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BABB's News

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Editorial

It's been a very quiet time on the local news front since the QABC wrapped up early last month.

The competition season is almost over with the ANAWBS competition passing by almost unnoticed in September and only AABC to go for this year.

Perusing the results of ANAWBS, I see that South Australia dominated the competition once again, in both awards and volume of entries.

Queensland was quite poorly represented with only two entrants from the state and none from BABB's. Clearly BABB's members have decided to follow the QABC/AABC route instead, and I can only wonder whether ANAWBS will have any relevance for BABB's in the future.

The AABC will be judged in Melbourne immediately prior to the ANHC. Best of luck to those BABB's members who have entries in the AABC.

Excitement over ANHC is building up, particularly with a large BABB's contingent heading down to Melbourne. It would be great if some of those members making the trip could share their ANHC experience in next month's newsletter. Hazy recollections of previous events suggest that planning ahead and bringing something on which to scribble a few notes during the event might be a good idea.



October Meeting

The next BABB's meeting will be held this Thursday, October the 18th – one week earlier than usual, due to the large number of members going to ANHC next week.

This month's meeting will feature the final mini-comp of 2012, for Lager and Pilsner. This mini-comp is your last chance to earn points for this year's Most Consistent Brewer award. Entries must belong to one of the following BABB's Competition styles: 2.1 Australian Lager, 2.2 Australian Premium Lager, 2.3 Pale Continental Lager, 2.4 Munich Helles, 2.5 Dortmunder, 2.6 Classic American Pilsner, 2.7 German Pilsner, 2.8 Bohemian Pilsner, 2.9 Oktoberfest/Marzen, 2.10 Vienna Lager, 2.11 California Common Beer, 2.12 Munich Dunkel, and 2.13 Schwarzbier.

2013 Calendar

The schedule of events for the next year will be finalized in early November and published in these pages prior to the November meeting. The calendar will include the usual mix of competitions and educational presentations, but there's also plenty of room for new ideas to advance member's knowledge and enjoyment of the art and science of brewing.

If you have ideas for events, education topics, demonstrations of clever brewing gadgets, guest speakers, or other brewing-related presentations (or if you'd like to volunteer to prepare or present something yourself), the Committee would love to hear from you.

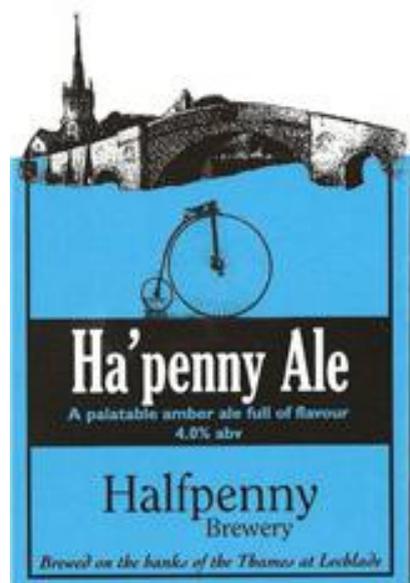
November Meeting

The November meeting on Thursday 22nd will be our break-up meeting for the year. It will generally be a social evening, but will also include the announcement of the Most Consistent Brewer Award for the year.

Members are asked to bring a plate of food for something different. Kegs of beer are also welcome and gas will be supplied on the night (though you still need to bring your own tap).

Kegs for ANHC Club Night

Members who have generously brewed a beer to represent our club at this year's ANHC Club Night are reminded to drop their kegs off to Craftbrewer/Bacchus by 1pm on Saturday 20th October to ensure that they can be shipped down to Melbourne in time.



Treasurer's report: September 2012

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 588.00
Raffle:	\$ 142.00	
Library:		\$ 38.00
Comp Fees:	\$1400.00	\$ 60.00
Other:	\$ 9.00	
Sub-totals:	\$1551.00	\$ 686.00
Total Income:		\$2237.00
Expenses:	(cash)	(cheques)
Food & drinks:	\$ 48.00	\$ 330.00
Rent:		\$ 70.00
Club badges:	\$ 21.00	
Library:		\$ 41.27
Raffle:	\$ 54.00	
Comp Costs:	\$ 510.00	\$ 63.17
Comp Prizes:		\$2751.42
Other:		\$ 450.00
Sub-totals:	\$ 633.00	\$3705.86
Total Expenses:		\$4338.86
Profit/Loss:		\$-2101.86
Bank Reconciliation for September 2012		
Opening cashbook balance:	\$14592.87	
Add Profit/Loss:	<u>\$-2101.86</u>	
Closing cashbook balance:	<u>\$12491.01</u>	
Bank balance @ 30/Sep/12:	\$13508.51	
Add outstanding deposits:	\$ 28.00	
Less outstanding cheques:	<u>\$-1045.50</u>	
Reconciled bank balance:	<u>\$12491.01</u>	

