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BABB's News

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June 2013

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June Meeting

The next BABB's meeting will be held this Thursday, June the 27th.

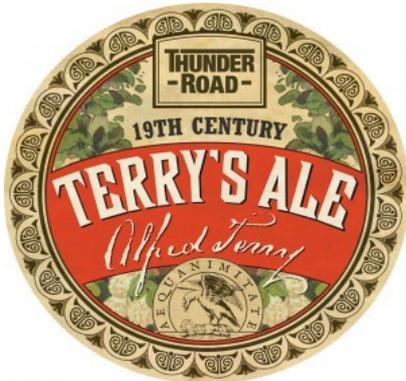
The meeting will feature the year's fourth mini-comp, for Strong Ales. At time of entry, bottles must be nominated into one of BABB's beer classes: 7.1 Old Ale, 7.2 Strong Scotch Ale, 7.3 English Barleywine, 7.4 Imperial IPA, 7.5 American Barleywine, or 7.6 Russian Imperial Stout.

2013/14 Subscriptions

Members are reminded that subscriptions for the 2013/14 financial year are due on July 1st. Subs have been held at the 2012/13 rate of \$85, which comprises a subscription of \$30 to run the club and \$55 for the club meetings.

Payment can be made at the June meeting or preferably via direct debit to the club's bank account (details of which have been posted on the announce list).

Subscriptions must be paid in order to be eligible to enter the BABB's Annual Competition.



2013 AGM

The BABB's AGM, where the next Committee will be elected, will be held at the July meeting. The club will need at least two members to step up and fill the positions that will become vacant this year. If you are interested in joining the committee and having a direct influence on shaping the club, please contact one of the committee members.

Amendment to the BABB's Regulations and By-laws

The Committee would like to give notice of a proposed change to Section 6.2.3 of the Club's Regulations & By-laws, to be voted upon at the Annual General Meeting on 25th July, 2013.

Current text: Life Members are not obliged to pay annual subscription fees but shall pay normal attendance fees.

Proposal: Life Members are exempt from paying annual subscription and attendance fees.

Reason for change: Due to the strong financial position of the club and in further recognition of services rendered, the Committee wishes to exempt our Life Members from paying attendance fees. As per the constitution, the number of Life Members is limited to 10% of the membership base, so this change is not anticipated to cause any future financial strain on the club.

If successful, the change will be retroactively applied to the start of the 2013/14 financial year.

Scratch Bar 2013 Homebrew Showcase

The winners of this year's Scratch Bar Homebrew competition for Queensland Beer Week have been announced. The following brewers' beers will be going on tap the day following the Queensland Homebrewing Conference, on Sunday 14th July, after midday:

- Tom Cooper and his Crazy Bird IPA
- Adam Meisenhelter and his Paris Texas (Texan Brown Ale)
- David Colville with Twist & Stout (White Stout)
- Kris Domagala and a Smashing Pumpkin Pie Ale (Spiced Sweet Stout)
- David Norman with his 85 Black IPA



Judging day at the Scratch Bar.

Annual Comp Judging

by Kris Domagala

The annual club championships will be held on Sunday 7th July and will need members to help judge and steward on the day. This is a great opportunity to find out what goes on behind the scenes during a major competition, and from personal experience, can be a real eye opener for first-timers. No experience is necessary for stewarding, and anyone with judging aspirations will be welcome to sit in with some of our more experienced judges on the day.

We will be meeting at 8am for an 8:30 start, and depending on the numbers of entries and personnel, hope to be completed by the early afternoon.

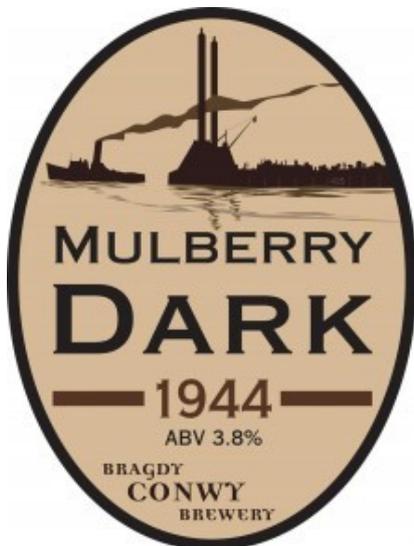
If you are available, get in contact with Geoff Tewierik at the meeting, or via chiefsteward@babbrewers.

