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# BABB's News

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## BABB's Connection to New Brewery

Continuing the recent growth in the local microbrewing industry, BABB's member Gerard Connors has teamed up with commercial brewer Ian Watson and accountant Jim O'Connor to reopen the former Eagle Heights Brewery on Mount Tambourine as the Fortitude Brewing Company.

Watson, the new venture's Head Brewer, is no stranger to BABB's, having lent his considerable expertise to the judging of our Annual Competition and the QABC several times during recent years. After a stint at Murray's Brewery at Port Stephens on the New South Wales central coast, he returns to Queensland, where he has previously worked with the MT and Sunshine Coast breweries.

Connors is also no slouch with a mash paddle, having been very successful in recent competitions, including winning multiple classes in last year's BABB's Annual Competition and coming within a whisker of claiming the Champion Brewer title.

The boys have been very busy up on the mountain over the last few months, brewing up a range of new beers in the 500-litre brewery, which a large BABB's contingent toured in November 2009.



Initially, the company is dividing its output between two brands. The Fortitude label will cover the company's staple session beers such as bitter and golden ale. Perhaps more exciting for us, the Noisy Minor brand will include their more full-on and/or experimental beers, including Saisonite, RSVP (a Rum Smoked Vanilla Porter) and Grim RIPA Black Rye IPA.

The Fortitude brews are expected to be on tap at local craft beer venues including The Pig & Whistle, The Scratch Bar and The Archive before the end of April.

This is a fantastic development in the local brewing scene and I wish Gerard, Jim and Ian every success. You can keep up with the latest happenings on the Fortitude Facebook page or on the web at <http://www.fortitudebrewing.com.au/>

## Scratch Bar Home Brew Competition

by Kris Domagala

As a part of Queensland Beer Week in July, The Scratch Bar will once again be holding a home brew competition. The winning beers will be commercially brewed and put on tap during a special home brewers day, which if last year is anything to go by, is surely a day not to be missed! Guidelines are still coming, but the entry cut-off date will be late May, so consider that for your brewing schedules. Also take into account that there will only be just over a month between when the winners are chosen and when the re-brewed beers need to be ready, so anything that needs a bit of age on it probably won't be suitable.

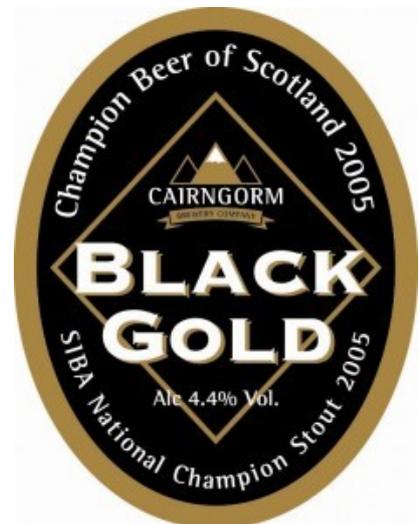
## March Meeting

The next BABB's meeting will be held this Thursday, March the 28<sup>th</sup>.

At this month's meeting, Burleigh Brewing founder and Brewmaster, Brennan Fielding, will be joining us as our education night guest. Brennan will be bringing some of their award winning Hef for us to enjoy while he gives us tips on brewing this classic style and maybe some insight on how he beat the Germans at their own game! If you've ever wanted to brew a great Hefeweizen, this will be a great opportunity to find out how.

And if one night of Brennan's company isn't enough for you, he will also be in Brisbane on Wednesday 27<sup>th</sup> to host a four-course dinner matched with five of his beers including the Fig Jam IPA at the Villager Hotel on George Street in the city. More details about the event can be found at:

<http://www.thevillager.com.au/news-events/upcoming-events/burleigh-brewing-beer-dinner-27-march-2/>



## Club Wars @ QHC 2013

by Angus Rich

As part of the Queensland Home Brewing Conference being held on 13 July this year, Brewers Choice are running a competition for Queensland home brewing clubs to see who can claim the title of "Jedi Master Brewers". The Club Wars is an opportunity for BABB's, IBU, PUBS, RBT and BBC to go head to head in an "Iron Chef" style competition with ingredients provided by Brewer's Choice.

The ingredients provided will be:

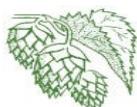
- 4.5kg ale malt
- 0.5kg wheat malt
- 0.25 light crystal
- 0.25 dark crystal
- 50g Saaz
- 50g Centennial
- 50g EGK
- 1 pkt US-05
- 1 pkt US-04

You can use the ingredients as you please. No other ingredients can be added or the malts modified e.g. smoking or roasting. Water treatment and finings etc are allowed.

