



BABB's News

Volume 38, Issue 5

www.babbrewers.com

May 2015

Calendar

May

- 28 Club Meeting
Social Night
Announcement of mash paddle winners

June

- 28 Club Meeting
Porter and Stout Mini Comp
BABBs Annual Comp entries due

July

- 11 BABBs Annual Comp entries due at Craftbrewer
19 BABBs Annual Comp judging at Craftbrewer (TBC)
23 BABBs Annual General Meeting



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

Dave Clarke, our librarian, has just finished doing a stocktake of the library before it moves to its new permanent home at the Bowls Club.

After sorting out more than 400 items, the library has managed to stay fairly intact since the last stocktake was done (whenever that was!) and we are only missing three BYO magazines and three books which just happen to be style based.

This is a great achievement on, former librarian, Howard's behalf.

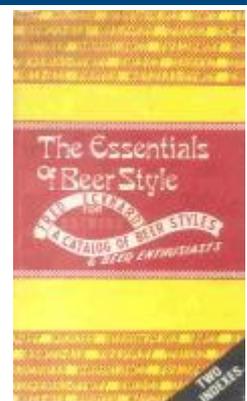
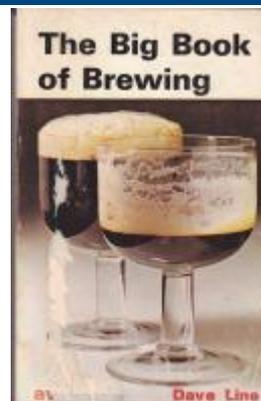
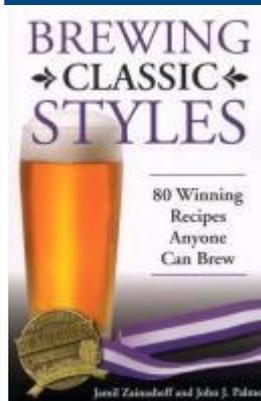
We have a collection of possibly one of the best home brewing libraries with 29 years of Zymurgy, 20 years of BYO, 30 years of brewing history including 2 publications by our clubs members!!

Dave is in the process of updating the online catalogue for your benefit and replacing some of the missing items.

Remember, it is only \$1 per month to borrow an item from the library.

Happy reading and brewing.

The missing books! If you have these in your bookshelf we would appreciate if you could return to the Club library.





2015: BABBs Annual Competition

By Mark Davies

Our annual competition will be held, as usual in July. This is the best opportunity members have all year to receive feedback from experienced judges on their beer, and is a great trial run for the State Championships in September. There are also plenty of prizes!

There are 9 classes of beers, each containing many sub-styles. The styles are:-

1. Wheat and Rye
2. Pilsner/Lager
3. Pale and Bitter Beer
4. American Ale
5. Amber and Dark Ale
6. Stouts and Porters
7. Strong Ale
8. Belgian and Farmhouse Ales
9. Specialty

It is a BJCP registered competition and is therefore run in accordance with their guidelines.

Entry forms and the rules and conditions can be found on our web site, under "Recent News, Competition Schedule and Entry Form".

Entries can be brought to either the **June Meeting**, or dropped off at **Craftbrewer by 11 July**.

We expect the judging to be held on 19 July at Craftbrewer, but that is yet to be finalised.

Our goal this year is for every member to enter at least one beer, and the results will be announced at our July meeting, which is also our AGM.

In order to allow entries to be made later this year we have moved the date of our July meeting back one week to 30 July.



2015: BABBs Annual Competition

By Daniel Angus

We decided to participate in international brewing day with an event at my house on the first weekend of May. The weekend will be remembered by many as the calm after the storm, as the Friday saw Brisbane being lashed with some very severe storms which caused extensive flooding and damage in the region. Despite the grim forecast, we held firm to the date and were rewarded with blue skies on the Saturday morning.

We began around 9am and slowly the systems trickled into the backyard and setup on the easement I have been gifted by the IGA next door. It works a treat for gravity fed systems, and most made use of this during the day. Our brewmaster Mark brought his braumeister and we also had several 2V and 3V setups running from gas burners. All brewers chose the Pale Ale recipe posted by the AHA, but Dave Clarke had a go at the barleywine, and we will be lining up for tastes of that as it smelled amazing on the day.

The first beers went into cubes and carboys around midday, and the last a little while after was Dave's Barleywine which needed an extended boil. Some of the beers will be available for tasting at the May meeting and as I write this I have only just put mine into keg and am very happy with how it turned out. The bitterness is sharp (but pleasantly so), the malt profile is subdued, and the hops really shine through with great pine and citrus notes.

