



# BABB's News

Volume 39, Issue 5

www.babbrewers.com

May 2016

## Calendar

### May

26 Club Meeting  
Social Night - Mash Paddle beer  
tasting

### June

23 Club Meeting  
Porter and Stout Mini-Comp  
25 **BABBs Annual Comp entries due to  
Craftbrewer by 12 noon.**

### July

21 Site visit to Barrett Burston maltings  
28 Annual General Meeting

## Editor's Letter

By Angus Rich

We have managed to organise a site visit to the Barrett Burston malting facilities located at Pinkenba on Thursday 21 July, 2016. The visit will be during business hours between 2pm-4pm. We are planning to car pool out to the facility as public transport is limited. If you are interested, we will send out a formal response to get firm numbers and who could offer transport.

A quick reminder that the BJCP certified BABBs annual competition is fast approaching and entries are due at the next club meeting in June or at Craftbrewer by 12 noon, 25 June.

The Craft Beer Industry Association (CBIA) is holding the annual conference and awards in Brisbane for the first time and are still looking for volunteers. Applications close 31 May, so click the link and register.

<http://www.australiancraftbeer.org.au/volunteer-opportunities-at-the-australian-craft-brewers-conference-and-the-craft-beer-awards-2016/>



BREWMASTER  
Mark Davies

DEPUTY BREWMASTER  
Stephen Wharton

SECRETARY  
Alex Hyde

TREASURER  
Will Brock

CHIEF STEWARD  
Dion Clark

WEBMASTER  
Anthony Zigenbine

LIBRARIAN  
Graham Black

EDITOR  
Angus Rich



## Committee Position

The AGM will be upon use at the July Club meeting. Alex Hyde has served his statutory time of four years as the Club Secretary and is standing down this coming AGM. If you are interested in being more involved with the Club and would like to take on the position of Club Secretary please feel free to talk to Alex or any of the Club Committee Members.



## Judging for the Ipswich Show Homebrew Competition

By Mark Davies

On May 7<sup>th</sup>, BABBS members were well represented among the judges for the beer competition as part of the Ipswich Show. The competition was organised by the IBUs with former BABBS member, Tony Brown, in charge. It was registered with the BJCP. The competition as moved from a basic kit and kilo to a full blown BJCP categories in the last few years.

They received 53 entries across 6 categories, Pale Ale, British Beer, American Beer, Belgian Beer, Stouts & Porters, and German Beer, with Pale Ale being the most popular.

The judging was held at the Prince Alfred Hotel, Booval which was a great location with plenty of space (and a lot of craft beer taps!). Judges came from BABBS, IBUs, Gold Club and BBC and included Stephen Wharton, Antony Bijok, Rick Goulter, Nick Barnes and Mark Davies.

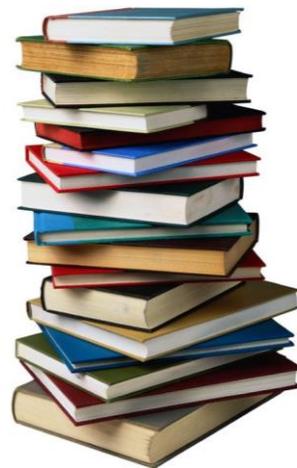
The overall standard was high with few beers exhibiting significant faults. Most beers appeared to be all grain and there seemed to be a higher proportion of bottle conditioned beers than in recent State Competitions.

Karl Robinson from IBU took out the number one position with a Russian Imperial Stout.



# Library News

By Graham Black



Over the past little while we've received three new magazines *Craft Beer and Brewing*, *Brew Your Own* and *Zymurgy*.

