



# BABB's News

Volume 39, Issue 6

www.babbrewers.com

June 2016

## Calendar

### June

23 Club Meeting  
Porter and Stout Mini-Comp

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

### July

28 Annual General Meeting

### August

4 Site visit to Barrett Burston maltings  
(TBC)

25 Club Meeting  
Strong Ale and Bock



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

Welcome to end of the financial year. That can only mean two things! BABBs annual competition and the Annual General Meeting (next month!) so subscriptions are due.

Reminder if you are entering the BABBs annual competition you need to get your entries in at this club meeting on the 23 June or into Craftbrewer in Capalaba by midday on the 25 June.

The visit to the Pinkenba Maltings has been postponed from 21 July to the 4 August due to a clash of dates with the Craft Brewer Conference that is being run in Brisbane. An email will be out as soon as the date is confirmed.

Happy reading and brewing.

Angus Rich

Editor



## Member Subs

It's that time of year again where membership subscriptions are due. The fee remains at \$85.00 for existing members to renew. Payment can be made in cash at the next club meeting or by making an EFT into the following account.

Name: Brisbane Amateur Beer Brewers

Bank: Suncorp

BSB: 484-799

A/C: 04647 9820

If you are depositing directly into the BABBs bank account, please put your name in the transaction description so we can identify who made the payment.

Additionally, please remember that you need to be a financial member to enter the BABBs Annual Competition.

If you have any queries please contact Will Brock at [treasurer@babbrewers.com](mailto:treasurer@babbrewers.com).

# Suburban Brews



To celebrate and support the expansion of good (“craft”) independent beer distribution outside of the usual inner city enclaves, BABBs is hoping to showcase each month a suburban venue where our members can go to have a decent schooner, without having to travel into town. If you have a favourite local bar/pub in your area that provides more on tap than usuals, then we encourage you to send in a review so we can all share the love!

The first venue to be reviewed in this series is a cheeky little suburban hole in the wall called The Retro Bar.

Located in the western suburbs in Kenmore, The Retro Bar is hidden away above the Kenmore Cycles shop fronting Moggill Rd, across from the Kenmore State Primary School. To get into the bar, you walk down the little alley way beside the cycle shop, then up some dingy steps out the back, up to a nondescript door. Walking up the stairs you don’t expect much and could be forgiven for turning around, thinking you’ve gone the wrong way. Rest assured, it is worth your while to open that door!

The bar is surprisingly spacious from what you would expect from the view from the street, and it has a number of comfy retro tables and chairs dotted around the floor, with some very comfy art-décor “Jetsons blue” lounge chairs and 70’s style brown leather wall lounges. There is a performance stage out front, with a smallish dance floor. The bar itself is fairly small, but has enough elbow room and bar stools for a bar chat without getting in the way of service. The look is very retro, with a sort of polished pine front with large back-lit holes across it.

Drinks-wise, there isn’t a lot on offer, but what is available is pretty good quality. There are three beer taps, which I believe are permanently serving Green Beacon Wayfarer, Fortitude Pacer 2.8 and Stone & Wood Pacific Ale. Bottle selection is not amazing, but they do have a couple of Green Beacon varieties, Little Creatures and Guinness.

I know local brewer White Lies Brewing is trying to get their beer on tap there regularly, so things could get interesting! They have a small cocktail list and serve usual spirits, with some additional interesting single malts and gins.

On the food scene, they do retro gourmet pizzas, snack platters (olives, bruschetta, Persian fetta, etc), wedges, spring rolls, sausage rolls, nachos and sweet crepes.

The bar is very supportive of small, independent music artists, so regularly hosts a selection of diverse, live music, with Wednesday nights dedicated to live commercial acts, Thursdays are open mic nights for new musos, Friday nights are DJ nights and Saturdays are for more commercial live music. On Sunday arvos they host more live music, but it’s a bit more casual and laid back. The owner is a muso, and often jumps up on stage to do an impromptu guitar or trumpet solo.

The venue is available for private function hire and also (oddly) does weekday yoga classes.

All in all, The Retro Bar is a nice place to pop in for a pint, with a fun but pretty classy vibe that doesn’t take itself too seriously. On the couple of occasions, I’ve been there on a Saturday night, the place was going off.