Beer drinkers' speed tied to shape of glass

cbsnews.com, 31 August 2012.

If you really want to nurse your beer, you may want to ask for it in a straight glass instead of a curved one.

A new study shows that the shape of one's beer glass affects how fast people gulp down the beverage.

"People often talk of 'pacing themselves' when drinking alcohol as a means of controlling levels of drunkenness, and I think the important point to take from our research is that the ability to pace effectively may be compromised when drinking from certain types of glasses," Dr. Angela Attwood, a research assistant at the School of Experimental Psychology at the University of Bristol in England, said in a press release.

The study appeared August 17 in the journal PloS ONE.

Researchers asked 159 social drinkers between the ages of 18 to 40 who did not have a history of alcoholism to drink a lager or a non-alcoholic soft drink from either a straight or curved glass.

On average, it took people drinking beer out of a straight glass 11 minutes to finish 12 oz. Those drinking out of the curved glass only took seven minutes. There was no difference in time for people consuming soft-drinks out of either glass.

"Drinking time is slowed by almost 60 percent when an alcoholic beverage is presented in a straight glass compared with a curved glass," the scientists wrote.

The subjects were also asked to look at partially filled straight and curvy glasses and say if they were more or less than half full. They were more likely to get the answer right when the glass was straight.

Researchers believe that people had a hard time judging and pacing themselves with the curvy glass because of the shape. They suggested that changing the shape of the glass beer is served in may "nudge" people to make better alcohol consumption choices. Attwood told the BBC that the lack of difference among the soda drinkers was probably because they weren't as concerned about how fast they drank the soft drinks.

"Due to the personal and societal harms associated with heavy bouts of drinking, there has been a lot of recent interest in alcohol control strategies," Attwood said in the press release. "While many people drink alcohol responsibly, it is not difficult to have 'one too many' and become intoxicated. Because of the negative effects alcohol has on decision making and control of behavior, this opens us up to a number of risks."

The study only looked at the time to finish one drink, so researchers are curious to see if the effect lasts throughout a night of drinking.



September minutes

Previous minutes: Approved.

Introduced New Visitors.

New Members: Sjon Wakeham

QABC Wrapup: Successful day of judging and awards night. BABBs took out Champion Brewer (Simeon Bonetti), Champion Beer (David Clarke) and Champion Club. Congrats to all place-getters and medal winners.

AABC Entries: For all who qualified, get them to Kris or Craftbrewer by 1pm, 6th October. If you're not entering, please let Kris or Dave Clarke know.

Oktoberfest events: Spotted Cow this weekend. AHB German Club gathering, Friday October 5th.

2013 Calendar: Committee currently putting together the calendar for next year. Please approach us if you have any ideas for consideration.

Treasurer's report: Accounts as per newsletter. Approved.

Secretary's report: Nothing to report.

Librarian's report: New BYO and Zymurgy issues.

Webmaster's report: Content and photo updates coming.

Chief Steward's report: Reminder of next month's Lager and Pilsner mini-comp.

Heineken nets Tiger beer in Asia drive

By Toby Sterling, AP Business Writer, September 28, 2012.

Heineken NV is spending another €3.2 billion (\$4.0 billion) to gain control over the Tiger beer brand as part of a strategy to significantly expand its operations in Asia.

Shareholders of Singapore-based conglomerate Fraser & Neave agreed Friday to sell their 39.7 percent stake in Asian Pacific Breweries, the owner of Tiger and other popular Asian brands, to Heineken.

After Friday's agreement and other recent share purchases, Heineken controls 95 percent of APB. In total, Heineken will have spent €4.7 billion to boost its stake from 42 percent to 95 percent.

CEO Jean-Francois van Boxmeer said the company wanted "to move big and bold on the region, which is still a growth market for decades to come, for beer and premium beer."

