

AGWB June 2011 Newsletter

Next Meeting 27th July at 7:30p.m.

This months topic is titled:

Wort chillers by John Golics. Different methods of chilling your wort, why do it, examples of kiwi home made chillers, plate chillers, counterflow chillers, immersion chillers etc etc—don't miss it!!!

BRING: Your Dry Medium Sparkling, Dry Apple, Sweet Apple Wines, Dark Ale and Light Beer entries for the July club competitions to this meeting.

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

Membership Subs: Please do a spot check you have paid yours.

Highlights of June Club Meeting:

We were back into our regular club meeting room and chairs were laid out in a large U fashion. The meeting was back to the comfort we have remembered in the past.

The "P" night of precision instruments went well. David F reminded us that with thermometers it is important to consider the accuracy and the resolution. Accuracy is what the thermometer reads and is the true reading within a certain tolerance, resolution is the degree increments the thermometer can handle i.e. 0.1 deg C increments. David showed us his thermometer wand with three thermometers attached, so he can confirm he is on the correct temperature. It amuses me when you read a wort temperature like e 68.7 deg C as it is hard to resolve to exact temperatures as all through the grain bed, different temperatures are recorded.

A refresher was given on hydrometers, the types, styles, uses for beer, wine, alcohol thermometers. How to read them, what is the meniscus line. Judges who use small thermometers, how important to adjust the reading for a given temperature using the adjustment table.

Discussion on temperature controllers by Paul Ware is covered later under tech Topics.

Lastly refractometers, the key benefit being only a small sample is needed to determine the gravity of your wort.

Thank you David F and John for your presentations.

Mike Ellwood has club glasses and these are available for club members to use. They are stored at Mikes shop which is central for most and has convenient hours.



- 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.co

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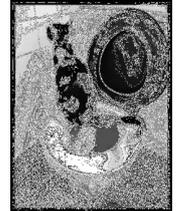
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Presidents Musings:

I know it sounds like a long way away but the nationals are only 3 months away. I hope everyone is brewing, thinking about or planning to brew or is selecting some brews from their stocks to enter in October. The club will be providing a subsidy on members first six entry bottles.

The tempo of the micro brewing/real ale is really hotting up at the moment. I guess many of you will also be SOBA members so will know about and have been along to the launches of the numerous new brews that have been/are happening - that's if you can afford it of course.

If any of us think though that "real ale" is the preference of more than a few I refer you to The Auckland of 12 July article entitled "The holy grail of brewing ale". The reporter, a younger woman I think, wrote that one of the Galbraiths beers she was tasting "has the faint aroma of cats pee". Well, I guess you can't assume that reporters are any more open minded or otherwise, than anyone else in the community.



With the steady increase in alcohol excise duties and the possibility that we may have a capital gains tax, I wonder how long we home brewers have before the government of the day puts some constraints upon our hobby. In Alaska, Sideswipe reported today that because they have laws to curb alcohol abuse they have controls on the ingredients for alcohol production. One guy was knobbed for have large amounts of sugar and yeast at home, which the guy naturally argued that he needed for his bread making but the report doesn't say if he got off the charge.

Happy brewing and see you all next Wednesday.

Bob Lawton

June Club Competition Results:

Here are the June results. Good to see finally some wine entries. These are the first for this year. Lets see some more...

June

Wine Dry Other

Cheryl Lawton - Silver

Sweet Other

Dick Smith - Gold
Dick Smith - Silver

Wheat Beer

Weissbier
Ray Conner - Silver
Niels Schipper - Silver
Mark Jackman - Bronze

Witbeer

Niels schipper - Bronze



And a special competition run by Moa and George FM saw...

that our very own AGWB and SOBA member Niels Schipper won a homebrew competition run by Moa and GeorgeFM. The prize being to brew his beer at Moa. The beer was launched Thursday (23rd June) at Page's Grill & Bar in Kingsland from 6pm. Niels was there so you could pat him on the back while drinking his beer.

Good on you Niels!!!



Monthly Competition:

Here is the schedule for the next few months

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
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 Doppelbock
				B9.4 Imperial Stout
				B9.5 Barley Wine
Sept	W.O.Y.	Stones Ginger Wine	B.O.Y	Hoegaarden (witbier)
Oct	41a	Dry Red Berry	30 Porter	30.1 Brown Porter
	3c	Sweet Red Plum		30.2 Robust Porter

For the full Schedule see here:

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

Raffle night:

We have been asked to run a raffle next club night as a fundraiser for the nationals. The prize will be a \$100.00 Mad Millie cheese making kit donated by Hauraki Home Brewers. The tickets will be \$5.00 so this is a really good win for the lucky person.



Dissappointing News—Radler Registration:

A notification email for the following article: SOBA Disappointed at Radler Registration Outcome
For more information, please visit the website:

<http://soba.org.nz/Home/tabid/39/vw/1/ItemID/54/Default.aspx>

David Andrew commented... Hi folks, I was astounded to hear the court has given the word Radler as a beer style to Dominion Breweries. I was one who submitted a affidavit against this use of an old beer style name to a company for its sole use. The implications now for terms like porter, lager or any other beer style is of considerable concern. I don't know what can be done about this unjust, erroneous decision but if anyone has any ideas I would be interested to hear them. I heard a person from SOBA making informed comment about the decision on the radio this morning - perhaps those of you who also belong to this group may have some ideas about how our organisations could work with the micro brewery people on this one. I look forward to any comment you may have.

