

AGWB June 2011 Newsletter

Next Meeting 22nd June at 7:30p.m.

This months topic is titled: "P" nite, which stands for the precision instruments used in brewing. It will be covered by John Golics talking about PH meters, David Falconer refractometers, Mike Ellwood hydrometers and Paul Ware tempmate controller. So come along and listen and learn!!!

BRING: Your Dry or/and Sweet Other Wine plus your Wheat Beer entries for the June club competitions to this meeting.

MOST IMPORTANT: Label your bottles clearly with name of product and importantly it's alcohol content.

Membership Subs: are due now, if you haven't paid please do so!!!

Highlights of May Club Meeting:

We trialed the new floor layout in the large meeting area adjacent to our normal meeting room. Tables and chairs arranged in a U layout. Feelings were mixed, with it being described as cavernous. General consensus to move back to the original room.

David Whitehead thanked those who attended his recent 70th party. There were 10 beers presented on pristine hand-pumps and our exclusive bar. The beer was just fabulous (I am sure you would agree), the foods excellent so thanks to those who contributed a beer and or a plate.

Our social activity for May was presented by Paul Dunsmuir and John Golics who spoke on labeling, presentation and BJCP guidelines for entering your beer in the Nationals. A few "tips and tricks" came out, such as releasing excess CO2 pressure slightly with a wooden bottle opener (see plan later in newsletter), using a drinking straw if bottle is too full and re-capping, adding caramel to colour your beer and of course bleach to lighten it - just kidding!!!. Paul D described how important it was to have a clear top with no markings, no labels on bottles and filling to correct levels. He added that you can clean bottle caps and bottles with a car paint cutting compound and it will last you ages. Refer our website for the rules when submitting your competition entries. John covered the BJCP guidelines and these can be downloaded at www.bjcp.com.

Niel brought up the need to promote the activities of the club through local press. As he pointed out, the club does well in National Competitions and it would be very topical to have a feature about what the club gets up to. A few photos and editorial given to the local press is often well received.

BEERS submitted for club competitions should be at room temperature for judging please note.



- We were founded in 1972 making our club the oldest of it's type in Auckland.
- We meet in the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the corner of New North Rd and Waiere Rd on the fourth Wednesday of each month.
- Informal happy half hour is from 7:30p.m. to 8:00p.m.
- There is a \$5:00 door charge and this includes a lucky door prize.

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ON THE NET:

<http://>

agwb.newzealand.googlepages.com/home3

New Committee Lineup for 2011/2012:

President:	Bob Lawton	Ph: 09 527-8101	Email: sirbobl@xtra.co.nz
Vice President:	David Falconer	Ph: 09 298-0395	Email: david.falconer@xtra.co.nz
Secretary/Newsletter:	Paul Ware	Ph: 09 580 0983	Email: plwr1512@vodafone.co.nz
Librarian:	**Ray Connors	Ph: 09 813-0211	Email: rayconnors@vodafone.co.nz
Treasurer:	Richard Stanners	Ph: 09 585-0070	Email: richard.stanners@yellow.co.nz
Judging:	Paul Dunsmuir	Ph: 09 636-5482	Email: dunsmuir@ezysurf.co.nz
Social:	John Golics	Ph: 0274-532-174	Email: j.golics@yahoo.co.nz
Property & Awards:	Mike Ellwood	Ph: 09 849-4551	Email: brewerscoop@gmail.com
Supper:	Jenny Poole	Ph: 09 629-2099	Email: jenny.poole@xtra.co.nz

** Ray Connors duties being covered by David Matthewman for a few months.

Presidents Musings:

I was mightily impressed both by the number of entries in the last club competition and the quality of the entries. It has to be said though that nearly 50% of those entries came from one person. Well done that person who overwhelmed the judges and of course everyone else who put in entries.

It will be interesting to see the number of entries that we have for this months competition which is wheat beers. If any one has any feedback on the standard month competition line-up (eg I'd like to drop wheat beer and have another month for bitter), then please talk to a member of the committee or bring it up at a club meeting - we can always make time to talk about these things. There is always a link from the newsletter to the competition schedule on our website to assist your thought processes.

