



BABB's News

Volume 39, Issue 8

www.babbrewers.com

August 2016

Calendar

August

- 25 Club Meeting
Strong Ale and Bock Mini-Comp
- 27 Mash Paddle winners on tap at The Scratch

September

- 3 QABC entries due at Craftbrewer and Brewers Choice stores
- 17 QABC judging at Prince Alfred Hotel, Booval
- 22 Club Meeting
Education Night

October

- 27 Club Meeting
Lager and Pilsner Mini-Comp

Editor's Letter

By Angus Rich

We have got some exciting news for Club members! Dion has secured a prize of a stainless steel Brewbucket for the most consistent brewer for this year! Thanks to Gary Staples from Newera Brewing for offering up the prize.

Congratulations to Antony Bijok, Dean Tummers, Rick Goulter, Luke Ronalds, Aydan Rogers, Cary MacDonald, Karl Robinson, Lex Hyde, Julian Grigg, Damian Maguire, Shannon Drenan, and Steve Gower who passed the recent exam and are now officially BJCP judges. Well done all.

Happy reading and brewing.

Angus Rich
Editor



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Stephen Wharton

SECRETARY
Nick Holt

TREASURER
Will Brock

CHIEF STEWARD
Dion Clark

WEBMASTER
Anthony Zigenbine

LIBRARIAN
Graham Black

EDITOR
Angus Rich



QABC Entries Due

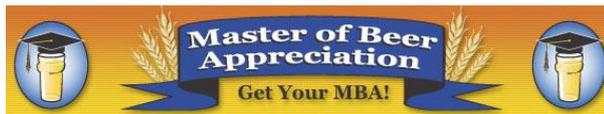
Reminder that entries for the QABC are due 3rd September next month. Entry fees are \$5 per entrant and \$5 per entry into the competition. The style guidelines will be based on the 2015 guidelines.

Only one bottle per entry is required this year as the top three place getters in each category will be contacted for entries into the AABC later.

Beer MBA - Belgium Beer

Trip 2016

By Mark Davies



Ron Smith, a Master level BJCP judge and Certified Cicerone (beer equivalent of wine sommelier) from Indianapolis, runs Belgian and Germany beers tours.

The tour group was large, at 29, and included 8 BJCP judges, 3 at Master level or higher. Apart from myself and my wife, all were from the USA and there were equal numbers of men and women.

The tour started in Brussels with a sight-seeing bike tour before spending the next 2 days dedicated to Lambic beers. Producers visited included Cantillon, the Lambic Museum, Oud Beersel and Tilquin.

The guided tours revealed how the wort is initially placed into wide, shallow vats to allow the wild yeast to come in contact with the wort. Then it is put into wooden barrels to ferment over the next 6 months. In order to avoid contamination from undesirable organisms, Lambic is only made in the winter months of December – February.

The art of blending lambics of different ages was also explained with the young (6 months) beers used as the source of sugar and yeast for combining with older (1-2 years) beers. Many of the lambic producers are only blenders, sourcing their beer from other producers. The tour group had the opportunity to blend our own beer, and bottle and cap the beer to take home. It should be ready in 6 months.

From then it was on to the abbey beers! Breweries visited included Achouffe, Orval, Chimay, Dupont, Rodenbach, St Bernardus, Poperinge Hop Museum (where they had a great hop gin), Westvleteren, DeKonik, Duvel, Westmalle and finally La Trappe. Cities we stayed included Brussels, Bruges and Antwerp. The last 2 days of the tour took us to Dusseldorf where we had a tour of Zum Uerige to sample their famous Alt, and then onto Cologne for Kolsch.

The tour did allow for a free day in Bruges and time to visit some of the sights of the region including, sadly, the many World War 1 Military cemeteries.

The tour ended back in Brussels. We listed 79 different beers we tasted over the 12 days of what was a highly informative tour, and great fun!

Ron Smith will be running both a Belgian and Germany (based mainly in Bavaria) tour in 2017, with the Germany tour designed to be “family friendly”. His site is www.beermba.com



The cool ship at Cantillon for wild inoculation.



The St Bernardus beer range!

BABBs Trip Report: Barrett Burston Maltings

By Snow

Earlier this month, 15 BABBs members were treated to a free tour of the impressive Barrett Burston malting facility in Pinkenba. Owned by GrainCorp, Barrett Burston constructed their Pinkenba maltings 5 years ago, after decommissioning their long-running facility in Toowoomba. Located next to the existing grain storage and bulk import and export elevator site of GrainCorp Malt at Pinkenba port terminal in the Port of Brisbane, it has easy and efficient access to barley grown in south-east Queensland and Northern NSW.

