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BABB's News

Volume 37, Issue 1

January 2014

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Sunshine Coast Brewery Trip

by Kris Domagala

BABB's will be joining Pine Rivers Underground Brewing Society for a brew-day at Sunshine Coast Brewery on Saturday March 1st. A bus will be provided at a subsidised cost to pick-up and drop-off members from a central location.

A 600 litre batch of Best Bitter will be brewed on the day and cubed as fresh wort kits. Members will have the opportunity to buy a kit, with the idea that each member will ferment the wort out with a different yeast strain. The resulting beers will be brought back together at the May meeting to do a side-by-side comparison of the different yeast strains.

Kits are limited, and preference will be only be secured on receipt of payment.

Costs are still being worked out, but we will be looking at approximately \$30 for a cube of beer (less if supplying your own cube) and hopefully under \$20 for a seat on the bus. Beers and food will be available on the day, and partners are welcome. Sunshine Coast Brewery is selling us the wort at cost, so please try to get up on the day to support them.

Numbers will need to be finalised mid-February. Keep an eye on the announce mailing list in the next week for further information.



January Meeting

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

The meeting will feature the first mini-comp for 2014, for American Ales. 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.

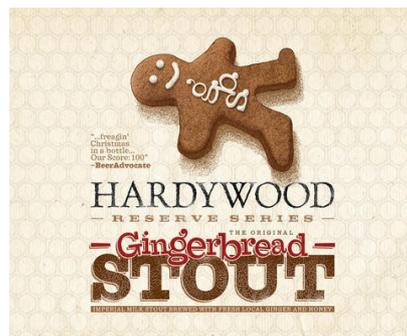
BABB's Beers on Tap

BABB's brewers will feature at two upcoming events in Brisbane.

First up is David Clarke's Kolsch, which will be available at Newstead Brewing Co. on Australia Day.

The inaugural Craft Beer Rising event is taking place on 22nd February, and is a national day to celebrate "Local Beers from Local Brewers at the Best Local Venues". The event will see David's Peppa Pig (Peppered Ham Pale Ale) at Newstead Brewing Co., and his Hop Control Centre (IPA Pliny clone) at Tippler's Tap and Scratch Bar.

Mark Davies' California Common that placed 2nd at the 2013 AABC will also be pouring at Newstead Brewing Co. on the day.



QAAWBG AGM

Representatives from Clubs in the Queensland Association of Amateur Wine and Beer makers Guild will be meeting on 3rd February for the Annual General Meeting. If anyone has anything they would like raised at the state or national competition level, please contact a BABB's committee member.

Mini-comp Announcement #1

by Kris Domagala

I'm excited to announce that Ross from Craftbrewer/Bacchus and Mark Howes from Newstead Brewing Co. have teamed up to offer each of this year's mini-comp winners the opportunity to have a keg of their winning recipes commercially brewed by Bacchus and put on tap!

The usual commercial suitability requirements will apply, though knowing Ross, he will do his best to have the winning recipes replicated.

There is no limit on brews per brewer to be brewed at Bacchus. For example if a brewer wins 3 of the mini-comps for the year they will have the opportunity to have all 3 beers brewed at Bacchus.

In addition, the Most Consistent Brewer will have a full-size batch of one of their recipes brewed at Newstead Brewing Co. at the end of the year!

There are still a few details to work out, but this will be a great opportunity to have more BABB's beers on tap in Brisbane!

Mini-comp Announcement #2

by Daniel Angus

In addition to your points-scoring mini-comp entry, you are now permitted to enter more than one feedback beer in the mini-comps. It will be at the Chief Steward's discretion for any subsequent entries to be used for judging and to provide you more useful feedback.

Visitors can enter feedback beers as above, but only financial members are eligible for the competitions and subsequent prizes.

Treasurer's report: Nov/Dec 2013

Income:	(cash/chq)	(dir. dep.)
Raffle:	\$ 246.00	
Library:		\$ 55.00
Other:	\$ 40.00	\$ 80.00
Sub-totals:	\$ 286.00	\$ 135.00

Total Income: \$ 421.00

Expenses:	(cash)	(cheques)
Rent:		\$ 70.00
Mini-comp costs:	\$ 7.00	\$ 45.00
Raffle:		\$ 45.00
Barrel Project:		\$ 110.35
Sub-totals:	\$ 7.00	\$ 270.35

Total Expenses: \$ 277.35

Profit/Loss: \$ 143.65

Bank Reconciliation for Nov/Dec 2013

Opening cashbook balance:	\$17085.50
Add Profit/Loss:	\$ 143.65
Closing cashbook balance:	<u>\$17229.15</u>

Bank balance @ 31/Dec/13:	\$ 7577.85
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	\$- 348.70
Reconciled bank balance:	\$ 7229.15
Add term deposit:	<u>\$10000.00</u>
Reconciled bank balance:	<u>\$17229.15</u>



November Minutes

Brewmaster Welcome.