I would also draw your attention to the details on our website for entries into the Nationals competition

Finally I would like to thank Paul and John for their presentations at last months meeting on preparing and presenting competition entries. I hope what they said will give you all more confidence to put entries into club, regional and national competitions. It turns out that the discussions were so interesting we forgot to provide the samples of the Little Creatures Pale Ale (BOY) to help you with your entries. Luckily the beer will keep until the June meeting.

Cheers BobL

May Club Competition Results:

From a truly remarkable number of competition entries, results as follows...

May - Ordinary bitter/IPA/ESB, Pale Ale, New World Pale Ale

Ordinary Bitter

David Whitehead	-Gold
Neils Schipper	-Silver
Neils Schipper	-Silver
David Whitehead	-silver
Mark Jackman	-Bronze

IPA

Neils Schipper	-Gold
Neils Schipper	-Gold



John Webb -Bronze

ESB

Neils Schipper -Silver
Neils Schipper -Bronze

Pale Ale

Neils Schipper -Gold
Brett McMillian -Gold
Dave Whitehead -Bronze

New World Pale Ale

John Webb -Gold
Brett McMillian -Silver

Wine - No entries



Well done to the above recipients of the awards. Let's get some more competition among members next month!!!

Monthly Competition:

Here is the schedule for the next few months

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
June	8a	Dry Other	B12 Wheat Beers	B12.1 Weizen/Weissbier
	8c	Sweet Other		B12.2 Dunkelweizen
				B12.3 Weiszan
				B12.4 Witbeer
July	13	Dry to Medium Sparkling	B11 Dark Ale	B11.1 NZ Dark ale
	43a	Dry Apple	B1: Light Beer	B1.1. Standard Light Beer
	43c	Sweet Apple		
Aug	2c	Sweet White Grape	B9 Strong Ale (+6% Alc)	B9.1 Strong Ale
	9	Aperitif		B9.2 Imperial IPA
				B9.3 Dopperbock
				B9.4 Imperial Stout
				B9.5 Barley Wine
Sept	W.O.Y.	Stones Ginger Wine	B.O.Y	Hoegaarden (witbier)

For the full Schedule see here:

<http://agwb.newzealand.googlepages.com/compschedule>

National Competitions and Events:

National Competitions:

With 134 days and counting down, please refer to National Competitions information on <http://www.sites.google.com/site/nzawbf2011/home>.

Events:

Hellertau—This Sunday June 19th from 5pm there is a Wassail (Solstice for the cider apple trees) on at Hellertau. Come and dance around the trees for a bumper cider apple harvest.

Helleratu—Saturday 28th May saw the quarterly Western Brewing Competition at Hellertau. A large group of brewers with 25 odd beers descended on Helleratu and brought along their competition beer American Stout plus a few to drink. Many bought their first brew at the bar and then moved through to the side lounge in front of a roaring fire to discuss brewing things, sample beers and some even knitted. It was a great atmosphere, great beers and well worth the visit. The entry fee for your beer is \$10 and the winner takes all. The third place getter gets to pick the next competition beer and that will be a clone of Monks Habit. The next competition I think will be August/September time. Check it out on the <http://www.realbeer.com> webpage. Well worth the effort to attend.



From SOBA— Hi folks, A quick update on some upcoming beery events in Auckland:

- Friday night beers at Andrew and Andrew, Epic Hop Zombie launched Thursday 26th May. No need to book, just turn up and get your brains eaten by the hops!

- Galbraith's cask ale collaboration launched - 13th June. It was the launch of Galbraith's/Yeastie Boys Nerdherd and brew-day for the collaboration with Emersons.

Steam Brewery tour - Saturday 2nd July, Shane Morley and his exceptional team at Steam Brewing (the brewers of the Cock & Bull beers, Epic & some of the Croucher beers) have once again kindly invited us to visit them for a tour and tasting. The date is Saturday 2nd July and we usually do the tour early afternoon (exact time to be confirmed). As well as a highly informative tour of the brewery there will be the chance to sample several beers before they get sent to Wellington for the judging of the BrewNZ awards.

If you would like to become a member of the SOBA group please see either Paul's or John Golics.