Well recommended for a visit if you’re fangin’ for an ale and a few tunes in the West!



# Suburban Brews

Zero Fox

36 Vennon Terrace

Newstead

By Dion Clark



Zero Fox make a somewhat novel pairing between quality Japanese food, and real craft beers. We visited there recently and had a night out. The atmosphere is welcoming and pleasant. The predominantly Japanese menu also features some fusions with Korean and American food, like the ridiculously tasty Kimchi fries, and the spicy chicken wings (also tasty). Also tried were the Udon noodles, and vegetable curry. All dishes were delicious, and beautifully presented. The menu is very well priced, making it a very economical and tasty evening. Zero Fox have nine taps on regular rotation. When we visited, the list featured beers from brewers such as Nail, Garage Project, Feral, and Kaiju among others. More beers and ciders are available in bottles also. I can definitely recommend a visit to Zero Fox.



## All Grain Brewing Demonstrations

CraftBrewer are holding their next demonstration on Saturday 9 July starting at 10.00am. This demo will show you how to make an All-Grain beer using the Grainfather Brewing System. They will be producing their Pacific Ale clone "Rock & Timber" Fresh Wort Kit, with one lucky attendee taking it home as part of our lucky draw prize, complete with yeast & finishing hops, to brew at home. The bar at Bacchus Brewing Co will be open from 10.00am for drinks. Further information will be posted on the CraftBrewer website and Facebook pages.





# 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 go inside the commercial microbrewery start-up scene with **Operation Brewery by Black Hops Brewing**.

### Audience

Beer lovers, semi-pro brewers, microbrewer "wannabes"

### Frequency

Podcast series has finished. 9 episodes are available.

### Average Length

31 minutes

### Background

Back in 2014, Mount Tambourine's Fortitude Brewing Co. brewer Michael "Govs" McGovern teamed up with his buddies Eddie Oldfield and Dan Norris to start up gypsy brewery Black Hops Brewing. The three of them had a fair bit of business acumen and set out from the start to build their brand and eventually set up a permanent brewery on the Gold Coast. Along with their blog (<http://blackhops.com.au/blog/>), their podcast Operation Brewery catalogues their journey from sometime brewers to fulltime microbrewery owners, including all the pitfalls and successes they encountered along the way.

### Summary

This is an intriguing series of podcast episodes covering the thought processes, methodology, collaborations and compromises that go into the development of a microbrewery. We are given insights into the challenges and issues around branding/marketing, site location, approvals, funding, equipment purchase and installation, and recipe selection that go into the successful realisation of an exciting new brewing venture.

The guys are informative, but often funny – running the episodes in a format that comes across as part blog, part interview and part news report, to give us an overview of how decisions were made, what role each partner had in the process, how they sought advice from the right people, and how they solved the myriad of problems that can arise in developing such a project. There are insightful replays of whole telephone conversations from industry experts, interviews with marketing and design gurus, and blow-by-blow accounts of how they came to particular decisions.

Even if you are not planning on building your own brewery, I think many will still find this an interesting and informative series. For those who are contemplating going pro, I reckon there's plenty of useful info here that you could take away and apply to your own project.

### Recommended Episodes

I found the episodes on crowdfunding (Eps 7 & 8) fascinating, as I didn't really know much about the reasons for, and the mechanics behind crowdfunding as a source of start-up investment. Another really interesting episode was EP3 where they interview Steve Baxter from Chanel 10's The Shark Tank. He is very generous with his advice and explains his take on investing in breweries and what makes a potentially successful business in his eyes.

### Get it at:

iTunes

<http://blackhops.com.au/operation-brewery-podcast>

[www.stitcher.com/podcast/black-hops-brewing/operation-brewery](http://www.stitcher.com/podcast/black-hops-brewing/operation-brewery)

<http://subscribeonandroid.com/feeds.feedburner.com/operationbrewery>

### iTunes Review Rating

5 stars



# Mash Paddle Winners



Mash paddle winners are:

- Sean Reynolds Massey-Reed with a spicy Bragawd
- Julian Grigg with his 1830 vintage recipe Australian Ale
- Dan Angus with a Kentucky Common

They will be going to brew their recipes at Bacchus in the coming weeks.