ANAWBS 2013

The dates for the Australian National Amateur Wine and Beer Show in South Australia have been posted on their site:

20th Sep: Entries close at Winequip
23rd Sep: Entries close at Waite
27/28th Sep: Beer judging
1/2nd Oct: Wine judging
6th Oct: Presentation Day

This year's Mash Paddle style is German Wheat Beer; BJCP style 15A. See <http://www.anawbs.org.au> for more details.



QABC Update

The Queensland Amateur Brewing Championships website has been updated with this year's dates, rules and entry form. See <http://www.qabc.org.au> for details.

Don't forget you will need to enter 2 bottles per entry this year, with the second one automatically going on to the Nationals if you qualify.

QHC 2013 Update

At the May meeting, the results of the 2013 Mash Paddle Comp were announced. This year's competition attracted 26 entries from 18 brewers. Archive's team of tasters wasted no time in judging the beers; wrapping up the results within hours of taking delivery on Friday, 26th April.

Kris Domagala took out the top spot with his "Chuck's Brown". Rounding out the top four beers that will be commercially brewed and put on tap at Archive for their People's Choice award were Angus Rich's "Apollo 13", Colin Wright's "Bomber Brown Ale" and Tim Rayfield's "Swamp Donkey". The beers are yet to be brewed, but keep an eye out for an announcement in the near future.

You'll find recipes for the winning beers in this and next month's newsletters.

Beer Fridge Blamed For Cellphone Network Blackout

Bill Chappell, npr.org, 4 June 2013

Faced with reports of a "black spot" that interfered with the mobile network in several neighborhoods, technicians at Australian cellphone provider Telstra say they recently found the source of the problem: a man's beer fridge in his garage. The refrigerator was tracked by "software robots" and workers wielding special antennas.

"I'm amazed something like that could knock out part of the network," Craig Reynolds of Wangaratta, northeast of

Melbourne, . "You're certainly going to stop and wonder. I'm going to run and see if my fridge is all right next time there's a problem with the network."

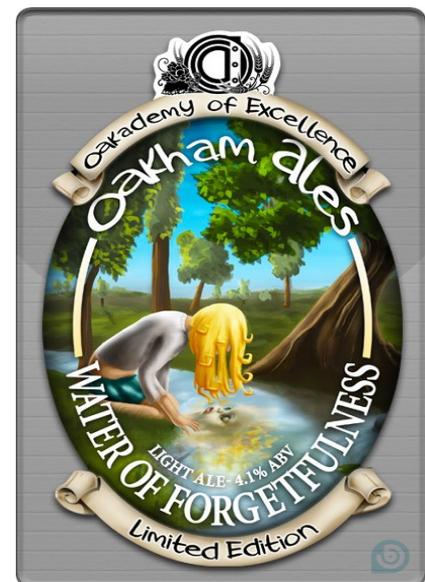
The beer fridge's motor was blamed for causing the disturbance, with Telstra engineers saying that an electric spark evidently created enough radio frequency noise "to create blackouts on the 850MHz spectrum that carries our mobile voice calls and Internet data," according to the *Herald Sun*.

Telstra's Greg Halley tells the newspaper that technicians used directional "Mr. Yagi" antennas (aka the , named for its inventors) to track the precise location of the disruption. In the past, they've found ATM machines and illegal signal boosters to be culprits. As you might expect, the engineers deal with hundreds of such cases each year.

"The sources vary — it can be domestic equipment, it can be [TV] masthead amplifiers, it can be electric or plastic welding stuff in industrial estates, it can be illegal repeaters," Telstra manager Richard Henderson .

"There's no particular focus now on beer fridges," he added.

The incident has sparked discussion , where comments ranged from discussion of "how dodgy does a motor have to be" to disrupt the network, to a more pressing question: What did Craig Reynolds do with his beer?



Tech Corner - Barley

by Angus Rich

At the beginning of this year I started study at the Ballarat University towards obtaining my Graduate Diploma in Brewing. While the course is technically advanced and focused on biochemistry and science, there are some great topics that I will try to cover regularly in the newsletter and try to communicate so that everyone can get something from it. Some items are directly relevant to homebrewers, while other items are more for curiosity to those of us who are interested in the science.

I thought I would start with barley which is arguably the most important raw material along with water in the making of beer. Barley was one of the first crops to be domesticated in Iraq and Syria as early as 8000BC. Today, barley is one of the most widely distributed cereals with a majority (~70%) being used to feed livestock. Homebrewers would have heard of barley classified in several ways such as two-row and six row, winter and spring, and individual names. The majority of barley grown is two-row (plumper grains and lower protein) spring barley (winter barley requires exposure to cold temperatures before it germinates in spring). There are a range of varieties grown but possibly the most well-known is maris otter which is two-row winter barley. It takes 10 years of development before a new variety of barley is placed into beer production.

