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# BABB's News

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## Back to Back

by Kris Domagala

On the first weekend of November, a number of brewers from around Australia joined representatives from the Canberra Brewers club to judge and steward at the Australian Amateur Brewing Championship. This year's competition was run over two days, with nine categories judged each day, and the beers in each category assessed by three judges.

The event was hosted at the Canberra Club, conveniently located above Canberra's Wig & Pen brew pub. To break up the two days, after the Friday session, judges and stewards were invited downstairs for a tour of the brewery and to sample the 15 beers they had on tap, including four cask conditioned ales served from hand pumps. Of course with another day of judging ahead, the sampling had to be restrained.

Queensland went into this year's competition defending our title of Champion State, which we won for the first time last year. Due to a prior commitment that I had to return to Brisbane for, Mark Davies was the only one left to represent the state at the awards and club night that followed Saturday's judging session.



Some of the judges and stewards working their way through the entries at the AABC.

The Champion Brewer was deservedly won by Adam Beauchamp from South Australia, who picked up 2 firsts, 2 seconds and a third, earning almost double the points of the runners-up. Queensland brewers, however, picked up 23 points over all, which was enough to relegate SA and NSW to tied second place and successfully hold on to the Champion State award for the second year in a row!

From BABB's, congratulations go to Colin Wright, whose American IPA took out 1st place in the IPA category, and Mark Davies, whose California Common came 2nd behind what ended up being the Champion Beer of show in the Amber & Dark Lager category.

On behalf of the QABC organising committee, I'd like to thank everyone again who was involved in the comp and congratulate you in our campaign to defend the state title!

## November Meeting

The final BABB's meeting of 2013 will be held this Thursday, November the 28<sup>th</sup>.

The meeting is the annual break-up, where the winner of the Most Consistent Brewer for 2013 will be announced.

Members attending this meeting will also receive bottles of the next batch of the BABB's Wild Brew beer, and there will be some available on the night for tasting.

Members are requested to bring a plate of food to share in lieu of the usual snacks, so this is a chance to get creative on the food side of things! As in previous years, we will set up an area for kegs, so feel free to bring along a keg for the night. If you do, please remember to bring a tap and a description of the beer (gas will be provided for ball-lock kegs).



## Archive People's Choice Award

During the month of October, the top four beers from this year's American Brown Ale Mash Paddle competition that were re-brewed at Bacchus went on tap at Archive. Punters, friends and fellow club members used the Untappd social beer drinking app to rate each beer, and the results were used to determine the People's Choice Award. The beer that ended up winning the most praise from the voters was Tim Rayfield's Swamp Donkey - congratulations Tim!

Next year's Mash Paddle competition is already in the planning stages, and the theme will be announced at the January meeting.

## Club Shirts

Angus Rich has organised a long-awaited new batch of club polo shirts.

The new shirts are different to the old design - these are a lighter driwear fabric, navy blue with a white piping design.

The cost will be approximately \$32 each, depending on the final numbers.

We will also order some caps with the logo on the front which are a plain navy with white piping on the brim edge. These will be approximately \$15.

The order will be placed with the manufacturer following this month's meeting, so if you haven't already registered your interest, please contact Angus at this month's meeting or by email before the meeting ([deputybrewmaster@babbrewers.com](mailto:deputybrewmaster@babbrewers.com)).



## AABA Meeting

by Kris Domagala

During the AABC, state delegates to the Australian Amateur Brewers Association gathered for the annual in-person meeting to discuss the future of the competition. Among other items on this year's agenda were two items that related to the rules of the competition itself.

A proposal that was put forth to allow multiple entries in the "catch-all" 18.7 Other Specialty style was voted against. However, entries over the previous years will be reviewed to see if there are any popular, common styles that should be promoted to their own designated style (Black IPA was one of the candidates mentioned).