Though Van Boxmeer conceded Heineken is paying a "full price" for APB, he said there were huge potential returns available, citing a forecast that the premium segment in China, in which Heineken and Tiger operate, will grow by 12 percent per year through 2020.

After the deal, which is being financed by debt, around 55 percent of Heineken's operating profits will come from "high growth" economies, he claimed.

Heineken also sees prospects for cross-selling Tiger beer globally, as beer drinkers have "appetite for something that is exotic, that comes from somewhere else."

Other APB-owned brands include Baron's Strong Brew, DB Bitters, ABC Extra Stout and Anchor. In Indonesia it brews Bintang, in New Zealand, Tui, and in Malaysia, "Guinness Anchor Berhad."

Heineken has owned part of APB via a joint venture with Fraser & Neave for nearly 80 years, but began working hastily to increase its stake in

Beer Tainting

by Kris Domagala

At the September meeting, members undertook an evaluation of tainted beers to exercise their skills at identifying inappropriate flavours. An imported German Pilsner (Radeberger) was used as the base beer, and each 330ml bottle was dosed in the following way:

- Sweet - 7ml Sugar solution (1:1 sugar dissolved in water)
- Alcoholic - 12ml vodka
- DMS - 7ml liquid from a can of corn
- Clovey - 2 cloves
- Sour (acetic) - 7ml white vinegar

Clovey and Sour were picked out reasonably easily, with some members also identifying Sweet. Alcoholic and DMS, while noticeably different, were probably not dosed high enough to make the flavour obvious.

The BJCP study guide (http://www.bjcp.org/docs/BJCP_Study_Guide.pdf) was used as a basis for the taintings and includes information about each of the flaws including possible causes in the troubleshooting section at the end. If you are interested in conducting your own experiments, see page 44 for a guide on doctoring beers.

July. Heineken had to raise its bid for Fraser & Neave's stake to ward off a rival Thai bidder, and it also bought shares on the open market and from smaller stakeholders.

SNS Securities analyst Richard Withagen said the deal is positive for Heineken.

"Heineken's initial bid for APB was already expensive, but even with the new higher offer, we still believe the deal to be compelling for Heineken from a strategic perspective," he said.

White House Unveils Obama Beer Recipes

by Devin Dwyer, abcnews.go.com

Responding to popular demand from beer enthusiasts, the White House has released the "secret" recipes for two of President Obama's home brews — a honey ale and honey porter.

White House chef Sam Kass posted the instructions on the White House blog after more than 12,200 Americans signed an online petition through the administration's "We the People" portal requesting their release.

"Inspired by home brewers from across the country, last year President Obama bought a home brewing kit for the kitchen," Kass wrote. "After the few first drafts we landed on some great recipes that came from a local brew shop. We received some tips from a couple of home brewers who work in the White House who helped us amend it and make it our own."

The custom ales are the first alcoholic beverages ever brewed on White House grounds, Kass said. They both use honey from the first lady's beehives on the south lawn.

"The honey gives the beer a rich aroma and a nice finish," Kass wrote, "but it doesn't sweeten it."

The honey ale first came to light when Obama served it to his guests at the White House during the 2011 Super Bowl, and then again on St. Patrick's Day. Most recently, it became known that the president carries the beer with him on the campaign trail, where he offered a bottle to a potential voter in Iowa.

The optics of Obama drinking beer and publicizing the fact that he also brews it inside the White House may be aimed at portraying him as an "every man" while subtly highlighting a contrast with rival Mitt Romney, who does not consume alcohol.

Tasting Notes: Tips from the Pros

Betsy Parks, BYO, October 2012.

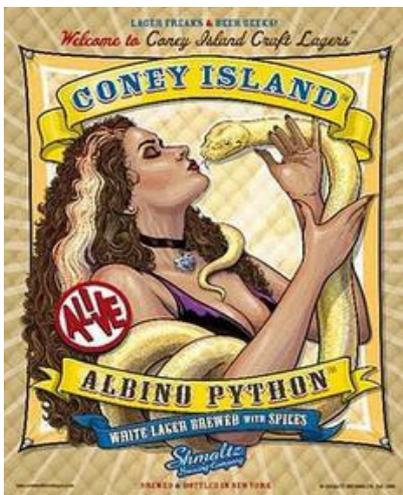
Homebrew competitions take a little bit of luck and a lot of practice to win. Here's some expert advice from three Beer Judge Certification Program-certified judges to help you brew your best at the next contest.