So, what about Australian Barley Agriculture? Here are some key facts. Australia is one of the key suppliers of malting barley which is grown in a band that stretches from Queensland to Victoria, parts of South Australia and the Southern parts of WA. It is the second biggest crop behind wheat. We produce about 7 million tonnes of spring two-row barley of which only 30% is used for malting. The malting barley production in Australia can be divided into two types: export (high cereal adjunct) and domestic (kettle adjuncts such as sugars) and is driven by the Asian market with 60% of the produce exported.

Let's dive a little deeper into the structure of barley and its relevance to

malting. Barley does not want to make beer. The structure of the kernel is designed to protect its valuable stores of energy and proteins to establish life before photosynthesis takes over. Many of the enzymes that homebrewers are aware of (α -amylase and β -amylase) don't exist or are bound and unable to activate in the barley kernel. It is the malting process that synthesises or prepares these enzymes for producing wort among other important modifications. There are three parts to the barley kernel that are important to the maltster: the embryo, the endosperm and the aleurone layer. The embryo is the key to all of the life synthesis of the kernel. It contains the rootlets, the acrospire (green shoot) and is responsible for generating all the hormones that stimulate enzyme generation process when the kernel is hydrated.

The aleurone layer consists of large living cells (2-3 cells in thickness that surround the starchy endosperm). This layer is critical for the synthesis of many of the enzymes during the malting process. These cells contain no starch but contain lipids and proteins which are responsible for enzyme production and synthesis. These reactions are triggered during the release of the hormones from the embryo during malting. For example, α -amylase doesn't exist at all in raw barley. It is synthesised from the proteins in the aleurone layer during the malting process.

The barley endosperm holds the reserves of protein and starch for the prime purpose of supplying

resources for the embryo to germinate and establish plant life. The starchy endosperm, which is 76-82% of the barley grain weight, is a mass of dead cells made of granules of starch that occur in large (15-25 μ m) and small sized granules (<10 μ m). These granules are contained in a protein matrix (9-12% of the barley weight) and contained in thin cell walls that are primarily β -Glucans and arabinoxylans. The protein matrix is key to providing head forming polypeptides (proteins) and also binds the β -amylase which is important for starch breakdown to sugars during the mashing process. The β -Glucans don't impact homebrewers significantly but are very important for commercial operations as they form gels which slow down filtering and can form haze in the final product on the shelf.

You can come up for air now! I hope that has given some insight into barley and not been too technical. Next newsletter I will briefly cover the biochemistry and process of malting where all of this will fall into place.

This article has only scratched the surface so if you wish to read further on barley here are some other resources:

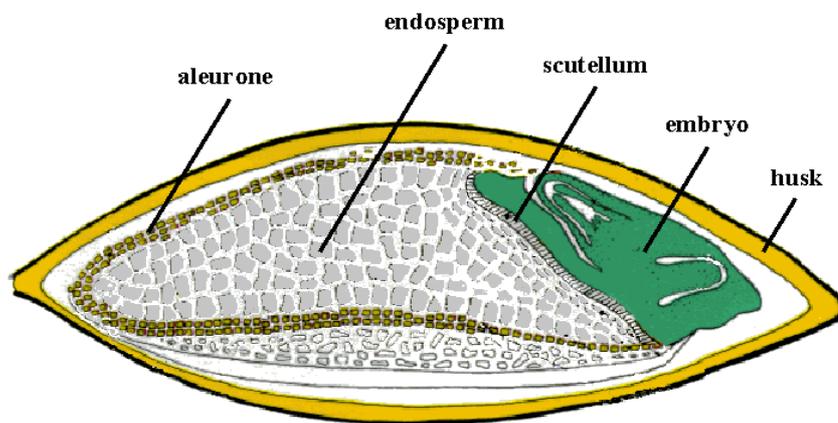
<http://www.barleyaustralia.com.au> – Barley Australia

<http://www.cmhc.com> – Canadian Malting Technical Centre

<http://www.graintrade.org.au> – Grain Trades Australia

<http://www.ukmalt.com> – The Maltsters Association of Great Britain

<http://barleyworld.org> – Oregon State University.



Cross-section of a typical grain of barley.

