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BABB's News

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2013 Queensland Homebrewers Conference

by Kris Domagala

This year's QHC was another successful event, attended by 140 brewers from all over the state and beyond, including a good contingent of BABB's members. In response to the last conference, there were fewer talks on the main speaking track, but this was made up for by having alternate sessions throughout the day. As a result, the day seemed less rushed and more relaxed.

The talks themselves covered a wide range of topics. Ben Krause from Bridge Road discussed their barrel experiments and the use of different ingredients in beers, Ian Morgan from Holgate gave us the low-down on hops, and Josh Uljans from Moon Dog covered tips on brewing big beers. Moving away from the ingredients and on to the process side of brewing, Ian Watson from Fortitude/Noisy Minor told us about

the problems of introducing oxygen into beers on the cold side and then gave us a hands-on demonstration on using two different types of counter-pressure bottle fillers. Contrasting Josh's talk was Wade Curtis from 4Hearts giving us tips on how to brew flavourful low-alcohol beers, while Dean Tummers took us through some results of his Parti-Gyle experiments.

There was no shortage of beers during the breaks; especially at lunch when it was time to judge the Club Wars competition. Out of the seven beers, there were a couple of classic beer faults, including diacetyl and acetaldehyde, as well as some other questionable flavours that could have served as a useful discussion point for new brewers. (I can only guess this was left out in order to protect the identities of the clubs behind them!) At the end of the day though, there was a clear winner, which was a very tasty, well made beer by the Righteous Brewers of Townsville, submitted with an equally well made video of the brewday. Well done though to Colin Wright, who steered BABB's into second place in front of Brisbane Brewing Club with the Pale Ale he brewed.

The conference dinner featured beers from some of Qld's past and present club presidents. Up first was IBU's Tim Butler with a dry but flavourful Saison paired with Salmon Gravelax. GoldCLUB's Damien Cooke has obviously had some of their Burleigh Brewing clubhouse rub off on him with his Hefeweizen that had a great ester/phenol balance and was paired with Seared Scallops. Main course was Turkey Breast and featured two beers; Tony Brown from IBU and his



Menu at The Scratch with BABB's Wild Brew.

delicately flavoured Belgian Triple, and Greg Hooper from PUBS with a tasty Spiced Pumpkin Ale. For dessert, my 2012 BABB's best of show Chocolate Porter was paired with a Baked Cherry Cheesecake.

Kieran & Ben from The Scratch Bar provided the evening's entertainment with some rather amusing poetry reciting. Unfortunately, after starting the conference at 9am with first beers at 10:30 and going through almost 12 hours later, it's a little difficult to remember any specific highlights of their performance at this point in time, except to say it was a great finish to a great day!



AABC Champion State trophy on display at The Scratch during Qld Beer Week.



July Meeting

The next BABB's meeting will be held this Thursday, July the 25th.

The meeting will include the BABB's AGM and the announcement of the winners of the BABB's Annual Competition, which was judged earlier this month. In accordance with BABB's tradition, a range of interesting craft beers will be provided on the night.

Amendment to the BABB's Regulations and By-laws

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

6.2.3

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.



The Latest Twitter-Inspired Beer: #MashTag

Samantha Murphy, mashabe.com, 27 Jun 2013.

A new beer from the UK called #MashTag is the latest alcoholic beverage inspired and created by users of social media.

British beer company BrewDog has launched a drink that came out of fan votes to determine everything from its name and style to alcohol count. #MashTag is a 7.5% American Brown Ale, made with New Zealand hops and aged on hazelnuts and oak chips.

"This project totally handed the keys to the brewery over to our fans and put them in the driving seat," Sarah Warman, a spokesperson for Brew Dog, told *Mashable*.

"Over the course of a week, we gave our Twitter followers, Facebook fans and blog readers the opportunity to vote to an element of the brew. This gave us an incredible platform to explain the different stages of brewing and show how your choice at that stage influences the final beer you end up with, be it determining the alcohol level, bitterness or style."

Fans voted on the name from a list of provided suggestions and the company also encouraged fans to design the bottle label. The winning design is featured on the bottle now.

"This is beer for the people, by the people," Warman said. "It takes the online voice of consumers to a new level offline."

"In terms of getting the word out, it was a very organic project," Warman added. "We have a lot of incredibly vocal fans on social media and they always get heavily involved with our activity."

This isn't the first time Twitter has played a role in creating of a brew — #TwitterBrew from San Francisco-based Amendment Brewery and BlackBird beer by Odell Brewery in Fort Collins, Colorado also harnessed social media to collect votes and shape the flavor.

