



BABB's News

Volume 39, Issue 4

www.babbrewers.com

April 2016

Calendar

April

28 Club Meeting
Belgian and Farmhouse Ales Mini-Comp

May

3 Ipswich Show Home Brewing
Competition entries due

26 Club Meeting
Social Night - Mash Paddle beer
tasting

June

23 Club Meeting
Porter and Stout Mini-Comp

25 BABBs Annual Comp entries due to
Craftbrewer by 12 noon.



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Stephen Wharton

SECRETARY
Alex Hyde

TREASURER
Will Brock

CHIEF STEWARD
Dion Clark

WEBMASTER
Anthony Ziggerbine

LIBRARIAN
Graham Black

EDITOR
Angus Rich

Editor's Letter

By Angus Rich

It is getting to that time of year when we hold the annual BABBs Comp. Entries will be due at Craftbrewer by midday 25th June with judging being held on 2nd July.

The American Homebrewers Association created the Big Brew to celebrate National Homebrew Day which is now an annual global event. It is held on the coming Saturday, 7th May. We are pleased to say BABBs is participating with a registered event being held at Dan Angus' place. Further details of the event and recipes are in the newsletter. Visitors are welcome to come along and participate.

Also, this year sees the Craft Beer Industry Association (CBIA) holding the annual conference and awards in Brisbane for the first time. The event is 18-21 July 2016. There is the opportunity to participate with a number of volunteer positions required. See the newsletter for further details.

Happy reading and brewing.

Angus Rich
Editor



Label Competition

As many of you like to come up with your own labels and decals, we thought we would try starting a regular label competition as part of each mini-comp. Entrants will be called on to submit their labels around the time of each mini-comp. The best would then get published in the following newsletter. We will also judge and overall annual winner of the competition. The first call for label submissions will be for the Porter and Stout mini comp.

We will post more details in the future newsletters.



The Craft Beer Industry Association (CBIA) will be hosting the 2016 Australian Craft Brewers Conference (ACBC) and Craft Beer Awards in Brisbane at the Royal International Convention Centre, Bowen Hills. To be held from the 18th till the 21st of July this will be the first time the two keystone events of the Australian craft brewer's calendar will be amalgamated into one week. It will also be the first time the CBIA has held a major event outside of Melbourne or Sydney. Tickets go on sale on the 26th April.

As part of the conference and awards, the CBIA is seeking volunteers to assist in the delivery of the Craft Beer Awards and the Australian Craft Brewers Conference (ACBC 2016). Further details are available and online submission (Closing date 31 May 2016): <http://www.australiancraftbeer.org.au/volunteer-opportunities-at-the-australian-craft-brewers-conference-and-the-craft-beer-awards-2016/> Opportunities exist for (Closing date 31 May 2016):

Craft Beer Competition Assistant – Held over two days 18-19th July 2016. This is an amazing opportunity to experience a professional beer judging competition, be involved with the workings of the craft. Experience with keg tapping and/or pouring beer and/or serving beer desired.

Conference and Trade Expo Ambassador – Held over two days 20th–21st July. If you're interested in the craft beer industry, hospitality or event planning this is a great chance to hone your skills. Provide meet and greet reception service, support the events team with set up and smooth running of the conference and trade expo. This is a great chance to be involved with a high profiled, fast paced, fun, vibrant and interactive event.

BREWCREW – Held over two days 20th–21st July. Provide service at Beer Stations to ACBC 2016 delegates. Experience with draught systems and keg tapping, pouring beer and a QLD RSA will be required.

Craft Beer Award Night Assistant – The awards ceremony will be held on Thursday night 21st July at Lightspace function centre Fortitude Valley. Volunteering for this event is a great opportunity to get involved with the night of nights for Australian Craft Beer. Roles may include; reception desk assistance, supporting the CBIA team in the setup and smooth running of event, serving food and beers.



Major Homebrew Competitions 2016

Brisbane Amateur Beer Brewers (BABBs) Annual Comp – Craftbrewer, Capalaba: 2 July. Entries due to Craftbrewer by **12 noon 25 June**. Judging 2 July www.babbrewers.com

Queensland Amateur Brewing Competition (QABC) – Brisbane: Judging 17 September. www.qabc.org.au

Australian Amateur Brewing Competition (AABC) 2016 – Adelaide: Judging 13 October Adelaide: www.aabc.org.au

Australian National Amateur Wine and Beer Show (ANAWBS) – Adelaide: No dates yet but previous years had entries due **early September**, with judging on last weekend of September. www.anawbs.org.au

Ipswich Show Homebrewing Comp – Booval: Entries due **3 May**, judging 7 May. <http://www.ipswichshow.com.au/schedules.php>



Snow's Podcast Review



On Snow's bike ride in and out to work he has had a chance to listen to a heap of different beer podcasts and had decided to do a review of each one to share with us all as a regular feature in the newsletter.

