



BABB's News

Volume 38, Issue 4

www.babbrewers.com

April 2015

Calendar

April

23 Club Meeting
Belgian and Farmhouse Ales Mini-Comp

May

2 AHA Big Brew Day
28 Club Meeting
Social Night
Announcement of mash paddle winners

June

28 Club Meeting
Porter and Stout Mini Comp



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

The American Homebrewers Association created the Big Brew Day to celebrate National Home Brew day around the world. This year BABB's will be participating in this event which is held every first Saturday in May.

Dan Angus' has kindly registered his house for the club's big brew. There are three recipes this year provided by Gordon Strong.
<http://www.homebrewersassociation.org/aha-events/national-homebrew-day/>

If you want to participate, further details are in the newsletter.

The Club has also been approached by Edith Cowan Uni in WA to participate in a survey on home brewers. I encourage you click on the link below and take 10 minutes to do the survey.

<https://www.surveymonkey.com/s/hcb2015>

I apologise for not getting the education night write up into this newsletter. I will endeavour to get it in the next month's one.

Happy reading and brewing.



Call for 2015/2016 Committee Members

There will be at least 2 Committee Members stepping down at our Annual General meeting in July.

One of the positions definitely needing to be filled will be the Librarian, which should be a much easier role with the installation of dedicated shelving at Lyndon Bowls Club expected in the next couple of months.

Membership of the committee is a great learning experience and provides a fascinating insight into amateur brewing activities in SE QLD.

The success of BABB's has been largely due to the contribution made by the committee members and relies on new volunteers stepping forward.

Your committee meets on a monthly basis, currently at the German Club, and the time commitment outside member and committee meetings is modest. If you are interested in contributing to the future of NBABBS, please speak to one of the committee members at our monthly meetings.



Brewing in Uralla

By Alex Hyde



**NEW ENGLAND
BREWING CO.**

Brew Day with New England Brewing Co

Jared Palu (Tomahawk Bar) and I headed down to New England Brewing Company to put a brew on for the Brewsvegas 2015 week. New England Brewing Company is located in Uralla, a 2500 person town just outside of Armidale in northern NSW. The owner Ben and brewer Reid (previously of Jolly Pumpkin, MI, USA) greeted us early in the morning to get a Hoppy ESB underway.

The brew house and bar is in an old woolshed and the 10 hL electric system was previously owned by Bridge Road. Before that it's a bit murky but likely of English origin built in the 80's for publicans to get brews into their pubs.

During the brew day we took the downtime to sample all the beers on tap. They had a seasonal Hefe and the latest iteration of their Farmhouse ale on tap along with the Pale, Golden, Hop Cannon IPA and Brown. They also offer English style cold pork pies at the brewery bar.

New England Brewery is a small brewery in a tiny town but their beers are fantastic. They have limited distribution, primarily in the greater local area and some Sydney pubs, though I've seen their bottles sneaking into a few bottleshops in Brisbane.

Brew day went well without hitch. An interesting point is due to their elevation (1,012m) their beer boils at 98 degrees. This is too low to boil out undesirables like DMS, so they have to run the elements extra hard to boil it off – but switch them off quickly to add hops to prevent boilover.

The beers were very well received at Tipplers – especially the casks on the Wednesday Ribs night. The casks sold out (40L) in under 3 hours. The ESB we brewed resulted in an earthy, grassy and malty beer with a slight caramel nose and punchy English hop flavour.

I would strongly recommend stopping in if you're heading down that way. Another great spot if you're down that way is Dobson's distillery; the owner Ben was kind enough to take us along after the brew day was finished.

New England Brewing Company

<http://www.newenglandbrewing.com.au/>

Dobson's Distillery

<http://www.eastviewestate.com/distillery.html>



Jared (Tomahawk Bar) and Reid (Brewer) harvesting yeast from the open fermenters.



Big Brew Day - 2nd May

By Daniel Angus

Saturday May 2nd is the American Homebrewing Association's National Brewing Day, and they are encouraging brewers all around the world to get behind it and brew some beer. This year they have posted 3 recipes that you can choose to brew, or go it your own way if you like. If you do decide to brew one of the suggested recipes it is a great way to learn more about your system and brewing practices through comparison to other members of the club so we would certainly encourage it. Two of the recipes call for the use of a specific honey and if you are interested in brewing with this honey contact Angus Rich (rich.angus@hotmail.com) for inclusion into a bulk buy of it. Otherwise it has been suggested that you could substitute it with yellow box honey.

My address is 70 Geelong St, East Brisbane and I am directly next door to the East Brisbane IGA. Be careful about where you park your car if you drive as my side of the street is limited to 2 hours and not sign posted (Gabba parking area).

We will start the day at 9am. This gives you some time to move your gear in, setup, and mash-in hopefully by 10am. Lunch options are pretty good near me with Subway, Thai, Indian, fish and chips, and Japanese restaurants all within walking distance, and of course the IGA is just next door. There is a BP close by as well for if you run out of gas and need a swap and go.

Unfortunately I can't support electric brewing setups as the house is over 100 years old with most of the original wiring and I reckon we'd set the joint on fire if we pushed it too hard. I will be able to have two urns running though for smaller volume hot water additions as required. I can provide a nice level concrete easement (see the photo) that works a treat for gravity feeding and I reckon we could fit a few systems along the length of it with ease (it runs the length of my property).

I will provide fresh rain water and tap water, I don't have a water filter though.

If you have a gas-fired brewing system then please bring it along and join us for a brew. Bring all you own ingredients, equipment, and any other supplies you need such as PBW, starsan, etc.

By all means if you want to partner up with someone to do a double batch then this would be great, but to keep the logistics easy I can't manage this personally.

Contact me at antmandan@gmail.com or through the facebook group if you have any questions.

Club Business

March Minutes

2 April 2015

Brewmasters Welcome

Previous Minutes Approved

Vistors Brent Gilbert, Peter Holmes, Luke Fox, Damien McGuire, Andrew Wells, Paul Lynch, Jason Gospy, Troy Robertson, John Bradepool.

New Members Shannon Drenan, Paul Barnett

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

HOMEBREWER RESEARCH SURVEY Will be sending out link for survey. Research being completed by Edith Cowan University.

Treasurer's Report

March 2015

Income	Cash/Chq	Direct Dep.
Subscriptions	\$72	
Raffle		
Library		
Other		
Sub Total	\$72	
Total Income:		\$72.00

Expenses	Cash	Cheque
Raffle	\$11.85	
Food & Drinks		
Other	\$48.95	
Sub Total	\$60.80	
Total Expenses:		\$60.80

Monthly Profit/Loss: **\$11.20**



COMMITTEE MEMBER REPORTS

Treasurer	Report approved
Secretary	Will also post survey to Facebook Group.
Librarian	New Randy Mosher book - Mastering Home Brewing. New Zymurgy.
Webmaster	No Report
Chief Steward	No Report
Deputy Brewmaster	Fortitude Brew Day is being pushed back. Fortitude is very busy at the moment. Will continue to try and lock in a date. Can look at other breweries.