To put our best foot forward, we are going to run an internal competition for BABB's members to brew a trial beer to be judged at the May meeting. The best entry (judging criteria to be announced) will go to represent BABB's at the conference.

The winner will be provided with the ingredients pack provided by Brewers Choice and will have the chance to re-brew the beer to provide a full keg for the conference to compete in the club wars. A short 2-3 minute video of the brew session will be shot to be included in the video package of the conference.

May the force be with you.



## BJCP Exam Update

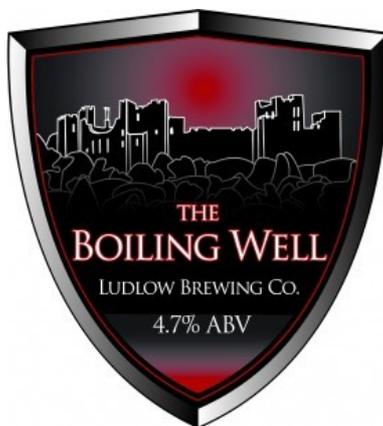
by Kris Domagala

Interest from within and outside the club is already gathering for the BJCP exam that David Clarke is organising for next February. At the next meeting we will be asking anyone who is interested in taking the exam to make their intentions known to David so he has an idea on numbers. You can also let Dave know by emailing him at [bjcp@babbrewers.com](mailto:bjcp@babbrewers.com). Positions for this exam will fill up one way or another and priority will be given to those who have completed the prerequisite online exam.

More information is online at <http://babbrewers.com/page/february-2014-bjcp-exam>

## Annual Comp Update

The guidelines and entry form for this year's BABB's Annual Competition have posted on the club website. Entries close on Saturday, June 22<sup>nd</sup>. Details at: <http://www.babbrewers.com/page/2013-competition-schedule-entry-form-0>



## PUBS German Club Night

by Kris Domagala

The Pine Rivers Underground Brewing Society will be holding their annual German Club dinner on Saturday, 18<sup>th</sup> May.

An invitation has been extended to BABB's members and their partners to join in for what ends up being an enjoyable night of German beer and food amongst fellow brewers. At the April meeting, we will be asking for a show of hands of those interested in going to help with the booking.

## SEQ Water Quality Data Now Available

Queensland Urban Utilities recently published water quality analysis data for the year ended September 30 2012. The reports cover each of the sixteen domestic drinking water supply schemes they operate in south-east Queensland.

Full details can be found online at [http://www.urbanutilities.com.au/Your\\_home/water\\_quality/Water\\_quality\\_data\\_2011-12/](http://www.urbanutilities.com.au/Your_home/water_quality/Water_quality_data_2011-12/)

## Melbourne Good Beer Week

For those who fancy a winter sojourn down south in mid-May, Good Beer Week is on again. This year's edition will run from May 18 to 26, encompassing around 140 separate events at a variety of venues in and around Melbourne.

See <http://goodbeerweek.com.au/> for a full program of events.

## Upcoming Events

March:

- 27<sup>th</sup> Burleigh Brewing dinner at The Villager Hotel
- 28<sup>th</sup> March Meeting - Education Night with Brennan Fielding

April:

- 24<sup>th</sup> **WEDNESDAY night:** April Meeting - Pale Ales & Bitters mini-comp, American Brown Ale Mash Paddle competition entries due

May:

- 18<sup>th</sup> PUBS German Club dinner
- 23<sup>rd</sup> May Meeting - QHC Club Wars entry taste-off and social night
- 24<sup>th</sup> (tentative) Scratch QBW comp entries due

## BABB's Takes to the Airwaves

BABB's Brewmaster, Kris Domagala, was interviewed on ABC Radio's *Afternoons* program on Tuesday, March 12<sup>th</sup>.

