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BABB's News

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Judging at the Ipswich Show

by Kris Domagala

On a morning that reminded us that winter was on its way, Mark Davies and I headed out to the Yamanto Tavern to help judge the Ipswich Show Brewing Competition. We joined the familiar faces of former BABB's members Tony Brown, Ben Rouse and Tim Butler along with members of their new club, the Ipswich Brewers Union, and a few other volunteers to get through the 46 entries.

There were six categories that included a broad range of AABC styles within them. Even some of the less common styles were represented, including Dortmunder Export and California Common, as well as a Cream Ale, which to my surprise beat out all the APAs in its category! I personally had the pleasure of judging two well made California Commons and an APA that ticked a lot of boxes for me.

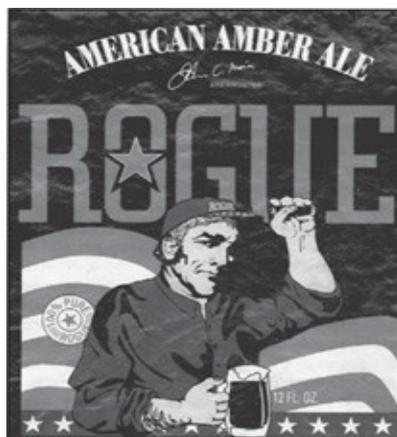
I also ran into a couple of beers that would have done better if they were entered under a different style (one of which was a beautifully brewed smoked lager, that unfortunately didn't have a corresponding category and was marked down as an Oktoberfest). This should be a timely reminder to make sure your bottle labeling system is sound! I also recommend that brewers judge their own beers before entering them to make sure they best match the selected style. You might find that even though you brewed it as one style, it actually lines up better with a different one.



Kris and Mark judging Best of Show for the Ipswich Show.

Photo: Tony Brown

As non-competitors, Mark and I were invited to judge the Best of Show round at the end of the competition. We narrowed the beers down to one of the aforementioned California Commons and a Northern English Brown Ale. Both beers were very well brewed, and in the end, we went back to stylistic accuracy upon which the Brown Ale won. In all, it was an enjoyable way to spend the morning and I look forward to judging alongside the Ipswich Brewers Union again at the QABC, if not before.



Homebrewing Finally Legal in all US States

For the first time since the introduction of Prohibition more than ninety years ago, it is legal to brew beer at home everywhere in the United States.

In March, Mississippi became the 49th state to legalize homebrewing, and on May 8th, Alabama became the 50th and last state to make it legal to mix barley, hops, water and yeast in your own home.

This news ends a five-year campaign by the American Homebrewers Association. The AHA estimates that Alabama already has around 5,000 homebrewers, who now no longer need to fear legal consequences for enjoying the hobby that has been open to many of their countrymen since the US Federal Government repealed its ban on homebrewing in 1979.

May Meeting

The next BABB's meeting will be held this Thursday, May the 23rd.

The meeting will be a social night featuring the taste-off of the QBW Club-Wars beers. Mini-comps will resume at the June meeting.

Club Championships

by Kris Domagala

The annual competition date is approaching fast. This is one of your best opportunities in the year to get good quality, anonymous feedback on how your brewing is going, and we encourage all members to enter. For those who haven't entered before, beers are judged using the same score sheets as the mini-comps, however, instead of being judged as a group, two or three judges evaluate each beer independently with a quick check at the end to make sure there are no major disagreements. This allows beers to be judged without other influence, and is how the state and national competitions are judged.

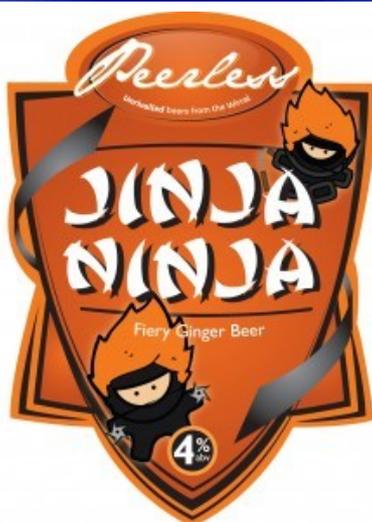
The full list of styles that can be entered are listed at http://babbrewers.com/files/story/2013/02/BABBs_Schedule_2013_0.pdf and the entry form can be found at http://babbrewers.com/files/story/2013/02/RulesAndEntryForm_2013_0.pdf.