The second item was for the expansion of the competition to include Ciders & Meads. Whilst there was some concern over the availability of judges for those categories (especially given the rules about judges not being able to judge categories they have entered), there was deemed to be enough interest to trial the inclusion of two new categories over the next few years.

The club committee is keen to hear from any Mead & Cider makers in the club about how to successfully include the categories in next year's state competition. We are also hoping to get someone in from the industry to give a talk about making them at Education Night next March.

## ANHC4 and AABC 2014

The Australian National Homebrew Conference is returning in 2014. In a break from the previous three Melbourne conferences, next year's will be held in Canberra, and as usual will coincide with the national competition.

For those who haven't been to the National Conference before, it is a great way to spend a long weekend; learning from the pros, tasting all sorts of beers, hanging out with other brewers, and generally celebrating all things homebrew.

The first major speaker has been announced to be Vinnie Cilurzo, owner and head brewer of Russian River Brewing Co. in California, famous for its Pliny the Elder beer, among many others.

The conference will be held from 16-18<sup>th</sup> October, so get your leave passes organised and start saving! Also get your thinking caps on for a club night theme. We'd love to see as many club members and other Queensland brewers attend as possible, especially given that we'll be going for Champion State for the third year in a row at the awards night!

For more info on the conference, see [www.anhc.com.au](http://www.anhc.com.au)

## Treasurer's report: October 2013

Income:	(cash/chq)	(dir. dep.)
Subscriptions:		\$ 85.00
Raffle:	\$ 182.00	
QABC Fees:	\$ 20.00	\$ 10.00
QABC Sponsorship:		\$ 300.00
Other:	\$ 40.00	\$ 120.00
Sub-totals:	\$ 242.00	\$ 515.00

**Total Income: \$ 757.00**

Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Food & Drink:	\$ 50.00	\$ 87.00
QABC Comp costs:		\$1438.56
Sub-totals:	\$ 50.00	\$1595.56

**Total Expenses: \$1645.56**

**Profit/Loss: \$- 888.56**

### Bank Reconciliation for October 2013

Opening cashbook balance:	\$17974.06
Add Profit/Loss:	<u>\$- 888.56</u>
Closing cashbook balance:	<u>\$17085.50</u>

Bank balance @ 31/Oct/13:	\$ 8524.06
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	<u>\$-1438.56</u>
Reconciled bank balance:	\$ 7085.50
Add term deposit:	<u>\$10000.00</u>
Reconciled bank balance:	<u>\$17085.50</u>



## Burleigh Brewing Tour Review

by Angus Rich

Earlier this month, I was down at Burleigh Heads for the weekend. So to feed my beer obsession I wondered what beery things I could do. I checked out the option to do a tour at Burleigh Brewing and was in luck as they only do tours on the first Saturday of every month. I booked my spot and turned up on Saturday afternoon at 2pm to take the one hour tour. The tour seemed to be pretty popular with around 25 people participating.

I checked in and as a part of the tour they give you a 7 oz glass and the opportunity to sample four of the beers they have on tap. So I grabbed a glass of the 28 Pale Ale from the bar. I haven't had too many opportunities to have this fresh off tap and it was far superior to the bottled samples I have had through Uncle Dans. The bar, which is on a mezzanine level, opens up to an impressive view of the brewhouse below. I made my way down to the brewhouse and took a seat.

On the day I visited, Brennan Fielding, the Owner and Brewmaster, was conducting the tour. Brennan went into the details of their philosophy with brewing which is very much about balance and drinkability. Brennan's training and education shines through in their philosophy, with him serving his apprenticeship with Gordon Birsch Brewing Company in the US which has German brewing tradition at their core. Brennan maintains a similar all malt almost Reinheitsgebot approach to his brewing process. Brennan then went on to brew in Hawaii and Asia before finally settling down at Burleigh Brewing.

