasting centre in the foreground.





The AABC will be held 17-18th October at the Charming Squires Brewhouse in Southbank, Brisbane.

2015: A Brewing Challenge

By Mark Davies

With 2015 set to be a year of competitions with The Club being heavily involved with running the QABC, AABC and the Annual Competition, Brewmaster Mark Davies has set a challenge to all BABB's members:

“..... enter at least one entry in our Annual Club Competition!”

Running quality home brew competitions remains a major activity of our club. Why? Because this provides invaluable feedback on the beers we brew and enables us all to improve.

2015 will see us involved in organising a record number of competitions including our mini-comps, our Annual Club competition in July, the QLD State competition (QABC) on 19-20 September, and for the first time in QLD, The National Championships on 17-18 October. However in recent years many members have not participated in our Annual Club competition.

For those of you who have not entered in either our Annual Competition, or the QABC, these are both BJCP

registered competitions where you receive good quality feedback from experienced judges (we have a record number of BJCP qualified judges in QLD).

My challenge to all club members is to enter at least one entry in our Annual Club competition which will be judged in July, and if you score well, rebrew in time for the QABC.

The Annual Club competition has 9 classes being Wheat & Rye, Pilsner & Lager, Pale & Bitter, American Ale, Amber & Dark Ale, Stouts & Porters, Strong Ale, Belgian & Farmhouse Ales, and Specialty. There are many sub styles in each category with more information on our web site www.babbrewers.com

In future newsletters we will publish articles from successful brewers at State and National levels on tips for entering competitions including planning when and what to brew.

Carpenter wanted!

We have approval from Lynndon Bowls Club to house our Library at the club. The proposal is that we will extend the existing book shelves in the room in which we meet by approximately 2 metres, but we will only have 2 shelves rather than the existing 3 in order to fit all the brewing magazines. The shelving will also need to be covered and lockable.

We believe we have members who are qualified to do this work and we are seeking quotes and will need to provide a sketch to the Bowls Club for their approval.

For further information please contact Mark Davies on 0418 263 780.

BABBs Mini-Comp Winners

This last year saw six Mini-Comp beers being professionally brewed by Bacchus Brewing and released as part of their IPA day recently. We have a few of these as part of the prizes at the January Club meeting. Here is the descriptions of each beer.



Martin Rudge

This English Best Bitter includes a couple of Scottish traits, namely the inclusion of roast barley and the selection of 1728 Scottish Ale yeast, as I had originally intended to brew an 80/- Export. I felt the success of melding the two styles suggested the recipe was definitely in the "Better Together" camp and as such my naming of the beer was inspired by the 1706 and 1707 Acts of Union between England and Scotland.



Daniel Angus

This Brown Ale is toasty, nutty and exclusively uses East Kent Goldings hops to lend a characteristic English hop character to the beer. I tried to balance the beer to keep it sessionable, yet still present a good depth of English malt and hop character.



Alex Hyde

A German style black lager which is clean with slight roast notes. The beer is named after a person who doesn't pay their fare on German public transport, loosely translated as a 'black-rider'.



Daniel Angus

This American Pale Ale is brewed with Thomas Fawcett Perle malt and a touch of light crystal, and generous additions of Cascade and Galaxy hops.



Paul Schofield

This beer is all about the malt and yeast. 9 different malts as well as dark Belgian candy sugar are used to create a complex blend of figs, currents and raisins while the yeast provides a touch of spice. These characters and the alcohol combine to give the impression of Christmas pudding and Brandy.



Chris Seto-Payne

This stout has a complex malt bill with 7 different grains. It is fermented with a clean American yeast. Early and mid-additions of English hops, provide a mildly bitter backbone that allows for the roast, biscuit and chocolate flavours and aromas to shine. The taste is smooth, slightly sweet and satisfying.

January Hop Watch

By Daniel Angus

We have been running a few articles in the newsletter on hop growing in Brisbane. Despite the climatic conditions it can be done. Check out the 2014 October newsletter where Dave Clarke goes through how to do it. Dan goes into detail on when to harvest.

We've had some great photos come in from our members of their hops, and looking at the photos coming in a hot topic is when can we start harvesting our hops? While commercial hop growers will be harvesting around the end of summer in February/March, depending on the season home growers here in Queensland can expect to be harvesting a bit earlier.

