



BABB's News

Volume 39, Issue 9

www.babbrewers.com

Sept 2016

Calendar

September

22 Club Meeting
Education Night

October

8 MASH Paddle beers a The Scratch

13-15 ANHC and AABC

27 Club Meeting
Lager and Pilsner Mini-Comp

November

24 Christmas Breakup

Editor's Letter

By Angus Rich

Sorry all for the newsletter coming out a little later than usual – a few contributors feeling the affects of the weekend!

On the weekend the QABC was held, and I'm sure I can speak for everyone who was there – it was a blast! Largest number of entries on record and held at a first time venue that was a real eye opener of an introduction to the craft beer scene in Ipswich. Beer was definitely the winner on the day, with not only the quantity up but I also felt the quality was as well.

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 RESULTS

The growth in brew clubs in Queensland over the last few years has been strong with BABBs being toppled as the champion club. This year saw the GoldCLUB take out first, TOOSOBA from Toowoomba take out second, with BABBs coming in third.

The full results are available online:

<http://aussiehomebrewer.com/topic/91622-queensland-amateur-brewing-championships-2016/#entry1403479>



Queensland Amateur Brewing Championships

By Angus Rich

On Saturday September 17th, the QABC was held at the Prince Alfred Hotel, Booval and was hosted by IBU. And what a competition it was! The event saw 463 entries from 127 brewers which was a record for the Queensland competition and likely to be the biggest of all the state competitions.

The Tap'd Bar played host to 50 judges and 15 stewards that represented club members, BJCP judges, professional brewers and industry people. Most judges had large flights in the mid to high 20s which meant for a long day judging! The event ran really smoothly on the day thanks to Head Steward, Tony Brown!

I personally had the opportunity to judge the specialty category which always has few surprises and extreme ideas. One particular beer that is memorable was a tomato and basil saison that really worked from a flavour combination as well as being a really well executed and fermented beer. I found the standard exceptional with the judging focus on the qualities and nuances and not the flaws!

The other thing I liked about the day was it was held at a different venue which gave people an opportunity to visit a place they may not have got around to – me included. A number of us are now planning to come out for a little crawl to Ipswich to savour the delights this place has. Tap'd bar is a great venue boasting 72 taps which was enjoyed by all after the event.

Thanks to all the sponsors for their prizes and thanks to the team of Mark Davies (organising secretary), Tony Brown (head steward and judging director), Jason Mc Donald (registrar), and Dean Trummers (transport) for all the work you have done behind the scene. Congratulations to club members who placed and/or got a medal.

The brewing clubs are getting stronger with greater representation with an upset for champion club this year!

Champion Brewer: Matt Bradford

Champion Beer: Alex Taubert, Classic Rauchbier (Smoked Marzen) – after countback for highest overall impression.

Champion Club: GOLD Club

Anyone from the club who placed 1st, 2nd, or 3rd qualify for the AABC in Adelaide and need to get a second bottle to Craftbrewer by 28th September.



Library News

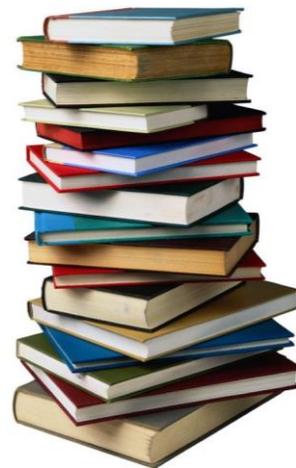
By Graham Black

Not a great deal to report this month. We have a couple of new issues of Zymurgy and BYO which I'll report on shortly. I have been attempting to line up another members' bulk subscription deal with BYO however I'm having some difficulty communicating with them. Hopefully I'll have more to report at Thursday's meeting.

This edition of Zymurgy focuses on the annual AHA's National Homebrew Competition. The issue dedicates close to 20 pages acknowledging the winners but more importantly it provides the the winning recipes in all 31 categories. It's much better laid out this year so it's much easier to find the recipe and category.

While the AHA event gets top billing in the issue there is an article covering the 2nd annual Irish Brewing competition' BrewCon. It too includes a number of recipes as well as a brief history about homebrewing in Ireland. Surprisingly, homebrewing/craft brewing only started in earnest in 2005 as a result of a tax incentive for the then Irish tiger economy.