The tour is fairly low key and kept general enough to cater for the wide varieties of people that come along. It started with a description of their beers and how the balance between hops and malt and their impact on the flavour is important to Burleigh. The tour discussion moved next to the brewhouse which is a 45 hL, four vessel system consisting of a hot



liquor vessel, mash mixer, lauter tun and kettle/whirlpool vessel.

The best part of the tour for me was the fermentation room which is impressive. There are more 90hL conical fermenters than you can count and it is testament to the volume Burleigh Brewing is producing. In fact, Brennan jokes that they became the largest Australian owned brewery in Queensland when XXXX was purchased by Kirin.

What is also impressive with Burleigh Brewing's fermentation process is their yeast selection and handling. They source all their yeast from laboratories overseas on slants and have a 500L yeast propagation tank to grow their first pitch from fresh slants that are sent every six months. Again, Brennan's deep technical training and attention to detail comes through in these parts of the operation.

The last part of the tour is through the packaging and bottling line which is still very manual. The bottling is done with a double-vacuum counter-pressure automated filler but all of the packaging materials are hand constructed and loaded on to pallets. Burleigh Brewing source most of their materials locally with about the only item imported being the oxygen scavenging crown seals.

At the end of the tour, it was time to head back to the bar and have a few more drinks. This time I tried the Hefe on tap and again it was much better quality compared to the bottles I had previously sampled. Unfortunately, they had run out of their new "Hassle Hop" (part of the

bit on the side series) which is a strong Pale Ale coming in at 5.5% ABV. It is so named due to the hassles they had importing some of the hops and contains a big whack of five hops including Galaxy, El Dorado, Citra, Mosaic, and Belma. I purchased a bomber over the bar to take home to try.

The bar stays open for an hour after the tour if you want to enjoy a few more drinks.

The tour starts at 2pm on the first Saturday of every month and costs \$20 which includes a 7 oz glass and four beers on the tour. You need to book through their website <http://burleighbrewing.com.au/>.

Every first Friday evening of the month the brewery does a "Brewhouse Bash" BBQ with a local band with a portion of the proceeds being donated to local clubs and causes. Every other Friday evening the bar is open to enjoy a few drinks. So if you are down in the area it is worth your while to check it out.



Just some of the 90hL fermenters in Burleigh Brewing's fermentation room.

## October Minutes

### Brewmaster Welcome.

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Previous minutes: Approved.

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**Visitors:** Mark Bell  
Nathan Semmens  
Jason Wolton  
Adam Middleton  
Nick McLean  
Daniel Jager  
James Hadley

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**QABC Wrapup:** BABB's won best club. Martin Rudge came first in Pale Lager and Porter. Won best of show. Colin Wright scored two 2nd places. David Clarke, 1st and 3rd. Mark Davies and Kris Domagala 1st and 3rd.

Champion brewer won by Townsville. Full listing of results in October newsletter.

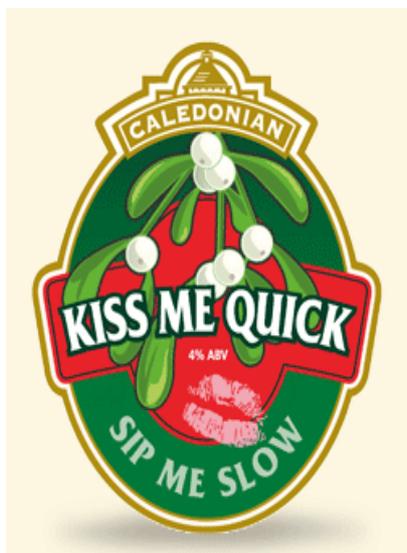
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**QAAWBG:** Clubs to take turns in "hosting" an event. First event will be 16th November at Scratch as informal event.

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**AABC:** Assistance with stewarding in Canberra 1-2nd November. Please contact Kris. Kris and Mark are travelling down to Canberra. Hoping to bring back champion state trophy once again.