Producing over 70,000 tonnes of brewer's malt per annum, the Pinkenba facility specialises producing various grades of pale ale and lager malt, as well as specialty malts such as crystal and wheat. The facility is state of the art and equips the latest German designed technologies and equipment. The fully automated plant employs only about 15 staff for 24-7 operation.

The majority of the malt from the plant is used locally by CUB in Yatala, as well as Stone and Wood. The remaining product is exported to Vietnam, Japan, Thailand, South Korea and Philippines.

After a brief introductory video in the main office, we donned our hard hats and hi-vis vests and were led through the various stages of production around the enormous facility. We were given tours of the loading facilities, the barley cleaning plant, the wetting and (very humid) germination rooms, the drying and roasting rooms, and the analysis laboratory. The head maltster and his production manager very generously gave us an hour and a half of their time explaining the fascinating processes involved in producing one of our favourite ingredients. Of course, they were duly rewarded with a round of applause and a couple of schmicko BABBs caps!

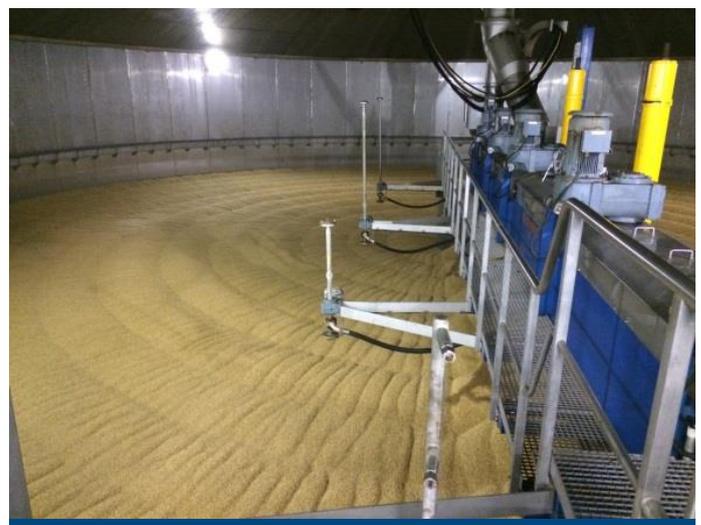
The BB guys said that they were more than happy to conduct more tours in the future, so there may be an opportunity for members who couldn't make it on this trip to get out for a tour sometime in the future.



The BABBs crew looking splendid in their fluoro and hard hats.



David and Ayden beside on of the many large soaking and aeration tanks.



Malt in the final stages of kilning after the soaking and germination phases.



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 discuss a high-quality long-running local podcast product – **Radio Brews News**

Audience

Beer lovers, amateur and pro-brewers, beer industry professionals.

Frequency

Fortnightly

Average Length

76 mins

Background

Established in 2011, the Radio Brews News podcast is an extension of the Australian Brews News website (<http://www.brewsnews.com.au>), which provides beer related news articles, blog spots, an events calendar and a discussion forum. Radio Brews News (and the Australian Brews News website) is the brainchild of Brisbane's own Matt Kirkegaard. Some of you may remember Matt's beer tasting and education sessions and beer & food pairing dinners, back when craft beer was taking off in Brisbane, which he hosted under his company moniker Beermatt (www.beermatt.com). Matt is a self-taught freelance beer journalist whose passion for craft beer has led him into a successful career in the industry. He won the inaugural AIBA Media Award in 2014.

Matt is joined in the podcast by Pete "Prof Pilsner" Mitcham, who is the Melbourne-based owner of corporate beer tastings company Beer Blokes (www.beerblokes.com.au), who writes blog articles and hosts beer tasting seminars and beer & food pairing dinners for private and corporate clients around Australia.

Summary

Radio Brews News focusses primarily on news, issues, events and developments in the Australian beer and brewing industry. Rather than going into bog-standard beer reviews, the podcast seeks instead to go in-depth into the multitude of issues that face the industry, such as "craft-washing" by big brewers, tap contracts, marketing craft beer,

beer excise, industry growth, gypsy brewers, advertising standards and beer history accuracy. They achieve this through various interviews with brewers and industry experts, discussions of beer industry news and current events, and general soapbox rants.