Toast Your "I Do's" with Something Sudsy

Ronnie Crocker, Houston Chronicle,
12 Jun 2013

The June wedding season is upon us and you need to choose wisely before saying, "I do."

While champagne toasts may seem traditional, reception guests these days would probably prefer beer.

"Most folks don't drink a lot of champagne," explains Alan Ward, a man who has a plan to make your big day a little more special - for you and every last cousin and college pal in the receiving line.

Ward is the owner of the Brigadoon Brewery & Brew School, which operates a brewpub at the Texas Renaissance Festival each fall. Ward also teaches homebrewing classes and, in a lightly publicized manner, offers brides-, grooms- and in-laws-to-be a chance to brew their own celebratory stouts and ales. The beers are then kegged or bottled for serving after the vows are wrapped up.

At least 10 couples have done so already, and that number is likely to grow as expected law changes allow Texas brewpubs more leeway and as the nation's interest in craft beer shows no sign of abating.

"It's not the ice-house beer your grandfather drank," Ward says.

For the second year, Boston Beer Co., maker of the Samuel Adams line and the largest U.S.-owned brewery, is releasing a limited batch of its Brewlywed Ale and inviting the betrothed, the recently married and anyone looking for a unique wedding gift to the brewery to purchase the corked 750ml bottles.

People can start queuing up for the Belgian-style ale at 7 a.m. on June 26, and the first 20 to show up in bridal attire get to move to the head of the line.

Brewery accounts of last year's event describe a crowd lining up early to buy the beer and three couples getting hitched by a local justice of the peace. Boston Beer founder Jim

Koch is repeating his offer this year to serve as best man.

Closer to home, Saint Arnold founder Brock Wagner says his brewery has hosted at least four weddings and "lots" of receptions and rehearsal dinners over the years.

Last December, Sean and Nena Reith Lamb won a contest for a Saint Arnold-themed wedding at Market Square park. The brewery picked up the tab for the ceremony and a night at the Hotel Icon. Saint Arnold marketer Lennie Ambrose officiated and Wagner doffed a chauffeur's cap over his Hawaiian shirt and shorts to drive the newlyweds away in the Saint Arnold tie-dyed Bentley.

It was a fitting ceremony because, as Nena notes, she met her future husband through the Dixie Cup homebrewing competition and the two got engaged at the Petrol Station bar. The wedding vows were sprinkled with references to their favorite beverage and the groom concluded by promising "to always love you more than I love beer."

"Craft beer has had a pivotal role in my dreams coming true," Nena says.

Likewise, beer played a prominent role in the more recent union of Joel Swift, an active homebrewer with the Connoisseur's Club of Smoking and Drinking, and Heather Hinzie of the Houston Downtown Management District.

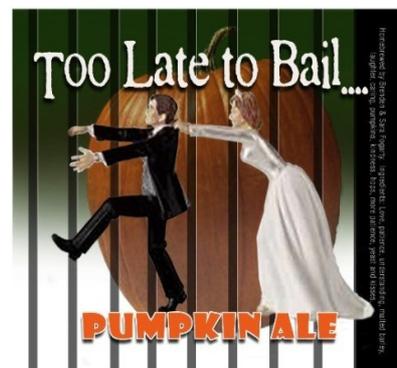
Wedding guests were given a commemorative beer glass and directed to the bar, where an eclectic variety of brews - from commercially brewed sours to an oak-aged stout made by Swift himself - were on tap.

Homebrewers long have made their own beer for weddings; Koch likes to tell the story of making the first batch of Samuel Adams Noble Pils for his daughter's. Those who don't already brew in the backyard can contact Brigadoon for help.

For a fee that starts at around \$200, Ward will host your group at the brewery and provide the equipment, ingredients and expertise to help you prepare for the big day. Sometimes, the groom and his groomsmen will show up and sometimes it's the bride and bridesmaids. But Ward seems to like it best when the fathers/fathers-in-law team up. Bonding over hops and malts might be the first opportunity the men have had to get to know one another, he says.

To give these wedding beers time to mature, Ward says you need to plan to brew at least four weeks ahead of time - longer for some heavier beers.

He also suggests making three batches: one for the groom, one for the bride and one higher-alcohol beer to be packaged in 12- or 22-ounce bottles that can be stored and - like that slice of frozen wedding cake - enjoyed on the first through fifth anniversaries.