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**Mead / Cider category in AABC:** Show of interest in the category to be added. Roughly 1/3rd of club brews mead or cider. Gauge who would be willing to judge. Will have to find external judges, as cannot judge a category you enter.

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Category 18.7 – Specialty Beers– The 'catch all' for styles. Looking to relax to allow two entries for this category.

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**Barrel Project:** Need to bottle for November meeting. Will be available at that meeting. No set date for bottling. Will contact members if additional numbers required.

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**Club brew:** Looking at Feb/March 2014 at Sunshine Coast Brewery. PUBS are keen to join in. Everyone takes it home and ferments out with different yeasts. Would aim for May Meeting.

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**Mash Paddle beers:** Mash paddle beers received well by Archive. Two kegs of each beer brewed, all beers have gone before the weekend.

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**Providore position:** Michael Page will start in the new year.

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**Treasurer's report:** Financial report was in newsletter.

Expenses for QABC have gone out. Sponsorship has served club well. Scoresheets are in the mail.

Thank you to David Clarke for assisting with the QABC.

Howard has printed all the certificates and organised the mailing. Kris organised the sponsorship and judging.

Large thank-you to David, Howard and Kris and everyone else who was involved.

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**Secretary's report:** Newsletter contribution reminder.

AHB Pub Crawl, 26th October

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**Librarian's report:** Latest Brew Your Own has arrived. New book: Ronald Patterson - *Decoction Brewing*.

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**Webmaster's report:** Unpaid members have been removed from mailing list.

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**Chief Steward's report:** Request for missing mini-comp results. Competitions 1, 2 and 4 missing scoresheets. BABB's club score for Most Consistent brewer is generated from these results. Please email [chiefsteward@babbrewers.com](mailto:chiefsteward@babbrewers.com) with results. Will be sending out email detailing what is required.

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**Deputy Brewmaster:** Organising a new run of BABB's shirts. Contact [deputybrewmaster@babbrewers.com](mailto:deputybrewmaster@babbrewers.com).



## Upcoming Events

November:  
28<sup>th</sup> November Meeting – Christmas Breakup

December  
Note: No meeting in December

January:  
23<sup>rd</sup> January Meeting – Mash Paddle Briefing

## Giving Back to the Community

Burleigh Brewing were recently named Queensland Business of the Year at the 2013 Telstra Business Awards.

To show their gratitude to the local community, founders Peta and Brennan Fielding have generously donated their \$9,000 prize towards the running of this year's Burleigh Rotary Community Christmas Carols.

Now in their 30<sup>th</sup> year, the carols will be held at the Burleigh Sports Club Oval, Christine Avenue, on Sunday 8 December. The event starts at 5pm.

## Brewery releases world's strongest beer

New York Daily News, 25 October 2013

A new brew is on the market, and its makers claim it is the strongest beer out there.

Snake Venom, which was created by Scottish brewery Brewmeister, is an astounding 67.5% ABV (alcohol by volume). Budweiser, for comparison sake, is 5% ABV, and vodka is traditionally 40% ABV.

Lewis Shand and John McKenzie, the masterminds behind the beer, said they created Snake Venom after fans of their previous record-breaking brew, Armageddon, complained that the beverage was "too weak".

"Some even said they didn't believe it was 65% (ABV), so this time we thought we'd go full out. We were too nice last time," Shand told the Daily Record.

The beer's sky-high alcohol volume is due to smoked peat malt and both beer yeast and champagne yeast, according to the brewery.

"Unlike Armageddon, Snake Venom is not designed to mask the taste of alcohol," Shand said in a press release. "The alcohol is very strong but the beer still tastes like a beer rather than a spirit. It's hoppy, malty and very pleasant."

Snake Venom is so potent that it comes with a yellow label on the

## Mini-comp #6 - Lager & Pilsner

The year's final mini-comp, for Lagers and Pilsners, was won by Kris Domagala who scored 46 points with an outstanding Vienna Lager.