Cheers & beers, Martin

The Good News:

New Website—Richard has launched the new club website. Take a look and see what's there.



Williams Warn Personal Brewer—If you are wishing to take the guess work and inconsistencies out of your brewing hobby and have a spare \$6,000 to spend check out the Williams Warn Nano Brewing Machine <http://www.williamswarn.com/> Made by the brewer on Tiger Beer, this unit takes total control of your brewing process. Simply pour in the Williams Warn Malt and ingredients and it will heat up, then chill down, allow for controlled temperature fermentation, yeast extraction and serving your beer chilled in one week.

Beersmith 2 has launched at high noon on the 10th June. I pre-ordered so received the new software at a good price. The software looks very comprehensive and fully featured and I would hazard a guess is now the most premium homebrewing software around. Check out this webpage for links to features, video tutorials, help system and your free 21 day free fully featured download www.beersmith.com.

Out and About:

I visited the Golden Dawn last week and was it hard to find but well worth the effort—YES. I had the Hellertau Statesman and it went down a treat. For those who haven't visited it yet, give it a try at the next opportunity.

Interesting websites:



From Brad Smith the author of the very popular Beersmith program...

www.forum.beersmith.com

www.beersmith.com/support.htm

www.blog.beersmith.com

You can also subscribe to his newsletter and receive his regular emails such as recently covered...

Belgian Wit Beer

Brewing Water hard or soft

How to batch sparge

Understanding Beer Brewing Yeast

An excellent brewing website I recently visited www.electricbrewery.com. It is extremely well laid out with lots of tips and tricks and ideas on building a state of the art home brewery.

[Www.morebeer.com](http://www.morebeer.com) the popular USA website

[Www.craftbrewer.com.au](http://www.craftbrewer.com.au) the Australian equivalent

“From man’s sweat and God’s love, beer came into the world.” St. Arnold of Metz (b. 580 AD, d. 640)

For some other Beer Sayings see...

<http://infohost.nmt.edu/~armiller/beer/beersay.htm> - (thankyou David Andrew)

A Member would like to know:

No submissions this months so next month I will send out a reminder.

Tech Topics:

You may recall at last months meeting a novel quick and low cost bottle opener/CO2 gas expeller was discussed. Here is the opportunity to make your own probably at now cost. Individualize your own creation and perhaps send me a photo for inclusion in next months newsletter. Check this out <http://boldlentil.wordpress.com/2008/02/04/a-screw-is-a-bottle-opener/> (Thanks Paul Dunsmuir)



Newsletter Material:

Hi all please submit any topics or information for publishing in the newsletter that you think would be beneficial. Collectively we know a lot of information and our own research finds many useful things which can be of benefit to others.

Buying or Selling:

For an extensive range of stainless steel fittings, valves, tubes etc contact www.anzor.co.nz They have a new website coming in July and will sell you items on cash sale.

For CO2 tank purchase and filling remember Pressure Test Cylinders in Grey Lynn. Their details and pricing is on our website. Supergas also fill CO2 bottles however I have found them a little more expensive than Pressure Test Cylinders.

Special Competition:

Check this out <http://thechosenone.co.nz/>

It’s from the Boundary Road Brewery and claims the Future of Beer depends on you. Fill out a 10 question multi-choice to apply to be an official beer taster and see if you win the beer tasting pack Voting closes 30th June. You will see the main prize is a Williams Warn Nano Personal Brewer!!!

Member feature Article on Selecting Yeast... Sorry author will be advised next month