BJCP Tasting Exam

The next tasting exam in Brisbane will be held on 8th February, 2014.

There is currently a two-year wait on future exam dates and there has already been interest shown from outside the club in taking part.

The following members have reserved their places, leaving 7 places remaining: Geoff Tewierik, Ross Kenrick, Angus Rich, Nick Barnes and Dan Rawlings.

If your name is not on that list and you wish to take the exam, let David Clarke know as soon as possible at bjcp@babbrewers.com. Once your place has been confirmed, Dave can help you with preparation sessions, fault tasting, and style-focused discussion and tasting sessions.

You will also need to pass the online exam before February in order to be eligible to sit the tasting exam. After August, places for the exam will be open beyond the club and will certainly fill up quickly.

Mash Paddle Update

Many thanks to Geoff Tewierik and his father for producing the mash paddles (pictured below) that will be presented to this year's and next year's Mash Paddle Competition winners. These are going to look fantastic in the winners' home breweries or man-caves and are a great incentive.



Pop-up Brewery at Craft Wine Store at Red Hill

by Angus Rich

On the back of their successful pop-up winery at Craft Wine Store at Red Hill, planning has been put in place to do a pop-up brewery in store. Craft have been supporting the club through supplying and providing great beers for the club raffles and competitions and would now like to team up to do a pop-up brewery. They have lots of enquiries from customers to extend their knowledge into brewing, and the next natural step was to do an educational class with a few loyal patrons. They have had lots of enquiries from patrons who want to know more.

It is planned to do a BIAB in store on the 3 August at 12 midday. The style chosen for the day is a robust porter. The beer will be mashed, fermented and bottled in store. A handful of patrons will be there to get an education and sample some classic examples of the style. A barbeque will also be provided with meat from Billys.

Kris and I will be running the demo. It will be a great opportunity to promote the club to new aspiring brewers. We are looking for some volunteers who would like to come along for support and to promote the club. If you are keen to help out, please let us know at the July meeting or by emailing me or Kris on deputybrewmaster@babbrewers.com or brewmaster@babbrewers.com.



June Minutes

Brewmaster Welcome.

Previous minutes: Approved.

New visitors: Michael Page

New Members: Craig Latham
Dan Rawlings

QABC Update: Main change to rules is having to submit two bottles up front so qualifiers don't need to be followed up for AABC. AABC & QABC dates set:

- AABC: 2nd/3rd November in Canberra, entries due 25th October.
- QABC: 13th October, entries due 28th September.

<http://qabc.org.au> website has been updated. Info online now.

2013 Queensland Beer Week: Homebrewers Showcase at Scratch Bar on Sunday, 14th July from 12pm. Comp entries judged with 5 beers selected, including one from BABB's (Kris' spiced stout).

Annual Comp: Major prize is \$1300 towards trip to Beervana. Can be taken in the following year to allow for flexibility. Just under 70 entries were received.

QHC Update: 13th July. Kris is brewing 40 litres for the dinner.

BJCP Exam: No additional information, see David Clarke if you are keen to reserve a spot. Now a 2 year wait until next exam.

AGM – July Meeting: Proposed rules & by-laws change. New Providore will be needed – in charge of glassware.

Brisbane Brewers Calendar: Alex, Kris & David Clarke represented BABB's. Calendar will be launched on the Monday 15th July (Qld Beer Week).

Treasurer's report: Subs due on July 1st – reminder to add name to transfer.

Two reports are due, May and June.

Aiming to have records audited by is unlikely to be done in time due to changed AGM date.

Secretary's report: Newsletter contribution reminder.

Librarian's report: New book: *Standards of Brewing*, by Charles W. Bamforth.

Deputy Brewmaster's report: Craft Brewday – 3rd August. Craft would like to show customers what's involved in making beer and get more people brewing. Info to be released shortly. Looking to do a BIAB to keep footprint small.

Upcoming Events

July:
25th July Meeting - AGM and Awards Night

August:
9-10th Beervana (Wellington, NZ)
22nd August Meeting – Amber & Dark Ale mini-comp

September:
23rd ANAWBS entries due at Waite (South Australia)
24th QABC entries due at Brewer's Choice stores by 5pm
26th September Meeting - Education Night
27-28th ANAWBS Beer Judging (South Australia)
28th QABC entries due at Craftbrewer by 1pm

Brewmaster's Report 2012/13

Brewers,

Thank you for all of your support in my first year as Brewmaster of the Brisbane Amateur Beer Brewers. As written in the club's constitution, our primary objective is to promote the art of beer making. Judging by the achievements and events in the past year, we have been quite successful in pursuing this objective.

