



BABB's News



Volume 38, Issue 3

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March 2015

Calendar

March

- 21-29 Brewsvegas Event
26 Club Meeting
Education Night

April

- 12 Eatons Hill Hotel Beer Fest
23 Club Meeting
Belgian and Farmhouse Ales Mini-Comp

May

- 28 Club Meeting
Social Night
Announcement of mash paddle winners



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

We are bringing out the newsletter a little earlier to celebrate Brewsvegas which is happening for the week of March 21-29. In just its second year there are now 120 events happening in 65 different venues. BABBs is well represented during the event with a number of members having their beers pouring over the weekend. As well, Dan Angus' black IPA which won the Brisbane Brewing Company's "Wicked Witch of West End" homebrew competition, will be pouring during the week.

I encourage all members to get out amongst it and support the local scene and any members who have their beers on tap. In the newsletter there is an item outlining what is on where featuring club members.

Speaking getting amongst Brewsvegas, the committee have decided to postpone the club meeting from 26 March to 2 April so there is no conflict with the weeklong festival.

Happy reading and brewing.



Club Library

Many of the older members of the club know and use the excellent club library resources which include the monthly BYO and Zymurgy magazines and the excellent Brewers Publications' Brewing Element Series to name a few.

For new members who are not aware it only costs a \$1 to loan the material out for a month. It is worth browsing at the next club meeting if you have not done so already.

Contact the librarian, Dave Clarke if you want more information.



Homebrew Competitions

- Taking it to the next level: Part 2

As 2015 is going to be big year of competitions for the Club and to increase member participation, we are running a number of articles on competition brewing.

This is the second part of Dave Clarke's two part series on how to go about and improve your home brewing for competition. Part 1 was published in the February newsletter.

Style and Faults

Brewing to style

Style parameters are extremely important. Judges are measuring and scoring your beer against specific parameters, descriptors and impressions that are written down right in front of them. Many beer style guidelines actually list components of the beer that are essential or that must be absent. Your beer will be marked quite harshly if these are not followed. (eg. banana esters in a Weizen, moderate-high hop aroma in an American IPA, No Diacetyl in a German Pilsner)

Enter beer into the category it most resembles even if that sub-style wasn't the intended beer. The judges don't know what you were aiming for originally. (Maybe you intended to brew an Oktoberfest, but it turned out to be a cracking Vienna Lager!)

Faults

From my experiences as a judge most poor performers in competition are due to the following faults (ranked from most often to least often by me).

Obviously, this is not a complete list ☺ and is my personal opinion.

- Not to Style – brewer didn't prepare properly (read guidelines and taste beer before entering), recipe or brewing process issue
- Fermentation / Yeast Health / Lack of Temperature control (dull flavours, missing signature ester profile and/or High Alcohol/Solvent flavour & aroma present, unwanted yeast flavour/aroma)
- Oxidised beer from packaging competition sample
- Old/stale sample (oxidised, faded bitterness, sweet, dull)

- Not enough HOP FLAVOUR!!!
- Out of Balance (can also be out of balance for style – recipe issue)
- Carbonation
- Astringency
- Aesthetic parameters (colour, foam, clarity)
- Beer not conditioned (Acetaldehyde & Sulphur)
- Diacetyl
- Infections (Brettanomyces, Lactobacillus, Acetobacter)
- Labelling error, so incorrect beer judged

You can all read about the previous points in the brewing literature - online or in the club library. I'd like to share my competition experience with you on the following 2 points that are worth considering.

Oxygen

Keep beer bottles stored cool to slow oxidation and aging. (ie store in cellar/fridge once conditioned)

Oxygen uptake is a big issue with competition entries due to the process that was used to prepare the sample (transfer from tap, keg, jug etc).

Either use a counter-pressure bottle filler (CPBF) or another method designed to transfer beer that guarantees that no oxygen is introduced. This could mean at the very least purging PET bottles with CO₂ prior to filling up from your beer tap. Overflowing the beer and capping on foam also works.

You could consider "competition entries" that don't need to be transferred from a keg that will not have issues with O₂ pickup due to the live yeast.

Homebrew Competitions - Taking it to the next level: Part 2 cont.

Carbonation

Carbonation level is another issue with a large number of competition entries (usually low carbonation from transferring = lifeless and low aroma).

If stewards transfer your entry from the bottle to a jug, then to a competition cup even more CO₂ will be lost before the judge's evaluate your beer.

If you don't have a CPBF, you can slightly over carbonate your keg of beer a couple of days prior to bottling so that the loss of CO₂ when transferring it brings your competition sample to the correct level for the judges.

Bottle conditioning is another option that deals with the carbonation issues.

Now you are ready to enter this year's competitions!

