



BABB's News

Volume 38, Issue 8

www.babbrewers.com

August 2015

Calendar

August

- 27 Club Meeting
Specialty IPA Mini Competition
- 29 Qld Homebrewing Conference
2015
- 29 Armakeggon @ Archive

September

- 19-20 QABC judging at the Charming
Squire
- 18-19 Beer Incider Experience @
Albion Park Raceway
- 24 Education Night #2

October

- 22 Club Meeting
Pilsner and Lager Mini
Competition



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

Editor's Letter

By Angus Rich

Welcome to everyone and especially the new committee members (Dion Clark, Stephen Wharton (Snow), Will Brock and Graham Black) for the new financial year.

This year is a big year for the club with both the QABC and the AABC being hosted. If you are interested or haven't had a chance yet to sign on to judge or steward at the QABC (18-19 Sept), you can let Daniel Angus know by entering your details when prompted by this link:

https://docs.google.com/a/babbrewers.com/forms/d/1PhW4kY8ztyyybWTTn_rKvN114jAiG-u3vzdtQHMOiqQ/viewform?c=0&w=1

Also, the Queensland Homebrewing Conference is on this weekend. Booking for tickets has closed on the website but you can still try to contact David Kitchen / Genny Kertesz (07) 3879 3889 contact@brewerschoice.com.au and try our luck if you have missed out and want to go.

If you are going, BABBs is well represented. Dave Clarke has a beer brewed for the Club Wars Comp and Nick Barnes has also brewed a lager for the beer and food matching dinner.

Happy reading and brewing.



2015 Annual General Meeting and Annual Competition Awards

By Michael Guy

Our AGM saw reports presented from Mark Davies and Dean McLure and the election of a new committee who are listed at the front of this newsletter.

Notable departures from the committee were Daniel Angus with several years on the committee as chief steward and deputy brewmaster. Also Dean McLure, David Clarke and Michael Guy have step down from their duties on the committee.

As part of the evening, the Club supplied a selection of beers from the Wine Emporium who have supported the club with supply of the club raffle and mini-comp prizes. The beers were enjoyed by everyone on the night.

The Annual Club Competition has conclude for another year and trophies were presented at the AGM. With number of both entries and brewers up from last year, this is a great indication of the health of the club and I would like to congratulate all brewers for their fantastic entries and thank all the support team that made the annual competition possible. The full results of the competition will be made available on the website.

The club trophies were awarded as follows:

Champion Beer

Nick Barnes (Russian Imperial Stout)

Champion Beermaker

Cary McDonald

Champion Novice Beer (The Bill Hundertmark Memorial Trophy)

Tony Vanderlinden (Sweet Stout)

Champion Stoutmaker (The Arthur Anderson Memorial Trophy)

Troy Parker (Robust Porter, Dry Stout)

Champion Lager (The Norman King Memorial Trophy)

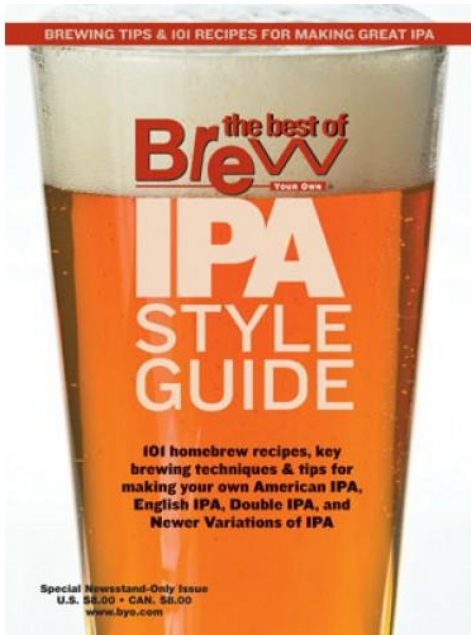
Paul Schofield (Marzen)



Library News

By Graham Black

New to the collection. Be the first to borrow and write a review!



