



BABB's News

Volume 40, Issue 1

www.babbrewers.com

January 2017

Calendar

January

19 Club meeting
Lagers and Pilsners Mini-Comp

February

23 Club meeting
Wheat Beers Mini-Comp

March

10-19 Brewsvegas
23 Education Night TBA



BREWMASTER
Mark Davies

DEPUTY BREWMASTER
Stephen Wharton

SECRETARY
Nick Holt

TREASURER
Will Brock

CHIEF STEWARD
Dion Clark

WEBMASTER
Anthony Zigenbine

LIBRARIAN
Graham Black

EDITOR
Angus Rich

Editor's Letter

By Angus Rich

Welcome back to the New Year and I hope you all had a good Christmas break.

This year marks the 40th anniversary of BABBs inauguration in 1977. Home brewing only became legal in 1972 and sourcing ingredients was not easy at an amateur level.

The Club has gone from strength to strength and adapted and been a driving force for change in amateur brewing and competitions over its life. It all started with Ernie Melville and his vision and drive to build a quality amateur brewing movement.

As part of the 40th year celebrations we are playing a number of events. Along with all the mini-comps, annual competition, mash paddle, and Big Brewday we are planning a 40th birthday party for the middle of the year, special club member brewery crawl, member brew days, and a new look club logos and media to go forward!

Keep your eye out on social media and our newsletter for further details.

We also have some more new brewery reviews which seem to be opening every week in SEQ!

With the changing membership of The Club in recent years with more new members, we have seen the competition entry statistics change. We are now seeing a significant increase in interest in the mini-comps but declining entries into the Annual Competition. Some of this is possibly due to the newer members not across The Club's competitions or potentially put off by it being a formal BJCP competition and think it is not for them. We are out to change that this year and will be actively encouraging participation with entries, judging and stewarding. The annual competition is a personal favourite to judge at as the quality of brewing is consistently outstanding.

Happy reading and brewing.

Angus.

Library News

By Graham Black

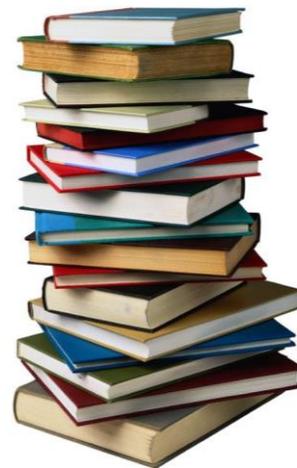
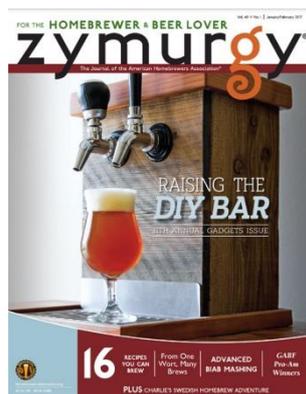
New Magazines

Our first Zymurgy and BYO issues for the year have arrived and we've received an influx of Craft Beer & Brewing magazines.

The January issue of Zymurgy traditionally features home-made home brew gadgets. This issue didn't disappoint. The gadgets range from the pretty basic, like string through to the quite sophisticated such as a thermoelectirc chiller and a home-made hop Randall (check out [Randall Link](#) if you're not sure what a Randall is)

An article on advanced Brew-in-a-Bag Mashing covers how to do infusion, step and decoction mashes while brewing in a bag. Another feature covers the Great American Beer Festival Competition and includes three award winning recipes, while another feature article describes what 35 brewers can do with 5.5 gallons each of virgin wort (unboiled & unhopped wort). The featured beer style is Vienna Lager.

Brew Your Own doesn't disappoint on the innovation stakes either. The featured articles for this issue focus ses on fast lagering, ie increasing the temperature from when the beer is half-way through fermenting. According to the article lagers can be brewed in about the same time as ales. Other articles include brewing with corn and making Mexican style lagers. It has a technical article on converting all-grain and extract recipes. For those of you with larger home breweries there's an article on ventilation systems and the style of the month is Irish Extra Stout.

