



www.babbrewers.com

BABB's News

Volume 35, Issue 7

July 2012

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2012 Annual Competition

The BABB's Annual Competition will be judged at Bacchus Brewing this coming weekend. Many thanks to those members who volunteered as judges and stewards, and best of luck to those who have entered beers in the competition.

The results of the competition will be kept under wraps until the August meeting, where prizes, trophies and certificates will be presented.

Members who currently hold perpetual trophies are requested to contact the committee to make arrangements to return the trophies in time for the August meeting.

Reminder of August AGM

In addition to the Presentation Night, the August BABB's meeting will also include this year's AGM and a themed beer night.

Several of the current committee members have indicated that they need to step down from the committee to devote their time to new priorities, so some new blood is needed to keep the club operating smoothly and ensure that the club continues to adapt to the needs of its members.

If you are interested in getting involved in the running of the club or you would like to know what tasks a particular committee position involves, please contact the committee via the email addresses at the top of the page.

Amendments to BABB's Constitution

The Committee recently conducted a review of the BABB's constitution and by-laws. Resulting from this review, the Committee wishes to give notice of the following proposed amendments to the Constitution, to be voted upon at the Annual General Meeting on August 23rd, 2012.

Rule 11(1)

Current text: *The management committee of the Brewers shall consist of a Brewmaster, Deputy Brewmaster, Secretary, Treasurer and Storeman all of whom shall be members of the Brewers, and such number of other members as the members of the Brewers at any general meeting may from time to time elect or appoint.*

Proposal: delete "Storeman".

Reason for deletion: With the current availability of an abundant selection of quality brewing grains, hops and brewing equipment at local brew shops and online the club store has outlived its usefulness.

Rule 11(3)(c)

Current text: *a list of the candidates' names in alphabetical order, with the proposers' and seconders' names, shall be posted in a conspicuous place in the office or usual place of meeting of the Brewers for at least 7 days immediately preceding the annual general meeting;*

Proposal: replace "shall be posted in a conspicuous place in the office or usual place of meeting of the

Brewers and included in the newsletter for at least 7 days immediately preceding the annual general meeting" with "shall be published in the newsletter preceding the annual general meeting".

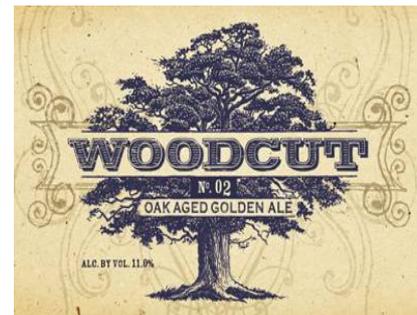
Reason : The Brewers do not have an official office and do not own or lease a usual place of meeting that is accessible to club members apart from on the meeting night. The club newsletter is the official form of communication and is posted on the club's website.

Rule 15(3)

Current text: *At every meeting of the management committee a simple majority of a number equal to the number of members elected and appointed to the management committee as at the close of the last general meeting of the members, shall constitute a quorum.*

Proposal: replace "a simple majority of a number equal to the number of members elected and appointed to the management committee as at the close of the last general meeting of the members," with "four members of the committee".

Reason: Management committee has been reduced to four members by the proposed amendment to Rule 11 (1).



Mash Paddle Beers On Tap This Week

The four short-listed beers from the mash paddle competition have been brewed at Bacchus Brewing. By the time you read this, the first beer should already have gone on tap at The Archive, with the rest to follow one per week.

Be sure to get down to The Archive to try the beers and cast your vote to decide this year's winner.

July Meeting

The next BABB's meeting will be held this Thursday, July the 24th.

This month's meeting will feature the fifth mini-comp of the year, for Belgian Ales. At time of entry, beer must be nominated into BABB's beer classes: 8.1 Belgian Pale Ale, 8.2 Belgian Blond Ale, 8.3 Belgian Golden Strong Ale, 8.4. Belgian Tripel, 8.5. Belgian Dubbel, 8.6 Belgian Dark Strong Ale, 8.7 Witbier, 8.8 Saison, 8.9 Bière de Garde, 8.10 Flanders Red Ale, 8.11 Flanders Brown Ale/Oud Bruin, 8.12 Berliner Weisse, 8.13 Straight (Unblended) Lambic, 8.14 Gueuze, 8.15 Fruit Lambic.