Probably the most interestingly article in this issue of Zymurgy is one on brewing gluten free beer. Steve Ruch, the author investigates two approaches for making gluten reduced and gluten free beer. The gluten reduced approach involves using Clarity Ferm from White Labs which was initially developed in Holland to deal with chill haze. Coincidentally, proline, the stuff that causes chill haze is one of the major components in gluten So by adding some Clarity Ferm to your beer you can reduce gluten and chill haze all in one go. You can't of course be sure of the levels of gluten unless it's analyzed by a laboratory.



On the other hand, if you want to make a gluten free beer you can do so by not using ingredients with gluten, i.e. wheat and barley. Instead you could use ingredients such as millet, corn, rice, and buckwheat. The author provides a recipe using millet. If you're keen on brewing a gluten free beer you can always get a sorghum kit from Brewers Choice. I've brewed one for a friend who is celiac and result was quite acceptable.

Brew Your Own magazine's feature article is all about wheat beer - German Hefeweizen, Belgian Wit, and American Wheat beer to be exact. The style profile zeroes in on Czech Amber Lager which is the Czech answer to Vienna lager. The technique section looks at making high gravity beers and there is an interesting article on going pro.

Have you ever wondered what to do with all those left over bits of bread? Well, this issue might have just the answer for you as it has an article on using toast in beer. The one question that wasn't addressed was what type of toast was used - white, whole meal or whole grain. Read the article to find out more. Finally, if you're into hardware check out the article on fittings.

Don't forget that as a member you can borrow from the library. It's a great resource that's only used by a few members. It's also great value as each loan will only cost \$1 and all proceeds go back to the club for future library purchases.





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 "across thuh dutch" to look at a popular Kiwi craft beer podcast – **The Beer Diary Podcast**

Audience

Beer lovers, amateur and pro-brewers.

Frequency

Sporadic – nothing since April 2016.

Average Length

72 mins

Background

Way back in 2004, part-time Wellington-based bartender, beer nerd and aspiring law student, Phil Cook, was given a "chully bun" (Esky) filled with craft beer and a paper diary by his good mate George Langlands – the suggestion being that he record his tasting notes in the diary every time he drank a new beer. Fast forward to 2011 and Phil was onto his second beer diary and decided to load all his diary entries online, to preserve them in perpetuity. The website that contains all of Phil's entries, as well as his regular blog entries, can be found at <http://philcook.net/beerdiary/>.

In May later that year, Phil and George decided to augment the website with a regular podcast, in which they could have live conversations about the craft beer world and flesh out some of the issues Phil raised in his blog entries.

Summary

I found this podcast very entertaining, informative and topical in a beer nerdy kind of way, without getting too technical, high-brow or soap box preachy. Phil and George don't take themselves too seriously and enjoy taking the micky out of each other. They're not afraid to express

strong opinions of beers they've tried, breweries, and people in the industry they have or haven't met. Without getting outright rude, they don't mind offering pointed criticism when they feel it's warranted. This is refreshing.

Through the course of an episode, they usually review a number of beers from New Zealand, Australia and around the world as they drink them on air. They occasionally interview commercial craft brewers and will drink their beers during the discussion, drawing out the brewers' concept for each beer, influences, processes and opinions.

Similar to the Australian Ale of a Time podcast (see my review in the May BABBs newsletter), The Beer Diary Podcast covers a range of beers, news, topics and personalities across the craft beer landscape, but with more of a New Zealand flavour. Well worth a listen!

Recommended Episodes

The very first episode (s01e01) is worth a listen, both for the back story of the diary and for the vigorous debate around grey market imports.

Ep s02e02 focusses on the Australian scene, in the lead up to GABS. It's interesting to hear the Kiwis' take on what's good and bad in Oz craft beer.