The Best of Brew Your Own - IPA Style Guide

From the publishers of Brew Your Own:

We've split our IPA Style Guide into 4 style sections with techniques, tips and recipes for exploring this diverse beer style. With over 100 total recipes from clones of commercial IPAs that we developed with the brewer, to tried and true homebrewer IPA recipes, even the most adventurous IPA-loving homebrewer should feel satiated. All recipes come formatted for all-grain and extract brewers.

- English IPA: A dozen recipes and style suggestions
- American IPA: 37 recipes, tips and style suggestions
- Imperial or Double IPA: 24 recipes, tips and style suggestions
- Specialty IPAs: 28 recipes broken out into 7 sub-categories with tips and style suggestions. Includes recipes for Belgian, Black, Brett, Red, Rye, Wheat & White IPAs



April-May 2015 issue of Craft Beer & Brewing Magazine

If you have friends or family who are coeliac or gluten intolerant you might be interested in checking this issue out.

The main article by Dave Carpenter provides an introduction to gluten basics and briefly covers the complex (US) regulatory situation covering gluten free beer. Carpenter covers beer made from gluten free ingredients as well as using gluten reduced processes. According to the article pitching one vial or White Labs Clarity Ferm (available from Craftbrewer) at the same time as the yeast will not only reduce haze in your beer but it will also reduce gluten. However, if you want to totally eliminate gluten from your beer your safest to use sorghum extract. (Brewers Choice has a selection of sorghum kits). The same article by Carpenter also includes a table based on the 2013 findings by the Swedish National Food Agency covering gluten levels of popular Swedish consumed beers. Did you know that Kronenbourg 1664 has higher gluten levels 15 times that Guinness Extra Stout? Carpenter also includes a number of recipes for gluten-reduced beer using Clarity Ferm. Other articles in the issue cover gluten free malts such as buckwheat and millet, cider and perry making, making mead, and an extensive taste test of a mead, cider and gluten-free/reduced American drinks.

Of course, if you want the lazy way out you can always pick up some gluten free beer at your local purveyor of fine beers.

Beer MBA - Germany Beer Trip 2015

By Mark Davies



Ron Smith, a Master level BJCP judge and a Certified Cicerone (beer equivalent of a wine sommelier) from Indianapolis, organises beer tours in Belgium and Germany in alternate years.

The tour group comprised a Grand Master BJCP judge, Ron Smith and his wife, a young couple of professional brewers who brew for competitor breweries, one other home brewing couple, a young guy studying to become Certified Cicerone, and several couples who just enjoyed their beer! Everyone else on the tour was from the USA, and several were descended from German immigrants.

We started in Munich where we stayed at the Platzl Hotel, owned by the Ayinger brewery.

Our Munich based activities included a tour of the Paulaner brewery and dinner at their restaurant, a bike tour of Munich, dinner at the Schneider-Weisse Brauhaus, a tour of the Ayinger brewery and dinner at their restaurant nearby, a visit to Kloster Andechs, one of the few remaining monastery breweries left in Germany, and a day visiting Neuschwanstein Castle in the Bavarian Alps.

The next destination was Bamberg, but on route we stopped at Kelheim to do a tour of the Schneider-Weisse brewery. Dinner that evening was in the Schlenkerla Rauchbier restaurant.

Whilst in Bamberg we did a tour of Weyermann Malting (where I picked up 15 recipes from their microbrewery), a tour of the Schlenkerla Rauchbier brewery, and had a day to do our own thing in a beautiful medieval town.

The last day of the German leg of the tour included visiting the Hallertau Hop Museum in Wolnzach and dinner at the Weihenstephaner brewery restaurant at Freising.

Then it was over the border to the Czech Republic and on to the Pilsner Urquell brewery in Plzen for a tour of their old (still operating) brewery and our final destination of Prague.

Our guide for a day (and evening) tour of Prague was Evan Rail, author of the Good Beer Guide to Prague & the Czech Republic, published by CAMRA, who took us all over Prague including the Prague Castle, many other classic sites and the Klasterni monastery brewery.