Please take our club Brewmasters challenge this year and enter the BABBs Annual competition.

QLD is hosting the State and National Amateur Brewing Championships in Brisbane this year and many BABBs members will be involved. We'd love your help with stewarding and judging. It's a great way to learn more about this part of the hobby and I promise you'll become a better brewer.



Brewsvegas Events Featuring BABBs Members

SUN 22

The Wicked Witch of West End

Venue: Brisbane Brewing Co. (West End)

Launch of Brisbane Brewing Co's Homebrew Competition
Winning Beer

Ticketed: No

Club involvement: Daniel Angus

Beer: The Wicked Witch of West End (Smoked Black Rye IPA)

FRI 27

Newstead Brewing - Gypsies, Tramps and Thieves

Venue: Newstead Brewing Co.

Contract Brewers tap takeover – Dress up as a gypsy/tramp or thief and you get a beer.

Ticketed: No

Club involvement:

Toybox Brewing – David Clarke

Beer: Toybox Gypsy Blond (Belgian Blond)

Duck and Cover Brewing Co – Alex Hyde & James Richards

Beer: Ich Bin Ein Berliner Weisse (Berliner weisse), 5 sour bugs: 3 strains of lacto and 2 strains of brett all fermented in a hot shed!

THUR 26

Well Tapped

Venue: Tomahawk Bar

Tap takeover from local brewers, all beers are original releases, purchase a paddle and you get to vote on which you consider to be the best, winner announced on the night.

Ticketed: No, a paddle of all 13 beers is \$35.

Club involvement:

Duck and Cover Brewing Co – Alex Hyde & James Richards

Beer: Secret Galaxy (American Pale Ale)

Semi-pro Brewing Co – Michael Guy & Daniel Angus

Beer: Hop juice on the loose (American Rye IPA)

Wicked Witch of West End Homebrew Competition

Deputy Brewmaster, Dan Angus, won Brisbane Brewing homebrew competition with his black rye IPA. As part of his prize package he got to brew up a 1000L batch which will be launched on Sunday 22 March as part of Brewsvegas. Here is his brew day experience.



I got word around Christmas time that Brewhouse Brisbane was holding a homebrew competition to celebrate their new West End venture. I was immediately excited about this competition as I ride my bicycle past the old Clarence Corner Hotel every morning and afternoon on the way to and from work (and often make a brief cheeky stop to taste some of Sim's latest brews). The remit for the competition was to make something big, bold and black, and immediately I started thinking of a Black IPA.

Black IPA's are a crowd splitter and I know as many haters as I do lovers of the style, however I was determined to make a beer that might have a hope of winning back some of the punters who aren't a fan of the style. The key to my recipe was a couple of specialty ingredients, caramel rye and smoked malt.

I believe a good black IPA should add a bit of dark malt character to the palate. However just adding roast character can sometimes make these beers taste as though they are an over-hopped porter and that's where the cherrywood smoked malt and caramel rye came in.

If you haven't brewed with cherrywood smoked malt yet then take my advice and just do it! I think it is a delicious malt and the smoke character is sweet, not acrid, and really blends well with other dark specialty malts such as Carafa 2 that I used in this Black IPA. The caramel rye was used in place of a medium crystal malt to give some spicy caramel character, once again to try to bring the balance back towards sweetness rather than just dark dry roast characters.

The brew went well and I got the entries off to the competition (in actual fact our very kind Chief Steward dropped them off for me). I'd almost forgotten about the competition when on a Friday afternoon I got a phone call from Sim telling me that I'd won the comp! I was floored and so excited by the news that I sent a scaled up version of the recipe through that very night.

Dan's Black Rye IPA

Brewhouse Efficiency = 75%

Ingredients

5 kg Thomas Fawcett Marris Otter
1 kg Briess Cherrywood Smoked Malt
0.5 kg Weyermann Carafa II
0.2 kg Weyermann Caramel Rye
60g Chinook Pellets (12% AA) 15min
60g Cascade Pellets (7% AA) 10 min
60g Citra (13.6% AA) 5 min
90g Citra (13.6% AA) Dry hop 7 days

Mash schedule: Batch sparge. Mash in with 20L Brisbane water at 67C then rest for 60 mins with 1 tsp of 5.2 additive.

Sparge with 20L of Brisbane water with 1 tsp of 5.2 additive.

Ferment with Wyeast 1084 Irish Ale Yeast at 20degC.



We planned out the brew and made a few adjustments given the difference between my dodgy backyard setup and their much more hi-spec brewery. The scale up factor was immense with 15 sacks of grain and a total of 10kg of hops! It was a lot of physical work but a lot of fun. We hit our target gravity and the fresh wort that tasted exactly how we wanted it to.

