



# BABB's News

Volume 38, Issue 9

www.babbrewers.com

Sept 2015

## Calendar

### September

24 Education Night #2

### October

22 Club Meeting  
Pilsner and Lager Mini  
Competition

17-18 AABC 2015

### November

26 Christmas Break Up

## Editor's Letter

By Angus Rich

First of all congratulations to all members who participated and had success in the QABC that was held over the weekend. BABBs did outstanding in picking up the Champion Club of the competition.

It positions the Club well for the AABC which will be held in Brisbane at the Charming Squire in a month's time.

Also congratulations to Paul Scofield (2<sup>nd</sup>) and Martin Rudge (=3<sup>rd</sup>) for getting in the top three places for Champion Brewer!

The full results are available here:

<http://www.qabc.org.au/results/2015.html>

WE will bring you a wrap up and article in the next edition of the newsletter.

Happy reading and brewing.



**BREWMASTER**  
Mark Davies

**DEPUTY BREWMASTER**  
Stephen Wharton

**SECRETARY**  
Alex Hyde

**TREASURER**  
Will Brock

**CHIEF STEWARD**  
Dion Clark

**WEBMASTER**  
Cam Morrison

**LIBRARIAN**  
Graham Black

**EDITOR**  
Angus Rich

# Mash Paddle Brew Day

By Dion Clark

BABB's annual Mash Paddle competition was held earlier this year, with Porter plus a specialty ingredient being the required style category. First place was taken out by Stephen Wharton with a Raspberry Porter. Dan Angus came in second with his Vanilla Porter. Dion Clark (that's me!) snuck into third place with a blood red Beetroot Porter.

Bolstered with confidence from our win, Stephen and I felt we had the skills to brew in a real brewery. We devised a cunning plan to realize our aspirations. With Ross visiting family in the UK, the Bacchus Brewery was unguarded and ripe for a takeover. Toshi, our man on the inside, was poised to grant us entry.

We struck under cover of morning, at the civilized time of 9am. The day was nearly over for resident brewers Andrew and Toshi, who were already putting the last few kettle loads of Queenland Ale into fermenters. Toshi heated our strike water, and laid out all of our grains, additives, and yeast ready for us to use. He really made our brewery takeover a VIP experience. Snow and I mashed in our grains at about 10am, leaving us free for a while to interrogate the brewers.

After mashing out and setting the sparge underway, we again had some free time, so we set about sampling some of Bacchus' many beers. The single hop Mosaic IPA was a favourite. Well balanced tropical fruit aroma, with some citrus, and perhaps spicy and peppery notes coming through too. The Oatmeal Stout also went down easily, perhaps TOO easily. A great, dry, and drinkable example of the style.

Back on the job, we just had to pitch our yeast to the cooled and aerated wort, and put it away to ferment. Then we got to clean up, just like real brewers! A big thanks to Toshi, Andrew, and Ross from Bacchus Brewery for a great day. Keep an ear out for the BABB's mash paddle Specialty Porters coming on tap at Archive sometime in the near future.



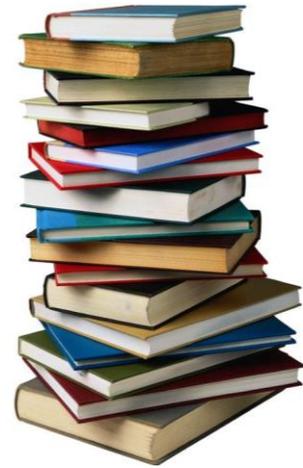
Snow adding the hops.



Dion doing the dirty work.

# Library News

By Graham Black



## Brew Your Own Subscription

Hi Brewers!

Thanks to the great work of Dave Clarke, last year's Librarian, the club negotiated a member's deal with Brew Your Own magazine. Renewals are due and I'm pleased to advise that the Club has been able to renegotiate a members annual subscription deal to both the print and electronic editions, i.e. the same as last year.

Unfortunately due to the depreciation of the Australian Dollar the subscription price has increased and will be \$33 for another 12 months. While the price increase is quite steep, its still cheaper than the \$45USD introductory offer for new international subscribers.

To take up the offer you must do the following by Friday 9 October:

1. Transfer \$33 to the club's bank account. The account details are:

Name Brisbane Amateur Beer Brewers

Bank Suncorp

BSB 484-799

A/C 04647 9820

In the Reference section enter BYO sub - your name [e.g. BYO Sub - Joe Brewer]

2. Complete the form at <http://goo.gl/forms/ya7GkDjmiP>

Both steps need to be done to ensure your subscription!

You can also provide your details and pay by cash at the meeting on 24 September.

If you have any questions about the offer please contact me at [librarian@babbrewers.com](mailto:librarian@babbrewers.com)

Graham Black

Librarian

# August Mini-Comp

## Specialty IPA

1. Mark Bedford, Stellar Rye IPA, 44 pts
2. Dion Clark, Spicy Chai IPA, 38 pts
3. Tony Vanderlinden, Rye IPA, 34 pts

## Spicy Chai IPA

Dion shares with us an interesting Specialty IPA using chai spices.

