



BABB's News

Volume 38, Issue 11

www.babbrewers.com

November 2015

Calendar

November

26 Club Meeting
Christmas Breakup

January 2016

28 Club meeting
American Ale Mini-Comp

[Full 2016 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.

We have some news that BABB is on the move! The Lynndon Bowls Club has been sold and BABBs will be relocating to a new venue in the New Year. Keep your eyes peeled and check notices and emails for further details once we have locked a venue in. It will be still located on the south side of Brisbane, close to public transport etc.

Another thing to note, is the club mini-comp categories will be updated for next to be in line with the revised 2015 BJCP guidelines. This is a major revision with many new styles added and some existing styles divided into multiple categories. The committee has chosen to use some of the alternative categorisations that are outlined in the new guidelines to ensure that there is some familiarity and alignment with the old guidelines. Details of the mini-comps and categories for next year are on page 5.

Happy reading and brewing.



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Stephen Wharton

SECRETARY
Alex Hyde

TREASURER
Will Brock

CHIEF STEWARD
Dion Clark

WEBMASTER
Cam Morrison

LIBRARIAN
Graham Black

EDITOR
Angus Rich



Xmas Breakup

Our November meeting is our Christmas breakup meeting where we give our hard working provedore the evening off and we ask each member to please bring a plate! In addition we ask you to bring a keg of beer (with a tap!) or some bottles of beer to share. We will have gas available for the kegs.

Each member will also be able to take away a couple of bottles of the latest release of our club barrel aged beer. This has been getting more alcoholic every year and is now very potent!

We will also be announcing the winner of the Ernie Melville Most Consistent Brewer award, which is awarded to the best performing brewer over the 6 mini-comps held during 2015. The club has purchased a new perpetual trophy in honour of the enormous contribution Ernie (who founded the club) made over the years, and celebrates those brewers who consistently enter outstanding beers in our mini-comps.

October Mini Comp Results

Mark Bedford with a 46 point score.

Julian Gregg with a 42 point score.

Mark Davies with a 31.5 point score.

All were Munich Dunkels!

Mini Comp Rundown for 2015

By Chief Steward, Dion Clarke

This year we had a total of 95 entries in our BABBS min-comps. The average (mean) overall score was 28.7, which corresponds to “good” by the BJCP guidelines. The highest score of the year was 46 for a Munich Dunkel, and the lowest was 11 for a Pale Ale.

American Ales was out most popular mini comp with 25 entries. Our least popular were the Specialty IPA comp, and Lagers comp, with only 8 and 9 entries respectively. Belgian and Farmhouse month was also popular with club members, having 20 entries.

Only three keen members, Mark Bedford, Dan Angus, and Dion Clark entered every mini-comp. Twelve members entered four or more mini-comps. Let’s see if we can improve on that next year!

Remember that our mash-paddle beers are on Tap at Archive as we speak and have been tasting great, so get down and try one out. The Beetroot Porter is on now, and Deputy Brewmaster Stephen Wharton’s Raspberry Porter is still to be tapped at time of writing.

Remember that next year the mini-comp categories will be changing to reflect the new BJCP 2015 guidelines. So we can look forward to some new, and interesting style additions for you to try brewing and entering in comps.

Mark Bedford’s Munich Dunkel



Batch Size: 46 L

Original Gravity: 1.053 SG

Final Gravity: 1.014 SG

Boil Time: 60 Minutes

Ingredients

10.2 kg Munich (Best Maltz)

0.34 kg Carafo II (Weyermann)

