



BABB's News

Volume 39, Issue 3

www.babbrewers.com

March 2016

Calendar

March

24 Club Meeting
Education Night

April

28 Club Meeting
Belgian and Farmhouse Ales Mini-Comp

May

26 Social Night - mash paddle beer entries tasting

Editor's Letter

By Angus Rich

I hope everyone had a chance to get out and enjoy some of the events that were on for Brewsvegas. If any club member particularly enjoyed an event or two and would like to share it with the members. It would be great if you could write a short article for the newsletter.

This coming meeting is an education night which should be interesting with special guest, Matthew Glanville from Bacchus, will be coming in to talk to us about barrel ageing your beers.

Also welcome to Anthony Ziggerbine who is taking over as Webmaster from Cam Morrison. Cam has recently become a father to a healthy boy and is otherwise engaged! Congratulations Cam and thanks for your contribution to the committee.

Happy reading and brewing.

Angus Rich
Editor



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Stephen Wharton

SECRETARY
Alex Hyde

TREASURER
Will Brock

CHIEF STEWARD
Dion Clark

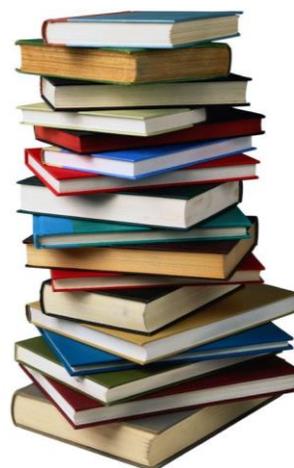
WEBMASTER
Anthony Ziggerbine

LIBRARIAN
Graham Black

EDITOR
Angus Rich

Library News

By Graham Black



There hasn't been a Library update for a while so I thought I'd let you know about what's happening, library-wise.

We now get three good quality brewing magazines – *Brew your Own*, *Craft Beer and Brewing*, and *Zymurgy* – and we have new issues of all three titles.

Craft Beer and Brewing has a focus on British style beers with sections on cask conditioning and barleywine and old ale. It not only includes information and recipes but also tasting notes on over 70 barleywines, old ales and other heavy duty variants. There is also a reasonable introduction to setting up your draft system.

BYO feature article is on brewing 5 session beers – Blonde Ale, Dark Mild, Irish Stout, Kolsch and American Lager. *BYO* travels from Canada to Italy with articles on making Maple Beer and exploring the Italian homebrew scene. For those of you technically oriented it looks at steeping and soaking as well as dry yeast. It also has an interesting article on splitting batches to get more than one style from the same brew.

Zymurgy explores malted cider, modern style IPAs using alternative ingredients, and even foraging for your ingredients. You won't be able to find some of those ingredient in Australia, but others such as eucalypt, are quite common in this part of the world. If you're interested in brewing with different types of ingredients this could be the issue for you. For those brewers who like and understand graphs with lines and heaps of dots there is an article on a relatively new yeast species *Saccharomyces eubayanus* and it's potential for brewing.

The club continues to build its collection. We've ordered a new Australian publication, *Bronzed Brews*. Authored by Peter Symons the 'book blends brewing history, ingredients, and processes, with a selection of 42 Australian historical beers recreated as home brew recipes, which cover ales, stouts, and surprisingly, even a few lagers, from 1844 to 1975. Most of the recipes in the book have been successfully trialed, providing a basis for further experimentation to produce some unique home brews.

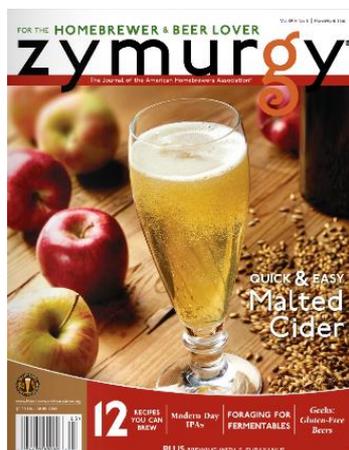
<http://www.lulu.com/au/en/shop/peter-symons/bronzed-brews/paperback/product-22521415.html>

A new newsletter, *Froth*, has appeared on the Melbourne craft brew scene so we've ordered a copy to see if its suitable for us. And last but not least we are printing a copy of *DIY Dog*, 215 beers brewed by the boys from Brew Dog in the UK. If you'd like to download your own copy of *DIY Dog* check out

<https://www.brewdog.com/lowdown/blog/diy-dog>.