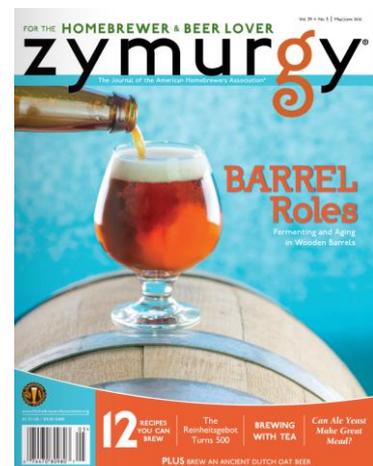
*Craft Beer and Brewing* features stouts as its brew of the issue. It focuses on coffee stouts, adjunct stouts, compares stouts and porters. It even provides food matches and cooking with stout as well as reviews of more than 80 stouts. If you're planning a trip to the US the craft breweries featured are Neshaminy Creek Brewing Company, Tired Hands Brewing Company both in Pennsylvania, and Sante Adairius Rustic Ales in California.

For those of you who brew in a bag like me this issue of *Brew Your Own* may be of particular interest as it has BIAB as its main feature. It also features a range of new hops, making ginger and root beer as well as culturing, harvesting and reusing yeast. For those of you who are fans of Hercule Poirot and other things Belge the style profiled is the Trappist Single.

The main feature for *Zymurgy* this month is quite relevant to our last education night as its on fermenting and aging in wooden barrels. For those of you keen about mead it discusses making mead with ale yeast. Did you know that this year marks the 500<sup>th</sup>

anniversary of Reinheitsgebot? This is the German beer purity law that specifies the beer should only be made with malt, water, and hops. It's also recognised as the world's oldest food safety and consumer protection legislation. If you're wondering why yeast isn't there, it was added sometime after 1676 when microscopes were invented. Without giving too much away the article discusses where the Reinheitsgebot is still relevant this day and age. And for those of you who wish to stray from the Reinheitsgebot there is an article on brewing with tea.

Don't forget the library is a great resource offers members access to a wide range of magazines and book. It costs a\$1 per loaned it with the proceeds contributing to the purchase of books and magazines.





# Snow's Podcast Review

## ALE OF A TIME

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.

This month, we're going to take a look at another highly rated Aussie podcast – **Ale of a Time**.

### Audience

Beer lovers, brewers, marketers, and industry reps.

### Frequency

Every fortnight – usually loaded on a Monday or Tuesday.

### Average Length

60 mins

### Background

The Ale of a Time blog, news and reviews website was set up by "Melbourinised" Kiwi, Luke Robertson in 2010 and quickly gained a large following of like-minded good beer aficionados. He was joined by Dave Ellis in 2011, who had previously written his own beer blog From Beer to Eternity. In November 2013, the boys entered the world of podcasting and, with technical assistance from Luke's girlfriend Emma Bemrose, they have since gone from strength to strength.

### Summary

Focussing mainly on the commercial "craft" beer world, the Ale of a Time podcast covers all levels of the industry, including styles, manufacturing, marketing, distribution, ingredients, personalities, reviews, events and competitions. The podcast has regular segments covering news summaries, interviews, beer reviews, and beer and non-beer recommendations.

Although this sounds like a very structured podcast, it doesn't come across that way. Luke and Dave have a very

easy-going humorous style, slipping in and out of light-hearted banter and serious analysis of today's beer and brewing issues. Their interviews are mostly unstructured and often sound like they're just having leisurely pint

with their mate at the local pub. That said, their style brings out the best in their guests, and you usually go away with a lot of interesting, and often unexpected, insights into the beer and brewing world of their interviewee.

Their beer reviews aren't too nerdy, but generally give you a feel for whether you'd like to try them. Their analysis of stories and issues of note, including topics such as megabrew lawsuits, contract brewing, crowdfunding, marketing, brewing methods, beer style evolution and event management show they obviously have some journalistic skill and good inside knowledge of the industry.

This is one podcast that I have subscribed to and listen to religiously. It's easy to listen to and covers most of the areas in the beer world I am interested in, without being too "preachy", like Radio Brews News.