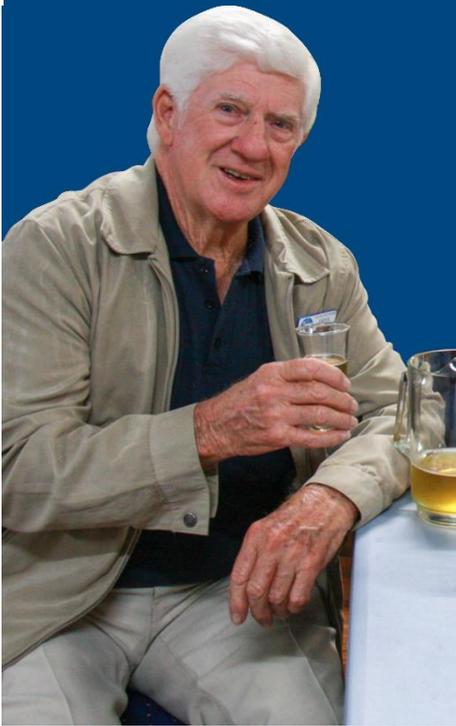


The August- September of Craft Beer and Brewing focuses on hoppy lagers with a range of articles exploring hops and lagers, Pilsners, mixed fermentation lagers and a review of a range of US Pilsners, Mexican-style lagers and India Pale lagers.

The October-November issues focusses on wild hops and the impact of climate change on hops throughout the world. It also explores quick and slow techniques for making sour beers. The final edition of the year looks at a reader's review of the best beers for 2016 and New England style IPAs.

Don't forget you can borrow these and past issues of Zymurgy, BYO Craft Beer and Brewing as well as books for only \$1 a month.





Ernie Melville to receive the Griffith Australia Day Award.

By Mark Davies

“With 2017 marking the 40th year anniversary of the Club, Ernie Melville, has been nominated by the Club and awarded the Griffith Australia Day Award. If you don't know Ernie's and the Club's story, please have a look at the Club website when you have a moment.”

As a result of a nomination by our club, the BABBS founder and first Brewmaster, Ernie Melville, will receive a Griffiths Australia Day Award for his contribution to amateur beer brewing.

The BABBS Club History page on our web site gives a good insight into Ernie's contribution, but mention should also be made of Ernie's efforts to secure quality ingredients for brewers before the days of home brew shops, and his efforts to develop and import kits and ingredients from the UK.

The foundation for the formation of the club came from the adult classes he ran on brewing, which arose after Ernie approached TAFE. His initiatives continued with persuading the association of wine clubs to admit a beer club, becoming the first beer judge in what became known as the Judges Guild, and founding a north-side club which developed into the Brisbane Brewers Club.

Quite simply, Ernie Melville started the quality amateur brewing movement in Queensland, and we are delighted his contribution has been recognised.



2017 Big Brew Day

By Mark Davies

The first Saturday in May was declared before the USA Senate as National Homebrew Day in 1988 and the American Homebrewers Association (AHA) went on to create AHA Big Brew as an annual event to celebrate and promote homebrewing across the world.

BABBS will be participating with an event hosted by Daniel Angus. Not only will this be an opportunity for a number of club members to bring their brew rigs along and demonstrate different systems in operation, but we will also be conducting a base malt comparison by brewing a Blonde Ale using different base malts, and members will be able to taste the results at the May Club meeting.

We will be calling for volunteers to bring their brew rigs along (we will try to get as many different systems as possible), and we will be issuing the recipe and selecting the different base malts in due course.

Our club has conducted hop and yeast comparisons in the past, this will be the first time we have compared base malts.



BROUHAHA BREWERY

Review by Paul Magee

Driving along Coral St in Maleny on the Sunshine Coast hinterland you follow the Brouhaha sign into a medical centre and pass a pathology clinic, a doctor's surgery, a dentist, an x-ray clinic and start to wonder where this is all leading, then there it is – signs of life and more importantly – beer!

Walking in through the sliding doors you are confronted with an industrial style space of white wall tiles, polished concrete floors, brass electrical fittings, dark wooden tables and a long, long bar of recycled railway sleepers with a marble top. A line of fermentation tanks stand gleaming down the right-hand side. A large sundeck at the rear overlooks a patch of forest lining the Obi Obi Creek and the Maleny showgrounds. This is Maleny's first boutique brewery and it's humming with a mix of happy locals and groups of thirsty day-trippers.

The venue was newly opened in June last year by four partners, including the dentist next door (which explains a few things) and the brewer, Matt Jancauskas, fresh from 2 years at the cult Beavertown Brewery in London.

