



BABB's News

Volume 37, Issue 11

www.babbrewers.com

November 2014

Calendar

November

27 Club Meeting
Christmas Breakup

December

6-7 Weekend of Tartness - The Scratch
(BABBs Barrel Project on tap)

January 2015

22 Club meeting
American Ale Mini-Comp

[Full 2015 calendar on page 5](#)

Editor's Letter

By Angus Rich

This is the last newsletter for the year. I hope everyone gets to come along to the final meeting and have the opportunity to collect a few bottles of the BABBs wild beer. This Solera barrel project has been running for a few years now and changes from year to year.

According to Dan Angus this year's vintage is "tasting awesome" and comes in at a hefty 14.19%.

If you don't get a chance to come to the meeting and grab a few bottles, a keg will be on tap at The Scratch as part of their Weekend of Tartness for your drinking pleasure.

Happy reading and brewing.



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Daniel Angus

SECRETARY
Alex Hyde

TREASURER
Dean McClure

CHIEF STEWARD
Michael Guy

WEBMASTER
Cam Morrison

LIBRARIAN
Dave Clarke

EDITOR
Angus Rich



Dan apologises if there are any crooked labels!

October Mini Comp Results

Kris with a 44 point score for a vienna lager.

Alex with a 44 point score and lost first on count back with a schwartzbier.

Dan with a 37 point score with a continental lager.

Continuing Growth in the Brisbane Beer Scene

By Alex Hyde

The new year sees continuing growth in the Brisbane beer scene. Here are some new breweries and venues that will be opening in 2015.

Four Hearts - The Pumpyard

Ipswich's newest craft beer venue and brewery. Aiming to open early January. It will feature a 12 Hectolitre brewery, 10 taps - 6 house beers, 4 guest beers which will include seasonals. Guest bottles to compliment Four Heart's core range of beers. Wines and cider will be available as well as single malt whiskey and top shelf spirits. Ali Orchard of Tippler's Tap fame is writing the menu. Rustic pub faire - tried and tested food with an interesting twist to compliment Four Heart's beers. The venue is being opened by Wade Curtis and managed by Jim Gold.

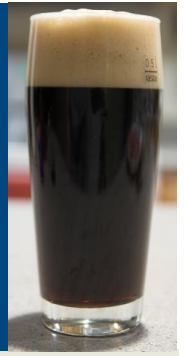
Catchment Brewing Co

New brewery opening up at 150 Boundary Rd, West End. Almost no information available. A short conversation with the brewers over the bar at Tippler's Tap revealed a plan for a 300L brew system on site in West End. 150 Boundary would put them somewhere behind George's Seafood Café and El Torito. Near King Ahrim's.

Brewhouse West End

Brisbane Brewing Co will emerge in late November/early December down a laneway off Boundary St, West End between Spaghetti House and Leno's Fruiters. The venue will house roughly 120-140 patrons. Servicing the patron's will be 10 taps - 8 Brewhouse and 2 Guest. As like their Woolloongabba location they'll offer a wide range of bottled brews. Expect to see more small batch brews coming out of the brewery.

Alex Hyde's Schwarzbier



Batch Size: 43.00 L
Boil Size: 52.06 L
Actual OG: 1.046 SG
Estimated Color: 45.5 EBC
Estimated IBU: 24.1 IBU
Brewhouse Efficiency: 75 %
Mash Efficiency = 82%
Boil Time: 60 Minutes
Post Boil Volume (hot) = 48.66L

Ingredients

6.40 kg Pilsner (Weyermann) 71.6 %
1.80 kg Munich II (Weyermann) 20.1 %
0.44 kg Carafa Special II (Weyermann) 4.9 %
0.25 kg Caramunich III (Weyermann) 3.4 %
23 g Hallertau Magnum [14.00 %] 60min 18.4 IBU
65 g Tettnang [3.14 %] 15min 5.8 IBU
2.9 Pkgs Bohemian Lager (Wyeast Labs #2124)

Ferment at 10 C

Two step mash
Protein rest 55.0 C 20 min
Saccrification rest 65.5 C 45 min
Mash out 76 C 10 min

Hints and Tips

The recipe is from braukaiser
<http://braukaiser.com/wiki/index.php?title=Schwarzbier>

The mash profile from briess / braukaiser
<http://www.brewingwithbriess.com/Recipes/beer/display/black-lager-schwarzbier>



For most avid home brewers the chance to take a trip to the United States is akin to a kid being given the keys to the candy store. For three weeks last month I was lucky enough to explore the Mecca that was American craft beer. My trip started in LA where it took less than 5 minutes to find a brewpub on our transit to our domestic flight to Portland. The first beer was Point the Way IPA by Golden Road Brewery, a sessionable west coast IPA which was the perfect beer to showcase the American IPA style.

Portland is known as Beervana and it certainly lived up to its nickname with more than 70 breweries calling the city and it's surrounding home. Located in the centre of Portland were the brewpubs for Deschutes, Rouge and Brigdeport, which all offered a full core range as well as long lists of brewpub only taps and sizeable bottled range. Cascade Brewing Co was on my list of breweries to visit and was an amazing sour tasting experience amongst a sea of hoppy west coast beer. The standout was the Apricot sour ale, which underwent an 8-month lactic fermentation and oak barrel aging process before an additional 3 months fermenting with ripe apricots.



A taxi driver had told us about a bottle shop that stocked with over 700 different beers that was a mere 2 miles from the Cascade Brewery. After the sour experience my wife and I headed toward Belmont Station and to our surprise came the first tasting of Pliny the Elder by Russian River Brewing. Even though this was only the first stop on our trip the baggage allowance was being to grow with “souvenirs”.