Don't forget the Library is your resource. It offers great value at only \$1 per item per loan

If you have any questions don't hesitate to get in touch.



Bronzed Brews by Peter Symons (Home Brewing Old Australian Beers)

By Mark Davies

The club library has recently ordered a copy of this groundbreaking research on the history of Australia brewing ingredients and processes from the early 19th century to the 1970s, with a particular focus on Sydney breweries.

Peter Symons takes the reader through the water treatment being practised a hundred years ago as well as examining the different malts and hops being used. He draws on material from the records of Tooth's and Tooheys, and throughout the book contrasts the Australian approach to what English breweries were using at the same time. He examines in some detail the use of sugar in Australian beers, why the practice developed and how it contrasted with English brewing.

The section on yeast recounts how a popular yeast in the early part of the 20th century, Melbourne No.1 Ale Yeast, was lodged in the National Collection of Yeast Cultures in the UK in 1936, and has recently been cultured by White Labs and is available from their yeast vault when they receive orders for 250. It is called WLP059 Melbourne Ale.

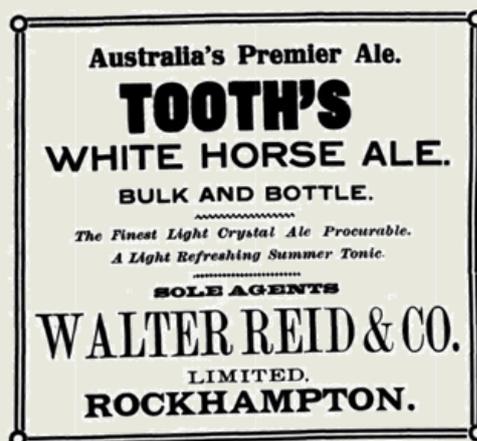
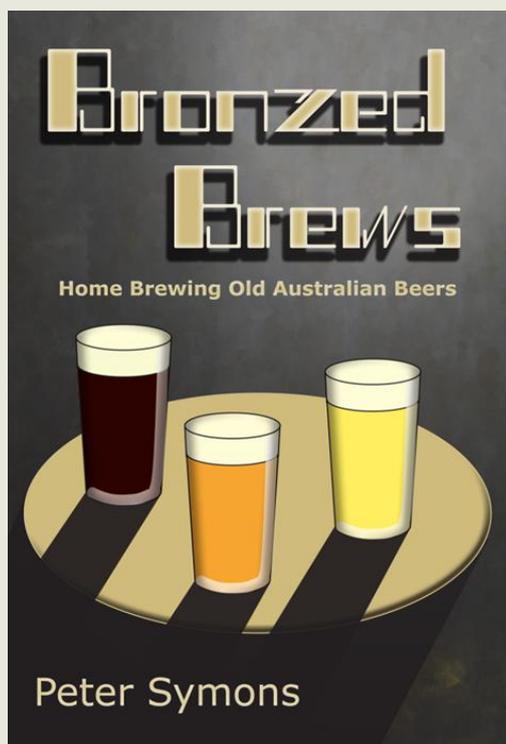
There is a chapter on the processes used, in particular malting and mashing, and then several chapters on the different styles made at the time. These include Porter & Stout, Old, Pale Ale, Lager, and "Non-intoxicating"!

Peter Symons has included 42 original all grain recipes adapted for 23 litre brews. The recipes were brewed and road tested by the Extra Special Brewers Club in Sydney.

Peter closes with a chapter on Style, looking at how the Australian styles compare with the new BJCP guidelines.