Their interviews are generally insightful and thought-provoking, and often tease out deep-seated opinions from their interview subjects. There's usually a news segment at the start, in which Pete and Matt discuss the recent issues facing the industry, providing commentary on each item in a generally forthright manner. Matt in particular has put a number of noses out of joint in the megaswill companies with his relentless investigations into their often under-handed and dishonest campaigns to enter the craft beer market, as well as their poor standards in marketing beer in general.

Although the podcast can get a bit "preachy" at times, and Matt tends to get on his soap box a little too readily, it is generally interesting, informative and often light-hearted, with the ultimate outcome being the encouragement and celebration of good beer in Australia.

Recommended Episodes

The episode discussing the great VB apology (7 Sept 2012) is a great discussion of the questionable tactic by VB to reduce the alcohol strength of its beer and then spend millions in marketing to convince drinkers it's still the same beer.

The Yeasty Boys interview (17 Dec 2014) is an interesting conversation around the idea of crowd funding brewery and beer industry expansion.

The series of interviews with and discussions of CUB and its erroneous Crown Lager history marketing campaign (14 & 23 Jan 2015) are quite interesting for the depth of history Matt unearths with an impressive example of investigative journalism.

The interview with Mazen Hajar, of Melbourne's Hawkers Beer (10 Aug 2015) is captivating, for the level of passion Mazen has for good beer and developing the Aussie craft beer industry, and his willingness to speak his forthright opinions on what's right and wrong with craft beer in Australia.

iTunes Review Rating 5 Stars

2016 BABBs Annual Competition Results

by Dion Clark

Congratulations to Tony van der Linden for taking out Champion Brewer, Champion Beer, and Champion Stoutmaker, as well as First Place in the Porter & Stout and Strong Ale & Bock categories. Congratulations also to Paul Goodhew for being our top novice brewer, and winner of the American Ale & IPA category. The club trophies and category winners were awarded as follows:

Champion Beer

Tony van der Linden's Baltic Porter

Champion Beermaker

Tony van der Linden

Champion Novice Beer (The Bill Hundertmark Memorial Trophy)

Paul Goodhew

Champion Stoutmaker (The Arthur Anderson Memorial Trophy)

Tony van der Linden

Champion Lager (The Norman King Memorial Trophy)

Not Awarded

Category Winners

Cat 1: American Ales and IPA: Paul Goodhew, APA on 39 pts

Cat 2: Pale Ale & Bitter: Mark Davies, British Golden Ale on 42 pts

Cat 3: Belgian, Farmhouse, and Sour: Cary Macdonald, Bier de Garde on 39.5 pts

Cat 4: Porter & Stout: Tony van der Linden, Baltic Porter on 43 pts

Cat 5-7: Tony van der Linden, American Strong Ale on 40.5 pts



QABC Update

by Mark Davies

The web site for the QABC has been updated, which contains the entry form for this year. <http://www.qabc.org.au/>

The committee decided to stay with a paper entry form which will need to be printed out, completed and sent along with your labelled bottles and entry money to either Craftbrewer, or a Brewers Choice store, by 3 September.

Only one bottle per entry is required this year, the organising committee will contact the top 3 in each of the 20 categories to arrange for the transport of the qualifying beers to the Australian Amateur Brewing Championships (AABC) in Adelaide.

Assistance will be needed for both transporting entries from Craftbrewer to the Prince Alfred Hotel, Booval during the week 6-9 September, and for bottle registration to be conducted on Saturday morning, 10 September. If anyone is able to assist, please email Mark Davies at brewmaster@babbrewers.com

BABBS has traditionally won the club section of this competition but we will need plenty of entries from club members if we are to prevail at State level, and go on to the Nationals in October.



Tony van der Linden

Brewer Profile

Tony tells us a little bit about his system and experiences and he shares with us his recipe that was Champion Beer of the annual competition.

“ I've been doing all-grain since getting back into brewing early 2012. The setup was a 2 vessel (mash-tun and kettle) arrangement until late last year when I added a hot-liquor tun and a pump. This has made brew days a bit less manual and I think has helped me achieve more consistency in my brews.

Switched from bottling to kegs about 18 months ago which also saves time on brew days and means I often do 2 beers in one day now. Generally, I like to make and drink UK and American styles but the club mini-comps have encouraged me to make many more styles I probably wouldn't have otherwise, which is great. ”

2016 BABB's Annual Competition - Champion Beer

This recipe was based on Zek's Porter, the Baltic Porter in Brewing Classic Styles. The types of malt are the same but the quantities are a bit different and I changed the hops a little but still aimed for the middle of the bitterness range for the style.