Scott Bickham, Beer Judge Certification Program (BJCP) Grand Master III judge, BJCP Exam Director and Northeast Representative from Corning, New York. Scott was responsible for the creation of an online entrance exam system for BJCP that was launched in 2012.

One mistake I notice when I'm judging is mislabeled or miscategorized entries. In fact I would say that that there are usually one or two per flight. Some of them are minor — like a porter in a stout flight — but some are pretty far off the mark. A lot of beginning brewers will enter a beer and think it's pretty good but are not sure what style category it belongs in. A good judge will note that in the tasting notes.

As for common flaws in beer tasting, things I notice most often are phenolics from wild yeast, ester profiles from fermentation and high amounts of esters from poor aeration or poor temperature control.

If you are entering competitions to brew better beers, pay attention to judges' feedback. For example, if there is a consistent flaw in your beer each of the judges will pick up on it.



Mash Paddle Champion Recipe

Kris Domagala has kindly provided the recipe for his winning Chocolate Porter, which went on tap at the Spotted Cow's Oktoberfest event last month.

Vital Statistics:

Mash: 68°C for 60 min	OG: 1.062
Mash efficiency: 80%	FG: 1.022
Boil: 90 min	Bitterness: 26 IBU (Tinseth)
Post boil volume: 26.5L (hot)	ABV: 5.3%

Ingredients:

4.5kg	TF Floor Malted Maris Otter
1kg	Wey. Munich I
0.5kg	TF Med Crystal
0.25kg	TF Pale Choc Malt *
0.15kg	TF Roast Barley *
0.1kg	Wey. Carafa II *
1tsp	Calcium Chloride
200g	Cadbury Bourneville Cocoa *
41g	EKG Pellets (5.6% AA) 23 IBU 60min
19g	US Cascade Pellets (6.2% AA) 7.2 IBU 20 min
4g	Yeast nutrient 10 min
1/2 tab	Whirlfloc 10 min
10g US	Cascade Pellets (6.2% AA) 0 IBU 0 min

Fermentation:

WY1028 London Ale Yeast

Primary: 8 days at 18°C

Conditioning: 14 days

Notes:

* Dark grains were added at the end of the mash, before first sparge (means I don't have to worry as much about mash pH).

* Cocoa was added to the no-chill cube, with virtually all of it transferred to fermenter. Final beer is unfiltered.

If you are entering to win, there are a couple of schools of thought on how to do that. You could find a competition or style that's not heavily entered, or enter categories with not many entries. I think if a brewer is competent at brewing a particular style, however, I would try to enter competitions where you know that those particular judges know about that style. Before you enter a competition, know who the judges and the organizer are. Research what styles they know. It's discouraging to brew a good beer and have it tasted by judges who don't know the style.

Also, enter your local competitions. If your local competition is small, you can use that feedback to enter beers into larger, more prestigious events.

Phil Farrell, Grand Master Level II judge and the South Regional Director for the BJCP from Alpharetta, Georgia. Phil was the Beerdrinker of the Year in 2011 and has judged beer on three different continents.

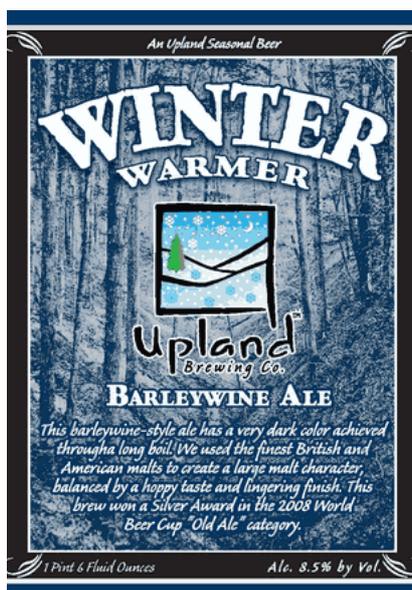
I notice that brewers can rush when getting ready to enter a contest. Very rarely is waiting an extra week going to make a beer too old, but it can definitely be one week too early when they are rushed. Give your beer time to finish. Once it's in the bottle and away from the yeast it's not going to finish in the bottle and what the judges taste will be under attenuated, too sweet or too malty.