The interview, part of a series the program is running about local clubs, was the second time Kris has been heard on the ABC in less than six months. Once again, Kris did a great job promoting homebrewing and the south-east Queensland clubs. You can listen to the full interview at [http://www.abc.net.au/brisbane/programs/612\\_afternoons/](http://www.abc.net.au/brisbane/programs/612_afternoons/)

## Treasurer's report: February 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 47.00
Raffle:	\$ 163.00	
Sub-totals:	\$ 163.00	\$ 47.00

**Total Income: \$ 210.00**

Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 48.40	
Raffle:		\$ 51.00
Comp prizes:		\$ 26.00
Sub-totals:	\$ 48.40	\$ 147.00

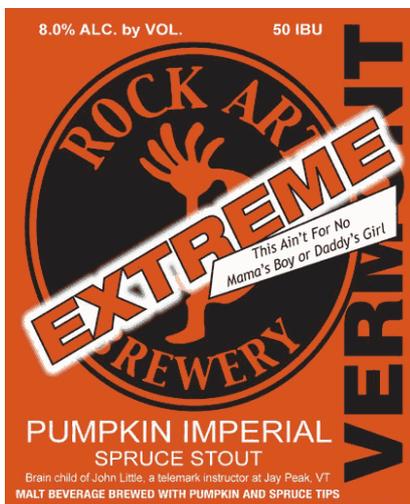
**Total Expenses: \$ 195.40**

**Profit/Loss: \$ 14.60**

### Bank Reconciliation for February 2013

Opening cashbook balance:	\$12332.08
Add Profit/Loss:	\$ 14.60
Closing cashbook balance:	<u>\$12346.68</u>

Bank balance @ 28/Feb/13:	\$12379.08
Add outstanding deposits:	\$ 114.60
Less outstanding cheques:	\$- 147.00
Reconciled bank balance:	<u>\$12346.68</u>



## February minutes

### Brewmaster Welcome.

**Previous minutes:** Approved.

### Introduced New Visitors:

Jye Smith  
Ruth Barry  
Terence Smith  
Craig Lapham  
Kate Keleher  
Maric Beu  
Dan McGrath

**New Members:** Colin Wright

**QAAWBG Update:** The QAAWBG is the association of brew clubs that runs the state competition and organises the annual dinner. The guild is primarily made up of beer clubs, but used to be mostly winemakers. Currently includes BABB's, PUBS, and IBU. Gold Coast is about to join. Dave Clarke is the Chief Steward and helps to drive the state comp and getting approved under BJCP.

**AABC:** Kris to be the new delegate. Ross is the other delegate for Queensland.

**2013 Queensland Homebrewing Conference:** To be held on 13th July. Inter-club brew-off: Ingredient packs to be given to interested clubs. One entry per club. Each club to provide a 2-3 minute video of the brewday. It would be great to hear from any members with suggestions. Members are encouraged to do a sample brew based on the specified ingredients. There are no style specifications.

**2013 Queensland Beer Week:** The Scratch Bar is running their homebrew competition again. Details to come shortly.

**PUBS / BABB's Joint Bulk Brew:** PUBS are good to go, but we still need to agree a time-frame. No new information from Johan or PUBS. English Bitter to be the style on the day. Recipe to be provided by Mark Davies, who was highly rated in the last competition.

**2013 mini-comp integration with other clubs:** Declined due to lack of interest.

**Annual Comp:** You will have to be a financial member by the end of tonight's meeting [i.e. February - Ed] to be eligible for the major prize, which will be announced at the next meeting.

**Newsletter Contributions:** Call for articles or ongoing information to be included in the newsletter. Examples include pub or beer reviews, or beer travel stories. As little as 100-200 words or as much a few pages.

**Treasurer's report:** The club remains in a sound financial position.

**Secretary's report:** Mash-Paddle Comp reminder: American Browns. Entries are due at the April meeting.

**Librarian's report:** New issue of *Brew Your Own*. Ordered John Palmer's *Water*.

**Webmaster's report:** Go to the BJCP website for documentation and notes. We prefer not to host any information locally, due to the risk of outdated information. Please contact [webmaster@babbrewers.com](mailto:webmaster@babbrewers.com) to sort out any login problems.

**Chief Steward's report:** No mini-comp in March: Brennan Fielding from Burleigh Brewing will be visiting.



## 130 years between drinks - Terry's beer flows again

Eli Greenblat, The Age, 20 March 2013.

After more than 130 years and some very late nights trying to decipher a dusty notebook, Australia's once lost beer was flowing from the taps of Melbourne's famous Chloe's Bar at the Young & Jackson pub yesterday, giving drinkers the chance to taste a colonial beer from the 1870s.

Such was the determination of the brewers from Brunswick's Thunder Road Brewing company to stick to the original recipe, which dates back to before Federation, they were forced to hunt down the same kind of hops used more than a century and a half ago and even used sugar from Mauritius, as was the custom of the time.

