

AGWB June 2013 Newsletter

Next Meeting: 28th August 2013

This Months Topic:

Brett McAlpine from Keg Resources will be doing a presentation on kegging & the latest keg products for homebrewers. He has his system for carbonating & dispensing from bar standard D-Clamp kegs. He will also talk about his range of products for building your own kegerator for your bar at home.



Founded in 1972 The Auckland Guild of Winemakers and Brewers is the oldest club of its kind in Auckland

Meetings take place at the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the 4th Wednesday of the month. This is on the corner of New North Road and Wairere Avenue.

Entry is \$5

There is an informal happy hour from 7.30 to 8.00 followed by a presentation, raffle and supper.

President: Bob Lawton

Ph. (09) 527 8101

Email: sirbob@xtra.co.nz

Secretary: Dean Conger

Ph. 021 0483139

Email: tyghbn73@gmail.com

Newsletter: Mark Jackman

Ph. 021 2573998

Email: mark@beergeek.co.nz

Beer -	B8.1	Strong Ale (6%+)
	B8.2	Imperial IPA
	B8.3	Doppelbock
	B8.4	Barleywine
Wine -	2c	Sweet White Grape
	9	Aperitif

Also Remember that you can bring along beers which fall outside of the guidelines to be entered in the OPEN CLASS. These entries will receive no competition points but will receive experienced judging and feedback.

IMPORTANT!

Remember that any alcohol you bring along must be labelled with your name and alcohol content. (the beverages alcohol content)

Also make use of the feedback table if you would like people to leave feedback on your beer or wine.

Highlights

- 1 Presidents Musings
- 1 June Competition Results
- 2 July Social Activity: Liqueur Making
- 2 Nationals Reminder: Bring in Your Entries
- 3 North Shore Brewery Tour
- 4 AGWB Survey Results
- 6 Time for a Beer: Mikes – Heavy Petal

President's Musings

Greetings All.

Just back from nearly 6 weeks overseas travel during which I tried many many different beers. It might surprise you that there are micro breweries in Sweden and that craft beers from Iceland and Scotland are very popular in Sweden. They all produce some interesting beers.

We spent nearly 4 weeks in UK (mainly Oxfordshire and Yorkshire) and unfortunately because I was driving for much of the time couldn't taste too many beers however I was gobsmacked by the range of beers available but you really need to know where to look. Some so call, Free Houses only had a couple of cask beers and some of those were a bit stale - but you get this. I didn't realise how much craft cider and perry there was about -lots of good drinking, too little time!

The best prices were at The dog & Barge in Halifax. Newly opened after a 6 month refurb the prices were set to incentivise custom and the beer was bloody nice too.

The beers that impressed me were the Milds and bitters ranging in strength between 3.4 and 4 .5ABV but with all the body and flavour you could ask for. They were gorgeous and of course I could drink more of them and still drive.

I loved the names of some of the ales - Barm Pot Bitter, Pommies Revenge, Over and Stout; and of course the names of the breweries and their locations.

On the way back to NZ we spent a couple of days in Amsterdam. The highlight there was going into a shop supplying craft beers and being utterly overwhelmed by the range - must have been over 1000 different bottled craft beers from all over the world. Didn't know where to start but was impressed with some of the Dutch craft beers. The three I tried were of the sour beer type (can't recall the names), anyway, I found them quite drinkable and refreshing.

Sounds like the committee have some big changes in store for us. Look forward to seeing you at the next meeting.

Cheers
BobL

April 2013 Competition Results

B11.3 Weizenbock	Sam Anderson	Bronze
	Ben Hasler	Bronze

- I know these are last months results, it's probably a better way of doing it so that the winners are first announced at the club night...
-

Dunedin Nationals 2013

This is a final reminder that entries must be brought into the club night so that we can arrange shipping to Dunedin in time for the Nationals Competition. All of the details and entry forms etc. are on the club website. If you have any problems contact Ray to arrange getting your entries to him. rayconnors@vodafone.co.nz



The Last Supper

A big thank you to Johnathon for providing us with a great selection of savouries, cheese & crackers for the last meeting's supper. The pressure is certainly on with a lot of great beer drinking food over the last few months.

June Social Activity: Making Your Own Liqueurs

Bryan Livingston from Brewers Coop demonstrated the making of liqueurs, and like any good demonstration it included plenty of tasting. For those who were lucky enough to wander by the tasting table there was also a fantastic plum tippie which had all the character and complexity of a well-made Christmas pudding and for me was up there with any of the best beers, wines or whiskeys I have enjoyed.

The Guild will be getting a new still once the new model is available through Brewers Coop and I will definitely be giving it a try, the range of drinks you can make from one batch certainly appeals and whereas with brewing and winemaking you really can only make one type per session the options are endless.

Bryan and Mike have all the gear, and more importantly the knowledge to get you started so make sure to make Brewers Coop your first stop.

North Shore Brewery Tour

Saturday the 17th turned out to be a grey rainy day but that didn't dampen the spirits of the approximately 20 club members who turned out for a very enlightening afternoon.

The tour kicked off at the home of Damian Peterson. Damian had his kit out under the carport. Notable times included a 4 ring gas hob and the diffuser he uses to supply CO₂ at atmospheric pressure to the Cornelius kegs. He also favors the beer engine/hand pump made by Angram for dispensing. Refreshments were served.