June minutes

Brewmaster Welcome: Chaired by David Clarke. Announcement that Neil Silvester is standing down as Brewmaster due to changes in availability to fulfil the role for the remainder of the term.

Previous minutes: Approved.

Visitors: Angus Grant
Dominic Alexander
Aydan Rogers
Jiri Suk
Peter Balfour
Andrew Wilkinson
Robert Watson
Ray Rowede
Luke Jappinen
Nick Heffernan

New Members: Dan Galligan
Mark Bedford

Mash Paddle Updates: All beers have been brewed. No definite dates for when they will go on tap at Archive; possibly mid-late July. Announcement will be made when known.

Qld Beer Week – July 16 – 23:

Coast-to-Coast tours running bus on Saturday & Sunday from 10:30 at city hall: \$75 for 5hr tour of Scratch, International, Underbelly, Archive & Brewhouse. Includes 15 beers plus food.

<http://www.brisbanebeertours.com>.

Home Brew World Record attempt at Brewer's Choice, Wacol on Saturday 2pm: Targeted at kit brewers, but all grain brewers also welcome. Prior registration required (see details in June newsletter), but no cost.

Home Brew tap take over at Scratch, including Dave Clarke's winning beer on Saturday.

Lots of other events happening and some selling out already, so go to <http://queenslandbeerweek.com.au>.

Annual Competition: Reminder that entries due at CraftBrewer by 14th July. Any entries tonight can be given to Kris. Still positions available for anyone who can judge or steward on 29th July.

QABC: Entries due on 18th August. Judges & stewards required for 2nd & 11th September. Let the committee know if you are available. Need to know ASAP, and by 1st August at latest.

Annual General Meeting - August: Positions will be available and need to be filled. Please contact the committee if you are interested in helping with the management of the club!

BJCP Exam: Due to tasting exams being booked out until August 2013 and the online precursor exam only

being valid for 12 months, please hold off taking the online exam until a tasting exam has been booked. David is trying to get an exemption to have an earlier exam and will keep members posted.

ANHC Reminder: The 3rd Australian National Homebrewers Conference is being held on 25th-27th October in Melbourne. Tickets go on sale 5th July. Nothing definite planned for club night yet. Full details at <http://www.anhc.com.au>.

Treasurer's report: Membership fees due in July. Accounts as per newsletter.

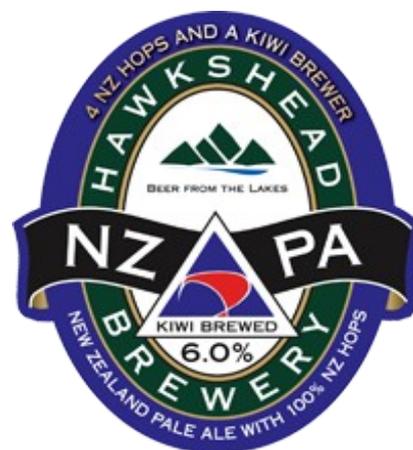
Librarian's report: No new magazines this month. New books are The Brewer's Apprentice and The Home Brewer's Recipe Database.

Storeman's update: Shirts in all sizes are available from the store for \$30.

Webmaster's update: Contact Ben if you are not receiving the newsletter or are having trouble logging in to the website.

Chief Steward's update: Tony will be stepping down from the committee after his term this year to focus on his role as president of the new Ipswich Brewer's Union club.

Reminder of next month's Belgian & Farmhouse Ales mini-comp.



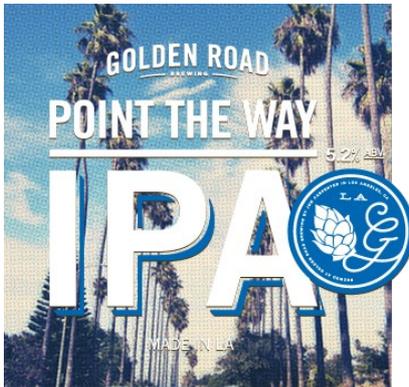
Young Woman Taking L.A. Craft Beer to New Heights

by Jessica Gelt, Los Angeles Times, 16 July 2012

LOS ANGELES – Meg Gill strides across the floor of the pub at Golden Road Brewing with easygoing authority. She wears colorful rubber cowboy boots, a pink shirt and very short black shorts - and her wavy blond hair cascades down her back. Customers stare at her over pint glasses filled with frothy Point the Way IPA.