The mash paddle tapping has been set for Saturday the 27th of August.

## Sean Reynolds

9kg Marris Otter

0.3kg smoked

1.4kg of honey

250g of ground ivy/alehoof

14g cinnamon

14g grains of paradise

14g ginger

4.5g clove

4.5g nutmeg

2g pepper

4.5g licorice root

4.5g coriander seed

6g cardamom

100g French oak staves medium toast.

2hr mash of just malts

3hr boil

Wyeast Scottish ale yeast

Mix honey and same amount of wort boil till 1/2(written to clarify but probably just makes more complex sugars)

Make tea from the ground ivy and add to ferment.

Add all spices into a hop sock and add to fermenter.

## Dan Angus

Batch Size: 23.00 l

3.5 kg Pearl Malt

1.0 kg Flaked Maize

0.12 kg Black Malt (UK)

0.12 kg Dark Crystal 80L (UK)

25.0 g Sterling 7.5% Pellet

60 min Boil

25.0 g Sterling 7.5% Pellet

0 min Boil

1hr mash at 68 degC

Mash out at 75 degC

Safale US-05 yeast

Ferment at 18-19 degC

The black malt and crystal malt should be added to the mash tun at the end of the mash.

Sterling can be hard to get in Australia so you could consider using Saaz instead - around 60g for each addition.

## Julian Griggs

Batch Size: 14.00 l

Boil Time: 120 min

Efficiency: 70.00 %

4.00 kg Pale Malt

2.00 Lemon Rind Boil

120.0 mins

60 g Ginger Root

120.0 mins

60 g East Kent Goldings 5.00 %

120.0 min

60 g Cream of tartar

Primary 0.0 mins

60.00 g Sultanas

Primary 0.0 mins

1.0 pkg CraftBrewer English Ale

2hr mash of just malts

3hr boil

Bottled condition with honey to 2.3 volumes.

The recipe is based on a recipe in The Argus newspaper from 1830 with the exception that the sugar was replaced with pale malt.

# Club Business

## January Minutes

26 May 2016

### Brewmasters Welcome

<b>Previous Minutes</b>	Approved
<b>Visitors</b>	Mark Hinton, Marco Grigull, Michael Swift, Paul Esdaile, Chris Sanderson
<b>New Members</b>	Steven Gower, Luke Gardier, Paul Goodfew, Anna Burt
<b>MASH PADDLE</b>	Results: 3 Winners to be brewed. Braggot - Sean Reynolds Massey Reid Australian Ale - Julian Grigg Kentucky Common - Daniel Angus Beers to be brewed for an event in August.
<b>BABBS ANNUAL COMP</b>	Entries due at June meeting or by 25 June at Craftbrewer at 2pm. Entries will be judged 2 nd July at 2pm.
<b>CBIA CONFERENCE AND AWARDS</b>	Variety of positions required. Information in the newsletter.
<b>COMMITTEE POSITIONS</b>	July meeting is also AGM. Alex has to step down as secretary. Has served maximum 4-year term. Club is looking for volunteers for new club Secretary.
<b>PINKENBA MALTINGS</b>	20 people are interested. Thursday 21 July from 2pm-4pm.

## Treasurer's Report

May 2016

<b>Income</b>	<b>Cash/Chq</b>	<b>Direct Dep.</b>
Subscriptions	\$85	\$372
Raffle	\$109	
Library		
Visitors	\$30	
<b>Total Income:</b>		<b>\$596.00</b>
<b>Expenses</b>	<b>Cash</b>	<b>Cheque</b>
Room Hire		\$150
Food & Drinks	\$62.92	
Library		
Mini comp		
Raffle	\$24.08	
Badges		
<b>Total Expenses:</b>		<b>\$237.00</b>
<b>Monthly Profit/Loss:</b>		<b>\$359.00</b>



### COMMITTEE MEMBER REPORTS

<b>Treasurer</b>	Slight loss, but club is in a sound financial position. Membership renewals coming up in July.
<b>Secretary</b>	No Report
<b>Librarian</b>	No Report
<b>Webmaster</b>	No Report
<b>Chief Steward</b>	No Report
<b>Deputy Brewmaster</b>	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.