Another contest skill is packaging. I've noticed in my time judging that the hardest skill for people to learn in

this hobby is to take beer from your house and get it to the contest in the same shape. They haven't really thought about what happens after the beer leaves his or her hands. It could be turned upside down 15 times in shipping and holding, experience temperature changes, and so on. One way to mirror what happens to your beer is to treat a bottle of it as it might be treated after you ship it. Try taking a bottle out of fridge for two weeks and letting it sit at room temperature and then tasting it.

Also, do your best to clear the beer. There are some styles that benefit from being on yeast, but if it's being shipped, which can mean warehousing and temperature changes, that yeast can turn on you in a heartbeat. I'm not a big believer in filtering in homebrew as there are too many chances to oxidize, but I sometimes use gelatin, and I always cold condition it to get as much of the yeast out of suspension as possible. Take the clearest beer off the top when you transfer between vessels and use CO2 to purge your kegs or bottles when transferring to prevent oxidation. I use a lot of CO2 in my homebrewery.

David Teckam is the West Representative for BJCP and a Grand Master beer judge from Elk Grove, California. David is also a respected beer educator. His website, www.beerjudgeschool.com is an online guide for passing the BJCP exam and becoming a better beer judge.



In my years judging I have noticed that often brewers don't know quite how to enter the beer in terms of styles, or they don't provide enough information for the judges to give the beer a proper evaluation. For example, at one competition the entrants did not provide some of the most important information we needed for judging meads, such as the sweetness level, carbonation, etc. It makes me think that people are not looking up the style details they need.

I do find common faults, such as high diacetyl, or also oxidation in the form of poor handling (which can be the fault of the entrant or even the organizer handling the beer). But more often I see stylistic inaccuracies — usually made when a brewer is brewing something for the second or third time and trying to dial it in.

If you want to do well in a competition, going for more obscure styles makes sense. IPAs are a dime a dozen. That doesn't mean that they aren't popular with the judges, but we also don't want to blow our palates on hops either. Try brewing something like a Schwarzbier or a bière de garde — although you do have to know the style, however.

Each competition you enter depends on the quality of the judges and you adhering to the style guidelines. Even then it is still kind of a gamble — you could have a great beer that could get by a judge, or you could have entered the one bad bottle in a batch. There are a lot of competitions that are free to enter — if you have a few bottles from a batch, enter it in more than one competition. You might be surprised at the feedback you get from judge to judge. It'll make you wonder if they're drinking the same beer. And, if the judge puts their contact info on the score sheet, don't be afraid to contact them. They usually don't mind giving extra help.

Drinking Wisdom

Imperial Stout, aka Russian Stout, is a strong (7% to 10% alcohol by volume) beer style, originally brewed in London in the late 18th century for export to the Russian imperial court in St. Petersburg.

Small brewing's first wave now a ripple

Dr. Brett J. Stubbs, brewsnews.com.au, 12 October 2012.

Paul Mercurio's recent gentle rebuke of James Davidson for having called Matilda Bay *THE ONE* remaining success story of the 1980s brewing boom has reminded me that not everyone who now drinks, enjoys, writes about and even makes their own beer was old enough to do so in the late 1980s. Those who were, like Paul and myself, may even be in the minority these days.

Davidson's sin, if we can call it that, was to forget, or even to be unaware, that Matilda Bay is not the only survivor from that brief period from the mid-1980s to the early 1990s when new small breweries, many based in pubs, popped up all around the country. This phenomenon greatly excited many (although perhaps not enough) Australian beer drinkers, who had become accustomed over many decades to seeing the small number of large breweries in this country grow even smaller, and old and familiar brands disappear from tap and fridge.

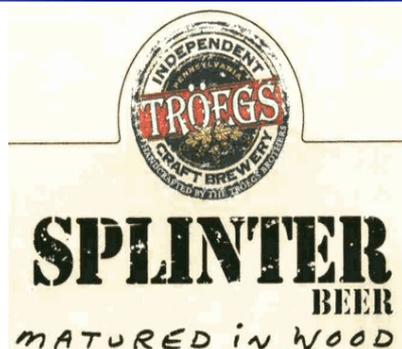
Having visited most of the 50-or-so new small breweries that comprised that first wave in and around the late 1980s, and, more significantly, having watched most of them disappear over the subsequent two or three decades, I figure that I'm in as good a position as anyone to describe what happened to them, and, more importantly, to answer the vital question 'how many of these pioneering microbreweries remain in operation?' Before beginning, I must state that it is arguable exactly when the first wave ended and the second wave began, but, for reasons that make good sense but that I don't have space to justify, I have used 1995 here as the boundary year.