Shortly into the year, BABB's claimed back the Champion Club title at the Queensland Amateur Brewing Championships, and set Queensland up for taking out Champion State at the Australian Amateur Brewing Championships for the first time since the state started competing. BABB's members won 5 out of the 18 categories, with our 2012 Champion Brewer, David Clarke, securing Champion Reserve Beer and Brewer, making us arguably one of the most successful clubs in the national competition.

The Australian National Homebrewers Conference, which ran in tandem with the AABC, attracted a number of club members to make the trip to Melbourne, allowing us to compete with a significant presence at Club Night. Whilst we didn't quite match our performance from the AABC awards night before, we did manage to come runners up for the Best Club Comp Beer, Best Entrance and Best Club Stand with our Ninja theme.

On the day before the QABC, we were joined by BJCP judges from the Righteous Brewers of Townsville brewing club, who administered the Beer Judge Certification Program Tasting Exam for 5 of our members. After a very lengthy wait for the results, those members became some of the first Recognised and Certified BJCP judges in the Brisbane area. Even before receiving the results, those skills learned during the test were put to work by a few of us in judging at the AABC.

The club has had at least three beers commercially brewed and go on tap at various events, including David Clarke's Barley Wine at the Cask Off event during Victoria's Good Beer Week. Earlier in the year, our Reserve Champion Brewer of 2012, Gerard Conners, launched Fortitude Brewing, under which his Noisy Minor label is also brewed. We also saw Sim Bonetti making the switch to pro brewer, taking over the reins at Brisbane Brewing Co.

We have seen the start of the new Gold Coast club - the GoldCLUB, and the

continuing flourishing of the Ipswich Brewers Union. In May, we joined PUBS again at their annual German Club dinner, and whilst the planned joint brewday with PUBS fell through at the last minute, we look forward to making up for it in the coming year. In the meantime, inter-club rivalry got a workout at David Kitchen's Queensland Homebrewing Conference, with Colin Wright taking BABB's through to second place behind the Righteous Brewers of Townsville. With the new clubs adding to the vibrant brewing community in the south east and venues such as The Scratch and Archive, with their willingness to hold brewing competitions and host the resulting brews, there should be plenty of opportunity for further competition and collaboration in the future.

Once again, our numbers started strong and crept up to about 75 members by the end of the financial year. Meetings have generally been well attended, with a continuing transfer of knowledge from our more experienced judges and brewers through the mini-comps. Our break-up meeting in November saw some of our members' creativity turn towards great food that accompanied the beers for the evening. One particularly well attended meeting was in March when Brennan Fielding from Burleigh Brewing came to give us a talk and answer many questions related to his award winning Hefeweizen. Brennan kept our thirsts quenched on the night by generously supplying the club with cartons of the aforementioned Hef.

The American Brown Ale Mash Paddle competition was well contested, with Angus Rich, Colin Wright and Tim Rayfield joining myself as finalists. Due to the hectic period leading up to and including Queensland Beer Week, those beers are yet to be brewed, but we will make an announcement as soon as we know when they'll be on tap. Our recent annual competition also had a good turn out of entries as well as stewards and judges on the day. I'll leave a more complete run-down of the comp for our outgoing Chief Steward, Geoff Tewierik, to present at the AGM.

By all accounts, it has been a very successful year for the club. At this point, I'd like to acknowledge all of the work that goes on behind the scenes to enable our members to do what they do best. The committee have been instrumental in coming up with ideas and putting the effort in to support them and see them through. In addition to attending regular BABB's meetings and committee meetings, they are also directly involved in organising and running the QABC, not

to mention stepping up where there is a need, such as Mark Davies' Presidential duties on the state Guild, Howard Mullins & Geoff Tewierik's efforts in preparing and following up the major competitions and Angus Rich's management of the Club Wars competition. At the same time, all the regular, less glamorous stuff needs to get done, such as sourcing prizes, managing the club funds and library, recording the minutes, keeping the website running, compiling the newsletter and registering and recording competition data. For all this crucial but not always visible work, in addition to the others I'd like to thank Alex Hyde, Ed Schache and Jason McDonald. Thanks also to our Providore, Harry Roberts, for another year of taking care of the club glassware and keeping us well fed during the meetings.