Previous minutes: Approved.

Visitors: Welcome to Chris and Tanya from Beard and Brau.

New Visitors: Greg O'Neill
Terry Smith
Deale Stanley-Hunt
Daniel Jager
Adam Middleton
Andrew Purcell
Dion Clark
Paul Barrett
Barry McCulloch
Royston Prior

Club Brew: Looking at Feb/March 2014 at Sunshine Coast. No significant updates at this stage. Aiming to do 1st Saturday of March. Looking to organise a bus and take home cubes.

Beer InCider Social Club: Beer enthusiast group/social beer drinking club. Doing a night at Brewhouse with Calibre beers. Will forward on info to the announce mailing-list.

Mash Paddle Comp: People's Choice Award was won by Tim Rayfield's American Brown.

AABC Results: Kris and Mark went down to judge. Queensland won champion state. Qld was fully represented, two place-getters from BABB's - Mark Davies came second place with Californian Common. Colin Wright took out IPA category.

AABA Update: Things addressed at national level:

Category 18.7: Specialty Other. No change, only a single entry will be allowed.

Mead and cider. Accepted by AABA. Likely to be 3 categories

and a specialty. Looking to get a cider maker (David Sutton) to help weigh in on cider production and judging.

ANHCS / AABC 2014: Dates have been released: 16-18 October 2014. Will be held in Canberra again. There will be an awards dinner. The ANHC is a fantastic weekend.

BJCP Exam Update: Fault kit has arrived. People need to see David Clark to pay for the exam. David will be organising practice evenings.

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

There was a greater spread of representation across the state from last year in the National competition.

Secretary's report: Newsletter contribution reminder. Reminder about club shirts and caps.

Librarian's report: New *Zymurgy* and *Brew Your Own* this month.

Webmaster's report: 2014 calendar in process of going up. Facebook group has been set up. Brisbane Amateur Beer Brewers.

Chief Steward's report: Missing scoresheets were recovered.

Most consistent brewer 2013 : Kris Domagala.

It is important to try and enter as many mini comps as possible. 2013 mini-comp winners were:

- Pilsner and Lager: Kris Domagala – Vienna Lager
- Strong Ales: Nick Barnes – Russian Imperial Stout
- Brown Ales: Dan Rawlings
- American Ales: Steven Wharton – American IPA
- Wheat Beer: Nick Barnes
- Pale Ale and Bitter: Kris Domagala – Rye ESB

Traveller's Tales - Making Malt the Traditional Way

On a rainy English day last May, I had a rare opportunity to visit a working maltings and to see malt being produced in the traditional way.

In the late 19th century, with the Malt Tax having been lifted in 1880, England had hundreds of thriving independent malthouses, each supplying malt within a small local area. During the first half of the 20th century, the combined effects of modernization, falling demand caused by the two World Wars and cost-cutting by the emerging mega-breweries made it harder and harder for traditional malthouses to remain viable, and many went out of business.

Just a handful of England's traditional floor maltings have survived into the 21st century, and only one of these is open to the public.

Tuckers Maltings is located in the town of Newton Abbot in the county of Devon in England's south-west, a short train ride west from the bustling cathedral city of Exeter.

The company of Edwin Tucker & Sons began producing barley malt in Newton Abbot in 1901, though the business was founded 70 years earlier in Ashburton, on the fringes of Dartmoor. Having traded as both maltsters and agricultural seed merchants for more than 180 years, Tuckers is one of the oldest agricultural companies in Britain, and remains in private family ownership.

The maltings stands beside the main railway line connecting the south-west of England to the rest of the country. When the malthouse was built in 1900, this was an important strategic location, as the raw barley was delivered by rail.

The building is a good example of traditional malthouse design; a long three-storey building providing a large floor area for laying out the germinating barley, with low ceilings, small windows and very thick brick walls, to support the weight of the malt and to help in keeping the temperature fairly constant.



Tuckers Maltings, with malt kilns near top-left.