Mark Davies claimed second place on 44 points with a California Common, and Cary MacDonald's German Pilsner took out third place with 42.5 points. Laurie Brace earned an Honourable Mention, scoring 41.5 points with an Australian Lager.

Kris has kindly shared his winning recipe.

Vienna Lager

OG: 1.056

FG: 1.016

ABV: 5.3%

IBU: ~27 (calculated using Tinseth, not accounting for no-chill)

Post-boil volume: 25L (hot)

Mash efficiency: 73%

Grain:

4.25kg Weyermann Munich I

1.30kg Weyermann Premium Pils

0.31kg Weyermann CaraMunich I

0.19kg Weyermann Melanoidin

Stepped mash:

Mash in at 55C and hold for 5 mins, then

40 mins @ 63C, 20 mins @ 72C, 10 mins @ 78C

(if doing a single infusion mash, probably 60mins at 65C)

Boil:

120 min

26 g German Northern Brewer pellets (loose) (10.1% AA) -60 mins

4 g Yeast Nutrient -10 mins

2 g Koppafloc -10 mins

Fermentation:

Fermented with WY2633 Oktoberfest Blend at 10C for 3 weeks, raising to 15C over the last week.

Notes:

I was aiming to brew an Oktoberfest beer, hence the non-standard recipe (i.e., no Vienna malt!). At the time of entering though, it lined up much more with the Vienna Lager guidelines.

The yeast threw off a lot of sulphur over the first couple of weeks but cleaned up by the end. The beer then sat in the fermenting fridge for another week at around 19C due to lack of cold storage space. After that, it was fined with 1tsp gelatine, crashed to 4C then force carb'ed and lagered about 6 weeks before bottling for QABC and the mini-comp. The beer had been kept cold 12 weeks total at the time of entering the mini-comp.

neck that says, "Warning! This beer is strong, do not exceed 35ml in one sitting."

It is being sold for about US\$81 per 275 ml bottle.



## Drinking Wisdom

"On some days, my head is filled with such wild and original thoughts that I can barely utter a word. On other days, the liquor store is closed."

– Frank Varano (1971 – )

## U.S. Beer Consumption Increases

news.gnom.es, 30 October 2013.

The beer industry saw gains in both dollar and volume in 2012 after a three-year downturn. Well-marketed new products and slight improvements in the unemployment rate contributed to the beer industry's overall growth. Although the second half of the year didn't fare as well from an economic standpoint, the industry was still able to see an increase of 0.8% to 2.9 billion 2.25-gallon cases, according to the recently released Beverage Information Group's 2013 *Beer Handbook*.

Super-premium, Craft, Imported and Flavored Malt Beverages outperformed the industry overall, as there is increasing demand for higher-priced beer. Super-premium and Premium increased 1.6%, and Craft increased 13.7% to reach 185.2 million 2.25-gallon cases. This is the largest increase for Craft beer in more than a decade.

Imported beer also increased for a third year, even though major brands such as Bass, Beck's and Red Stripe were removed from the category because they are now domestically brewed. This 1% increase is largely due to consumer demand for a wider selection of products.

Innovations in the Light Beer category, such as the launch of Bud Light Platinum, were not enough to turn things around for the category. Light beer declined for the fourth year in a row. Popular and Malt Liquor also lost volume.

Although the beer industry saw positive changes in 2012, challenges still remain. According to the *Beer Handbook*, the beer industry will still see increases in the higher-priced categories such as Super-premium, Craft and Imported beer. It remains to be seen if these gains will help the beer industry maintain 2012's positive direction.

"Today's consumer no longer sees beer as their only drink option," says Adam Rogers, senior research

## QABC Champion Recipe

by Martin Rudge

This was my second attempt at brewing a Dortmunder, the first recipe a year or so earlier was taken from *Brewing Classic Styles*, but I felt the finished result didn't compare well against bottled DAB.