This month we're going to take a look at a veritable classic in the brewing podcast scene – **Basic Brewing Radio**.

Audience

All levels of homebrewers and craft brewers.

Frequency

Weekly, every Thursday.

Average Length

54 mins

Background

Basic Brewing Radio is one of the first, and most successful, homebrewing podcasts available. Commencing in 2005, it is very popular around the world with homebrewers and craft brewers alike. Based in Northwest Arkansas, USA, long-time friends James Spencer and Steve Wilkes started brewing around the same time, starting with kit and kilo. As they got better at brewing, learning from mistakes, picking up tips from other brewers and moving into extract brewing, they decided to share their experiences and start a podcast. Over the years they graduated to all grain and complex mashing schedules and expanded the business to include a video podcast (Basic Brewing Video), brewers' logbooks, DVD how-to video guides, recipe databases and brewing apparel. They have also recently branched out into basic winemaking, with a DVD available from their on-line shop.

Summary

This is a great podcast to listen to if you're interested in hearing conversations, debates and advice on basic and advanced brewing techniques, ingredients, processes, recipe evaluation and fault analysis.

Many episodes also cover homebrew book reviews, club events, homebrew conferences, and interviews with brewers, authors and industry professionals. James and Steve have an easy-going style and an entertaining, if slightly corny, rapport. They're pretty straight-laced, so don't expect any drunken ramblings, swearing or negative rants. They are big on doing experimental batches and discussing techniques, drawbacks and comparisons, which is really useful for fine-tuning your own brewing skills and processes.

I have listened to most of their back episodes from the early days and even their discussions of some of the most basic brewing issues usually gave me some interesting nuggets that assisted my brewing development. More recent episodes now cover more detailed, complex brewing content, such as vorlauf experiments, making your own crystal malt, breeding sour cultures, and making gruit (good for those of you having a crack at this year's mash paddle!)

Recommended Episodes

From the early days, I really got a lot of benefit out of the episodes on sanitation (Sept 15, 2005), the Wyeast interviews (Oct 27 – Nov 10, 2005), batch sparging (Apr 12, 2007), and aeration (Aug 7, 2008). In more recent years, there's been some great episodes covering yeast effects on IBUs (May 1, 2014), wild fermentation (Nov 20, 2014), feeding big beers (May 28, 2015) and 1 hour all-grain brew days (Dec 10, 2015). Steve's recent interview with Sydney homebrewer Peter Symons about his new book *Bronzed Brews* is worth a listen (Feb 4, 2016), as is any of the multitude of episodes covering their experiments over the years.

iTunes Review Rating

5 Stars

American Homebrewers Association®

BIG BREW

Saturday 7th May

2016

For the second year BABBS is joining the Big Brew Day, which is a promotion for home brewing co-ordinated by the American Homebrewers Association (AHA).

Dan Angus will be hosting the event again at 70 Geelong Street, East Brisbane from 9.00am to 3.00pm. We will be brewing an Altbier recipe provided by the AHA as well as a historical Australian beer, 1931 Tooth's White Horse Pale Ale, from the book Bronzed Brews by Peter Symons (both recipes are included in this newsletter).

We are seeking members who will bring their brew rigs (and the ingredients!) along on the day. It is a great opportunity to see how different brew setups work and pick up some tips from other brewers. For those new to brewing it will be an opportunity to help decide which systems would suit you.

Dan only has the capacity to handle 3 electric systems but he has plenty of space and access to masses of water for many gas fired systems!

Last year was great day and we are using it as an opportunity to demonstrate all grain brewing to recent visitors to the club.

If you are going to attend please email Dan at antmandan@gmail.com

A word on the Tooth's recipe, the only amendment we have suggested to the one in the book is the addition of 30gm of Black Malt to get closer to the colour specification, and the use of Wyeast West Yorkshire as an alternative to the White Labs Whitbread Ale yeast. You will need to check the recipe on your brewing software and may need to make grain/sugar adjustments to achieve a FG of 1.012.

We will be asking those who participate on the day to bring some bottles of their resultant beer to the May members social evening for us to compare.