At age 27, Gill is reportedly the youngest female brewery owner in the world, having co-founded Golden Road with Mohawk Bend owner Tony Yanow nine months ago. Golden Road is already the biggest craft brewery in Los Angeles County and among the fastest-growing start-ups in craft beer history. It is on track to produce 8,000 barrels annually and has begun canning its beer (a rare accomplishment in the world of craft beer). In less than a year, Gill has secured 400 draft accounts in Los Angeles and more than 1,500 retail accounts.

But her most noteworthy achievement is obtaining seven distributors for Golden Road's beer, including Ace Beverage, which also distributes Anheuser-Busch and has since hired a craft brand manager and representative. Cracking the distribution code, which favors big-name brands and big-time money, has been craft beer's greatest challenge, particularly in sprawling Southern California. It's just fine to make a delicious beer, but if you can't get it on store shelves you can't grow.



Gill knows how to drive distribution, say those who work with her, and she's paving the way for a craft beer scene in Los Angeles as robust as the one in the Bay Area, where she worked before heading south for Golden Road.

"Craft beer is still just 5 percent of the market in L.A.," says Gill, sipping a sour beer in the brewery's Glendale offices.

"That's just below the national average. But in San Francisco, it's at 20 percent. So I just fell in love with the idea of the L.A. mission and challenge."

It's a challenge that has brought her to the attention of Kim Jordan, president of New Belgium Brewing and the female powerhouse of the craft beer world. In May, Jordan asked Gill to join her on a Craft Brewers Conference panel on marketing.

"Meg Gill is a force - wrapped in a smart, surfer girl, no-messing-around style," says Jordan. "I can't wait to watch her as she masters the beer industry. It's sure to be spectacular."

To gain wide distribution for a great L.A. craft beer, Gill first needed to make a great L.A. craft beer. To do, this she hired former Dogfish Head assistant brewer Jon Carpenter. To date, Carpenter has brewed 17 varieties of beer with emphasis on Golden Road's flagship brands, Point the Way IPA and Golden Road Hefeweizen.

"We brought in 30 bars and the biggest distributors in L.A. before we had a product and said, 'Help us build a brand,'" recalls Gill. "That's what made the distribution and retail so successful. I don't think that Tony and I have done 1 percent of the work; it's been the community. This is the beer that L.A. built."

That's not to say it has always been smooth sailing for Golden Road. It's notoriously difficult to make money off of a craft brewery, and although Yanow thinks Golden Road is on track to do just that, it hasn't yet. There are also the naysayers, those in the scene who say that Gill and Yanow have poured out more than

they can drink and that attempting to build a successful craft brewery in L.A. on the scale of Golden Road is just plain crazy.

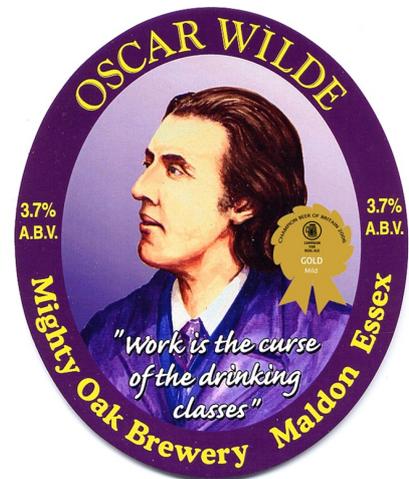
"We've never listened to what other people have said or we wouldn't be here," says Gill. "But Tony and I have been steadfast in our belief that L.A. needs a local craft beer. There are 10 million people in this county, and we're the only (local craft beer) you can find on a supermarket shelf, and we're not even in the big stores yet."

Treasurer's report: June 2012

Income:	(cash/chq)	(dir. dep.)
Subscriptions:	\$ 343.00	\$1623.00
Raffle:	\$ 231.80	
Store:	\$ 30.00	
Comp fees:	\$ 3.00	
Library:		\$ 44.00
Sub-totals:	\$ 607.80	\$1667.00
Total Income:		\$2274.80
Expenses:	(cash)	(cheques)
Food:	\$ 49.00	
Rent:		\$ 70.00
Printing/Stnry:	\$ 21.00	
Library:		\$ 25.57
Prizes/Raffle:	\$ 70.00	
QAA Subs:		\$ 138.00
Sub-totals:	\$ 140.00	\$ 233.57
Total Expenses:		\$ 373.57
Profit/Loss:		\$1901.23

Bank Reconciliation for June 2012

Opening cashbook balance:	\$11611.88
Add Profit/Loss:	<u>\$1901.23</u>
Closing cashbook balance:	<u>\$13513.11</u>
Bank balance @ 30/Jun/12:	\$13270.51
Add outstanding deposits:	\$ 450.60
Less outstanding cheques:	<u>\$=208.00</u>
Reconciled bank balance:	<u>\$13513.11</u>



2012 Subscriptions Due

Members are reminded that subscriptions for the 2012/13 financial year fell due on July 1st.