One of the most fascinating aspects of the book is where Peter provides direct comparisons between the recipes for similar beers in Australia and England at the same time. An example is the 1917 Tooth's Crystal Ale and the 1917 Eldridge Pope Crystal Ale (England).

Bronzed Brews has filled a gap in our knowledge, and for those who want a copy for themselves, it can be purchased from the self-publishing web site www.lulu.com for \$27.00 (look out for introductory offers).



Peter has included on the book's website (Tritun Books) a bonus recipe for a 1916 Tooth's Pale Ale that was typical of the pale ales at the time with the WLP059 ale yeast and other alternatives.

<http://prstemp.wix.com/tritun-books#!bonus-recipes/izbr9>



Snow's Podcast Review



On Snow's bike ride in and out to work he has had a chance to listen to a heap of different beer podcasts and had decided to do a review of each one to share with us all as a regular feature in the newsletter.

To kick things off this month, I review one of my favourite beer-related podcasts – **Inebriation Nation**.

Audience

Craft beer enthusiasts, homebrewers, beer industry reps

Frequency

Every second Tuesday, depending on availability, with occasional special events.

Average Length

1hr 50mins

Background

Based in Sydney, Inebriation Nation is a quirky beer podcast which focusses on the Aussie craft beer scene, homebrewing and occasionally whisky. Started by Sean the Unhealthy Irishman and The Miserable Bastard in early 2013, they were soon joined by fanboy Drunk Kevin, who got the gig mainly because he was an audiophile and was willing to pay for their recording gear. When The Miserable Bastard left for Japan, he was replaced by avid, award winning homebrewer, Pies Josh, who some might know as long-time member "Josh" on Aussiehomebrewer.

Summary

This is a fun podcast to listen to which provides many laughs. They guys don't take themselves seriously and are always having a beer when they get together to record, which can end up with hilarious discussions towards the end of the recording. Pies Josh does a regular homebrew spot where he

discusses his latest brew and what thoughts and processes went into its production. Drunk Kevin also has a regular spot called "DK's Rant", where he is given free rein to rail against the latest thing that annoys him, like lock-out laws, beer excise, etc. They often get guests from the craft beer industry into the studio or on the phone for interesting interviews, and do many beer tasting reviews without the "wank" factor.

All in all, quite an enjoyable podcast and one I recommend.

Recommended Episodes

I can't go past the Bacchus Brewing episode (6 August 2014) where they interview Ross and grill him about his potential partnership with the brothel nearby. Another cracker is the Live from Riverside episode (9 October 2014), where head brewer Dave Padden has to leave halfway through the show and leaves the boys in his brewery unsupervised with access to the full range of taps. Needless to say, they take full advantage and hilarity ensues. Honorable mention goes to the Sir Hendo of Brewcult episode (24 Sept 2014) where Hendo tells his brew life story and some great homebrew origin tales.

Get it at:

iTunes or www.inebriation-nation.com

iTunes Review Rating

Unrated.



Igor Veljacic

Brewer Profile

As one of the winners of the Mini Comp, Igor gets to be the feature brewer for this month.

“ I am fairly new to the art of brewing with a year and a half of experience under my belt. The technique I use is BIAB, up to 4kg of grain, which amounts for 75 to 100% of the grist (depending on style) with the remainder being extract (dry). My pot is only 19L so I have to make a concentrated wort which I dilute in the fermenter to get my OG. Grain efficiency suffers a bit, due to pot size, and I need more hops to get target IBUs, then I would with a full volume mash, but I still make tasty beers in my kitchen this way. My cooling is a combo of an ice bath and cold diluting water (1-4 °C usually), which makes it easy to get to pitching temperatures quickly. Fermentation is done in a fridge with a digital thermostat connected and the yeasties (liquid, cultured, dry) do their thing in a 27L carboy with a screw top lid. The brew is bulk primed and bottle conditioned. After only two BABBs meetings I already feel like a better brewer (and judge) and I look forward to learning from you all. ”