Aside from being the fortunate one to have won the competition I thought it was fantastic that such a competition was organised in the first place. We are incredibly fortunate to have such amazingly supportive local breweries that let us brew on their systems and embrace the homebrew culture. I think it is a reflection of the fact that many of our local brewers cut their teeth as homebrewers, and are or were members of local clubs such as ours. In this instance Brewhouse told me that this is the first of many such competitions planned so do keep a watch out, and as a committee we will certainly pass on any information we receive.



Chris Seto-Paine

Brewer Profile

As the winner of the Pale Ale and Bitter Mini Comp, Mark gets to be the feature brewer for this month.



Chris keeps it real and in true homebrewer style use a basic set up of a 50L kettle, 20L Pot, 40L electric urn and a 40L esky.

He likes to use a batch sparging process to produce his wort and tends to do two batches in a day making it a long brew day. He also uses an immersion chiller to quickly drop the temperature of the wort down to 30degC to prevent further isomerisation of the alpha acids and lock in hop aroma.

After whirlpooling, he transfers to his fermentation vessel where he drops the temperature of the wort to a degree below fermentation temperature before pitching the yeast.

Chris uses liquid yeast generally and does a starter or repatches from a previous batch



February Mini-Comp

Pale Ales and Bitters

The winners of the February mini-comp were:

1. Chris Seto-Paine
2. Blair Weston



Chris' ESB

"Ecky Thump"

OG = 1.051

FG = 1.015

IBU = 33.2

Colour = 14.1 SRM

ABV = 4.7%

Brewhouse Efficiency = 68%

Boil Time = 90 mins

Post Boil Volume (hot) = 26L

Ingredients

4.8 kg Thomas Fawcett Marris Otter (89.1%)

0.34 kg Med Crystal Malt (6.3%)

0.15 kg Victory Malt (2.8%)

0.10 kg Pale Chocolate Malt (1.9%)

8g Magnum Pellets (12.2% AA) 11.1 IBU 60min

24g EKG Pellets (5.1% AA) 8.4 IBU 20 min

24g EKG Pellets (5.1% AA) 5.1 IBU 10 min

24g EKG Pellets (5.1% AA) 2.8 IBU 5 min

40g EKG Pellets (5.1% AA) 5.8 IBU 15 min whirlpool

Mash schedule: Mash in at 66.5°C then rest for 60 mins

Add infusion of 9L of boiling water 76°C for mashout.

Ferment with Wyeast 1469 West Yorkshire Ale.

Hints and Tips

I like to brew with RO water and a salts to get the right profile. For this recipe it was 41.5 L of RO water with 2.2g gypsum, 1.3g calcium chloride and 1.3g chalk added to the mash and an additional 3.4g gypsum and 3.1g calcium chloride added to the boil.

Club Business

February Minutes

26 February 2015

Brewmasters Welcome

Previous Minutes Approved

Vistors Steve Gower, Ben Shim, Paul Pacey, John Bracken, Judd Owen, Brad Gillet, Tony Van Linden, Darren Lythal, Ben Brett, Peter Holmes, Sophia Chang, Shannon Drenan, Taylor Nelson.

New Members Rick Pulter

MARCH MEETING CHANGE Moving to 2nd April to avoid clash with Brewsvegas. Angus will provide a myth busting session on yeast.

MASH PADDLE Robust Porter with specialty ingredient. Will be collected at both April meetings. April 2nd and April 23rd

ANNUAL CLUB COMP Club would like to see every member submit a beer into our Club competition in June.

SPECIALTY BEER MINI COMP AUGUST We will need to change our Specialty Beer in August. Will change it to Specialty IPA. IPA guidelines with special ingredient.

LIBRARY SHELVING Club can keep library at the bowls club. If anyone is a carpenter and would like some extra work, please see Mark Davies.

FORTITUDE/NOISY MINOR BREW DAY Dan Rawlings is keen to help organise a brewday in early 2015. No update. Same situation as Sunshine Coast Brew Day where everyone gets a cube to take home.

Treasurer's Report

February 2015

Income	Cash/Chq	Direct Dep.
Subscriptions	\$46	
Raffle	\$143	
Library	\$20	
Other		
Sub Total	\$209.00	

Total Income: \$209.00

Expenses	Cash	Cheque
Room Hire		\$70.00
Food & Drinks	\$31.20	
Other		
Sub Total	\$ 31.20	\$70.00

Total Expenses: \$101.20

Monthly Profit/Loss: \$107.80



COMMITTEE MEMBER REPORTS

Treasurer	Report approved
Secretary	No Report
Librarian	No Report
Webmaster	Few email addresses missing from the newsletter distribution.
Chief Steward	Chief Steward No Report
Deputy Brewmaster	No Report