Ep s03e06 includes a very interesting interview (drinking session) with Stu McKinlay from Yeasty Boys, where they delve into Stu's influences and thought processes behind some of their famous beers.

iTunes Review Rating

Unrated

Available

iTunes or <http://philcook.net/beerdiary/podcast/>

BABBs Competitions

August Mini-Comp

Strong Ales

The winners of the August mini-comp were:

1. Julian Grigg with an Eng. Barleywine, 45 pts.
2. Nick Holt with an American Strone Ale, 42.5 pts.

2016 BABB's Annual Competition - Champion Novice Brewer

This is Paul Goodhew's Citra and Galaxy APA which won the American Ales and IPA category with 39 points. Paul also picked up the novice brewer prize for the year

Citra and Galaxy APA

OG = 1.055
FG = 1.009
IBU = 34.4
ABV = 5.6%

Boil Time = 60 mins
Post Boil Volume = 23L

Brewhouse Efficiency = 82%

Ingredients

4.3 kg Golden Promise Pale Malt
0.2 kg Crystal Malt 60L
5g Fuggles 4.2% AA 60 min
30g Galaxy 15.1% AA 17 min
50g Citra 13.1% AA 5min Whirlpool
80g Galaxy 14% AA dry hop 4 days
50g Citra 12% AA dry hop 4 days

Mash schedule: Mash in at 67°C for 60 mins.

Fermented with US05 (rehydrated) yeast @ 17°C for 16 days and transferred to a secondary cube for the 4-day dry hop.

The fuggles addition at 60 mins was what was on hand to provide some hop for the boil.

Mark's British Golden Ale

Mark's golden ale picked up first in the Pale Ale and Bitter category for the 2016 BABBs annual competition.

OG = 1.046
FG = 1.006
IBU = 30
ABV = 5.2%

Mash Efficiency = NA
Boil Time = 60 mins
Post Boil Volume = 21L

Ingredients

2.72 kg Marris Otter Malt
0.49 kg Australian Pilsner Malt
0.07 kg Pale Crystal Malt
0.03 kg Black Malt
1 kg CSR Golden Syrup

Mash Schedule: 66C for 45mins, raise to 71C for 15 mins, with a mashout @ 78c for 10mins

32g Challenger 60 min
24g East Kent Goldings 10 min (cube hopped)
14g Galaxy dry hop
14g Nelson Sauvignon dry hop

1 tsp yeast nutrient 10 min
0.5 tsp KoppaFloc 10 mins

Wyeast West Yorkshire Ale 1469

Notes:

This recipe is a modification of Toothy's White Horse Pale Ale from Bronzed Brews by Peter Symons. Golden Syrup was used instead of cane sugar in an attempt to increase the finishing gravity (which did not work) and the dry hops were added to enhance the flavour. The recipe perfectly fitted the profile of a British Golden Ale which uses less specialty malts, and relies more on hops for flavour.

Julian Riggs

Brewer Profile

As the winner of the Mini Comp, Julian is our feature. We have included his full article as it is a great yarn!

My first experience with home brewing was getting yelled at by a friend's grandfather. Being kids and enjoying fishing we used to raid people's gardens looking for earthworms. So there we were digging in my mates grandfather's garden when my garden fork hit glass, a cracking sound and out spewed this dark frothy amber liquid, shooting a couple of meters into the air. The back screen door swung open with a crash and the yelling started, we ran. I found out about 5 years later when we returned to repeat the exercise with a different goal and with a bit more care, that old Fred waxed sealed his bottles and buried them to keep them cool and out of the sunlight. I was 16 and remember them tasting pretty nasty.

The next time I came across homebrewing was 1990 at Ballarat Uni or BUC as it was called then. I was an aspiring visual artist living on Res out at Mount Helen. Living in Unit 14 with 7 girls upstairs and 7 blokes downstairs. We had a mix of Trackies, Business, Arts and a couple of Engineers. I remember the night the whole unit was awoken by the sound of exploding bottles. The Engineering students had been brewing in their rooms and had been bottle conditioning the beers in the bathroom. And like most homebrews at one stage of their craft decided that extra sugar meant more alcohol. Boom! Boom! Boom! They lost almost all their bottles, the unit stank of homebrew and the girl upstairs introduced a unit wide ban on homebrewing which they made everyone sign.

Side note: While I was at BUC became good friends with Cam Hines as he was in a band with some friends from my home town. He later went on to co-found Mountain Goat.

So like most I started brewing kit and kilo brews. I sometimes I got some good ones but mostly they tasted like crap and I never knew why. I never twigged that temperature caused most of my issues as I was under the impression that heat was good - warm wort and yeast - those bubbles were a sign that alcohol was being produced. So over the next 20 years fell in and out of the hobby. At the end of one productive period had over 20 crates of longnecks sitting in my shed during a Brisbane summer and I still didn't understand that temperature was my biggest enemy.