I'm keen on having another go at this next year and there is a possibility that we may look at holding it somewhere such as Bacchus. Personally I got a lot out of seeing how other people organise their brewing, and I know that the many visitors we had through the backyard on the day thought the same.

Thanks to those that made the trip over, it was a great day and a great way to put our club on the map worldwide.



Daniel Angus

Brewers Notes

“ In all my years of brewing I'd never made a sour beer and was super keen to give one a go. I love the style, had way too much of it (if such a thing is possible) when I was in Belgium a couple of years ago, so I bit the bullet early last year and got to planning my own. I did a lot of research via magazines and online and designed a recipe I was happy with. It's unnerving knowing you'll have to wait close to a year before knowing if you've bugged it up, but I was happy to learn that it turned out really well, and I've already re-pitched the culture into a second batch to enjoy next year.

I've dedicated a couple of carboys to the sour cause, and I don't ever expect them to return to brewing anything else! Opinion online about plastic carboys is mixed but I found no issue with using one for this batch. I will wait until several other batches before forming my own opinion as to the merits of plastic versus glass.

Process wise I found nothing different with brewing this beer to any others I'd ever made, only that obviously the length of time for the beer to reach maturity was much longer, and I had to write off a couple of carboys. And the old saying that good things come to those who wait is certainly true here. I found that unlike my other beers the satisfaction with this one was off the chart. Time really does make you appreciate your craft that much more. ”

April Mini-Comp

Belgian and Farmhouse Ales

The winners of the April mini-comp were:

1. Dan Angus with a Flanders Red, 42.5 pts
2. Shannon Drenan with a Saison, 38 pts
3. Luke Lowrey for a Dubbel, 37 pts



Daniel's Flanders Red Ale Recipe

Ingredients

1500g Pilsner Malt (Weyermann)

1500g Vienna Malt (Weyermann)

1500g Munich I Malt (Weyermann)

500g Caramunich Malt (Weyermann)

500g Wheat Flaked/Torrified (Blue Lake)

400g Special B Malt - (Dingemans)

150g Carahell Malt (Weyermann)

45g Crystal Hops @ 60 mins 4.1%AA

Mash schedule: Mash in at 68°C with 15L water then add 5L boiling water to raise to 75°C.

Batch sparge with 15L water.

Total boil time of 90mins

Chill to 20C and pitch with Wyeast 3763PC - Roeselare Ale

Hints and Tips

Ferment in plastic carboy for 9 months. After 9 months begin to add oak chips to taste.

Package once satisfied with flavour profile.

Club Business

April Minutes

22 April 2015

Brewmasters Welcome

Previous Minutes Approved

Vistors Sean Reynolds Massey-Ried, Lachlan Curri, Daniel Thompson, Colin Townes, Adam Mijatovic, Angus Grant, Caleb Yeoh

New Members Luke Fox
Peter Holmes

SHELVING Prebuilt shelving has been approved by Bowls Club and will be purchased. Lockable stationary cabinets. Should be installed in 2 weeks.

BABBS ANNUAL COMP Club would like to see every member submit a beer into our Club competition in June. Any questions just see a committee member.

MASH PADDLE Entries collected tonight. Alex meeting with Archive regarding 2014 & 2015 entries tomorrow.

BIG BREW DAY Brew Day May 2nd. Kicking off at 9am. Gas systems only. Mark will be bringing a Braumeister for demonstration. A Grainfather will also be available. Part of the Homebrewers association National HomeBrewing Day. 3 Recipes put up. Pale Ale, Barley Wine, Kolsch.

MAY MEETING Mash paddle beers tasting. Big Brew Day beer tasting.

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

Treasurer's Report

April 2015

Income	Cash/Chq	Direct Dep.
Subscriptions		\$72
Raffle	\$267	
Library	\$18	

Sub Total \$285 \$72

Total Income: **\$357**

Expenses	Cash	Cheque
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Room Hire		\$140
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Food & Drinks	\$119.50	
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Audit		
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Raffle	\$91	
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Sub Total	\$ 210.50	\$140
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Total Expenses: **\$350.50**

Monthly Profit/Loss: **\$6.50**



COMMITTEE MEMBER REPORTS

Treasurer Report Approved. If you have paid pre-February and not received your badge, please see Dean. Membership fees are due in June.

Secretary Edith Cowan University research. Alex will send out link.

Librarian New book: Randy Mosher - Beer for Seasons.

Webmaster No Report

Chief Steward 21 beers to judge this evening

Deputy Brewmaster Fortitude Brew Day put off for now.