Please review the rules, even if you have entered before, making sure you label the bottles properly and include a completed entry form and the correct entry fee. Entries are due either at the May meeting, or at Craftbrewer by Saturday 22nd June, 1pm.

In order to run the competition as efficiently as possible, we will require judges and stewards on the day. If you are able to help out on Sunday 7th July in any capacity (no experience required!), please let Geoff or one of the other committee members know at the next meeting.

Drinking wisdom

Church officials, not knowing whether St. Patrick was born on March 8 or March 9, decided to add up the two dates and honour him on March 17.



BJCP Exam

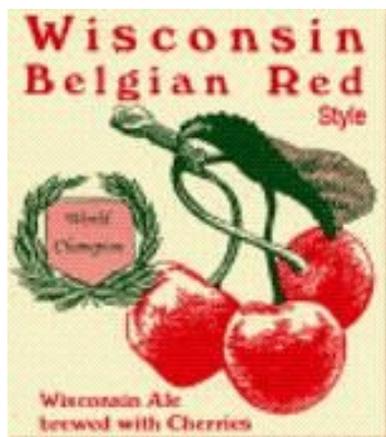
by Kris Domagala

The next BJCP tasting exam will be held on 8th February, 2014. If you are interested in taking the exam, please let David Clarke know at bjcp@babbrewers.com, as places are limited and they will fill up one way or another. More information about the exam can be found at <http://babbrewers.com/page/february-2014-bjcp-exam>

QHC 2013 Update

by Kris Domagala

The keynote speakers for the Queensland Homebrewing Conference on July 13th have been announced: Ben Krause (Bridge Road Brewing), Josh Uljans (Moon Dog), Ian Watson (Fortitude, Noisy Minor) and Wade Curtis (4 Hearts Brewing). Early bird tickets are available now from <http://www.theqhc.com.au> until 31st May.



Scratch QBW Competition

by Kris Domagala

Entries into The Scratch Bar's Qld Beer Week competition are due at the bar by May 31st. Any style of beer is accepted (providing it can be re-brewed in time!) with bonus points going to beers that have a theme of Rock And/Or Roll and an extra bonus for Queensland themed beers.

QABC Update

by Kris Domagala

This year's Queensland Amateur Brewing Championships will be held on Sunday 13th October. Entries will be due at Craftbrewer by 1pm on Saturday 28th September or at any Brewers Choice store by COB on Tuesday 24th September. The QABC is the state qualifying competition for the national Australian Amateur Brewing Championships, which this year is being held in Canberra on 2nd - 3rd November.

This year we will be trialling a new system where entrants will be asked to submit two bottles per entry to the QABC. If your beer qualifies for the national competition by placing 1st, 2nd or 3rd, the second bottle will be sent on your behalf to the national competition. This is being done to make sure Queensland is fully represented in all categories and to avoid the hassles of following up qualifiers, which has proven difficult in some circumstances in the past. No additional best of show bottle will be required. For anyone concerned about the aging of fresh beers, there is less than 4 weeks between the state and national cut-off dates and the entries will be kept cold the entire time up to the national comp.

Drinking Wisdom

A recent study found that the average Australian walks about 1300 kilometres a year. Another study found that Australians drink, on average, 98 litres of alcohol a year. That means that, on average, Aussies get a little over 13 kilometres to the litre!

Makes you proud to be Australian, doesn't it?

April Minutes

Brewmaster Welcome.

Previous minutes: Approved.

New visitors: Michael Guy
Sean Hasselback
Aron Scott
Matt Nolk
Vincent Welsh
Daniel Joger
Michael Page
Craig Lapham
Laura Seeds

New Members: Martin Rudge

QAAWBG Update: No decision as to whether to organize the dinner this year. Canberra is looking to host ANHC 2014 and also AABC. BABB's happy to let Canberra host twice.

2013 Queensland Good Beer Week: Scratch Bar are running homebrew competition again. Entries must be received over the bar by May 31st. Additional details in April newsletter. Scratch Bar is receiving a keg of the BABB's Barrel Project beer.

