



BABB's News

Volume 38, Issue 2

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February 2015

Calendar

February

26 Club meeting
Pale Ale and Bitter Mini-Comp
Announcement of Mash Paddle
Comp

28 Craft Beer Rising Event

March

21-29 Brewsvegas Event

26 Club Meeting
Education Night

April

12 Eatons Hill Hotel Beer Fest

23 Club Meeting
Belgian and Farmhouse Ales Mini-
Comp



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

Editor's Letter

By Angus Rich

Well the year has started great for the club!

Hot off the press is the announcement of Deputy Brewmaster, Daniel Angus, taking out Brisbane Brewing Co's first home brew competition to celebrate the opening of their new venue in West End. Dan's Black Rye IPA took out the "Wicked Witch of the West End" competition which required submissions to be big, bold and black.

Dan's beer will be brewed by Brisbane Brewing Co. and be on tap throughout Brisvegas event the 22nd of March.

Congratulations to Dan and look forward to trying it during Brisvegas.

Happy reading and brewing.

Angus Rich

Editor

Sim Bonetti, Head Brewer, and Grant Clark, Owner, judging the entries to the "Wicked Witch of West End" brew competition.



CARPENTER WANTED!

We put out a call last month for a carpenter to install some permanent lockable book shelving at the Lyndon Bowls Club for storage of the Club library and have had no response!

So if you, family or friends are qualified to do this work and want help the club out can you please provide a quote to do the work.

For further information please contact Mark Davies on 0418 263 780.



Homebrew Competitions

- Taking it to the next level: Part 1

As 2015 is going to be big year of competitions for the Club and to increase member participation, we are running a number of articles on competition brewing.

Dave Clarke has written a two part series on how to go about and improve your home brewing for competition. Part 1 is an introduction on how to take an approach to improving your competition brewing.

My advice to anyone who asks me how do I improve my beer, my brewing ability or my competition results is fairly standard (Firstly, I check that fresh ingredients, good sanitation practices & temperature control are already taken care of as these are essential).

Then I list these things:

Read & listen to everything about brewing that you can find (Books, Internet, Magazines, Newsletters, Podcasts, Videos etc.)

- Attend brewing events - commercial & homebrewing (conferences, tap takeovers, brewery visits, festivals) including talking to brewers and lots of sensory evaluation.
- Join a brewing club
- Brew often and attend brewdays with others to learn
- Enter competitions (all), then make yourself available to help run one B
- Become a beer judge to improve your knowledge and evaluation skill
- Consider formal study & or working in the beer/brewing industry

But... there are a few things you need to understand and prepare for centred around how & when a brewing competition is conducted that you can use to your advantage. We'll cover Rules & Planning this month, Style & Faults in the next newsletter.

Rules, Planning, Style, and Faults

Read the competition terms & conditions for rules and entry requirements to avoid disappointment.

Read the style guidelines for the competition to ensure correct beer category selection and/or target specific categories.

You can just enter beers that you have on hand into whatever competition is on, but this limits the categories you can enter and your chances.

Plan to enter a competition and decide what beers you want to enter for feedback and/or possibly winning an award.

You want your best beers in the best condition and age (freshness) on the judging date. The closing date for entries may be 2 or more weeks before your beer is judged, so take this into consideration.

It is possible to brew all your entries a month (a good timeframe for most styles) before a competition, but unless you can hold 4-6 fermentations at the correct temperature concurrently, you are going to have to set-up a basic brewing schedule (guide only):

- Brew Lambics, Barleywine & styles requiring age 6-18 months in advance
- Brew Lagers, Big Stouts & Big Belgians 3-6 months in advance
- Brew anything needing bottle conditioning an extra month in advance
- Brew most Ales 4-6 weeks in advance (German, Aussie, English)
- Brew any hop forward beer 3-4 weeks before the judging date to ensure intended bitterness level, flavour & especially aroma are present.
- Brew Wheat, low alcohol and any other "fresh" styles 2 weeks in advance



Mark Bedford

Brewer Profile

As the winner of the American Ales Mini Comp, Mark gets to be the feature brewer for this month.

“ Mark started his brewing passion in the nineties by brewing kit and kilo for about five years. He picked it up again five years ago but wasn't satisfied and moved to all grain within six months, initially, by BIAB. Still not satisfied, Mark explored various incarnations of 3-V systems over 12 months to land on his current setup of 70L HLT, 120L Mash/lauter Tun, and 140L Kettle (pictured). He has also recently built a single batch Braumonster.