Upcoming Events

- June:
27th June Meeting – Strong Ales mini-comp
- July:
7th Annual Competition at Craftbrewer
13th Queensland Homebrewing Conference
14th Homebrew Showcase at The Scratch Bar
13-21st Queensland Beer Week
25th July Meeting - AGM and Awards Night
- August:
9-10th Beervana (Wellington, NZ)
22nd August Meeting – Amber & Dark Ale mini-comp

Treasurer's report: April 2013

Income:	(cash/chq)	(dir. dep.)
Comp fees:	\$ 15.00	
Raffle:	\$ 132.00	
Sub-totals:	\$ 147.00	\$ 0.00

Total Income: \$ 147.00

Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 48.00	
Club badges:	\$ 7.00	
Raffle:		\$ 61.30
Comp costs:		\$ 30.00
Sub-totals:	\$ 55.00	\$ 161.30

Total Expenses: \$ 216.30

Profit/Loss: \$- 69.30

Bank Reconciliation for May 2013

Opening cashbook balance:	\$11514.60
Add Profit/Loss:	\$- 69.30
Closing cashbook balance:	<u>\$11445.30</u>

Bank balance @ 24/May/13:	\$11656.68
Add outstanding deposits:	\$ 92.00
Less outstanding cheques:	\$- 303.38
Reconciled bank balance:	<u>\$11445.30</u>

Organic Hops Make Beer Even More Organic

thedailymeal.com, 13 Jun 2013.

Your organic beer may not be as organic as you think — but in time, they will be.

Due to the rareness in organic hops crops, the U.S. Department of Agriculture's decided in 2007 that non-organic hops could still be added to organic beers. This lasted until January 1, 2013, when the USDA began to phase out its exemption. Today, brewers need to use 100-percent organic hops whenever possible, but they still have some leeway if organic hops aren't available. With a bit more time, this exemption will be completely discontinued, and organic beers will truly be 100 percent organic.

The January decision has led to a boom in organic hops crop growth. Only one pound of hops is needed per 32-pound barrel of organic beer, but the ingredient is key to give it a bitter, tart flavor. This growth is crucial for the craft beer industry, which relies heavily on hops for its beers.

Mash Paddle Recipe - Angus Rich

This beer was inspired by a brown ale that I had in the US last year. I was staying at Yosemite National Park and the bar there had beers from the local brewery called Mammoth Brewing (www.mammothbrewingco.com). I ended up having a few pints of their Double Nut Brown every night because I found it wonderfully full flavoured but still very sessionable. When I got back to Australia I still had the beer in mind so looked up the website and developed a recipe for a clone. I ended up emailing the brewery with my recipe and to my surprise they emailed be back with all their recipes and plenty of advice. The clone beer forms the base. The hops were my choice and is considerably hoppier than their recipe. It actually took a few months for the hops to come into balance for the comp! The beer is different from a lot of American Browns as there are no crystal malts and it uses a kolsch yeast (I used S23 at 16 degC). The name Apollo 13 comes from using Apollo hops in the dry hop plus I thought their insignia would look good as a decal if it got put on tap at Archive!

Type: All Grain	OG: 1/055
Batch Size: 23.00 L	FG: 1.013
Boil Size: 30.54 L	ABV: 5.48%
Boil Time: 75 min	Bitterness: 32.5 IBU
Brewhouse Efficiency: 70%	Color: 19.8 SRM

Ingredients:

2.25 kg	Pale Malt, Ale (Barrett Burston) 3.0 SRM
2.25 kg	Pale Malt, Maris Otter (Thomas Fawcett) 3.0 SRM
0.64 kg	Munich II (Weyermann) 8.5 SRM
0.32 kg	Brown Malt (Crisp) 65 SRM
0.32 kg	Pale Chocolate Malt (Thomas Fawcett) 250 SRM
10.00 gm	Apollo [17% AA] Dry Hop 3 Days
10.00 gm	Amarillo Gold [8.5% AA] Dry Hop 3 Days
10.00 gm	Bravo [15.5% AA] Dry Hop 3 Days
7.00 gm	Northern Brewer [15% AA] 60 mins 13.6 IBU
28.00 gm	Amarillo gold [9.2%] 15 mins 8.9 IBU
50.00 gm	Amarillo Gold [9.2%] 1 min 10.0 IBU
6.00 gm	Gypsum (Calcium Sulfate) Mash 60 Min
1 Pkgs	SafLager West European Lager (DCL Yeast #S-23)