Next stop was Tom Coleman's house in Birkenhead where got to check out some interesting items. Among these were the copper manifold used to drain the lauter tun and a very handy "auto siphon" which has a one way valve inside. No more sucking on the hose to get the liquor flowing. Tom also showed us his O₂ bottle with attached air stone for oxygenating the chilled wort prior to pitching yeast. He claims only 1 minute or about a litre of the 100% oxygen is needed to get fermentation off to a rapid start. Tom likes to wash his trub and he saves about a cup of yeast from each batch in sterilized jam jars for subsequent batches. Refreshments were served.



Next stop was the home of Liam Calaghan. Liam's daylight basement featured a two kettle rack which allows him to brew two or even three batches at once. To heat the water he has two jet style burners which he says put out 55,000 BTU each. Most impressive was Liam's kit for storing and propagating yeast on agar slants. He gets them ready made with a little antibiotic in them from Fort Richard supply house in Otahuhu. Using a sterilized wire loop he will draw off a drop from a freshly opened commercial liquid culture and apply it to the agar in the vial, and store them in the fridge for up to a year.

Once again, refreshments were served.

Our final stop was the home of Tony Culmer in Birkdale. Tony's "kegerator" with its industrial strength tap saw much service for the rest of the afternoon as we enjoyed a BBQ potluck and discussed everything from brewing to bee keeping. All in all, it was a very enjoyable and informative afternoon. Thank you to our hosts for sharing their tricks and tips with us. If you couldn't make the tour this time, I highly recommend coming along for the next one.

- Thanks to Dean Conger for submitting the Brewery Tour Review article for the newsletter.

As you will remember the committee conducted a survey of what members are enjoying from the Guild, and where we could seek to improve. While it is not possible to please everyone we have taken time to process the data and discussed at length where we feel action needs to be taken. So without further ado, here is what members who completed the survey had to say...

AGWB – Members Survey

Key points from the survey of members

- ❖ Very good response rate: 38 responses out of a total membership of 50 (31 Single, 19 Double)
- ❖ 69% of respondents have been members for five years or less (40% less than 2 years)
- ❖ Beer is by far the major interest of members, and within that group the vast majority are all-grain brewers
- ❖ Wine still has a very solid following with 3/4 of members interested in learning more
- ❖ The other crafts (spirits, liquors, cider, cheese, meat) have quite polarised results. I.e. of those that don't current make that particular craft:
 - For cheese, cider, meat, roughly 2/3 are interested and 1/3 not interested
 - For spirits & liquors, roughly 1/2 are interested and 1/2 not interested
- ❖ In order, the main reasons why members belong to the club (question 4) are as follows. The % is the percentage of respondents that rated it as one of the top four reasons

1. Practical advice on brewing	92%
2. Theoretical advice on brewing	72%
3. To associate with fellow brewers & winemakers	74%
4. As a social activity	43%
5. To have your beer judged and receive feedback	48%
6. Practical advice on winemaking	23%
7. Theoretical advice on winemaking	31%
8. To learn about other crafts	14%
9. To have your wine judged and receive feedback	3%

Note that the order of 1-9 above reflects the weighted average of the scores in the survey, not the percentage of members who rated it as a top four reason

Actions from the Survey

After considering the feedback the committee have agreed to the following actions and changes

- ❖ With a very strong message that members want practical advice and demonstrations on brewing and winemaking we will be creating a calendar system on the website where any member can place details of their upcoming brew/winemaking day. Other members can then directly contact the brewer/winemaker to arrange to attend
- ❖ We will trial different formats for the club night. This will involve having two (or more) shorter presentations either consecutively or held concurrently in different areas of the hall. This helps to accommodate the different degrees of interest both in other crafts but also topics directly related to brewing and winemaking. Holding several presentations concurrently will allow you to attend the presentation of particular interest (and avoid the one you have no interest in) and also allow more direct questioning and interaction than is possible in the large group format.
- ❖ The strong desire to retain winemaking as a core craft is noted. We will be looking at more wine related topics and presentations either from existing members or external presenters

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.

Library Rules – Please bear in mind that you must be a financial member of the club and have attended three club meetings before you are permitted to borrow books from the library.

Submit your Entry for 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 content 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.

(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)

Time for a Beer! – Mikes: Heavy Petal



Contrary to popular opinion around the office there are actually things I like, and this is one of them.

Firstly I like colour, its a dark orangey red with a creamy off white head. It looks like heaven in a glass and it smells like water passed from the lord himself. Roses and hops. Sweet malt. Turkish delight, caramel!

Theres a pleasant hoppy floral bitterness, a bit of citrus zest and rosewater. Its got a lingering bitter finish, probably from whatever rose flavouring used. (Home made or otherwise, plants be bitter y'all). The malts a soothing and sweet with a smooth mouthfeel.

Sure its a gimmick brew, and maybe you won't sit down and order pint after pint. Not every brew has to be a drink all night amazing, some are just special once every now and then. I get the feeling I could really enjoy this with some raspberry cheese cake.

(Also I've been trying to work out a recipe turkish delight chocolate stout in my head for weeks, Mike's, please, steal my idea!)

- Susie Warwick (www.hospitalcafeteria.blogspot.co.nz/)