OG = 1.065

IBU = 57 (Tinseth)

ABV = 6.3%

Brewhouse Efficiency = 70.7%

Boil Time = 90 mins

Post Boil Volume = 21L (Fermenter)

### Ingredients

92.3% American Ale (Gladfield) (5 EBC = 2.5 SRM) 6013 grams

7.7% CaraAmber (70 EBC = 35.5 SRM) 501 grams

27.7 IBU Centennial Pellets (10.4%AA) 28 grams at 60 mins

13.7 IBU Centennial Pellets (10.4%AA) 28 grams at 15 mins

10 IBU Centennial Pellets (10.4%AA) 28 grams at 10 mins

5.5 IBU Centennial Pellets (10.4%AA) 28 grams at 5 mins

0 IBU Centennial Pellets (10.4%AA) 28 grams at 0 mins

(30 mind hop stand)

0 IBU Centennial Pellets (10.4%AA) 50 grams

Dry hopped for last 3 days of ferment

Mash Type: Pure BIAB (Full-Volume Mash):

Saccharification for 90 mins at 66 C

Mashout for 10 mins at 72 C before removing grain bag

No chill. Cubed after 30 minute hop stand.

5g Gypsum added to strike water

½ Tablet Whirlfloc (Irish moss) added with 10 minute hop addition.

American Ale US-05 for 21 days at 17C

Crash chilled at day 14.

### Hints and Tips

Menagerie's house made Chai concentrate was added when kegging.

Rate of 250mL to one 20L Keg. To arrive at this figure I experimented

with small Chai additions to Holgate's Road Trip IPA, then scaled up

the amounts. The Menagerie coffee shop is located in Kelvin Grove,

and they donated the Chai in return for beer. This link makes Chai

similar to theirs, just omit the milk and tea, and use a small amount of

honey. <http://www.taste.com.au/recipes/22456/chai>



## Dion Clark

### Brewer Profile

I brew with a pure BIAB set up, which means a Crown urn with a grain bag for mashing. Full volume steep and boil all in the one vessel. No chilling. The beauty of this system is that it is relatively inexpensive to set up, and very simple to run. It also takes up very little room, which is a big concern in my current residence! The down side is I can only do single batches.

My urn is heavily insulated with a pure wool blanket, two camping mats, and now a fancy jacket with cotton wadding thanks to the mother out-law! I now lose almost no temperature during mashing. I use a Victor digital thermometer in addition to the urn's own thermostat to keep everything accurate. I've also added a stainless BSP ball valve tap after burning myself on hot wort a couple of times. Like many people, I cool in cubes, and ferment a couple of days later. Fermentation is done in HDPE screw top buckets, in a regular old fridge with an added analog temperature controller. STOP PRESS: After an unexpected windfall, I now have a shiny new Newera stainless steel brew bucket!

# August Minutes

27 August 2015

## Brewmasters Welcome

<b>Previous Minutes</b>	Approved
<b>Vistors</b>	Warwick Clarke
<b>New Members</b>	
<b>ANNUAL COMP</b>	82 Entries
<b>MASH PADDLE</b>	Beers are being brewed.
<b>QHC</b>	Will be held 29th August. Video has been made. Video available on QHC website.
<b>QABC</b>	19th & 20th September. Entries due 5th September at Craftbrewer. Bottle registration from 1pm. Full rules available on QABC website. Please pay special attention to labelling of the bottles. Labelling is different for QABC & AABC. Club needs additional stewards and few more judges. QABC website has a Google Form to fill out. Second bottle is sent to AABC should you place.
<b>SEPT ED EVENING</b>	September meeting will be fault detection evening.
<b>RECIPE BOOKLET</b>	Putting together a recipe book from winning beers over the years.
<b>NEW BJCP GUIDELINES</b>	Club looking to introduce new guidelines for next year's mini comps.
<b>BARREL PROJECT</b>	Beer is far too strong. Snow will organise the reducing of alcohol. Double the allowance for member bottles.
<b>COMMITTEE MEMBER REPORTS</b>	
<b>Treasurer</b>	Treasurer report approved.
<b>Secretary</b>	Newsletter content
<b>Librarian</b>	New BYO Brew your own IPA style guide Brew has no record of our clubs subscription, so may be able to get deal again.
<b>Webmaster</b>	Non payment removed from mailing list Club comp results on website Remove Ernie's address from Google search.
<b>Chief Steward</b>	
<b>Deputy Brewmaster</b>	Dave is organising the AABC Dan is organising QABC

# Club Business

## Treasurer's Report

July 2015

<b>Income</b>	<b>Cash/Chq</b>	<b>Direct Dep.</b>
Subscriptions	\$255	\$595
Raffle	\$84	
Library	\$9	
Sub Total		
<b>Total Income:</b>		<b>\$943.00</b>
<b>Expenses</b>		
	<b>Cash</b>	<b>Cheque</b>
Room Hire		\$70.00
Food & Drinks	\$61.00	
Club Badges		\$128.50
Raffle	\$16.00	
Club Comp Prizes		
Sub Total	\$140.00	\$198.50
<b>Total Expenses:</b>		<b>\$338.50</b>
<b>Monthly Profit/Loss:</b>		<b>\$604.50</b>