60 g Hersbrucker [6.00 %] 40min

20 g Hersbrucker [6.00 %] 0min

Saccharification rest 68 C 75 min

Mash out 76 C 10 min

BIAB No Chill

1 Pkg of S23 Saflager yeast in a 4 L starter

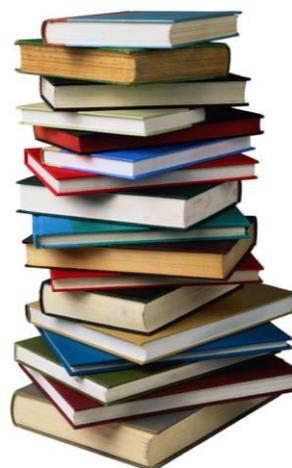
Ferment at 11 C for 3 weeks

17 C for 3 days

0 C for 14 days

Library News

By Graham Black

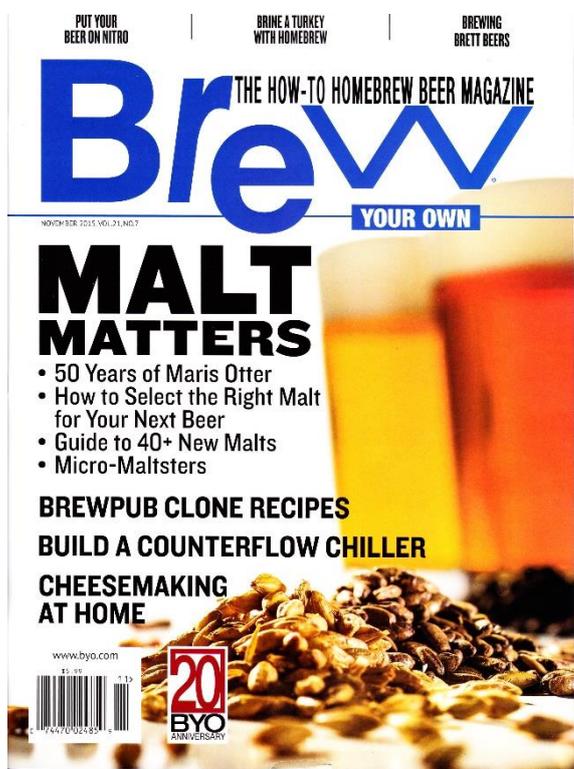


Brew Your Own Magazine

By now the 16 members who participated in the club's BYO bulk subscription deal should have received advice to activate their subscription and checked out the latest issue of BYO magazine.

The club has now taken out a 12 month subscription to Zymurgy so now members will now continue to have access to two of the more popular brewing magazines. If you don't have your own subscriptions to these magazines don't hesitate to borrow them from the Library. For a dollar per item for a month it represents pretty good value.

The latest hardcopy issue received by the club is November's. The main theme of this issue is malt. One of the main articles celebrates 50 years of Maris Otter by providing some insights into its history, specifications, and uses. It's a favourite for English style beers but it's also being used by some North American brewers in their dark beers. Maris Otter is such a celebrated malt that a beer festival was held in its honour at Norwich in Norfolk in September. This is followed by an article which explores 40 new malt varieties including half a dozen Chilean malts with the Patagonia label. For those of you who like exotic smoked beers there's even a mesquite smoked malt produced by Briess. There is also a capstone article that explains the basics of malt. And finally, for those of you technically minded as well as handy there is an article on how to build a counterflow wort chiller.



What you need to know about the revised BJCP 2015 guidelines

By Kate Bernot

The following article has been reproduced from Draft Magazine, May 6, 2015. With the transfer of competition judging to the new guidelines, the article highlights some of the key take-aways. The new guidelines can be found at <http://bjcp.org/stylecenter.php> and a presentation outlining the changes by BJCP President, Gordon Strong here: <http://chopandbrew.com/episodes/chop-brew-episode-26-2014-bjcp-style-guidelines/> .

Every few years, the BJCP (Beer Judge Certification Program) issues its Bible: a collection of beer style guidelines that inform homebrew competitions. They're also sometimes used to judge professional brewing competitions, and to generally set a framework for a style. Like the Bible, these guidelines are taken as honest truth by some, while others choose to interpret them as they see fit. Without wading too far into that debate, we can say that the issuing of revised guidelines always reflects the beer world at its current time. The last revision came in 2008; seven years later, the BJCP officers have released a guide with notable additions and changes. Here are some major take-aways:

Specialty IPAs get some clarification. Oh, how times have changed: In 2008, any IPA that wasn't an imperial IPA, a classic American or a classic English IPA was classified as a specialty IPA. To reflect the era of red, white, rye and Belgian IPAs, the 2015 guidelines offer expanded descriptions of specialty IPA beers.

Expanded American wild ale category! Seeking to shed light on the broad and sometimes misunderstood umbrella of American wild ales, the 2015 guidelines break them out and parse them into three camps: Brett beer, mixed-fermentation sour beer and wild specialty beer. The 2008 guidelines felt Euro-centric with categories for lambics and Flanders red ales, but no specific place for American wild ales to live.

There's renewed interest in historical beers. "When we started revising the guidelines, no one was making goses. Now it's the flavor of the week," says BJCP president Gordon Strong. To reflect a growing interest in historical styles like gose, lichtenhainer and sahti, these beers are now spelled out as subcategories.

