

AGWB January 2013 Newsletter

Next Meeting 23rd January at 7:30p.m.

This months topic is titled:

Bryan Livingston from Manukau Club will be presenting a session on sausage making. You probably had lots on bangers over the break but not like these ones. Come along and learn all about it and ask questions as we go along.

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we are looking for Dry an Sweet Rose Wine, Lagers—NZ Standard, Vienna and Munich Helles, Pilsners—German, Bohemian and NZ and New World styles.

MOST IMPORTANT:

For any bottles you have brought along for sharing, label clearly with name of your product and importantly it's alcohol content.

We have systemized the process by having two sets of tables, one with "quaffing beer" and the other with beer you have brought along that you would like members to appraise. Labels and pens alongside for you to write feedback. Please provide some feedback even if the beer was nice, more-some, needs this or that as it helps the brewer.

Highlights of December Club Meeting:

As we didn't have a December meeting there are no highlights to report. Except of course the amazing XMAS BBQ which will have photos loaded on the website.

River Valley Interclub Competition

Next major event on the calendar is Interclub Competition at River Valley on Saturday 23rd February. This is held at the Helensville A & P show. See page 3 and 4 for full details.



Compliments of the Season and welcome back to 2013

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Bob where are you, on holiday still???

Monthly Competition:

Here is the schedule for the next month

AUCKLAND GUILD OF WINEMAKERS AND BREWERS YEARLY COMPETITION

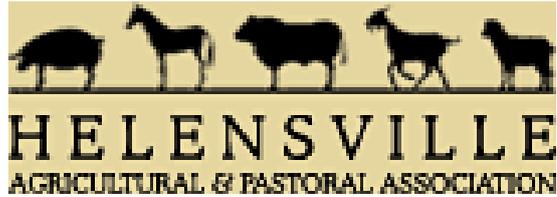
Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
Jan	5a	Dry Rose	B3 Lager	B3.1 NZ Standard Lager
				B3.2 Vienna Lager
				B3.3 Munich Helles
	5a	Sweet Rose	B2 Pilsner	B2.1 German Pilsner
				B2.2 Bohemian Pilsner
				B2.3 NZ & New World Pilsner
Feb	1a	Dry Red Grape	B5 Brown Ale/Mild	B5.1 Northern Brown Ale
	1c	Sweet Red Grape		B5.2 Southern Brown Ale
				B5.3 Mild
March	7a	Dry Mead	B1 Light Beer	B1.1 Light Beer
	7c	Sweet Mead	Low Alcohol	B1.2 Low Alcohol

*Notes: Maximum of 2 beer entries per sub class
Beer Competition Labels must include BOTH class and sub class*

*For the full Schedule see here:
Www.agwb.co.nz and access member area, competition details*

Details of River Valley Competition

Bring your entries to this weeks meeting and note the entries required. This is a little different from what we may be used to. The club will need to select 6 bottles from the range brought in. Three are beer and three are wine. If you miss this week and have something to submit please let me know and we will try and arrange a drop off point.



Interclub Competition following next page

As previously notified the above competition will be judged at the conclusion of the judging at the Helensville A & P wine competition on Saturday 23 February. Clubs are asked to bring the 6 selected club entries to the show on Saturday morning and give them to Heather and Brian Moore as early as possible in the morning. Brian will be organising the judging - each entry will be judged by two judges with the total marks for each entry being averaged. The club which receives the highest total marks will be the winner and will have the responsibility to nominate the time and place for the next competition in two years time. We recommend that the Helensville Show is an appropriate future venue.

The entries must include - 6 bottles - 3 wines , 3 beers.

Dry White Fruit (not grape); Sweet Red Berry; Sweet Citrus

Lager; Brown Ale; Dry Stout.

Each club selects it's entries from within the club membership.

Please contact me if you have any further queries. Note - it is likely that Gordon and I will not be present mainly due to Gordon's current health difficulties but Heather and Brian will be organising things on the day.

Regards, Sherrill Dackers.

WHANGAREI AMATEUR WINEMAKERS AND BREWERS CLUB.

c/- 29 Otuhuiwai Crescent, Tikipunga, Whangarei, 0112.
Phone – 09 43 73 798.

11 November, 2012.

Attention all Northern Region Clubs

Dear Member Clubs,

The Whangarei Club, as the holders of the biennial Interclub Trophy, are required to hold the competition next year. Following consultation with the River Valley Club it has been decided that this competition will take place on 23 February in conjunction with the Helensville A & P Show.

We will accept club entries at the Show and the judging will take place once the judging for the River Valley competition has been concluded, probably after lunch.

We think this will prove much easier and cheaper for all members and judges without the need for any extra travel and considering that most of the aforesaid will be present on that day. Maybe the venue could be considered as appropriate for future Interclub competitions.

All judges are asked to consider making themselves available to assist with judging. You will be contacted re. your availability.