PUBS German Club Visit 18th May: BABB's would like an indication of numbers to book hall. 8-10 members indicated interest in attending.

Annual Comp: Major prize is \$1300 towards trip to Beervana. Can be taken in the following year to allow for flexibility. Entries due at May meeting or at Craftbrewer by 22nd June. Think of the annual comp as a dress rehearsal for the state comp.

2013 Queensland Homebrewing Conference: 13th July. Interclub brew-off: Ingredient packs to be given to interested clubs. One entry per club. 2-3 minute video of brew day to be provided. No style specifications. Speakers announced: Ben Krause (Bridge Road brewing), Josh Uljans

(Moon Dog), Ian Watson (Fortitude), and Wade Curtis (4 Hearts Brewing).

BJCP Exam: There are two sets of tests to complete; must complete the online test first. Let David Clarke know if you're keen to reserve a spot: bjcp@babbrewers.com.

Fortitude Golden Ale Launch: 5pm, 3rd May at Pig & Whistle Riverside.

May meeting: Looking for volunteers to brew a recipe for club wars taste-off to choose recipe to enter. Judging process will depend on number of beers brewed. Anyone who brings a keg on the night will have the cost of their ingredients subsidised at \$20. Ingredients list in April Newsletter.

AGM – July Meeting: Committee positions available: Chief Steward, Librarian, Secretary. Interested parties to approach committee members.

BABB's Shirts: Asked if members keen to do another run. 18 members keen for a shirt.

Secretary's report: Visitors to provide email addresses if you'd like to be on the mailing list. Newsletter contribution reminder.

Librarian's report: New books: *Extreme Brewing* by Sam Calagione, *Brew Like a Pro* by Dave Miller, *Hop Varieties* by Dan Woodske.

Chief Steward's report: There will be a call for annual comp judges and stewards at the next meeting. Two judges per category, 9 categories.

Thanks to Craft Bottleshop for helping to supply raffle and comp prizes.

Treasurer's report: April 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 31.00
Raffle:	\$ 250.00	
Sub-totals:	\$ 250.00	\$ 31.00
Total Income:		\$ 281.00
Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 48.80	
Library:		\$ 38.64
Raffle:		\$ 44.33
Comp prizes:		\$ 44.33
Barrel Project:		\$ 142.08
Sub-totals:	\$ 48.80	\$ 339.38
Total Expenses:		\$ 388.18
Profit/Loss:		\$- 107.18

Bank Reconciliation for April 2013

Opening cashbook balance:	\$11621.78
Add Profit/Loss:	<u>\$- 107.18</u>
Closing cashbook balance:	<u>\$11514.60</u>
Bank balance @ 30/Apr/13:	\$11712.68
Add outstanding deposits:	\$ 201.20
Less outstanding cheques:	<u>\$- 399.38</u>
Reconciled bank balance:	<u>\$11514.60</u>

Upcoming Events

May:	
23 rd	May Meeting - QHC Club Wars entry taste-off and social night Last meeting to deliver annual competition entries
31 st	Scratch QBW comp entries due
June:	
7-9 th	Milking the Cow Festival at The Spotted Cow, Toowoomba
22 nd	Annual competition entries due at Craftbrewer by 1pm
27 th	June Meeting – Strong Ales mini-comp
July:	
7 th	Annual Competition at Craftbrewer
13 th	Queensland Homebrewing Conference
13-21 st	Queensland Beer Week
25 th	July Meeting - AGM and Awards Night

The Americanization of Beer Styles

Charlie Papazian, examiner.com, 6 Feb 2013

In the USA there have been several unique and distinctive beer styles that have emerged over the past 70 years. American-style light lager with their low calorie and colored derivations has been the most copied and popularized throughout the world. These beers are defined by their high corn, rice, sugar adjunct content, and low malt and hop taste profiles along with “refreshing” higher carbonation. Their presence has been both dominating and ubiquitous. But times are changing.

Over the past 30 years innovative craft brewers in the United States have created many beer types that at the time defied categorization as European styles. The popularity of these “America-style” beers has grown both in the USA and internationally. What has defined these styles and why did they emerge? Here are a few select examples of how both culture and access to ingredients helped to define new directions in beer character.