### Recommended Episodes

Episode 20 with Garage Project is a good 'un. I really enjoyed Ep. 37 which had a very insightful interview with Filip, a masterbrewer from Rodenbach, who explains their complex barrel aging process. For those interested in mead, Ep. 24 includes a great interview with Michael Fairbrother from Moonlight Meadery, the largest mead maker in the world. Notable mentions go to Ep. 54 with Bright Brewery and Ep. 8 with Brew Cult's Hendo.

### iTunes Review Rating

5 Stars

# Big Brew Day

By Dion Clark

Big Brew Day was again generously hosted by Dan Angus' this year, on May the 7th. The day is a celebration of American Homebrew Day, declared in 1988. The American Homebrewers Association have made this an international event, with the aim to get as many home-brewers around the world brewing simultaneously. Fourteen countries are now participating, with over 11 thousand participants, and over 74 thousand litres of beer brewed! With a small but committed turnout, BABBS members brewed two non-AHA-certified beers, a hoppy pale ale, and a 1931 Tooth's White Horse Pale Ale. We went all electric, with a Braumeister and a Pimped Crown Urn producing wort on the day. It was a great opportunity to share tips and tricks (and beers) with other brewers.



Dion and his BIAB of death



Lachlan discussing the Braumeister process with Peter Stapley.



## Mash Paddle Update

By Dion Clark

As you're probably aware the BABBS Mash Paddle comp is now being hosted by The Scratch, and is themed "Historical Beers". The Scratch staff got together to judge the entries and have chosen the winners, to be announced at the next BABBS meeting. The winning beers will be brewed at Bacchus by the brewers themselves. The Scratch will have a Historical Beer weekend in August where all the beers will be tapped together, and the winners can bask in the glow of public adoration.

We had 13 entries this year, from a range of styles. Several Kentucky Commons, a couple of Piwo Grosizkies and Roggenbiers were entered. We had a vintage Australian Ale recipe, and an 1850 Scottish Ale recipe. Other interesting beers included a spiced Bragawd, and a Sahti.

The Scratch staff enjoyed the entries, and offered some constructive feedback. They noticed that many of the beers were under-carbonated, speculating that this might be down to the bottling (from keg) methods employed by the brewers. They therefore tried to ignore this while judging. Also they noticed that several of the entries had noticeable acetaldehyde (green apple). Note this this can be remedied by good yeast health management, and by allowing fermentation to complete more fully.

Brewers who entered the mash paddle are also asked to bring along their historical beers for tasting, and judging to the BJCP guidelines.

# April Mini-Comp

## Belgian and Farmhouse Ales

The winners of the April mini-comp were:

1. Aydan Rogers with a Flanders Red, 41 pts.
2. David Nielsen with a Saison, 39.5 pts.
3. Cary MacDonald with Biere de Garde, 39 pts.

## Aydan Rogers

### Brewer Profile

As the winner of the Belgian and Farmhouse Ales Mini Comp, Aydan gets to be the feature brewer for this month.

“ I first started brewing back in September 2011 when my father-in-law Jiri introduced me to kit and kilo brewing. From there I spent a lot of time (probably too much time) studying brewing techniques which finally led me to start extract brewing. I then later begin All-grain brewing after a demonstration from Michael G (BribieG) in the art of BIAB (Brew In A Bag). I have been all-grain brewing for around 4 years now and have brewed on both my own BIAB system and one of my friends 4V system (HERMS). Currently I am building a large recirculating brew system that has the same functions as a Braumeister which will allow me to do up to triple batches. I enjoy brewing and drinking mostly all beer styles but I do enjoy making Smoked Ales/Lagers, Saison's, Pale ales and IPA's. I have also recently under taken the BJCP judging exam and I am still awaiting my results, with any luck I have passed. If you feel like coming up and saying hello to me at the meetings, then I welcome the chance to catch up and have a beer with you. ”

## Aydan's Flanders Red

OG = 1.055  
FG = 1.012 (Before barrel)  
IBU = 16.7  
Colour = 10.6 EBC  
ABV = NA