I am attaching rules, specifications and entry details so that clubs can begin preparations. Please contact me if you need further details.

Best regards,

Sherrill Dackers. (Secretary.)

Northern Region Interclub Competition Rules

A Northern Region competition to be held every second year, and open to all financial clubs.

1. Classes - WINE

Dry White Fruit (excluding Grape)
Sweet Red Berry
Sweet Citrus

2. BEER

Lager
Brown Ale
Dry Stout

3. One bottle in each class. All six bottles to be freighted in same case and labelled with the club name, main ingredient and brewer's name.

4. Bottles are to be chosen by each club from club members brewing.

5. Judges are to be members of the Northern Region Branch of the National Judges Guild. Two judges per class with the total marks averaged for each entry.

6. Only one winner overall.

7. Each club must enter all classes.

8. Northern Region Specifications will be used.

9. Winning club nominates the date and location of the next competition as soon as practicable.

December Competition results

Represented in December newsletter

Anyone interested in our own “Brewing School”

I thought we might launch a brewing school for those new members that are wanting to learn about brewing all grain.

If people are brewing and a few people want to come and watch, take notes etc.

So who is keen to host and who is keen come along??

Now our thrust into Winemaking and Moonshine making this year...

There are massive loads of plums around at the minute for anyone looking to make Brandy Plums or plum wine.

Brandy plum recipe off the top of my head:

Jars in the oven at 100 degree C for at least 10 minutes

Bag of plums, halved and de-stoned - volume enough to fill the jars you have (say 1.5-2kg to

1 litre jar)

Pour 1kg of sugar into a pan, add a little water and make into hot syrup - be real careful with this and best not to be done with kids around or pets for that matter

Dip small batches of plum halves into the syrup (this sterilises and adds some sugar) for a minute. Do not cook them

Remove jars from oven and allow to partially cool - best to put them on a tea towel of chopping board, not a steel or stone top

Remove plums carefully and pack into sterilised jar

The ones on the glass always look nice meat forward so they make little yellow or red rings

Pack the jar nice and full with hot plums

Fill with brandy making sure all the plums are covered and leaving minimal air space, best to slightly overflow and fit if you can

Fit the lids and pack away for 3 months or better still until deepest darkest winter!

You can also water the brandy down if you like, never tried it like that though.

Great served with hot custard or a dollop of thick cream, additions into cakes or just straight from the jar.

They can take your breath away so do be careful! The syrup in the jars is amazing!

Thanks Liam for your input

Kegging

There are three time intensive aspects to homebrewing. These are brewing, bottling, and drinking. While the first may be the most labour intensive it is certainly the most rewarding. The last is the most time intensive, but the sense of achievement while having a beer you brewed yourself is very special and helps to justify the disposal. The middle one, I'm yet to meet one brewer who would disagree, just sucks.

Bottling beer has no scope for creativity, nothing too enjoyable, yes you sample the beer and take a gravity reading to confirm all has gone to plan, but that just isn't enough to balance out the boring, monotonous task of bottling.

When I first started brewing I had thirty bottles, then I got another two cases so I could get a pipeline going with fifty four. Then I acquired some more and got to about a hundred, this quickly rose up to well over two hundred big, swappa crate bottles before I was happy with the size of my pipeline. Then I thought I might like to try kegging.

Firstly if you are bottling and are thinking of kegging your beer I have two main points. One, it will not make your beer taste any better, in terms of beer quality it is the worst brewery investment you could make. Two, it's just so much easier, having beer on tap is a life-changing situation and you will wonder why you bottled every beer for so long.

Nowadays I have four kegs and I am just getting to the point where I can put my low to medium strength brews through my taps and only really bother with bottles for bigger, or more experimental beers not so much suited to every day drinking. Bottling was the one thing that I didn't enjoy about brewing and now all I need to do is transfer straight from primary to keg, purge with CO2 and forget about it until I am ready for it to hit the taps.

The only drawback is that I only have two taps with my kegerator so my choices are sometimes a bit limited, but that's when having a lot of special beers bottled really comes in handy.

If you are looking to invest in a kegging setup then the cost of all the equipment is well worth considering, and how that cost works out per pint in the future. On first glance it's not cheap when looking at the numbers.

A converted fire extinguisher CO2 bottle costs around \$200 from here. Then you can get the rest of the stuff from Brewers Coop, that's where I picked all of mine up from. If you want to shop around though there may be some good deals to be had, and the RealBeer: Buying & Selling forum is a great place to catch up on who is selling what.

So you will need your CO2 bottle, then you need a regulator which will set you back about \$80, beer line and the brass T fitting to carbonate two kegs would be around \$20 or so, beer in/beer out connections for each keg cost about \$50 per set, \$90 per corny keg and \$25 for a simple bronco tap if you go the convenient Brewers Coop route. That's getting up towards \$650 just to get out of bottling, then you also need a spare/secondhand fridge to transform into a kegerator.