Things that have helped Mark's brewing the most are:

- Australian Home Brewer and other sites. Lots of great information as long as you can get through the BS.
- BABBs. Picking the brains and sampling brews of fellow members. Perfect way to refine your brewing process.
- Experimentation. After around 200 brews he has only repeated 4 or 5. Many have been rebrewed but hopped differently or fermented with a different yeast.



January Mini-Comp

American Ales

The winners of the January mini-comp were:

1. Mark Bedford with 45 pts
2. Adam Middleton with 40 pts
3. Blair Weston with 37 pts



OG = 1.064

FG = N/A

IBU = 33.5 (no chill not accounted for)

Colour = 5.5 SRM

ABV = 6.8% (estimated)

Brewhouse Efficiency = 69%

Boil Time = 90 mins

Post Boil Volume (hot) = 50L

Ingredients

13 kg Thomas Fawcett Marris Otter (96.3%)

0.5 kg Wheat Malt (3.7%)

45g Magnum Pellets (12.2% AA) 26.7 IBU 60min

40g Citra Pellets (12.0% AA) 4.7 IBU 5 min

20g Nelson Sauvin Pellets (11.3% AA) 2.2 IBU 5 min

80g Amarillo Pellets (10.1% AA) Whirlpool

50g Simcoe Pellets (13% AA) Whirlpool

100g Amarillo Pellets (10.1% AA) Dry Hop

60g Simcoe Pellets (13% AA) Dry Hop

60g Citra Pellets (12% AA) Dry Hop

Mash schedule: Mash in at 64.4°C then rest for 75 mins heat to 75.6°C for mashout.

Ferment with Nottingham Ale yeast at 15°C for 4 days and rise to 17°C.

Hints and Tips

It was brewed in Jan last year and spent 11 months carefully stored in a stinking hot shed. The second cube was fermented mid-December with the keg was all but demolished at xmas with just enough left to fill one bottle on the night of the comp.

Club Business

January Minutes

22 January 2015

Brewmasters Welcome

Previous Minutes Approved

Vistors Ben Brett, Hamish, Adam Peel, Adrian laGrange, Tim Powell, Colin Townes, Matt Strong, Rick Goulter, Peter Holmes, Chris Loweke, Adam Pyhatt, Judd Owen, Brad Gelhit, Michael Freeman, Shelly Peardon, Angus Grant, Shannon Drenan, Paul Bannett, Michael Howe, Alastair Black, Luke Fox.

New Members N/A

BYO SUBSCRIPTION People who are part of the BYO subscription may need to check spam folders.

MASH PADDLE Robust Porter plus a specialty ingredient. Be it spice, fruit - up to you. Meeting with Archive next week to finalise details.

QABC & AABC AABC is 17 & 18th October.
QABC is 19 & 20th September.
Both held at The Charming Squire.

BARREL PROJECT Suggestion to lower ABV put forward by Ben Connery. Currently sitting at 14.3%. Originally brewed at 12%. Dan will be chatting to Ross regarding options to reduce strength.

ED EVENING MARCH Angus will provide a myth busting session on dry yeast.

FORTITUDE/ NOISY MINOR BREW DAY Dan Rawlings is keen to help organise a brewday in early 2015. Looking to lock in a date in April. Same situation as Sunshine Coast Brew Day where everyone gets a cube to take home.

Treasurer's Report

January 2015

Income	Cash/Chq	Direct Dep.
Subscriptions		\$85.00
Raffle	\$211.00	
Library		
Other	\$23.00	
Sub Total	\$234.00	\$85.00
Total Income:		\$319.00

Expenses	Cash	Cheque
Room Hire		\$70.00
Food & Drinks	\$53.00	
Other	\$46.00	
Sub Total	\$99.00	\$70.00
Total Expenses:		\$169.00

Monthly Profit/Loss: \$150.00



COMMITTEE MEMBER REPORTS

Treasurer	Report approved
Secretary	Newsletter Content Checkout the BABBs Facebook Page.
Librarian	Library rental is only \$1/book/month. Excellent resource for members.
Webmaster	No Report
Chief Steward	No Report
Deputy Brewmaster	No Report