I wanted to brew something lighter with slightly more perceived bitterness so I chose to reduce the percentage of Munich Malt, forgo the Melonoidan Malt and added some Wheat Malt to be different.

The target gravity was designed to be at the lower limit of the style guide because of total volume constraints in my BIAB system which result from my preferred batch size, relatively low efficiency, and high losses.

Dortmunder recipe designed using BrewMate software.

BIAB with no chill.

Batch size: 21 L  
Efficiency: 65%  
Target Gravity: OG 1.048  
IBU: 31, based on Ragar calculation with no chill adjustment

Grain Bill:

85% German Pilsner Malt  
10% Munich Malt  
5% Wheat Malt

Hop Bill:

Hallertau Pellets  
22 IBU @ 60 minutes  
6 IBU @ 15 minutes  
3 IBU @ 0 minutes

Water treatment, mash and boil:

Pre-treatment: All brewing water treated with ½ campden tablet to remove chloramine and pre-boiled the night before to reduce carbonates.

Mash schedule (BIAB): Single infusion at 65 DegC for 90 minutes

Boil length: 90 minutes

Fermentation: Saflager S-23 (2 x 11.5g) @ 12 DegC

Finishing Gravity: 1.012 (achieved after 11 days, but kept on yeast at fermentation temp for a further 7 days)

Packaging:

19 L kegged and cold conditioned in a keg fridge for 8 weeks before carbonating to approximately 2.1 volumes, the remainder of the batch (including QABC entries) was bottle conditioned using 2 carbonation drops per 750ml bottle - primed bottles were stored/lagered in the fridge for about 6 weeks prior to QABC closing date. Storage conditions thereafter until judging unknown!

analyst, Beverage Information Group, Norwalk, Conn.

"Spirits and wine marketers have been savvy in targeting consumers with flavored vodkas, rums and whiskies, as well as sweeter wines which have continued to take share away from the beer industry."

## Drinking Wisdom

"Alcohol may not solve your problems, but neither will water or milk."

— Anonymous



# BRISBANE AMATEUR BEER BREWERS

## 2014 CALENDAR OF EVENTS



BREWMASTER:	Kris Domagala	<a href="mailto:brewmaster@babbrewers.com">brewmaster@babbrewers.com</a>
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LIBRARIAN:	Howard Mullins	<a href="mailto:librarian@babbrewers.com">librarian@babbrewers.com</a>
COMPETITION STEWARD	Daniel Angus	<a href="mailto:chiefsteward@babbrewers.com">chiefsteward@babbrewers.com</a>

### GENERAL INFORMATION :

**MEETINGS:** Meetings are held on the **fourth Thursday** of every month, except December, at the Lynndon Bowls Club, 47 Galsworthy St, Holland Park 4121, starting at 7:30pm.

**NOTES:** Months with five Thursdays are marked with an asterisk (\*).  
Please see the Annual Competition Schedule on the BABB's website for detailed descriptions of the beer styles used for the mini-comps and the Annual Competition.