Initial impressions of the beer first created and brewed by Alfred Terry, a pioneer of Australia's beer industry who came to Melbourne in 1851, were of the beverage's incredibly fruity flavour, almost marmalade taste, and a bright vibrant copper tinge beneath a foamy creamy white head.

"I was pleasantly surprised," said Thunder Road senior brewer Marcus Cox who studied Mr Terry's original recipe and turned his sometimes half-scrawled shorthand notes into a proper recipe he could follow.

"It's a colonial ale, and it would have been the first beer out the door from the brewery, giving them the volume they needed. Once we deciphered the recipe and knew what we were doing it all came together, with that English tradition very close to its heart."

On sale to the public last night, Terry's Ale was brought back to life after a chance discovery of Mr Terry's original brewer's manual, which was lying unwanted in a second-hand bookshop in York Beach, Maine, USA.

The recipe itself dates back to around the 1870s with Mr Terry's innovations in styles and production making the Carlton Brewery the most successful brewer of its age. The

Carlton Brewery traces its history to Melbourne's Bouverie Street in 1864 and is a forerunner of today's Carlton & United Breweries, owned by Foster's.

By coincidence, beer from the Carlton Brewery, including potentially Terry's Ale, would have been sold at Young & Jackson in the late 1800s.

Thunder Road owner Philip Withers said 400 litres (or 1400 pots) of the ale was produced with all sale proceeds donated to the Institute for Glycomics.

"What startled us in this particular detail was the brewing process was very clear and unique, we have never seen anyone brew beer like this before, and we were able to reproduce that."

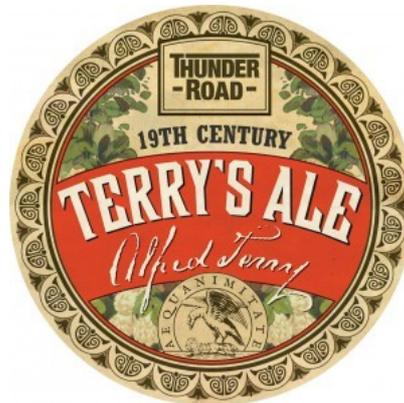
Mr Withers said a decision to go into full commercial production of the 130-year-old beer would depend on drinkers' reaction to the beer style and a retail deal with a leading supermarket that would result in all money going to charity.

But how does it taste?

Terry's Ale is something foreign to our modern Aussie beer drinking culture.

It's a taste of England based on an English running ale. It should be served warm and from the keg and in turn it is warming and generous. Today it is served at 2 degrees so as to give it time to open up.

The Golding hops from Tassie bring spiced apple to the nose, the raw sugar a rich, full textural quality. Neither filtered nor pasteurised it is a piece of our drinking history ... imported like us.



## What if Prohibition never happened?

Charlie Papazian, examiner.com, 25 February 2013

There's a lot of speculation of what beer in the USA might have been if Prohibition never happened. What if Prohibition never happened? What would American beer culture be like today? Here are my thoughts, but first some background.

The American Prohibition Act of 1920 devastated American beer businesses. It changed the landscape and mapped out a course that has brought us to beer in 2013 USA. Prior to 1920 the irresponsible manufacturers' and consumers' behavior related to alcoholic beverages helped lead to Prohibition.

After many decades of campaigning by "temperance" organizations, the 36th state ratified the 18th Amendment in January 1919. Congress voted its approval in October 1919, prohibiting the manufacture, sale, transport, import, or export of alcoholic beverages. The law went into effect as the National Prohibition Act in January of 1920. Thirteen years later on December 5, 1933, the 21st Amendment repealed the 18th Amendment.

The immediate effect of Prohibition in 1920 was that alcohol consumption declined, hundreds of thousands of jobs were lost. The period during Prohibition was marred by an increase in illicit liquor and beer, no tax revenue generated from sales, and the emergence of a network of organized crime making millions of dollars in bootlegged alcohol.

Interestingly the emergence of illegal and clandestine drinking places called speakeasies helped liberate women. Before prohibition women generally did not frequent bars and saloons for casual socializing.

When the 21st Amendment was passed repealing Prohibition it tried to assure that there would be separation of independent business relationships between manufacturer, distributor and retailer by giving states rights to regulate alcohol

## February Mini-comp - American Ales

The February mini-comp was won by Stephen Wharton with an American IPA. Many thanks to Snow for supplying the description and recipe below.