The biggest change occurred in 2008. I found and started reading the Aussie Home Brewer site. <http://aussiehomebrewer.com> It was great. Average guys talking about products that I could buy in Australia and techniques I could understand. I didn't post for years and just read. I do remember when I first posted QLDkev accused me of being a bot as I was asking about how to brew a particular commercial beer and he felt I was trying to promote a product. He apologised once he realised his mistake.

Anyway - short story long, that's how I got into brewing. I now love Brew In A Bag and cannot see myself moving to a 3 tier system. I can get home from work and put a brew down, pitch yeast and all cleaned in under 4 hours.

I bought and cut up an old , cough, keg, cough, bought off from Gum Tree. I placed in a 2000w element from Craftbrewer and also use a 4 ring gas burner from a camping store. (I can get my 20C tank water up to strike temp in 14 minutes). I BIAB, 60 minute boil and use BeerSmith to design my beers. With the element and gas I get a very vigorous boil (which I'm told is not 100% necessary) and use a plate chiller to get my wort from 100C to 18c in one run. I use US05 yeast a lot and I'm just now starting to explore the recipes I enjoy with different yeasts. Always brew 2 beers - I that is your safety beer, the one you enjoy at any time. The second - go crazy.

I believe the number 1 difference between crap beer and drinkable beer has been temperature control. I bought a \$100 chest freezer and a STC-1000 and haven't thrown a batch out since. I sanitise everything with StarSan. I have a 20ltr bucket and just throw everything in it and reuse till it starts to get cloudy). I reuse my yeast but never wash it - don't believe it's necessary. I mainly brew ales and always raise the temp 2 degrees - 1 degree a day - after 9 days to finish fermentation. I crash chill down to 1C all beers the last 3-4 days and never filter.

I'm lucky enough now to have moved on to Corny kegs but really believe that this is the final luxury. It didn't make my beer better, it just made it easier.

And finally BABB's - I am so grateful of the help and support of this group. Some highlights include my first night tasting beers with Martin patiently describing to me the subtle differences, my first Brew day at Dan's house, my first Brew day at my place with the 2 Pauls, stewarding at my first QABC, getting a BJCP qualification, judging my first QABC and now I'm heading over to New York and London to judge some comps over there.

Club Business

August Minutes

25 August 2016

Brewmasters Welcome

Previous Minutes Approved

Visitors

New Members Bernie Milosavkjevic & Simon Caleinai

MASH PADDLE Beers will be brewed on 1st September
Beers will be on tap at Scratch on 8th
October 16

QABC Looking for help with Bottle Registration
on the 10th September.
Looking for help with transport of bottles
to venue.
Looking for judges & stewards.
Contact Mark if you can help.

EDUCATION NIGHT Snow will run bottle filling
demonstrations and tastings

OCT MEETING Lager & Pilsner Mini-comp, members
need to start brewing now for it.

**SOLERA BARREL
PROJECT** Call for volunteers to brew the top-up
beer

**MOST CONSISTENT
BREWER** Prize this year is a stainless steel brew
bucket

Treasurer's Report

August 2016

| Income | Cash/Chq | Direct Dep. |
|---------------|----------|-------------|
| Subscriptions | \$170 | \$943 |
| Raffle | \$137 | |
| Merch. | \$45 | |
| Visitors | \$40 | |

Total Income: **\$1335**

| Expenses | Cash | Cheque |
|---------------|---------|---------|
| Room Hire | | \$150 |
| Food & Drinks | \$49.10 | |
| Library | | \$83.33 |
| Mini comp | \$53.50 | |
| Raffle | \$53.50 | |
| Badges | \$24 | |
| Annual Comp | | \$400 |

Total Expenses: **\$813.43**

Monthly Profit/Loss: **\$521.57**



COMMITTEE MEMBER REPORTS

Treasurer No Report

Secretary No Report

Librarian BYO bulk subscription
is up for renewal -
Graham will send an
email and form to
complete if you want to
subscribe - this gets
you electronic and
hard copy for 1 year.

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.