It would be remiss of me not to mention the work that David Clarke as done in the past year, including his organisation of the BJCP exams, sitting on the Guild and taking lead of running the QABC, competition registration, organising judges and following up qualifiers for the national competition. Ross Kenrick also deserves special mention for his continuing support of the club, including providing us with a competition venue on his days off, receiving and storing competition entries, and hosting the club's Wild Brew barrel project.

Thanks again to everyone who has supported the club and promoted the art of beer making. I look forward to standing again for the Brewmaster position, and am excited about what the next year will bring for the club.

Kris Domagala, Brewmaster
18th July, 2013



Kris's Smashing Pumpkin Pie Spiced Stout on tap at The Scratch during Qld Beer Week.

Treasurer's report: June 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:	\$ 178.00	\$ 603.00
Raffle:	\$ 110.00	
Comp. Fees:	\$ 186.00	
Sub-totals:	\$ 474.00	\$ 603.00
Total Income:		\$1077.00
Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 48.00	
Comp Prizes:	\$ 59.00	
Sub-totals:	\$ 107.00	\$ 70.00
Total Expenses:		\$ 177.00
Profit/Loss:		\$ 900.00
Bank Reconciliation for June 2013		
Opening cashbook balance:	\$11445.30	
Add Profit/Loss:	\$ 900.00	
Closing cashbook balance:	<u>\$12345.30</u>	
Bank balance @ 30/Jun/13:	\$12017.60	
Add outstanding deposits:	\$ 459.00	
Less outstanding cheques:	<u>\$- 131.30</u>	
Reconciled bank balance:	<u>\$12345.30</u>	

2013/14 Subscriptions

Members are reminded that subscriptions for the 2013/14 financial year were 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 July meeting or preferably via direct debit to the club's bank account (details of which have been posted on the announce list).



Beer Cans Can Make Crews Sink or Swim

Wall Street Journal, 8 July 2013

DARWIN, Australia—Mick Keeley, like any self-respecting shipbuilding tycoon, has his sights set on bigger and better vessels. Only in his case, the boats are made of empty beer cans.

It is a passion that he and scores of fellow enthusiasts have indulged in annually for the past 40 years: a “Beer Can Regatta” of seaworthy-ish vessels that set out in competition from Darwin. The latest challenge was held Sunday. The sole aim: to stay afloat long enough to cross the finish line.

This year, however, the contestants had more to compete against than just the winds and waves. A recycling program introduced over the past year in the Northern Territory made the aluminum cans that underpin the entire endeavor increasingly valuable commodities. The new government effort, which offers consumers cash refunds of 10 cents per can, saw local supply dry up.

“I’ve done the math and I need 42,000 cans for this new boat,” said Mr. Keeley, whose latest aluminum iteration—which he hopes to launch next year—is a catamaran with room for 150 people. “Recycling cans came in and I thought this might kill the beer regatta off.”

Can recycling, already prevalent in other countries, is only just now starting to catch on in much of Australia, whose remote Outback areas contain huge reserves of the metals used to make beverage containers.

Yet more than 35 million containers were returned for recycling in the first 12 months of the Northern Territory scheme, forcing Mr. Keeley and others to get creative to prevent their annual regatta from being sunk.

Mr. Keeley, a 53-year-old pipe fitter in Darwin, put up can collection booths at local stores and businesses, netting about 1,000 cans a week, or 10,000 in all. He is still short, though, of the cans he needs for his new catamaran, which will have

paddle wheels between the hulls like old-fashioned steamers.

This year’s contestants, meanwhile, had to make do with recycled bits of last year’s crafts. Some resorted to more desperate measures, such as purchasing used cans or simply emptying a lot more full ones during drinking sessions.

“We’ve begged, borrowed, drank and stole, scrounged and recycled the old cans from last year,” said Amanda Brown, 51, whose team bought Mr. Keeley’s vessel from the 2012 competition for \$8,000 and spent six months reshaping it into a craft called “Grogmonsta.” The old version, “Extravacanz,” was fashioned from about 30,000 cans and was capable of carrying more than 80 people.

The new craft is made up of about 35,000 new and old cans—including 6,000 sculpted into a giant crocodile that sits atop the boat—and weighs three tons.

The regatta, organized by a local Lion’s Club branch, includes four races, cash prizes and trophies created from beer cans, and helps raise money for local charities.

Ms. Brown said the number of participants is down from previous years because of the recycling program. Just nine boats entered this year compared with between 12 and 15 in a typical year; the record is 29.