February Mini-Comp

Pale Ales and Bitters

1. Dion Clark for an ordinary bitter, 44 pts
2. Troy Parker for a Kolsch, 43 pts
3. Igor Veljacic for an ESB, 38 pts

Dion's Ordinary Bitter



IBU = 38 Tinseth
Colour = 20 EBC
ABV = 4.7%

Efficiency = 70.2%
OG = 1.049
Boil Time = 90 mins
Fermenter Volume = 21L

Ingredients

4.kg Ale Malt
0.3kg Crystal 110 EBC
0.2kg Crystal 200 EBC
All malts Galdfields
38g Challenger pellets 7.8%AA (60)
12g Challenger pellets 7.8%AA (20)
12g Challenger pellets 7.8%AA (5)

Mash schedule: Mash in at 68°C for 90 mins, mashout at 72°C for 10 mins. BIAB. 20 min hop rest and transfer to a cube for no chill.

Ferment with Craftbrewer English ale yeast at 18°C for 5 days.
Bottle or keg with 1-1.5 volumes CO2 or a touch more to taste.

Troy's Kolsh



A lot of people enjoyed Troy's Kolsch and requested the recipe. Troy has obliged and here it is.

IBU = 25.6

Colour = 6.2 EBC

ABV = 5.2%

Efficiency = 78%

OG = 1.050

FG = 1.010

Boil Time = 60 mins

Final Volume = 21L

Ingredients

4.3.kg Pilsner Malt (Joe White)

0.23 kg Munich Light (Joe White)

60g Hallertauer pellets 3.0%AA (60)

5g Magnum pellets 12.6%AA (60)

Mash schedule: Mash in at 64°C for 60 mins (4.75L/kg ratio), step mash to 72°C for 10 mins, and mashout at 78°C. Fly sparged on a Grainfather.

Used carbon filtered Brisbane water and adjusted PH substituting in acidulated malt.

Ferment with Wyeast 2565 Kolsch Yeast using a starter at 16°C for 5 days, and raised it to 20°C for another 5 days.

Filtered with 1µm absolute filter and kegged. Beer was judged 5 days after kegging. No lagering, no cold conditioning.

New Club Logo

Last year the Committee put the call out to the members for a new logo design to bring the club image up to date. We received a few designs from the members and thank them for their time and effort. Below are the finalised designs that the committee has chosen from the entries.



Club Business

January Minutes

25 February 2016

Brewmasters Welcome

Previous Minutes Approved

Vistors

New Members David Reed, Joel Haslett

MASH PADDLE

Will be held at the Scratch Bar.
4 finalists, to be brewed commercially.
Style - coming out of the new BJCP guidelines
Styles will be listed in newsletter, also can be checked on the new BJCP guidelines.
Entries are due at April meeting.
Entry required in 750ml, with style card.

EDUCATION

EVENINGS

BREWSVEGAS

Craftbrewer coming to discuss sours and barrel aging.

Dozens of events for the week in March. We encourage all members to attend some events, more details can be found on their website.

BJCP JUDGING EXAM

12 places for the exam, only 2 remaining. Preference is for BABB's members, but will go exterior to fill the seats.

Treasurer's Report

February 2016

Income	Cash/Chq	Direct Dep.
Subscriptions		\$179.84
Raffle	\$163.70	
Library		
Vistors	\$55	

Total Income: **\$398.54**

Expenses	Cash	Cheque
Room Hire		\$150
Food & Drinks	\$57.75	
Library		\$73
Mini comp	\$25.70	
Raffle	\$25.70	
Badges	\$8	

Total Expenses: **\$340.15**

Monthly Profit/Loss: **\$58.39**



COMMITTEE MEMBER REPORTS

Treasurer	Club is back in the black for January
Secretary	No Report
Librarian	Craft Beer and brewing magazine in now.
Webmaster	Anthony Ziggerbine will be the new webmaster.
Chief Steward	No Report
Deputy Brewmaster	No Report

Club Discounts

Your club membership entitles you to a 5% discount with Craftbrewer home brew store. The Club is sending through an updated members list. If you don't get your discount, please inform Ross and he will fix you up.