Mash Efficiency = NA  
Boil Time = 60 mins  
Post Boil Volume = 21L

### Ingredients

2.4Kg Vienna Malt (Weyermann)  
1.1Kg Flaked Corn  
1.1Kg Pale Malt (Barrett Burston)  
0.43Kg Aromatic Malt (Dingermans)  
0.43Kg Caramunich III (Weyermann)  
0.18Kg Special B (Dingermans)

Mash Schedule: 68.9c for 60mins with a mashout @ 78c for 10mins

60min - 20g Hallertauer 8.5%AAU  
10min - 4g Brewbrite

Fermentation:  
Yeast: Safale US-05 (Primary)  
Roeselare Ale Blend (3763) Wyeast (Secondary in barrel)  
Duration & temp: 14 days @ 17c (Primary)  
6 Months @ ambient in barrel (Secondary)

### Notes:

This recipe was made by Perry Burt, Lukifer Jappinen, Stefan Sedich and Myself where we all made a batch each and then blended them together into a 100L Yalumba Octavius wine barrel. Once all of the batches had been kegged and then transferred into the wine barrel we added the Roeselare yeast blend and left it at ambient to develop the flavours. After the 6 months of aging we then blended the batch with 50/50 (newly fermented/barrel aged) into the keg with this batch being our second generation from the barrel. Once it was kegged I left it out for a further 2 months @ ambient temp in the brewery at home to further develop the flavours. Overall the batch at the time of the swap would have been around 6 months old from when it was blended into the keg.

# Club Business

## April Minutes

28 April 2016

### Brewmasters Welcome

**Previous Minutes** Approved

**Visitors** Alan Aldridge, Scott Miller, Steven Gower, Paul Goodhew, Pablo Dutilh, Jordy Moloney,

### New Members

**MASH PADDLE** Will be held at the Scratch Bar. Entries due tonight

**IPSWICH SHOW** IBU has requested judges to assist competition. Saturday 7th May at 9:00am at The Prince Alfred Hotel, Booval Please get in touch with Mal West at [mal@ipswichbrewco.com.au](mailto:mal@ipswichbrewco.com.au)

**BIG BREW DAY** Saturday 7th May 9am to 3pm. Brewing 1931 Tooth's White Horse Pale Ale from Bronzed Brews. Members to bring brew rigs and ingredients on the day. Preferably gas as electrical supply is problematic for large rigs.

**AUSTRALIAN CRAFT BREWERS CONFERENCE** Variety of volunteer positions required. Information in the newsletter.

**MAY SOCIAL EVENING** If everyone could bring along their beers from the Mash Paddle for everyone to try.

**PINKENBA MALTINGS** 20 people are interested. Will be held weekday, Tuesday to Thursday between 2-4pm in July.

**HOPPY DAYS DISCOUNT** Hoppy Days Brewing Supplies is offering 5% discount to BABBs members. Club will be providing list of members to the store.

### Club Discounts

Your club membership entitles you to a 5% discount with Craftbrewer home brew store. If you don't get your discount, please inform Ross and he will fix you up.

Your club membership entitles you to a 5% discount with Hoppy Days Brewing Supplies. Enter "babbs" in the voucher code with your order. Steve also offers a free delivery when he attends club meetings.



## Treasurer's Report

April 2016

Income	Cash/Chq	Direct Dep.
Subscriptions		\$21.25
Raffle	\$145	
Library		
Visitors	\$50	

**Total Income:** \$216.25

Expenses	Cash	Cheque
Room Hire		\$150
Food & Drinks	\$63.50	
Library		
Mini comp	\$39.50	
Raffle	\$39.50	
Badges	\$32	
Other	\$41.50	

**Total Expenses:** \$366.00

**Monthly Profit/Loss:** -\$149.75



### COMMITTEE MEMBER REPORTS

**Treasurer** Slight loss due to library expenses. Report approved.

**Secretary** No Report

**Librarian** No Report

**Webmaster** No Report

**Chief Steward** No Report

**Deputy Brewmaster** No Report