Background:

My *Roaring 40s American IPA* is based on Firestone Walker's Union Jack IPA, which I read an article about in *Zymurgy* magazine. I got the chance to meet Matt Brynildson, the head brewer from Firestone Walker, at the ANHC last year and he discussed the reasons for the 3 day dry hopping schedule, stating that in his experience, leaving the beer on the fresh hops for only 3 days improved flavour and aroma, reduces "grassy" notes and minimises oxidation. The original Union Jack is dry-hopped 3 times, but I only had time for 2 in my version. Still turned out pretty nice, though!

### Beer Profile:

Batch Size: 24.00 L	Boil Time: 90 min
Original Gravity: 1.071 SG	Final Gravity: 1.018 SG
Est Alcohol by Vol: 7.00 %	Bitterness: 73.9 IBU
Est Color: 7.6 SRM	

### Ingredients:

6.90 kg Pale Malt (Barrett Burston) (2.0 SRM) Grain 88.13 %  
0.50 kg Munich I (Weyermann) (7.1 SRM) Grain 6.39 %  
0.21 kg Cara-Pils/Dextrine (2.0 SRM) Grain 2.74 %  
0.21 kg Crystal Malt - 60L (Bairds) (60.0 SRM) Grain 2.74 %  
29.00g Magnum pellets [14.1%AA] (90 min, **First Wort Hop**) 48.9 IBU  
35.00g Cascade pellets [6.2%AA] (30 min) 13.2 IBU  
35.00g Centennial pellets [10.5%AA] (15 min) 11.7 IBU  
35.00g Centennial pellets [10.5%AA] (Flameout)  
35.00g Cascade pellets [6.2%AA] (Flameout)  
20.00g Centennial pellets [10.5%AA] (1st Dry Hop - 3 days)  
15.00g Simcoe pellets [12.6%AA] (1st Dry Hop - 3 days)  
35.00g U.S. Cascade Pellets [6.2%AA] (1st Dry Hop - 3 days)  
15.00g Amarillo pellets [9.2%AA] (1st Dry Hop - 3 days)  
14.00g U.S. Cascade Pellets [6.2%AA] (2<sup>nd</sup> Dry Hop - 3 days)  
36.00g Amarillo pellets [9.2%AA] (2<sup>nd</sup> Dry Hop - 3 days)  
20.00g Simcoe pellets [12.6%AA] (2<sup>nd</sup> Dry Hop - 3 days)  
20.00g Centennial pellets [10.5%AA] (2<sup>nd</sup> Dry Hop - 3 days)  
1 pinch Sodium Metabisulphite (Mash 60.0 min)  
1 tsp Yeast Nutrient (Boil 10.0 min)  
5.00 g Gypsum (Calcium Sulfate) (Mash 60.0 min)  
1 Pkt Craftbrewer English Ale dry yeast

### Mash Profile:

50 min at 63.0 C  
25 min at 68.0 C  
10 min Mash Out at 78.0 C

Batch sparge

### Notes:

Rehydrate yeast, then pitch at 16C and let it rise to 19C by end of day 2. Raise to 21C on day 6.

First dry hop in primary on day 10.

Rack to secondary on day 13 and dry hop again. Crash chill on day 16 then keg/bottle.

beverage laws. The amendment was constructed to help avert the "legacy" behavior of manufacturers who when allowed to own distribution and retail stores, saloons, pubs, bars etc. were reportedly quite abusive to society.

It's 2013.

Now there are about 2,400 brick and mortar breweries in the USA. They are all still very much influenced by the 18th and 21st amendments and the circumstances that led to the upheaval of prohibition.

Many beer drinkers celebrate this current golden age of beer in the USA. But the question often arises: What would it have been like if there was never any prohibition? Most imagine an even more glorified world of American beer. But I don't think so.

Most beer enthusiasts focus on the "bad" of Prohibition. I find myself very sympathetic to the "bad." Would I have suffered? Probably not, I'd have brewed my own just as I do now. Indeed 1920-1933 must have been dismal years for beer drinkers seeking diversity and flavor.

How would the American beer business have evolved if there was no Prohibition? I don't think good things would have happened and I don't think we'd be enjoying the time now celebrating 2,400 breweries.

Breweries would have consolidated just as they did in the 60s, 70s and continue to do today. There would have come a time when fewer and fewer brewing companies controlled more and more of the beer market **and** breweries would have continued their control of drinking places and distribution. The choices offered to the beer drinker would have diminished to hardly any choice at all. What happens under these circumstances is evidence is in Europe today. One only has to go to there and visit a restaurant or any bar – most are owned, controlled or under a legit (or illegit) contract with a brewery to serve their beer. It's really tough for a small and independent brewery to distribute and get their beer to beer drinkers. The same situation exists in Asia, South and Central America and Africa.