As for last year, subs are \$85 per members (\$55 for our life-members). Payment can be made at the July meeting or via direct debit to the club's bank account (details of which were posted on the announce mailing list in June).

Lion to buy the Rest of Little World

Bloomberg, 18 June 2012

Lion Pty. Ltd., the Australian brewing unit of Kirin Holdings, agreed to pay A\$220 million to buy the 64 percent of Little World Beverages Ltd. that it doesn't already own to add faster growing boutique beers.

Lion will pay A\$5.30 a share, Fremantle, Western Australia-based Little World said in a statement today. After including debt and the 36 percent Lion already owns, the deal values the maker of Little Creatures beer at A\$381.6 million.

The offer is 40 percent more than the previous closing price of A\$3.79 and values the company at 20.3 times earnings before interest, tax, depreciation and amortization for 2011, Little World said in the statement.

The board plans to recommend the bid to investors subject to a so-called independent expert's report finding the offer is in the best interests of Little World shareholders, the company said.



The 'mini-renaissance' of mild

Emma Kasprzak, BBC News, 22 June 2012

A beer company has stopped producing a cask beer claiming there is not enough demand for it.

Ansells Mild, which has been brewed since the late 1800s in the West Midlands, will now only be available in keg form.

Carlsberg said it could not brew the required volume of beer to ensure its quality after only 300 casks were ordered in the last 12 months.

But does the news mean time at the bar for other mild ales?

Mild started out as a popular drink with factory workers but by the 1970s it had gained a reputation as an "old man's drink".

The situation got so bad that the Campaign for Real Ale (CAMRA) listed it as "endangered" and launched a campaign to save it.

The campaign Mild in May has been running for over 10 years during which time ale itself has undergone something of a resurgence.

Jon Howard, CAMRA spokesman, said at the end of the 20th Century there were 500 real ale breweries in the UK while in 2012 there are over 850 with 80 of those based in the West Midlands.

He said: "The growth in the number of breweries on these shores in recent years has been staggering.

"This incredible growth has been fuelled by a new generation of discerning, savvy consumers who appreciate quality, provenance and actively support local businesses.

"Many of these consumers have grown tired of drinking the same international brands, and this has helped the wider revival of many traditional beer styles such as the mild."

There are currently thought to be around 230 mild beers brewed in the UK - double the number that were available in 2000.

Mr Howard added: "While the news about Ansells Mild is disappointing

as it was a well loved brand, thankfully across the UK the mild has undergone a mini-renaissance."

One company which has witnessed this is Hobsons Brewery, based in Cleobury Mortimer in Shropshire.

Hobsons Mild was the second beer the company started brewing.

The business began making mild in 2003, going on to win CAMRA Champion Beer of Britain in 2007.

Kate Pearce, marketing manager for Hobsons, said the company had worked to change people's perceptions of the drink.

She said: "We've tried to make it more contemporary by showing women drinking it in our marketing so people stop viewing it as an old man's drink.

"In the Midlands it was linked to industrial workers who liked it because it was refreshing and cheap but it also had a reputation for not having much flavour.

"We developed a mild that is low strength but with a very smooth flavour."

She added during CAMRA's Mild Month they had seen a 26% increase in demand with pubs across Shropshire and surrounding counties keen to stock the brew.

The rise in interest will be good news for those who love the traditional brew, and for fans of Ansells Mild it may not be the end as the company will continue to produce the beer in keg form.

Carlsberg has also said it may start to produce the cask beer again if demand increases. Joanna Dring, spokeswoman for Carlsberg, said: "Although we are not brewing the cask version at the moment, this does not mean we won't ever brew it.

"On the contrary, if we could ensure enough pubs wanted to stock the beer and could be certain the volume we brew would guarantee quality, we would certainly consider brewing Ansells Mild cask again."