### CALENDAR :

<b>January 23<sup>rd</sup> *</b>	<b>Mash Paddle competition briefing:-</b> The BABB's specialty beer style will be nominated. The beers will be judged outside the club after the April meeting. <b>Mini Comp No. 1:- American Ale.</b> At time of entry, beer must be nominated into BABB's beer classes: 4.1 American Pale Ale, 4.2 American Amber Ale, 4.3 American Brown Ale, 4.4 American IPA.
<b>February 27<sup>th</sup></b>	<b>Mini Comp No. 2:- Pale Ale and Bitter.</b> At time of entry, beer must be nominated into BABB's beer classes: 3.1 Cream Ale, 3.2 Blonde Ale, 3.3 Kölsch, 3.4 Australian Pale Ale, 3.5 Australian Bitter Ale, 3.6 English Bitter, 3.7 English Best Bitter, 3.8 Extra Special/Strong Bitter, 3.9 English Pale Ale, 3.10 English IPA.
<b>Sat March 1<sup>st</sup> (TBC)</b>	<b>Sunshine Coast Brewery day trip with PUBS.</b> Interested members are invited to take a cube of wort home (at a subsidised cost) and ferment with different yeast strains. Results to be brought for comparison to the May meeting.
<b>Late March (TBC)</b>	BrewsVegas Brisbane Beer Festival
<b>March 27<sup>th</sup></b>	<b>Education Night #1:-</b> Presentation on the making of ciders in preparation for the new categories at the AABC
<b>April 24<sup>th</sup></b>	Mash Paddle Competition entries due. <b>Mini Comp No. 3:- Belgian and Farmhouse Ales.</b> At time of entry, beer must be nominated into BABB's beer classes: 8.1 Belgian Pale Ale, 8.2 Belgian Blond Ale, 8.3 Belgian Golden Strong Ale, 8.4 Belgian Tripel, 8.5 Belgian Dubbel, 8.6 Belgian Dark Strong, 8.7 Witbier, 8.8 Saison.
<b>May 22<sup>nd</sup> *</b>	Announcement of the Mash Paddle winners. <b>Social night</b> - Tasting of beers fermented with different yeasts from Sunshine Coast Brewery brewday.
<b>June 26<sup>th</sup></b>	<b>Mini Comp No. 4:- Porter and Stout.</b> At time of entry, beer must be nominated into BABB's beer classes: 6.1 Brown Porter, 6.2 Robust Porter, 6.4 Dry Stout, 6.5 Sweet Stout, 6.6 Oatmeal Stout, 6.7 Foreign Extra Stout, 6.8 American Stout.
<b>Sun July 6<sup>th</sup> (TBC)</b>	<b>BABB's Annual Competition Judging:</b> Judges and stewards only.
<b>July 24<sup>th</sup> *</b>	<b>ANNUAL GENERAL MEETING and Election of Office Bearers.</b> <b>BABB's Competition Presentation and Dinner:</b> All members are invited to celebrate with the winners of the BABB's Competition and witness the announcement of the Champion Brewer. <b>Commercial Beer Night:</b> We present a selection of the highest quality domestic and imported brews.
<b>August 28<sup>th</sup></b>	<b>Mini Comp No. 5:- Amber and Dark Ale.</b> At time of entry, beer must be nominated into BABB's beer classes: 5.1 Mild, 5.2 Southern English Brown Ale, 5.3 Northern English Brown Ale, 5.4 Irish Red Ale, 5.5 Scottish Ale, 5.6 Australian Dark Ale, 5.7 Northern German Altbier, 5.8 Dusseldorf Altbier.
<b>September 25<sup>th</sup></b>	<b>Education Night #2:-</b> Another great opportunity to pick up some handy tips from your fellow brewers.
<b>Late September (TBC)</b>	Queensland Amateur Brewing Championship
<b>October 16<sup>th</sup>-18<sup>th</sup></b>	Australian National Homebrew Conference and Australian Amateur Brewing Championships
<b>October 23<sup>rd</sup> *</b>	<b>Mini Comp No. 6:- Pilsner / Lager.</b> At time of entry, beer must be nominated into BABB's beer classes: 2.1 Australian Lager, 2.2 Australian Premium Lager, 2.3 Pale Continental Lager, 2.4 Munich Helles, 2.5 Dortmunder, 2.6 Classic American Pilsner, 2.7 German Pilsner (Pils), 2.8. Bohemian Pilsener, 2.9 Oktoberfest/Märzen, 2.10 Vienna Lager, 2.11 California Common Beer, 2.12 Munich Dunkel, 2.13 Schwarzbier (Black Beer).
<b>November 27<sup>th</sup></b>	<b>Christmas Breakup:-</b> A party night leading into the festive season including the declaration of the Most Consistent Brewer and finishing the last of the year's brews.