Strike Team Chanukah Altbier

Recipe for 19L (5 Gallons)

Ingredients

3.2 kg 2-row malt
0.9 kg Dextrine Malt
0.45 kg Caramel Malt (60L)
0.14 kg Carafa malt (400L)

Hops

28g Magnum 13.5% a.a. (60 mins)
28g Columbus 14.3% a.a. (5 mins)

Yeast

Wyeast 1007 German Ale Yeast, or
White Labs WLP036 Dusseldorf Alt Yeast, or White Labs
WLP029 German Ale/Kölsch yeast,

Miscellaneous

0.75 tsp (3 g) Irish moss added 15 minutes before end of
the boil (optional)

Brewers Specifics

- Mash grains at 152° F (67° C) for 60 minutes
- Mash out at 168° F (76° C), with pre-boil wort volume of 6.5 g (25 L)
- Chill wort to 65° F (18° C) and pitch yeast
- age for another 25-30 days at 30-35° F (1-2° C)
- Carbonate 60 approximately 2.5 volumes of CO₂

OG = 1.058

FG = 1.010

Boil Time 60 minutes

IBU = 57

Colour = 17 SRM

ABV = 5 %

Efficiency = 75 %

1931 Tooth's White Horse Pale Ale

Adapted from *Bronzed Brews* by Peter Symons,
Triton Books, 2016

Recipe for 19L (5 Gallons)

Ingredients

2.6 kg Maris Otter Malt
1.0 kg Sugar Cane
0.47 kg Castle 6-Row Pilsner Malt
0.07 kg Simpsons Pale Crystal (80EBC)
0.03 kg Black Malt

Hops

21g Cluster 7.6% a.a. (70 mins)
21g East Kent Goldings 4.75 (30 mins)

Yeast

Wyeast 1469 West Yorkshire, or
White Labs WLP017 Whitbread Ale

Miscellaneous

- Suggested addition 3g Gypsum in Mash
- Whirlfloc ½ tablet

Brewers Specifics

- Single infusion mash at 66C for 90 minutes.
- Boil for 70 minutes, Whirlfloc and cane sugar added at 15 minutes.
- Pitch yeast at 18C.
- Carbonate to approximately 2.0 volumes.

OG = 1.047

FG = 1.012

Boil Time 70 minutes

IBU = 30

Colour = 18 EBC

ABV = 4.6 %

Club Business

March Minutes

24 March 2016

Brewmasters Welcome

Previous Minutes Approved

Visitors

New Members James Johnson, Reece Pemberton

MASH PADDLE

Will be held at the Scratch Bar.
4 finalists, to be brewed commercially.
Style - coming out of the new BJCP guidelines
Styles will be listed in newsletter, also can be checked on the new BJCP guidelines.
Entries are due at April meeting.
Entry required in 750ml, with style card.
Scratch will be doing paddles, with a peoples' choice award on the night.

GRAFTON BREWING COMPETION

Saturday 9 th April.
Looking for judges for Grafton shows.
Expecting 80-100 entries.
Already have 8 BJCP judges confirmed.

BREWSVEGAS

Dozens of events for the week in March.
We encourage all members to attend some events, more details can be found on their website.

BJCP JUDGING EXAM

Test on 2nd April.
Need to have passed online component.

Treasurer's Report

March 2016

Income	Cash/Chq	Direct Dep.
Subscriptions	\$34	\$108.99
Raffle	\$85.30	
Library	\$10	
Visitors	\$60	

Total Income: **\$298.29**

Expenses	Cash	Cheque
Room Hire		\$150
Food & Drinks	\$64.10	
Library	\$105.70	
Mini comp	\$25.70	
Raffle	\$59.70	
Badges	\$24.00	
Other	\$5.60	

Total Expenses: **\$403.50**

Monthly Profit/Loss: **-\$105.21**



COMMITTEE MEMBER REPORTS

Treasurer	Backlogged name badges are available.
Secretary	No Report
Librarian	3 new magazines. Craft Beer and Brewer, Zymurgy, BYO. Trailing a magazine called Froth out of Melbourne. Club has downloaded and printed the BrewDog recipe guide. Bronzed Brews available.
Webmaster	Anthony Ziggerbine will be the new webmaster.
Chief Steward	Entry form available for writing tasting notes etc on the beer.
Deputy Brewmaster	No Report

Club Discounts

Your club membership entitles you to a 5% discount with Craftbrewer home brew store. The Club is sending through an updated members list. If you don't get your discount, please inform Ross and he will fix you up.