It's no longer all about U.S. imports. The 2008 guidelines generally reflected the international beer scene as it appeared to Americans through the lens of imported beers. The 2015 version takes into account other countries' beer landscapes as they appear on their shores, with the introduction of the international lager category and European sour ale category. "We're trying to account for more styles that don't necessarily get exported, because the BJCP is a worldwide organization and we have groups all over trying to use the guidelines," Strong says. "I think it's a more fair representation of modern craft and worldwide styles."

There are certainly other changes that devoted drinkers will want to comb through—shoutout to the Australian sparkling ale subcategory!—but these seem to be the largest changes that mark a departure from the 2008 guidelines and ground this new version firmly in the world beer as it currently stands.

2016 Calendar of Events

Meeting venue and dates are to be confirmed. Please check the BABB's website and emails. It is still planned to hold the meetings on the fourth Thursday of each month.

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 (*).

- 28 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:** 18B. American Pale Ale, 19A. American Amber Ale, 19C. American Brown Ale, 12C. English IPA, 21A. American IPA, 22A. Double IPA, 21B. Specialty IPA.
- 25 Feb** **Mini Comp No. 2:** Pale Ale and Bitter. 11A. Ordinary Bitter, 11B. Best Bitter, 11C. Strong Bitter, 12A. British Golden Ale, 12B. Australian Sparkling Ale, 1C. Cream Ale, 18A. Blonde Ale, 5B. Kölsch, 1D. American Wheat Beer.
- 24 Mar*** **Education Night #1:** To be confirmed
- 28 April** Mash Paddle Competition entries due.
- Mini Comp No. 3:** Belgian and Farmhouse Ales. 24A. Witbier, 26A. Trappist Single, 24B. Belgian Pale Ale, 25B. Saison, 24C. Bière de Garde, 34A. Clone Beer (Belgian styles only), 23A. Berliner Weisse, 27. Historical Beer (Gose), 23B. Flanders Red Ale, 23C. Oud Bruin, 23D. Lambic, 23E. Gueuze, 23F. Fruit Lambic.
- 26 May** Announcement of the Mash Paddle winners.
- Social night:** To be confirmed
- 23 June*** **Mini Comp No. 4:** Porter and Stout. 13C. English Porter, 27. Historical Beer (Pre-Pro Porter), 20A. American Porter, 9C. Baltic Porter, 15B. Irish Stout, 15C. Irish Extra Stout, 16A. Sweet Stout, 16B. Oatmeal Stout, 16C. Tropical Stout, 16D. Foreign Export Stout, 20B. American Stout, 20C. Imperial Stout.
- 28 July** **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.
- 25 Aug** **Mini Comp No. 5:** Strong Ale and Bock. 25A. Belgian Blond Ale, 26B. Belgian Dubbel, 26C. Belgian Tripel, 25C. Belgian Golden Strong Ale, 26D. Belgian Dark Strong Ale, 17B. Old Ale, 17A. English Strong Ale, 22B. American Strong Ale, 17D. English Barleywine, 22C. American Barleywine, 22D. Wheatwine, 4C. Helles Bock, 6C. Dunkles Bock, 9A. Doppelbock, 9B. Eisbock.
- 22 Sept*** **Education Night #2:** To be confirmed.
- Late September: Queensland Amateur Brewing Championship
- 27 Oct** **Mini Comp No. 6:** Pilsner / Lager 1A. American Light Lager, 1B. American Lager, 2A. International Pale Lager, 4A. Munich Helles, 4B. Festbier, 5C. Helles Exportbier, 5A. German Leichtbier, 3A. Czech Pale Lager, 5D. German Pils, 3B. Czech Premium Pale Lager, 27. Historical Beer (Pre-Pro Lager), 7A. Vienna Lager, 3C. Czech Amber Lager, 6A. Märzen, 7C. Kellerbier, 2C. International Dark Lager, 8A. Munich Dunkel, 3D. Czech Dark Lager, 8B. Schwarzbier.
- 24 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

22 October 2015

Not Available

Treasurer's Report

October 2015

Income	Cash/Chq	Direct Dep.
Subscriptions		\$279
Raffle	\$104.97	
Other	\$198	
Total Income:		\$581.97
Expenses	Cash	Cheque
Room Hire		\$70
Food & Drinks	\$48.39	
Mini comp prizes	\$21.84	
Raffle	\$21.84	
Total Expenses:		\$162.07
Monthly Profit/Loss:		\$419.90



COMMITTEE MEMBER REPORTS

Not Available