On the wall behind the bar is a series of quirky hand drawings introducing the contents of ten taps with nine original beers and an off-site cider. The line-up consists of a number of core regulars such as their brilliant IPA (6.7%), a session IPA (4.9%), 'Middle of the Road' (3.5%) a mid-strength oatmeal Pale Ale, a knockout Black IPA (6.2%), an Amber Ale (4.7%), an easy drinking single-hopped Blonde Ale (4.9%) and a semi-rotating smooth Milk Stout or Coffee Stout (4.1%). Not afraid of a little experimentation, Matt has produced some novel flavours and styles such as his deeply complex passionfruit IPA, a zingy fingerlime IPA, a Smokey Cherry Sour, a popular Raspberry Saison and a Dry-Hopped Saison.

New additions and the return of old favourites help to keep things interesting. Spoiled for choice there is something here for all tastes. All beers come in three glass sizes and if you can't decide, choose a tasting paddle which will set you back \$14.

For such a young venture, Brouhaha has been punching above its weight and has already been receiving enthusiastic reviews along with popular tap-takeovers and featuring on guest tap lists in Brisbane and other venues around the region.

The food is also a focus at Brouhaha with a wide selection of standards and seasonal specials. Beer-matched grazing plates include chicken wings, tender bush-spiced calamari and spicy tacos. Larger fare consists of 12 hour slow-cooked steak sandwich, grilled peach and blue cheese salad, beetroot and duck arancini with horseradish cream and asparagus purée. The melting pork belly can't be taken off the menu for fear of civil unrest.

Brouhaha is a welcome asset to Maleny and the Sunshine Coast brewing scene. A lot of thought has been put into the fitout, the food, the service and most importantly, the beer. The Brouhaha staff are always warm and friendly and are generous with their time and knowledge. Brouhaha is the kind of place that is good for the heart and soul and when prescribed judiciously, may just help to ward off a visit to one of the neighbouring medical facilities.



The friendly staff behind the bar.



Range of beers in the tap room.



Ballistic Brewing Review

By Nick Holt

2016 was a big year for craft breweries opening in Brisbane. One brewery getting off the ground in the last few months in Ballistic Beer Co located in Salisbury. The team is made up of David Kitchen, founder, who is the owner of the Brewers Choice chain and Lachy Crothers, previously Gages Road WA and Camden Town Brewery UK, as the head brewer.

Over the weekend from the 6th to the 8th of January, they had their launch parties at BOSC, Fitz & Potts and the Scratch. I attended the first event at BOSC as did everyone in Brisbane it seems. To say it was packed is an understatement. In fact it was so busy that the 1st keg of lager blew within the first 90 minutes and the boys had to quickly go back to the brewery and pick up another keg.

Ballistic launched four beers at the event which were all enjoyable. The first beer I tried was the Pilot light which is a Belgian Pale Ale. This was unexpectedly my favourite beer of all four at 3.6% it could have been due to how hot it was and went down very easily. I then had the Australian Psycho IPA which I enjoyed but was a bit disappointed. Over the last few years we have been spoilt with great IPA's from all corners across Australia. This one however missed the mark for me. I think they are playing it a bit too safe as it lacked the fruitiness of a great IPA and was too sweet. Next was the Grandfather which is a wooded old ale which was made using American oak chips. It had a nice complexity to it with very prominent coconut and vanilla flavours which Lachy assures me came from the oak chips. Coming in at 7% you could taste the booziness so it wouldn't be a beer to have all night but the one I had was nice. Finally, the new keg of the Dirty Word pale lager was tapped and I was onto my fourth beer. The lager was nice and had a faint lemony taste to it while being clean and refreshing. It was lacking that lager crispness to it but despite that it was very enjoyable.

I am very excited for the guys and I am looking forward to seeing what they do next. In particular, living right down the road from the Brewery I am looking forward to when they open their taproom and enjoying some of their beers before the short stumble home. If you see their beers around, make sure you have a try.

Club Business

Treasurer's Report

November 2016

Income	Cash/Chq	Direct Dep.
Subscriptions	\$93	\$170
Raffle	\$147	
Library		
Visitors	\$35	
Shirts	\$15	
Other		
Total Income:		\$460.00
Expenses	Cash	Cheque
Room Hire		\$150
Food & Drinks		
BYO subs		\$441.94
Raffle	\$145.50	
Badges	\$16	
Other	\$7	
Total Expenses:		\$760.44
Monthly Profit/Loss:		-\$300.44



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.