Let’s first take a look at some of the earliest manifestations of contemporary American styles of beer. It all began with the emergence of **American-style Pale Ale**. In the 1970s American homebrewers were just beginning to discover beer characters that were different than American light lager. Homebrewers were using hops with a heavy hand and finding the flavors, aroma and bitterness to their enjoyment. Cascade hops were the only American hop available to homebrewers in the early days. While English-style Pale Ales were the inspiration, the ingredient of

Cascade hops was the only fresh hop ingredient available. The unique quality of American-style Pale Ale was born.

Ales brewed with American citrus-like hops such as Cascade, Centennial, Chinook, Nugget and other hops uniquely “American” flavored found their way into stouts, strong ales, amber ales, brown ales and more. **American-style stouts and porters** were originally to be modeled after Irish and British stouts and porters, but with the addition of citrus and fruity American hops there became a clear distinction between the old world and new world beers.

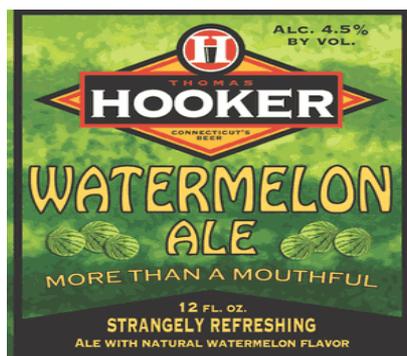
American-style Brown Ale was homebrewers’ answer to brewing a copycat version of the only known style of brown ale available at the time: Newcastle Brown Ale. American homebrewers enjoyed the smooth, nutty, caramel and gentle hop balanced ale brewed by the then independent Scottish & Newcastle Brewery. But homebrewers being American homebrewers found that their heavy handed doses of American hops produced brown ale that was not only much more hop bitter but also had nuances of American hop flavor and aroma. While they enjoyed Newcastle they fell in love with hoppy brown ales. What to call this new type of ale? They were being brewed by American homebrewers everywhere, but I recall Texan homebrewers wanting to lay their claim on this new style, calling it Texas-style Brown Ale. Their campaign did not prevail. American-style Brown Ale persisted. At the time there was no other worldly beer type that came close to resembling this hoppy brown ale.

As American craft brewers thrived American Pale Ales were getting stronger and more colorful. **American-style Strong Pale Ale, India Pale Ale, Amber/Red Ale, Imperial/Double Red Ale, Barley Wine Ale, Stout, Imperial Stout, Porter, Imperial Porter** all reflected elevated and sometimes extreme doses of flavor, aroma and bitterness from signature varieties of American hops. They created flavors never before experienced in the world of beer.

The emergence of **American-style Wheat Beer** has an interesting story. American homebrewers and early American microbrewers traveled to Germany and enjoyed German-style Hefeweizen. In fact they loved it with a passion. They brought their enthusiasm back to the USA only to find one important ingredient unavailable: German wheat beer yeast. Of course it was available, but at great cost and effort. Nearly impossible to get, American homebrewers and microbrewers put all the ingredients and process together using either American or English ale yeast. The fruitiness of wheat malt and yeast flavors of cloudy suspended English/American ale yeasts created a well received and enjoyable beer. Another style was born.

Though there is not specific style called “**American-style Fruit Beer**” this type of beer was also born because of excitement for Belgian fruit Lambic & Gueuze beers. Having sampled imported versions of these very specialized styles of Belgian ales, American homebrewers and microbrewers began adding fruit to their beers, but without using the lambic process or with the microorganisms that would create true Lambic type beers. The infusion of fruit into many beer types began and became popularized.

American-style Wheat Wine is another unique American style borne of innovation. If we could have barley wine, why couldn’t we make wheat wine. Using 100 percent wheat malt in beer presents challenges to brewers, but that did not stop Americans from pursuing this idea. An American classic was born. The use of hop types does not define its character.