How many different beers did we taste, well we are still typing up the list, but it looks like at least 60-80.

The tour was brilliant and Ron Smith's web site is

www.BeerMBA.com



Beer range we tried at the Schneider Weisse brewery.



Coppers at the old, but still operating Pilsner Urquell Brewery.



Nick Barnes


Brewer Profile

Nick is a well-known member of the club and is famous for his open brew days and BBQ at his place. He tells us a little bit about his system and experiences. He shares with us his recipe that was Champion Beer of the annual competition.



I currently run an electric 4V HERMs, HLT is 95L with a 2400w element, mash is 60L, kettle is 95L with 2x 2400w elements. I run one March Pump.

90min mash, 90min boils usually...

As for tips and tricks - make sure your thermometers are calibrated, get good fermentation control (I use STC-1000's), and have a play with your water. Nothing has improved my beers more than using RO water and adjusting with brewing salts. 

2014 Babb's Annual Competition - Best of Show

Nick' shares his award winning recipe with us that he has been developing over the years. This is his fourth rendition.

Black Death Russian Imperial Stout

OG = 1.107

FG = 1.028

IBU = 80 (estimated)

ABV = 10.7%

Mash Efficiency = 94.6%

Boil Time = 180 mins

Post Boil Volume = 22L

Ingredients

3.0 kg UK Marris Otter (24.9%)

3.0 kg BB Traditional Ale Malt (24.9%)

2.0 kg Weyermann Munich II (16.6%)

1.1 kg Roast Barley (9.1%)

0.5 kg Chocolate Malt (4.2%)

0.44 kg Weyermann Carafo III (3.7%)

40g US El Dorado Pellets (15.8% AA) 90min

50g EKG Pellets (6.5% AA) 10 min

5g Calcium Chloride

Mash schedule: Mash in at 63°C for 90 mins.

BrewBrite - 4g in boil

Calcium Carbonate - 10g in mash

Baking Soda - 2g in mash

Wyeast 1272 American Ale @ 18°C

Hints and Tips

The beer was aged for 12 months in a keg.

Club Business

July Minutes

30 July 2015

Brewmasters Welcome

Previous Minutes	Approved
Vistors	Madeline Meeman, Nick Lennan, Perry Burt, Anna Burt, Daniel Thompson, Luke Jappinen
New Members	Lachlan Currie, Johnathan Brackpool
ANNUAL COMP	82 Entries
MASH PADDLE	1st Place: Raspberry Porter -Steve Wharton 2nd Place: Vanilla Porter (Not the spiced) Dan Angus 3rd Place: Beetroot Porter- Dion Clark Beers will be brewed up soon.
QHC	Will be held 29th August. Dave has brewed a test batch. That will be the club's entry. Nick Barnes is brewing a lager for the dinner.
COMMITTEE MEMBER REPORTS	
Treasurer	Club is up \$1 that was unaccounted for. Treasurer report approved.
Secretary	NA
Librarian	Beer Series : Oktoberfest & Marzen Brewing Classis Styles Latest BYO & Craft Beer and Brewing Gordon Strong's 100 Recipes
Webmaster	Dues have to be up to date, or you'll be removed from the mailing list.
Chief Steward	August reminder - specialty IPA.
Deputy Brewmaster	Dave is organising the AABC Dan is organising QABC

Treasurer's Report

July 2015

Income	Cash/Chq	Direct Dep.
Subscriptions	\$170.00	\$1629.00
Annual Comp Fees	\$246.00	
Sub Total	\$416.00	\$1459.00
Total Income:		\$1875.00
Expenses	Cash	Cheque
Room Hire		\$70.00
Food & Drinks	\$64.00	
Club Badges	\$35.00	
Raffle		
Club Comp Prizes	\$526.50	\$92.02
Sub Total	\$ 625.50	\$70.00
Total Expenses:		\$695.50
Monthly Profit/Loss:		\$1179.50