One irony is that the annual Beer Can Regatta was originally conceived as a means of cleaning up the city, long before recycling came into vogue. At the time of the first event in 1974, authorities estimated there were enough beer cans littering the streets of Darwin to lay a beer-can trail all the way to the town of Katherine, some 200 miles southeast.

Now, it attracts more than 15,000 spectators annually – 10% of the local population – along with contestants from as far away as Europe and North America. In 2010, Japanese girl-band AKB48 competed. The same year, troops aboard the U.S. Naval hospital ship USNS Mercy built a soda-can raft en route to Australia and raced it during a visit to Darwin.

Among this year's foreign competitors was a vessel shaped like a London bus, captained by Ian Morrissey, a British contestant who entered with his wife and another couple. Yet they couldn't match the Aussies for drinking efforts and were forced to buy about 1,000 cans from a local recycling depot.

Mr. Morrissey isn't confident he will be able to return his cans after the competition for the same 10 Australian cents per can he paid the dealer. The dealer likes his cans in pristine condition—not battered from a grueling session in the water or filled with the builders' foam which many competitors use to improve their vessels' seaworthiness.

Mr. Morrissey said the new recycling scheme was forcing boat owners to use fewer cans and abandon previously purist ethics that saw contestants refrain from mixing up beer brands or using soda cans in beer boats.

His entry, with head shots of Barack Obama, Brad Pitt and George Clooney peering out of a double-decker bus, came in second to last in its race. That was partly due to the range of weightier materials used in place of cans, including piping, Mr. Morrissey said.

Luke Morris, a 31-year-old project manager at a local building firm, said he and his team accumulated their cans—more than 500 of them—through “a fair few long nights perfecting our drinking technique. I'd be lying if I said my girlfriend approved.”

They also used what he called a “pre-loved” hull from a sailing boat in their entry—a point of contention with rivals who said it gave them an edge.

The ISIS craft left rivals in its wake, crossing the finish line hundreds of meters ahead in its category but raising little cheer from spectators who wondered if it qualified as a beer-can raft at all. Mr. Morris shrugged off the criticism and said that “the result speaks for itself.”

Mr. Keeley, meanwhile, remains optimistic about the regatta's future and is hoping to test his new

Mash Paddle Recipe - Kris Domagala

Like Colin Wright's, my recipe has evolved over time from Tasty McDole's original Janet's Brown recipe.

For this year's Mash Paddle competition, I brewed two batches of the base beer. The Cascade hop additions were the same in both, but I replaced Simcoe with an equal weight of Citra in the second. The first was dry hopped cold for 5 days with 1g/L each of Cascade and Simcoe. I split the second batch into two kegs and only dry hopped one of them; this time with 1g/L each of Cascade and Citra.

At the time of entry, the dry-hopped Citra keg was still quite grassy and a bit out of balance, so I entered the Simcoe batch and the non-dry-hopped version of the Citra batch, which had a much smoother bitterness that went well with the light chocolate and deep malt flavour of the base beer. The dry-hopped Citra keg eventually came good, but I still don't think it quite matched the winning non dry-hopped beer.

Recipe Name: Chuck's Brown

Post-boil volume: 24.5L Efficiency: 70%

OG: 1.053 FG: 1.016

ABV: 4.9% IBU: 48 (using Tinseth, not accounting for no-chill)

Grain:

2.725kg BB Ale
1.2kg Weyerman Munich
0.5kg Weyerman Carapils
0.5kg Heritage Medium Crystal
0.5kg BB Wheat
0.2kg Thomas Fawcett Pale Choc Malt
1tsp CaSO4 (added to boil)
1tsp MgSO4 (added to boil)

Mash Schedule:

Mash in at 52C then
10 mins at 52C
40 mins at 62C
20 mins at 72C
15 mins at 78C

Boil (90 minutes):

24g German Northern Brewer pellets 15%AA – 60 mins
25g US Cascade pellets 5.4%AA – 5 mins
18g US Cascade pellets 5.4%AA – 0 mins
18g US Citra pellets 6.2%AA – 0 mins

(the 0 min additions were actually added to the cube, but if the beer isn't going to sit around for weeks, they can just be flameout additions)

Yeast:

Fermented with WY1272 at 18C

catamaran in Darwin harbor as early as Easter to generate momentum for the event. He dreams of one day sailing it as far as Broome, some 1,200 miles away.

First, however, he has to tackle something rarely found in these parts—his dislike of beer. “I wouldn't have drunk a dozen cans in my life.”

Drinking Wisdom

“Always remember that I have taken more out of alcohol than alcohol has taken out of me.”

– Winston Churchill
1874 – 1965