Organic Hops: Could a Change in Rules Give Beer a Boost?

Huffington Post, 30 August 2011

Call it a hops revolution. Northwest farmers have begun planting new varieties of the key flavor ingredient in beer and working with researchers to develop ways to grow the crop without pesticides. The movement stems from a federal decision last year requiring brewers who label their beer as organic to use organic hops beginning in 2013.

Some say the U.S. Department of Agriculture's new rule could force organic craft brewers to tweak longtime recipes. Others believe the change will spark even more creativity among producers of organic beer, an industry that continues to gain speed.

Ultimately, it should mean that people who want to buy organic beer will find more choice in the beer aisle, though they might have to pay a few cents extra per bottle.

"The organic beer market is still relatively small, but it's definitely catching on," said Ronnie Cummins, national director of the Organic Consumers Association, a nonprofit that promotes organic goods. "Just like a few years ago, organic cosmetics and body products were a niche. Across the board, whether it's pet food or whatever kind of consumer product, there's increasing demand."

The U.S. is the world's second largest producer of hops, behind Germany, with more than a quarter of the world crop. Most are grown in the Northwest – where the craft beer movement hatched.

In central Washington's Yakima Valley, home to thousands of acres of crops from apples to mint, the hops industry celebrates its contribution to agriculture with an annual "fresh hop" ale festival complete with beer competitions and tastings, but only a few local growers have tried to tackle growing hops organically.

Brad Carpenter's family expanded

their hops operation to include organic hops in 2000. They quit six years later.

Without chemicals, pests such as mites and aphids can damage the crop and reduce yields. Alternative methods to controlling pests also tend to be more expensive, making the organic crop costlier to produce.

And for many years, brewers could market their beer as organic even if they used conventional hops, arguing that organic hops simply weren't available.

Organic hops can be anywhere from 30 percent to 50 percent more expensive to brewers, so even if they could buy organic hops, many brewers opted for conventional varieties.

"We just didn't have enough market," Carpenter said.

Last year, the National Organic Standards Board, which advises the U.S. Agriculture Department, decided that organic brewers must use organic hops beginning in 2013, and the Carpenters are back in the organic business. About six acres of the farm are now planted in organic hops, comprising less than 1 percent of their total crop, but more will be planted in the future.

Carpenter is working with Fremont Brewing Co. of Seattle on test plots with new varieties and alternative growing methods for planting, managing and harvesting hops.

Other growers, both inside and outside the Northwest, also are boosting organic acreage, many in hopes of surpassing New Zealand as the world leader in organic hops production.

Some fear the changes won't keep up with demand in the short term. Hops generally take two years to come to full production.

"It's new territory for both brewers and growers," said Doug Hindman, brewer at Elliott Bay Brewing Co. in Seattle.

The company brews about a half-dozen organic, year-round beers, including its creamy No Doubt Stout and a classically hoppy Highline IPA, and a number of seasonal beers.

The challenge will be finding varieties needed for his seasonal recipes, Hindman said.

"There are a couple of proprietary varieties that aren't grown organically now," he said. "That's not to say they won't be there in 2013, but I don't doubt that we're going to have to do some substitution and recipe modification."

However, Hindman also said the new rule has pushed hops growers and organic brewers to improve their communication, rather than rely on middlemen who handle hops sales.

"It's a good change," he said. "The growers, when they speak directly with brewers, can find out exactly what they need."

According to the Organic Consumers Association, organic beer accounts for only about \$50 million of the overall \$7 billion craft beer market, but the figure continues to steadily grow.

Research on the organic growing side and growth in the brewing side just means greater chance for innovation, said Jon Cadoux of Peak Organic Brewing Co. in Portland, Maine.

The brewery's beers, such as a malt-based black IPA called Hop Noir or a copper-colored Maple Oat Ale, have always been produced with organic hops, but some haven't always been exclusively organic.

"It means new incredible hops to play with, which is the fun part about brewing – the opportunity," Cadoux said.



June Mini-comp

The Stout and Porter mini-comp received 28 entries, with four of them scoring in the 40's. Second thru fourth were filled by Nick Barnes (Baltic Porter, 43pts), Angus Rich (Porter, 41pts) and Ryan Felstead (Oatmeal Stout, 40pts).

The winner of the mini-comp was Ed Schache with a 46-point Dry Stout that had a number of people asking for the recipe, so here it is...