Next stop on our trip was San Francisco and a visit to Bear Republic and Russian River. Bear Republic had an excellent core range and also do an experimental single hop IPA. The Hallertau Blanc hop used was an interesting mix of grapefruit, pineapple and grape and was quite well balanced.

Russian River brewing in Santa Rosa was all about Pliny the Elder and it did not disappoint. The 8% double IPA is amazingly sessionable and it was only right to buy a 6 pack of bottles which cost a grand total of \$30 from the brewpub.

Last stop on our trip was New York and the start of east coast IPAs. I had organised a tour of the Brooklyn Brewery and had made a list of bars and pubs to visit. The stand out venue for me was Torst in Williamsburg. The bar and restaurant of Mikkeller’s Evil Twin was filled with amazing and bizarre brews that were hard to pronounce, let alone describe. The standout was the Stillwater Artisanal Even Less Jesus, a take on Evil Twin’s imperial stout aged in burgundy barrels.

To say I was slightly concerned about the weight and safety of the contents of my bags on the return trip to Brisbane would have been a huge understatement. All 6.5 litres of beer made its way back safely and will be slowly rationed until I can start importing Pliny to Brisbane!



Christmas and New Years Good Beer Venue Opening Times

Venue	Xmas Day	Boxing Day	New Years Day	Special Events
Archive	N	Y	N	2-4-1 meals Christmas and New Year’s Eve. Next Door Cellar’s "Mate’s Rates"
Bacchus Brewing	N	N	Y (Early)	Are available for Christmas functions and parties.
Brewski	N	N	Y	
Brisbane Brewhouse	N	Y	Y	Special event NYE
Green Beacon	N	N	Y	Open NYE. Oyster Fest 7th December. One keg of Oyster Stout to accompany.
Hoo Ha Bar	N	N	Y	Closed Xmas to NYE. Open NYE.
Newstead Brewing	N	N	N	Movember IPL Karma Keg beer launch Woolly Mammoth 6pm. First Birthday on 7th December.
The Scratch	N	Y	N	Closed Xmas eve and NYE.
Tipplers Tap	N	N	N	Open NYE and possibly at night.
Tomahawk Bar	N	N	N	Open NYE

2015 Calendar of Events

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.

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.

Months with five Thursdays are marked with an asterisk (*).

- 22 Jan *** Mash Paddle competition briefing: The BABB's specialty beer style will be nominated. The beers will be judged outside the club after the April meeting.
- Mini Comp No. 1:** American Ale. 4.1 American Pale Ale, 4.2 American Amber Ale, 4.3 American Brown Ale, 4.4 American IPA.
- 26 Feb** **Mini Comp No. 2:** Pale Ale and Bitter. 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
- 26 Mar** **Education Night #1:** To be confirmed
- 23 April*** Mash Paddle Competition entries due.
- Mini Comp No. 3:** Belgian and Farmhouse Ales. 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, 8.9 Biere de Garde, 8.10 Flanders Red Ale, 8.11 Flanders Brown/Oud Bruin Ale, 8.12 Berliner Weisse, 8.13 Straight (Unblended) Lambic, 8.14 Gueuze, 8.15 Fruit Lambic
- 28 May** Announcement of the Mash Paddle winners.
- Social night:** To be confirmed
- 25 June** **Mini Comp No. 4:** Porter and Stout. 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
- 23 July *** BABB's Annual Competition Judging (Date to be confirmed)
- ANNUAL GENERAL MEETING** and Election of Office Bearers.
- BABB's Competition Presentation and Dinner: All members are invited to celebrate with the winners of the BABB's Competition and witness the announcement of the Champion Brewer.
- Commercial Beer Night: We present a selection of the highest quality domestic and imported brews.
- 27 Aug** **Mini Comp No. 5:** Specialty Ales. Base beer style must be 6.2 Robust Porter but any specialty ingredient can be added, examples being (but not limited to) fruits, spices and herbs
- 24 Sept** **Education Night #2:** To be confirmed.
- Late September: Queensland Amateur Brewing Championship
- 22 Oct *** **Mini Comp No. 6:** Pilsner / Lager 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).
- 26 Nov** **Christmas Breakup:** 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.

Club Business

October Minutes

23 October 2014

Brewmasters Welcome

Previous Minutes Approved

Vistors Rory Guy, Trent Crausaz, Blair Westan, Sam Pearce ,Hannah Witten, Camile Wilten, Luke Wilton

New Members Julian Grigg

Mash Paddle Mash Paddle beers and mini comp winners will be contacted by Ross now that his brewery is back up and running.

QABC A big thank you to everyone who entered beers into QABC.

BABB's took out best club in QLD.

Dave Clarke wins bridesmaid again (second place in state comp).

Sjon Wakenham won the cider category at the National Comp.

Full rundown of QABC results in our newsletter. AABC results available online.

YEARLY BREAKUP MEETING Bring along beers.

Bring a plate of food.

Gas will be provided for kegs.

Most consistent brewer is announced.

Treasurer's Report

October 2014

NA – Will be published next newsletter



COMMITTEE MEMBER REPORTS

Treasurer	Report Approved
Secretary	Bulk buy went well. Thanks all. Newsletter content
Librarian	BYO magazine subscription ordered. 32 members signed up. New BYO magazine has arrived.
Webmaster	Mailing list has been cleaned out of old members. Please see webmaster if you did not receive newsletter and are a paying member.
Chief Steward	No Report
Deputy Brewmaster	Dan's taking charge of our barrel project. Dave, Cary, Dan and Snow are helping brew the top up. One keg will be going to the Scratch's "Weekend of Tartness". Members will be getting bottles at the breakup. First style for the new year is looking to be American Pale Ale.