Within the building, relatively little has changed in the last 113 years. Most of the machinery used in the malting process dates back to the early 20th century. The only real concession to modern technology is a radio-controlled "power shovel" that is used to take some of the back-breaking work out of collecting malt from the malting floor. Even that dates from 1970.

Most of the changes that have happened have been needed to make the maltings more energy efficient, thus reducing costs and improving competitiveness. The original coal fired malt kilns are now gas-fired and hot air is recirculated.

The process used to malt the barley is very similar to that described in Angus Rich's article in the August 2013 edition of *BABB's News*.

In July and August, freshly harvested barley arrives at the maltings and is dried in a large rotating Drum Drier, reducing the moisture content of the grain to around 12% to enable the grain to be stored for up to a year without either germinating or going stale. Installed in the 1950's, the drier is the most modern piece of machinery in the entire maltings.

The dried malt is then passed through a Barley Screener, an intriguing 1900-vintage contraption, clad in wood and driven by a huge drive belt connected to an equally ancient DC motor. The Screener separates the good quality malt from any undersized grains, straw and dirt, after which the malt goes into storage for a minimum of a month's rest before malting.

The grain is brought out of storage in six ton batches and tipped into a large cast iron tank where it is soaked in



1900-vintage barley screening machine.



A traditional malting floor.

around 7000 litres of water for 12 hours and then drained for 12 hours. After repeating this “steeping” process three times, the barley is ready to germinate.

Having soaked up enough water to increase in weight to around eight tons, the barley is released through a chute to the floor below, where it is laboriously spread out over one of the malting floors, 15 – 20 cm deep. The only device to aid in this process is an ingenious Maltster's Barrow (see picture below), which allows 200kg of grain to be wheeled about with surprisingly little effort.

The grain stays here in this cool, dark environment for the next 4 to 5 days, being turned over every 8 hours as the starches in the grain convert to sugars.

When the malt has germinated sufficiently (the rule of thumb is that the rootlet is $\frac{3}{4}$ of the length of the grain), the green malt is collected and taken up to the large and impressive pyramidal kilns at the top of the building.



A Maltster's Barrow.

Here the germination process is halted by baking the malt for two days at between 65 C and 90 C. These temperatures are only sufficient to produce pale and lager malts – darker malt has to be specially kilned elsewhere.

After kilning, the malt drops through a Malt Screener, which removes the rootlets from the grain, then the finished malt goes to storage or bagging.

At full capacity, Tuckers Maltings produces around 1000 tons of high-quality malt each year and this is sold primarily to local brewers, whisky makers and food manufacturers.

Impressively, the entire maltings operates with only seven staff (down from around forty in the days when the kilns were coal fired). In addition to the human staff, the maltings also employs the services of several cats, who serve the vital role of pest controllers, continuing another long tradition.

Among the maltings' customers is the small Teignworthy Brewery which occupies part of the maltings but is an entirely separate business.

After a fascinating two-hour visit to Tuckers Maltings (and a good while browsing through the huge selection of British bottled beers in the attached shop), I headed out to explore the town of Newton Abbot and to sample several of the Teignworthy brews in the town's pubs.

If you ever happen to find yourself in the south-west of England on a cold and rainy day, a visit to Tuckers Maltings is highly recommended.

Beer-Tasting Terms: The Bad

Catty: having a sulfuric flavor or aroma, not as off-putting as “skunky”.

Cloying: too sweet or heavy without a balance of bitter/acidic flavors.

Flat: stale, papery, cardboard-like flavors.

Musty: stale aroma of mildew.

Phenolic/medicinal: tasting or smelling medicinal, plastic, smoky, like mouthwash or an electrical fire.

Skunky: musky, skunk-like flavor.

Vegetal: flavors of cooked, canned, or rotten vegetables.

Drinking Wisdom

“Is the glass half full or half empty? It depends on whether you're pouring or drinking.”

– Bill Cosby

Upcoming Events

January:

- 23rd January Meeting – Mash Paddle Briefing, American Ales mini-comp
- 26th David Clarke's Kolsch on tap at Newstead Brewing Co. for Australia Day

February:

- 3rd QAAWBG Annual General Meeting
- 8th BJCP Exam
- 22nd Craft Beer Rising day
- 27th February Meeting – Pale Ale & Bitter mini-comp

March

- 23-30th BrewsVegas Brisbane Beer Week
- 27th March Meeting – Education Night

Weirdest Beer News Stories of 2013

Jackie Dodd, www.parade.com

#1. Hello Kitty Beer released in Japan, but due to strict regulations in America, it will never find its way to beer stores in the USA. In other news, U.S. brewers were silently thankful for the government labeling laws for the first time ever.