If Prohibition hadn't happened eventually the American brewing industry (and it would have been industrial in the truest sense of the word) would have come under the draconian scrutiny of American lawmakers and society. With small breweries taken out of the picture through complete control of the distribution and retail sectors, the face of brewing would be, actually faceless.

Would truly responsible enjoyment of beer have evolved? Or would the specter of ruthless competition with cheaper and cheaper beer irked government to react with higher taxes and draconian and restrictive laws and regulations? I think so. I think without having gone through the pain of Prohibition, the American brewing and beer world would not be as vibrant, creative and exciting as it is today.

The UK never had prohibition. Their taxes are very high and there is an effective monopoly that controls retail and which beers are sold at retail. Small brewers have fared well in the UK recently with the implementation of a tax break, but take a look at history before the advent of microbreweries with a tax break. Most of the great heritage British brewers are gone; at best they are no more than labels of beer produced at convenient and efficient locations owned by large multinational corporations. Similar circumstances have evolved throughout the world.

Small and independent brewers need independent distributors to get their beer to retailers and ultimately the beer drinker. In worlds where distribution is completely controlled by the brewery – small brewers struggle and have major obstacles to growth; sometimes impossible. For the small brewer who wants to grow in excess of say 30,000 or 40,000 barrels of beer a year, they need a distribution company that specializes in warehousing, delivering and helping marketing their beer on a local level. The distribution business is very different than running a brewing business. The real value of any beer distribution company is established through the value of their

service. It is not established through legislation. Most small brewers who want to grow need these services.

For small brewers whose business model is currently small or wants to stay small, self distribution and selling direct to beer drinker is a model that works. The ability of a small brewery to do small scale self distribution and sell bottles, cans, kegs and growlers directly to the beer drinker is absolutely essential to success and sustainability. This is a quirky exception of separating the different needs of small businesses from the need of regulating big brewing businesses.

Currently the American beer business world needs to come to grips with the fact that small scale brewery business models are very different than larger brewery business models. Allowing the smallest brewers to self distribute and sell to beer drinkers is not going to break the needed system we have that will serve to deliver 95-99% of America's beer.

Prohibition was ugly. It resulted in a lot of really bad things. One cannot clearly conclude that it was simply in a word bad or good. Nothing is ever really "black & white." Would the American brewing industry have self-regulated itself if there was not Prohibition? Would there be reasonable and tiered tax structure if there was not Prohibition? Would there be access to market and ability for small brewers to get their beer in front of beer drinkers if there was not Prohibition? Would homebrewing be legal if there was no Prohibition?

If there was no Prohibition would we have today's 2,400 small breweries?

*Charlie Papazian is the author of The Complete Joy of Homebrewing, founder of the Great American Beer festival, the American Homebrewers Association and the Association of Brewers.*

## Drinking Wisdom

"It only takes one drink to get me drunk. The trouble is, I can't remember if it's the thirteenth or the fourteenth."

– George Burns

## Craft Brewing Facts

Brewers Association, 18 March 2013.

Craft brewers currently provide an estimated 108,440 jobs in the U.S., including serving staff in brewpubs.

Growth of the craft brewing industry in 2012 was 15% by volume and 17% by dollars compared to growth in 2011 of 13% by volume and 15% by dollars.

Craft brewers sold an estimated 13,235,917 barrels\* of beer in 2012, up from 11,467,337 in 2011.

The craft brewing sales share in 2012 was 6.5% by volume and 10.2% by dollars.

Craft brewer retail dollar value in 2012 was an estimated \$10.2 billion, up from \$8.7 billion in 2011.

As of March 18, 2013, the Brewers Association is aware of 409 brewery openings in 2012 (310 microbreweries and 99 brewpubs) and 43 brewery closings (18 microbreweries and 25 brewpubs).

2,347 craft breweries operated for some or all of 2012: 1,132 brewpubs, 1,118 microbreweries and 97 regional craft breweries.

Other U.S. Brewing Industry Facts:

Overall U.S. beer sales were up an estimated 0.9% by volume in 2012.

Imported beer sales were up 1% in 2012 and up 1% in 2011.

Overall U.S. beer sales were approximately 200,028,520 barrels and imported beer sales were 27,712,665 barrels in 2012.

2,403 total breweries operated for some or all of 2012, the highest total since the 1880s.