Style: Irish Dry Stout
Batch Size: 23L
Estimated OG: 1.053
Estimated FG: 1.013
ABV: 5.2%
Efficiency: 75%
Estimated IBU: 53 IBU

Ingredients:

4.40 kg BB Ale Malt
0.34 kg JWM Roast Barley
0.15 kg JWM Chocolate Malt
0.15 kg Weyermann Carafa Special II
0.10 kg TF Black Malt
34 g Pride of Ringwood (Pellets, 8.5 AA%, 60 mins)
30 g Pride of Ringwood (Pellets, 8.5 AA%, 20 mins)

Yeast: Danstar Nottingham

Mash:

Mash in @67C for 60 minutes.
mash out @74C

Ferment: 18C

Notes:

BIAB, 40L concealed element urn. 67.4 mash in and dropped to 65.8 after an hour. Out at 74(ish) and then no chill after 1-hour boil. Ferment at 18 for 4 days. Batch prime 160g sugar (in the primary – laziness ftw). Bottle conditioned for about 4 weeks. It was dry pitched with the Nottingham.

This was a remake of a beer I used for my first ever case swap. A side by side tasting (thanks to Florian keeping a bottle out of harms way) showed that the first batch was slightly better. This is a recipe I plan to play around with a bit more.



Supermarket beer sales overtake pub beer sales in UK

The Telegraph, 12 Sep 2011.

British drinkers are about to consume more beer from supermarkets than from pubs for the first time, as millions stay away from their local.

The figures come just two weeks after a report suggested that visits to local pubs had fallen by 19% in the last year, threatening the future of one of the great British institutions.

Back in the 1970s more than 90% of all beer drunk in Britain was bought from the "on trade" – pubs and clubs, with less than 10% brought from the "off trade" of supermarkets and off-licences.

According to the British Beer & Pub Association this ratio had fallen to 50.9% from pubs and 49.1% from supermarkets at the end of last year. "It will cross over in the near future," said a spokesman, possibly as soon as this Christmas.

This would be a watershed moment for Britain's beer industry, a culmination of long-standing change in consumers' drinking habits as well as confirmation that the recession has caused people to stay at home more.

The figure came as a report from the GMB union highlighted how the high price of beer has caused the destruction of thousands of neighbourhood pubs, in turn damaging many working class communities.

It said that local pubs, many of which were had survived the Blitz and the great depression of the 1930s, were now being destroyed by the recession.

Pub closures hit a record rate of 53 a week at the height of the recession. Last year, 26 a week closed their doors, leaving just 52,500 pubs in Britain, nearly half of the level at its peak before the World War II.

The Beer & Pub Association blamed competition from the supermarkets, which often sell beer as a "loss leader" to drive customers into their stores, and above-inflation increases

to beer duty. The GMB blamed large pub companies putting up their prices because they were struggling with too many debts.

The GMB has calculated that the average price of a pint of lager cost 93p at a pub in 1987. If it had risen in line with the Retail Prices Index measure of inflation it would now be £2.18, but in fact it has climbed to £3.09. Meanwhile, it is possible to buy beer for the equivalent of as little as 30p a pint at supermarkets.

Paul Maloney GMB National Officer for tied pub tenants said "The Beer Orders were introduced in 1989. The aim was to foster competition to increase consumer choice and bring down prices.

"The opposite of this aim is what has been achieved. Prices are between 80p and £1 per pint higher than justified by inflation and changes in taxes in pubs where property companies replaced brewers as owners.

"Local pubs owned by property companies have been priced out of the market and widespread pub closures have resulted, particularly in working class areas in Britain. Low paid workers and those on fixed incomes like pensioners have lost local pubs that survived the blitz and the great recession in the 1930."

A report from Zolfo Cooper, the financial advisory firm, suggested last month that the number of trips people were making to the pub had fallen by 19% in the last year. It said drinkers now visit pubs an average of 4.3 times a month – against 5.3 times a year ago, as they tried to cut back on expenditure in the face of rising bills.

Earlier this month Punch Taverns, once Britain's biggest pub chain, said that sales at its 2,300 "non-core" pubs, which it wants to sell in order to raise money to pay off its huge debts, had fallen by 11.5% in the first half of the year.

Though some pub companies have performed well recently, most have done so because they are selling greater amounts of food, with beer an increasingly unimportant part of their business.