#2. World Strongest Beer is Made. Session beer is for sissies; bring on the 135 proof brew. And a cab. And lots of Advil.

#3. Archeologists Discover Ancient Brewery. They're calling it the world's oldest "micro-brewery," but let's be honest, it was probably just an enthusiastic homebrewer. We know how those guys get.

#4. Beer Spas. If drinking beer isn't enough for you, you're in luck. Several spas have cropped up across the globe with services to cater to craft beer junkies. Everything from beer pedicures to beer hair treatments are being offered to dip various parts of your body into craft beer. Because let's be honest, your mouth is having way too much fun—it's time your feet get in on that action.

#5. Beard Beer. Sure, any brewer can make beer with his hands. But the brewmaster at Rogue Ales, John Maier, made brewer's yeast with his beard, and turned that yeast in a tasty beer. How's that for talented? A beard that makes beer? And then all the hipsters bowed down, as they had found their king.

#6. Beer Cures Colds. Well, not just beer; any alcohol consumed in moderation was proven to enhance response to vaccines and lessen susceptibility to the common cold. But beer is the only alcohol to contain the anti-viral compound humulone found in hops. So grab a cold brew with that cold & flu vaccine next year. It's science.

#7. Beer Reduces Cancer Risk. First it cures colds and now it prevents cancer? The only thing weird about this news is that beer hasn't been given a Nobel Prize, run for president, or been rumored to have dated Mila Kunis.

2014 Mash Paddle Competition

The theme ingredient this year is **Rye**, and the rules are as follows:

1. Rye malt is required to make up no less than 20% of the grain bill and no more than 50%. This is to ensure that the winning entries can be replicated on commercial equipment.
2. Entrant must be a financial member at time of entry.
3. The recipe must be submitted at time of entry on an A4 page.
4. Please indicate the BJCP base style with the entry, for example if you tweak a Dry Stout please indicate the entry as 13A (Dry Stout).
5. Entries will consist of one 750ml unmarked glass or PET bottle.
6. Up to two different beers may be entered per brewer.
7. Entries are due at the April 24th club meeting. Results will be announced at the May 22nd club meeting.
8. Entries must be full mash and good notes are to be kept so beers can be scaled up if chosen.
9. Consider commercial viability - recipes may not be brewed if too expensive, too alcoholic, or ingredients cannot be sourced (i.e., do not use home-grown hops if you want a chance of your recipe going on tap!)

If you haven't brewed with Rye before you might like to read the following articles for some ideas:

<http://byo.com/specialty-experimental-beer/item/326-brewing-with-rye-tips-from-the-pros>

<http://www.craftedpours.com/12-rye-beer-recipes-for-fall-brewing/14504>

Massachusetts monks brewing beer like European brothers

Dave Martin, Yahoo News, 16 Jan 2014.

For more than a century, Catholic Cistercian monks known as Trappists have been brewing and selling what many beer lovers consider some of the best in the world. Eight monasteries — six in Belgium and one each in Holland and Austria — produce the only beer recognized by the International Trappist Association as authentic Trappist beer.

And starting Thursday, the 63 brothers of St. Joseph's Abbey — about an hour's drive west of Boston — will join them, selling the first Trappist beer brewed outside Europe.

Their ambitious venture was hardly met with enthusiasm by their exacting Trappist brothers in Europe.

After all, for nearly 60 years the monks in Spencer, Mass., had been selling jams and jellies to help support their community. Now they were interested in the real family business: beer.

The journey from jams to beer started almost five years ago when St. Joseph's sent two monks on a fact-finding mission to the Belgian Beer Fest in Boston. Within hours, their European brothers were alarmed to learn of the inquiries.

"The original skepticism was because we were outside of Europe... and Americans," said Father Isaac Keeley, jovial former potter who has been at St. Joseph's for 35 years and now directs the brewing. "And the fear we would go too big too fast."

Keeley and another monk from St. Joseph's packed up and moved to Belgium in December 2010 to see how their European brothers brew — and to convince them that they could properly produce an American Trappist beer.

The European monks weren't the only ones who needed convincing. Back at St. Joseph's, a robust debate among the brothers was underway. Some were concerned about starting what would be the most expensive enterprise ever undertaken by the abbey.

But everyone agreed the aging monastery buildings were getting

increasingly expensive to maintain. In the end, more than 85 percent of the American brothers voted for the project.