Tony's Baltic Porter

OG = 1.072

FG = 1.020

IBU = ~ 31

ABV = 7.1%

Boil Time = 90 mins

Post Boil Volume = 20L

Ingredients

3.0 kg Pilsner

4.0 kg Munich I

0.25 kg Medium Crystal Malt

0.2 kg Special B

0.15 kg Carafa II

0.15 kg Chocolate Malt

48g Tettnang 60 min

48g Lubelski 15 min

Mash schedule: Mash in at 66°C for 60 mins.

Fermented with Swiss Lager (S-189) yeast @ 12°C with a Diacetyl rest @ 19°C for a couple of days. This was also necessary to bring it down to FG.



Stouts & Porters

Catchup from the mini-comp that was held in June.

Luke Fox

Brewer Profile

As the winner of the Stouts and Porters Mini Comp, Nick gets to be the feature brewer for this month.

“ I have been all grain brewing for about 3 years now, prior to that about 10 years of extract brewing with the old boy. I'm currently running a 3 vessel system with 2 pumps, I use a 50L stainless steel fermenter and usually brew 40l batches.

I love brewing hoppy American ales and also experimenting with other styles too. The most rewarding aspect of brewing in my experience has been constantly researching the science and techniques by reading books talking to pro brewers and applying the knowledge into my brewing to constantly improve my beers.

Since joining BABBS I have enjoyed getting honest feedback on my beers and would highly recommend new brewers to enter their beers into the mini comps as this is an invaluable tool for improving your brewing. In my opinion the best way to improve your brewing is from not only experience but researching and understanding the science behind brewing.



June Mini-Comp

Stouts and Porters

The winners of the June mini-comp were:

1. Luke Fox with an American Porter 43 pts
2. Nick Holt with an Imperial Stour 41.5 pts
3. Paul Goodhew with an English Porter 40 pts

Luke's American Porter

OG = 1.059

FG = 1.012

IBU = 38

Colour = 54 EBC

ABV = 6.1%

Brewhouse Efficiency = 75%

Boil Time = 60 mins

Post Boil Volume = 45L

Ingredients

7.9kg Ale Malt (Barrett Burston)

1.9kg Medium Crystal Malt (Barrett Burston)

0.42kg Carafa III (Weyermann)

20g Chinook 13%AA 60 min

20g Centennial 10%AA 20 min

20g Willamette 5.5%AA 15 min

20g Centennial 10%AA 10 min

20g Willamette 5.5%AA 5 min

20g Centennial 10%AA 0 min

Whirlpool for 20mins

1/3 charcoal filtered town water (used for mash) 2/3 RO Sparge

9g CaSO₄, 3g CaCl added to mash

3g CaSO₄, 1g CaCl added to kettle

Mash schedule: Mash in at 67°C for 60 mins omit roasted grain until mash out to assure correct mash ph is achieved.
Ferment with 3 packets of US-05 rehydrated.

Club Business

July Minutes - AGM

28 July 2016

Brewmasters Welcome

Previous AGM Minutes Accepted

Visitors N/A

New Members None

INDEPENDENT CHAIR Dan Angus assumes the independent chair.

NEW COMMITTEE New Committee Members elected. See position listing on the front of the newsletter

BREWMASTER RESUMES CHAIR Acknowledge outgoing Committee Member - Alex Hyde

BABBs ANNUAL COMP See article in the newsletter

Treasurer's Report

July 2016

Income	Cash/Chq	Direct Dep.
Subscriptions	\$186	\$1275
Raffle	\$85	
Library		
Visitors	\$20	

Total Income: \$1606.00

Expenses	Cash	Cheque
Room Hire		\$150
Food & Drinks		\$310.75
Library		
Mini comp		
Raffle		\$115
Badges		
Other		

Total Expenses: \$575.15

Monthly Profit/Loss: \$1030.25



COMMITTEE MEMBER REPORTS

Treasurer	Unable to attend Full report in July newsletter
Treasurer	Full report sent to members. Club is in good financial shape and figures will be audited at a later date.
Secretary	No Report
Librarian	No Report
Webmaster	No Report
Chief Steward	No Report
Deputy Brewmaster	No Report

Club Discounts

Your club membership entitles you to a 5% discount with Craftbrewer home brew store. If you don't get your discount, please inform Ross and he will fix you up.

Your club membership entitles you to a 5% discount with Hoppy Days Brewing Supplies. Enter "babbs" in the voucher code with your order. Steve also offers a free delivery when he attends club meetings.