In recent decades, other ideas have emerged amongst American homebrewers and small and independent craft brewers. The use of fresh, “wet” hops at harvest time has become a special seasonal beer that has focused on the harvest of hops as a special agricultural ingredient, much like the new harvest of grapes and new wines have gathered attention. These beers are called **Fresh “Wet” Hop Harvest Ales**

American-style Pilsener: This beer represents the classic pre-Prohibition American-style Pilsener which is a flavorful pilsener representing both a malt and hop presence. It is made with up to 25 percent corn and/or rice as an ingredient; enhancing the hop and malt character. The use of hops of old world origin (called noble-type hops) for flavor and aroma is preferred.

The cross fertilization of Belgian and American beer types has created some very innovative beer types. Some of which are:

American-Belgo-Style Ales: These beers are either 1) non-Belgian beer types portraying the unique characters imparted by yeasts typically used in fruity and big Belgian-Style ales or are 2) defined Belgian-style beers portraying the unique character of American hops. – These beers are unique beers unto themselves.

American-style Brett Beer: These beers express an evolution of natural acidity developed by *Brettanomyces* varieties of yeast. They have a balanced complexity. Horsey, goaty, leathery, phenolic and light to moderate and/or fruity acidic character evolved from *Brettanomyces* organisms may be evident, not dominant and in balance with other character.

American-style Sour Ales: These beers may have the full range of hop aroma and hop bitterness intensities. It may have a full range of body. There is no *Brettanomyces* character in this style of beer. The acidity present is usually in the form of lactic, acetic and other organic acids naturally developed with acidified malt in the mash or in fermentation by the use of various microorganisms

April Mini-comp - Pale Ales and Bitters

Congratulations to Kris Domagala, who won the April mini-comp, scoring 38 points with a Rye ESB. Kris was closely followed by Laurie Brace (37 pts, English Bitter), Dave Clarke (36 pts, Aussie Pale Ale), Harry Roberts (33 pts, Aussie Bitter) and Martin Rudge (32 pts, English Bitter).

Kris's recipe is reproduced below.

Name: Ben Connery's Rye ESB

Style: Extra Special/Strong Bitter (English Pale Ale)

Batch Size: 23.00 L

Boil Size: 30.00 L

OG: 1.054

FG: 1.014

ABV: 5.2%

IBU: 48.2 IBU (Using Tinseth, not accounting for no-chill)

Brewhouse Efficiency: 70.00%

Boil Time: 90 Minutes

Ingredients:

5000 gm TF Floor Malted Maris Otter

700 gm Wey. Rye Malt

300 gm Wey. Caramel Rye

150 gm TF Amber Malt

150 gm TF Crystal, Dark

150 gm TF Pale Chocolate Malt

34 gm Bramling Cross [6.0 %] (60 min) 21.7 IBU

20 gm Challenger [7.2 %] (60 min) 15.1 IBU

25 gm Bramling Cross [6.0 %] (15 min) 7.9 IBU

25 gm Challenger [7.2 %] (5 min) 3.8 IBU

1 Pkgs Thames Valley Ale I yeast (Wyeast Labs #1275)

Notes:

After having enjoyed Sunshine Coast Brewery's Rye ESB back in the day, I have been eyeing off Ben's recipe from the August 2010 BABB's newsletter for quite some time. I finally got to brew it earlier this year, albeit with a couple of minor recipe changes and a major improvisation after a disastrous lauter.

I was still getting used to using the Braumeister, and took a bit of a shortcut when mashing in, trying to simulate what I used to do on my 3V with underletting the mash. As a result, the grain bed was really uneven, which caused major channeling issues during sparging, and I only managed to get 1.032 pre-boil instead of my anticipated 1.044. I ended up making up for the low efficiency by adding 640g LDME to the fermenter, which brought it back up to 1.054 at the start.

It was also the first time I'd used the Thames Valley Ale I yeast. Whilst I liked the character from it, I found it to be a really poor flocculator, and ended up pulling a heap of yeast through while transferring to the keg. I noticed it didn't flocculate quite as much in the second and third generations.

including certain bacteria and yeasts. Acidic character can be a complex balance of several types of acid and characteristics of age. These beers are distinct from the classic red/brown Belgian-style sour ales.

The future promises continued innovation not only in the USA but elsewhere in the international beer scene. It's a good time to be a beer drinker!