Although the Matilda Bay name has persisted as a beer brand, neither of the first two breweries to have carried the name have survived. The first Matilda Bay Brewery opened at Nedlands in 1985. It was replaced by a larger brewery at North Fremantle in 1989, and that closed in 2007. Since then the Matilda Bay beers have been brewed in various breweries in other states. The Sail and Anchor Pub Brewery, Matilda Bay's sister brewery, started in 1984 and ceased brewing in 2010. Of the several other breweries that started in Western Australia after 1984 and before 1995, all but two have ceased to operate. The two survivors are the Elizabethan Village Brewery (now known as the Last Drop Brewery) at Armadale (started in 1992) and the Bootleg Brewery at Willyabrup (1994).

In Victoria, brewing began at the Old Ballarat Brewery some months before the Sail and Anchor came into production in Western Australia, giving it the right to the title of Australia's first modern micro-brewery. Its life, however, was much shorter than that of the Sail and Anchor; brewing ceased at Old Ballarat, by then renamed Sovereign Brewery, in 1990.

A dozen other breweries started in Victoria after the Old Ballarat and before 1995, but only two of them are still in operation. The Grand Ridge Brewery, which started life as the Strzelecki Brewery in 1988, is still brewing at its original premises at Mirboo North. Also in 1988, the Geelong Brewery opened at Moolap, near Geelong. It is still in operation, although it has been known as Southern Bay Brewery in recent years.



Of the several small breweries to open in South Australia in the late 1980s and early 1990s, only one remains in operation—the Port Dock Brewery Hotel at Port Adelaide. Brewing commenced there, and at two other Adelaide pub-breweries, in 1986.

Twelve new breweries started in New South Wales during the first wave, the earliest of them in 1987. One was Scharer's Little Brewery at Picton, where on-site brewing ceased a couple of years ago, and the other was the Lord Nelson, where brewing continues. In fact, more than four thousand batches have been brewed at the Lord Nelson over the last twenty-five years. The pub started selling Victory Ale in November 1986, but this had been brewed at the related Port Dock Brewery Hotel in South Australia. Brewing on-site at the Lord Nelson commenced in March 1987, and at Scharer's Little Brewery at Picton a few months later.

Two other breweries from the first wave are still in operation in New South Wales. One is the Old Goulburn Brewery, a little extract plant installed in 1990 at the historic former Tooth and Co. brewery at Goulburn. The other is the Hahn Brewery at Camperdown, opened in 1988 as an independent business, but now part of the Lion brewing empire and renamed the Malt Shovel Brewery.

Six new breweries opened in Queensland during the late 1980s and early 1990s, but only one of them is still functioning. It has, however, been transformed beyond recognition. I am referring to the Power Brewery at Yatala, in Brisbane's southern outskirts, which came into production in 1988. It was

eventually taken over by Carlton and United Breweries and became the focus of that company's brewing activities in Queensland. It is vastly bigger now than in Bernie Power's time.

Three small breweries arose in the Australian Capital Territory during the first wave, and one of them has survived—the Wig and Pen, which opened in 1994. For the sake of completeness, I should add that three pub breweries were established in Tasmania (2) and the Northern Territory (1) in the late 1980s, but all have ceased to function.

In summary, ten of the small breweries from the first wave are still in operation: two in Western Australia, two in Victoria, one in South Australia, three in New South Wales, one in the ACT, and one in Queensland (although it is no longer small). The oldest of the ten, the Port Dock, has now been in existence for just on twenty-six years, and the youngest, Bootleg, for eighteen years. All, by virtue of their persistence for this length of time, must be considered 'success stories'. The first wave, however, has now been reduced to a ripple, fewer than twenty per cent of its total number remaining in operation today.

Drinking Wisdom

Brazilian breweries are required to attach meters to their stainless steel tanks to ensure that they pay taxes on every litre of beer sold.