Now that the weather is getting colder and the nights longer many of us brewers begin to find ourselves reaching for the porter rather than the pilsner, the special bitter over the weizen, or occasionally, when sitting by a warm fire wondering when the sun will return, the warming barleywine over the refreshing light lager. When brewing your favourite beer styles an area which is often overlooked by many a homebrewer is the need to select an appropriate yeast strain which suits both the style, and fermentation temperature. In order to keep this article short and sweet I will focus mostly on dry ale yeast strains and suggest readily available dry yeast strains, which in my opinion, perform optimally at different temperature ranges. If your fermenter lives in a shed or under the house then there is a good chance that the temperatures will be below the 15C minimum temperature required for most ale yeasts to perform properly, certainly too cold for the high ester flavours of T-58 or the fruitiness of Coopers to compliment your brew. In this situation I would advise the use of a lager yeast strain which performs best at the lower fermentation temperatures between 9C-15C. W-34/70 is a good choice when brewing a clean flavoured lager, whereas S-23 produces a fruity character which may be desirable in a number of pseudo-ale styles, a Koelsch or smooth Cream Ale for enjoyment once spring arrives come to mind. I ferment my ales in my spare room so generally find that even in the depths of winter the ambient temperature rarely drops below 15C, and chances are that your situation is the same. It is also important to remember that fermentation occurs at a temperature a couple of degrees higher than the ambient temperature as heat is a by-product of the fermentation. This brings us to the overviews of the readily available dry ale yeast strains which are suited to temperatures ranging between 15C and 24C.

S-04 – Well suited to English beer styles promoting a malty and slightly fruity profile, but I find that if fermented above 17C the esters produced along with the fruity flavour profile can be rather off-putting for my tastes, especially when not building a good starter or pitching onto a yeast cake.

S-05 – The classic 'Chico' strain used by Sierra Nevada Brewing Co among many others is clean fermenting producing a very consistent beer with a clean flavour and crisp finish. This yeast strain performs consistently well, even at temperatures exceeding 20C, this is a good choice for any ale where the yeast character isn't a defining factor such as Belgian and wheat beers styles.

Muntons Premium Gold – Reliable general purpose yeast which provides consistent results anywhere between the ale fermentation temperature range. Produces a neutral flavour, but I personally prefer S-05, as when I want a clean dry yeast which will not influence the beer flavour there is none better. It flocculates well leaving a firm jelly like sediment in the bottom of the fermenter and bottle, producing a very bright pint.

Coopers – In my opinion often underrated, Coopers will provide a fruity, woody character at warmer temperatures but is a solid all-purpose ale yeast strain which fits well into both European and American ale styles. This yeast is more heat tolerant than other strains and therefore is often a go-to strain for summer brewing when fermentation temperatures may easily exceed 22C. If forced to brew with fermentation temperatures at the maximum of the ale yeast range I would recommend trying Coopers yeast as it may provide results favourable to other yeast strains.

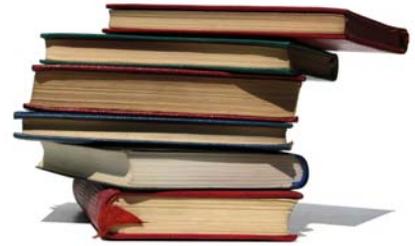
T-58 – Some brewers consider this yeast strain to be rather Belgian in character, peppery and spicy when fermented warm this yeast strain has low attenuation leading to a fuller bodied beer. This combined with a high alcohol tolerance of up to 11.5% means this yeast also an excellent choice for bigger beers and winter warmers.

S-33 – Although S-33 has a Belgian flavour its character may be described as more subtle than T-58, this yeast also performs consistently across many winter friendly beers such as Imperial Porter, Foreign Extra Stout and Barleywine. The subtlety of the flavour may allow for it to work well at higher temperatures than T-58 however I am yet to experiment with this strain.

When selecting which dry ale yeast best suits your brew it is important to consider what you are trying to achieve in the final beer. If you are wanting to brew a refreshing session English Pale Ale in the middle of summer then using a strain such as S-05 or Coopers will be a safe bet rather than the S-04 which performs better at lower temperatures, whereas if you were brewing the same beer in the middle of winter S-04 may provide a better flavour profile. If brewing a winter warmer then T-58 or S-33 may lend complexity to a beer which is best enjoyed on a cold night by a roaring fire. Each yeast will behave differently at different temperatures but generally speaking the closer the fermentation temperature is to 15C the cleaner the flavour and character of the beer where the higher the temperature the more pronounced the yeast flavour and character will be. Because of this trial and error is needed to find the temperatures that best suit the yeast strain been used, or more practically for us homebrewers, the yeast strain which best suits the fermentation temperatures.

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. Of 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.



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

Name Tags— Please collect your name tag and wear it so that other members and new guests can see who you are. 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]