The key to determining harvest time is smell and touch, like a lot of things in brewing it is about trusting your own senses. When ready to harvest the cones should feel slightly dry and papery (but not overly brown). They should also smell like any good fresh hops you would have bought from a homebrewing supply shop, if instead you smell any grassy/vegetal character then it is too early.

One thing to consider is that commercial growers have a lot of tricks up their sleeve to ensure that their hops are ready for harvest in one batch. My experience has been that my hops aren't always ready for harvest at the same time, and I've often performed two harvests a couple of weeks apart.

What you then do with your hops is of course part of the fun in growing them. Homegrown hops give you a chance to experiment with wet hopping, or you can dry and package them for later use. Drying is difficult in such a humid environment but there are some good solutions to be found via google. Food dehydrators work well but may take time depending on the size of your harvest.

Good luck with your harvest!

If anyone wants to borrow a food dehydrator to dry your hops please contact the newsletter editor, Angus Rich.



Left to Right: Aydan Rogers' first year Chinook with some nice cones forming; Jake McNally's POR showing darker leaves than other varieties; and Dion Clark's POR and Mt Hood reaching for the sky; and proof that hops are tough, Sion's under maintained hops still fighting away with green shoots at the soil level!

Club Business

2014 November Minutes

27 November 2014

Brewmasters Welcome

Previous Minutes Approved

Most Consistent Brewer 2014
 1st. Kris Domagala
 2nd. Dan Angus.
 3rd. Ralph Devoil
 4th. Mark Bedford.
 5th. Mark Davies

Specialty Beer Mini Comp Specialty for this year will be 5th mini comp.
 Base of robust porter. Whether it be spices, herbs or fruit. Up to you.

AABC/ANHCC4 Club has approved covering the costs of shipping kegs to ANHC 2014.
 Suggestions for Session Ale (<4.5%) & who will brew?
 Limited suggestions as BABBs attendance will be low.
 Please see Mark or Kris.

QABC & AABC Charming Squire will sponsor us and host the competitions - QABC and National competition.
 Will need at least 20 judges and 10 stewards.
 QABC will need 30 judges.

BARREL PROJECT 3rd year of bottling. Currently at 14.1% ABV.

2015 CALENDAR Was published in Nov 2014 newsletter
 Only thing not included is trip to Eagle Heights.

BJCP 2016 EVENT BJCP taste test exam. April 2016.
 To be eligible you need to pass the written theory test with the previous 12 months.

RECOGNITION OF ERNIE NEVILLE Ernie started brewing in 1972 after Gough Whitman legalised brewing and started the club in 1976 . He has been coming to meetings for 37 years.
 Tonight will be the last meeting he'll be coming to.
 The club thanks Ernie for his support and efforts over the years.

COMMITTEE MEMBER REPORTS

Librarian Club member BYO subscriptions ordered

Treasurer's Report

October 2014

Income	Cash/Chq	Direct Dep.
Subscriptions		\$170.00
Raffle	\$134.00	
BYO		\$529.00
Other		\$108.00
Total Income:		\$941.00
Expenses	Cash	Cheque
Room Hire		
Food & Drinks	\$50.00	
Club Badges		\$52.50
Raffle		\$59.40
Library		\$39.04
Annual Comp Costs		\$92.93
Annual Comp Prizes		\$701.70
QABC Costs		\$497.66
QABC Prizes		\$501.00
QAAWBG subs		\$265.00
Total Expenses:		\$2259.23
Monthly Profit/Loss:		-\$1318.23

November 2014

Income	Cash/Chq	Direct Dep.
Subscriptions	\$100.00	\$234.00
Raffle	\$146.00	
Library		\$18.00
Other		\$115.00
Total Income:		\$613.00
Expenses	Cash	Cheque
Room Hire		\$70.00
Raffle		\$39.72
Other		\$41.00
Total Expenses:		\$150.72
Monthly Profit/Loss:		\$462.28

December 2014

Income	Cash/Chq	Direct Dep.
Total Income:		\$0.00
Expenses	Cash	Cheque
Annual Comp Prizes		\$9.50
Other		\$876.10
Total Expenses:		\$885.60
Monthly Profit/Loss:		-\$885.60