However over the last 30 batches which I have kegged in the last two years that works out to about \$20 per batch, or 50c per US pint, still pricey but not stupid. So at that rate over 20 years, not including the extremely low cost of CO2 that would be 5c per US pint. That's a good investment. If you really wanted to get into it and add the costs of CO2 v dextrose I think you would be just about breaking even as dextrose is much more expensive than CO2, not to mention the hundreds of hours saved from bottling. So kegging really does make financial sense, if you make it.



So at the end of the day it's just like everything else with this hobby, it's not cheap to get into, but in the end the outlay can be worked down to a manageable number. It's either drinking Lion Red for the rest of your life, don't fancy that then do the maths on how much that much craft beer would cost. It might look expensive on the face of it but really it make sense, and kegging is just awesome.

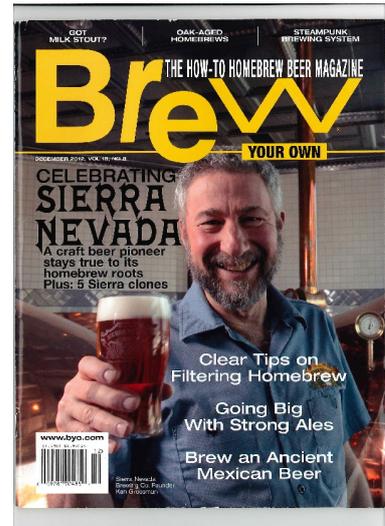


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Brew your own

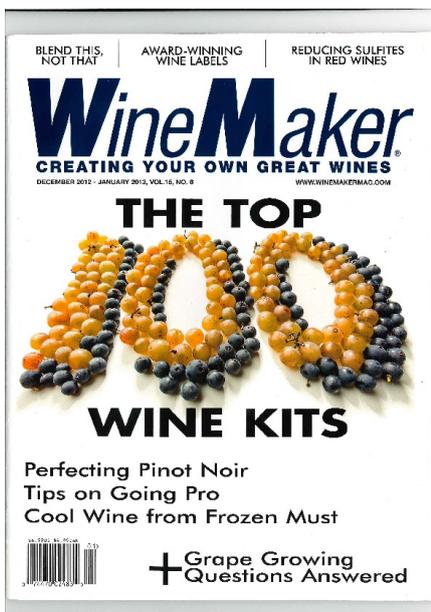
December issue

- Have you ever thought about racking, do you do it, do you know how—read page 11 and find out the ins and outs.
- Re-pitching yeast and how to do it
- Make your own milk stout
- 5 strong Ale clones page 32 to 39. These start from 7.8% and go to 9.2%
- Steampunk Brewery a real Brewing as Art project
- The legendary Sierra Nevada story and five recipes
- Tesquino the sacred Corn Beer of Sierra Madre
- Filtering home brew, benefits, drawbacks, filter types, housings, how
- Homebrew styles good for wood
- Oxidation and staling
- In projects a Beer Tower design



Winemaker

December features



- Articles on mead
- Malolactic ingredients and colour questions
- Pinto Noir pride of Burgundy and beyond
- 2012 label contest winners
- Blending this not that
- Top wine kits for 2012
- Winemaking from frozen must
- Plus lots of other good material to read.

Get your copy from the library Wednesday night!!!

Action required by all Members!!!



Books and Magazines- Please return all books or magazines you have taken from the club library. Loans should be brought back to the meeting following the withdrawal so others can enjoy and benefit as much as possible. If no one else wants the book or magazine the librarian is happy to reissue them to you. If you are going away for an extended period of time, it's particularly important that you return items before you go. If you cannot get to a meeting, contact any committee member and arrange to deliver the items to them.

Please note: Ray reports some books and mags are still very slow to come in. Ray is chasing up. Ray mentioned when items are returned they must be signed back in by him, not just dropped off.

Submit your entry Competition - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it.

Submit your entry for feedback and appraisal - This has now been re-addressed to achieve a better system of feedback to members who want it. After all that is why many of us are here to learn to make a better wine or beer!!! So pop your beer on the feedback table and ensure you have written your name, the beer style and alcohol connect on the laminated sheet. Those tasting your beer will write down the honest appraisal.

Name Tags— A lot of energy and effort has gone into making name tags. Please collect your name tag and wear them so that other members and new guests can see who you are. If you are anything like me I can forget names but not faces between meetings and I need that gentle reminder. Plus we have a lot of new members joining and guests attending and rather than standing back trying to figure out a name you can role right up and take a glance!!!. Don't be frightened to join in any discussions as we all have lots to learn.

Finally... please wash your glass before you leave the meeting.



(As mentioned previously please don't use detergent—it destroys the foam head on the next beer. If you do use detergent, thoroughly wash and rinse the glass)



[END]
and Time for a Beer!!!