"We see it as a 50-100 year project. (Just) as we're standing on the shoulders of those who came before us and built these building and supported the way of life, hopefully future generations will be able to stand on our shoulders, what we are doing — and we see the brewery as part of that," said Father Damian Carr, head of St. Joseph's Abbey.

The European monks, warming to the idea of an American Trappist beer, began giving close counsel to their Massachusetts brothers.

The European monasteries made three strong recommendations: To brew beer of Trappist quality they must build a state-of-the-art brewery, hire a skilled brewing engineer, and brew just one kind of beer for the first five years. The St. Joseph's monks set to work and built a multi-million-dollar brewery that would be the envy of almost any microbrewery in the world.

Securing their bank loan — an amount they won't disclose — was made easier by the success of the monks' previous business venture, "Trappist Preserves."

The European brewers, wanting a beer that wouldn't damage the Trappist brand, agreed to help the Americans develop a good recipe.

After more than 20 trial batches, the monks in Massachusetts settled on the recipe for what would become Spencer Trappist Ale, a "refectory ale" of 6.5 percent alcohol. The cloudy, golden beer is all-American yet rooted in European tradition with sweet, yeasty notes familiar to fans of other Trappist ales.

With beer in his suitcase, Keeley flew last month to Belgium, seeking his brother monks' blessing. He first delivered a PowerPoint presentation on the new brewery, then poured glasses of Spencer Trappist Ale for his European counterparts.

"They approved it unanimously," he said, "and after the vote there was applause."

Recipe Corner - Colin Wright

In 2013, Colin Wright's American IPA took out second in the IPA category at the QABC and went on to win the category at the National Competition. Colin has generously shared his winning recipe below.

"My AIPA is based on the Stone IPA recipe in Mitch Steele's IPA book, but with my own twist to give it a nice big Citrus/Tropical fruit flavour and aroma. I managed to get over to the US in November and visit the Stone Brewery and the *World Bistro* in Escondido (just outside San Diego) to try the original on draft."

Recipe: Stone IPA Clone - Citra Version

Brewer: Colin Wright

Style: American IPA

Type: All Grain

Recipe Specifications:

Boil Size:	34.00 l	Post Boil Volume:	26.00 l
Batch Size (fermenter):	23.00 l	Bottling Volume:	23.00 l
Estimated OG:	1.066 SG	Estimated Color:	20.9 EBC
Estimated IBU:	69.1 IBUs	Brewhouse Efficiency:	75.00 %
Est Mash Efficiency:	81.5 %	Boil Time:	60 mins

Ingredients:

2 tsp	Gypsum (Calcium Sulfate) (Mash 60 mins)	
6.12 kg	Ale Malt (Barrett Burston)	93.4 %
0.43 kg	Crystal Medium - (Thomas Fawcett)	6.6 %
20 g	Columbus Hops (Boil 60 mins) [16.3 %]	33.5 IBUs
17 g	Chinook Hops (Boil 60 mins) [12.5 %]	21.8 IBUs
1 tsp	Yeast Nutrient (Boil 10 mins)	
40 g	Citra Hops (Whirlpool - 10 mins) [13.5 %]	13.8 IBUs
1 pkg	Wyeast 1056 - American Ale	
44 g	Citra Hops (Dry Hop 36 Hours) [13.5 %]	
20 g	Centennial Hops (Dry Hop 36 Hours) [9.2 %]	

Mash Schedule: Single Infusion, Medium Body

Total Grain Weight: 6.55 kg

Name	Description	Step Temp	Step Time
Mash In	Add 17.06 l of water at 74 C	66 C	60 min
Mash Out	Add 9.78 l of water at 96.8 C	76.0 C	10 min

Sparge: Batch sparge with 2 steps (Drain mash tun, 13.71l) of 78.5 C water

Notes:

Re-pitched yeast from a previous APA to ensure cell count enough for higher starting gravity

Oxygenate wort using pure O2 - 30 seconds

1st - Australian Amateur Beer Championships

2nd - Queensland Amateur Beer Championships

With the Europeans on board, a U.S. distribution deal was signed. Sales will only be in Massachusetts at first, but plans are to expand nationally and someday, internationally.

On New Year's Day, at their annual holiday party, the brewery team tapped a keg of the final product for the whole St. Joseph's community — the first time many of the brothers

tasted the beer that will soon be synonymous with their monastery.

Telling the story of that night, Keeley started to cry. "The keg was pouring beautifully. We had this great head on the beer," he said. "The monks were coming back for seconds at least. And it just struck me... in a certain sense we have made it."