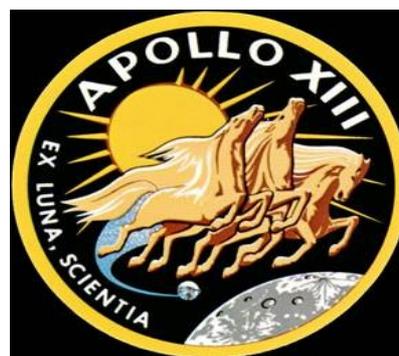
Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Total Grain Weight: 5.78 kg Sparge Water: 22.26 L
Grain Temperature: 22.2 C Sparge Temperature: 75.6 C
Tun Temperature: 22.2 C Mash PH: 5.4 PH

Mash Schedule:

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 15.07 L of water at 74.7 C	68.0 C

Beer's use of hops comes from its cones (or flowers). The plants are susceptible to extreme weather, diseases, and pests. The perennial plant's tendrils grow up tall trellises at a rapid rate, meaning they need to be fed and tended to often. According to an article from takepart.com, organic hops can gross as much as \$10,000 an acre, a great way small organic farms with a history of orchard crops can increase their revenues.



May Minutes

Treasurer's Welcome: Apologies from Brewmaster. Several committee members and members at Melbourne Good Beer Week.

Previous minutes: Approved.

New visitors: Dennis Fyre
Anthony Kelleher
Matt Plunkett
Mick Guy

New Members: Craig Lapham
Dan Rawlings
Andrew Haseman

QABC Update: Submit two bottles; second one goes to nationals if qualified. Still setting dates and confirming styles.

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

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. Kris Domagala is brewing 40 litres for the dinner; looking for other volunteers. Winner for club brew picked from candidates: Colin Wright. Will be rebrewing June 1st at his house.

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.

Mash Paddle Recipe - Colin Wright

American Brown Ale isn't a style that I was familiar with or tried before but I've been working through some recipes in the "Brewing Classic Styles" book by Jamil Zainasheff and John Palmer, and that's when I came across the "Janet's Brown" recipe by Mike 'Tasty' McDole.

I've made a few changes to the original recipe since first brewing this about a year ago. This beer has become one of my absolute favourites, even my wife and friends have become huge fans of this beer.

Name: Bomber Brown Ale

Type: All Grain
Batch Size (fermenter): 42.00 l
OG: 1.062
Boil Time: 60 min
Fermentation: Ale - Two Stage 19 with Secondary

Date: 08/04/2013
Boil Size: 53.76 l
FG: 1.015
Brewhouse Efficiency: 75.00

Ingredients:

2 tsp	Chalk (Mash 60.0 mins)	
2 tsp	Citric Acid (Mash 60.0 mins)	
8.60 kg	Ale Malt (Barrett Burston) (6.3 EBC)	
0.88 kg	Carapils Malt (Weyermann) (4.0 EBC)	
0.88kg	Crystal Malt Pale (Thomas Fawcett) (78.8 EBC)	
0.71 kg	Wheat Malt (Barrett Burston) (3.2 EBC)	
6.2 %	Chocolate Malt (Thomas Fawcett) (1200.0 EBC)	
32 gm	Simcoe hops (pellets) [12.2%]	Boil 60 mins, 22.3 IBU
27 gm	Simcoe hops (pellets) [12.2%]	Boil 15 mins, 9.3 IBU
42 gm	Cascade hops (pellets) [6.2%]	Boil 10 mins, 5.2 IBU
80 gm	Cascade hops (pellets) [6.2%]	Aroma steep 10 mins
120 gm	Centennial Hops (pellets) [11.90 %]	Dry Hop 3.0 Days (Secondary)
1 pkg	Wyeast 1056 -American Ale	

Mash steps:

Step	Name	Description	Temperature	Time
Mash In	Add 29.80 l of water	at 74.9 C	68.0 C	60 min
Mash Out	Add 17.09 l of water	at 95.3 C	77.0 C	10 min

Fermentation:

8/04/2013	Primary Fermentation (10 days at 19C ending at 19C)
18/04/2013	Secondary Fermentation (5 days at 19C ending at 19C)
23/04/2013	Kegged with 0.86 bar and aged 7 days at 3C

AGM – July Meeting: Committee positions available: Librarian and Providore (in charge of glassware and food). Interested parties to approach committee members.

BABB's Shirts: Looking to reprint and will advise.

Perpetual Trophies: Request perpetual trophies to be returned for next meeting.

Secretary's report: Newsletter contribution reminder.

Chief Steward's report: Call for judges and stewards for Annual Comp on July 7th. Annual Comp is registered with the BJCP. Two judges per category, nine categories.

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