National Competitions and Events:

National Competitions:

With 98 days and counting down, please refer to National Competitions information on <http://www.sites.google.com/site/nzawbf2011/home>.

John emphasized the need to recap the bottling and presentation of bottles before the Nationals. If anyone is unsure of categories they should bring their entries along for tasting and comment.

Paul Ware will mention in August/September newsletter to bring bottles along for assessment/critique/class assessment. Encourage any members to enter their wine entries for the Nationals.



Events:

From SOBA— SOBA are looking for committee members. Contact the SOBA secretary (greig@soba.org.nz) if you're interested in standing for the SOBA Committee.

Beervana— is urgently seeking more volunteers to help out pouring beer at the festival, particularly at the Saturday evening session. It's a great way to meet people and talk about beer, plus there's always some fun after the end of the last session. Visit the Beervana website for more info www.beervana.co.nz. More info in next section.

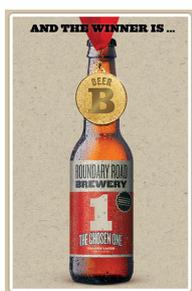
Galbraith's collaboration beer (a Red IPA brewed with Chris O'Leary from Emerson's) was launched on Monday 18th July.

Just a reminder that the SOBA AGM will be held in Wellington during Beervana. We're hoping to rig up some technology so those of you who can't be present physically can be present remotely.

Cheers & beers, Martin

The Good News:

Boundary Rd Brewery—After an exhaustive (for some) tasting process, Beer “B” has emerged the winner with Beer “C” close behind and Beer “A” bringing up the rear. According to our Head Brewer beer “B” has ‘a biscuity base with a soft bitterness and a pleasant hop aroma’ so great choice guys.



Thank you to our noble 999 tasters for agreeing to drink beer and then say which one you liked best. A grateful country salutes you. We'll be running a billboard and a couple of ads featuring all our tasters' names to publically thank them, so look out for that. Thanks also to the unlucky ones who weren't chosen. Sorry about that guys, but there will hopefully be another time.

Our Head Brewer is currently perfecting the finished product as well as working on a couple of surprises. The Chosen One will be fresh on your shelves by early August. You should have worked up a real thirst by then.

Out and About:

On Friday (8th July) fellow SOBA-ites including Paul D, John G, Brett and yours truly and fellow Auckland hop-heads - plus the Four Horsemen (Luke Nicholas & Kelly Ryan of Epic, Joseph Wood of Liberty and Steve Plowman of Hallertau) launched Hopocalypse at Golden Dawn in Ponsonby. This double IPA is their entry in this year's West Coast IPA Grand Prix, to be held at the Malthouse in Wellington the following week. Expect hops, and lots of them! Festivities will commence at 4pm on Friday 8th July. I arrived an hour or so later to find the single keg had run dry!!! I managed a taster from a fellow enthusiast and despite the loss of electricity and abundance of candle light, shivered and froze will consuming a glass of this unique brew.—Magic!!!

Beervana— Is looking for more volunteers for Saturday night. They have 41 of us, and are aiming for a minimum of 54. So, if you want to join you, please refer to the registration page: <https://www.surveymonkey.com/s/FTNDFGH>. As you may know, the Saturday evening session sounds like no fun, but that is not the case...It is super busy, so time flies, and there is generally some leftover beer to drink during the pack down phase. Those who volunteer will receive a Beervana t-shirt and glass and entry into a free session for every session they volunteer. This year there will also be \$20 worth of food and beverage vouchers. So what are you waiting for???

Interesting websites:



Thermometer makers... <http://www.allafrance.com/content/about-us-p-4-1.html>

Plus a website about brewing history on-line...

<http://www.breweryhistory.com/journal/archive/128/index.html>

Listen to The BeerSmith Podcast

Hi, If you have been enjoying the articles I've been sending you, then you might also enjoy listening to my podcast every other week on homebrewing. The BeerSmith podcast is a short 30-45 minute show featuring interviews with many of the top beer brewers from around the country, and occasionally outside the country.

The show is packed with great brewing information, but without a lot of chit-chat, so you can get the most of each show. We were featured on the iTunes New and Notable page after only our second episode!

Here are the [most recent episodes of the podcast](#)

And you can [subscribe to us on iTunes as well](#) - search for BeerSmith

Thank you again for your continued support!

Also from Brad Smith—Seasonal Beer Brewing, brew year round for the best beers for the season.

And a great article on wort chillers, that John will be talking about this month.

Tech Topics: Temperature Controllers

At last club meeting social activity Paul Ware discussed some of the temperature controller options out there. He brought along two models a Tempmate and an STC1000 bought from ebay. Brett McMillan has cited before, temperature controlling your fermentation is one of the single biggest things you can do to get a good consistent quality beer. I would have to agree. Both controllers will allow you to set a high and a low temperature for controlling a single channel. Both controllers have two outputs, one for heating, one for cooling. Typically you would connect the heating output to a brew belt, or heating pad and the cooling unit to a refrigerator. Both units have a time out for the compressor of the refrigeration unit to prevent it switching on and off repeatedly. This ensure a longer compressor life. The Tempmate has relay contact rated at 240V AC 20Amps and the STC1000 contacts for 240V AC 10Amps. You can connect these to higher current relays if you need to. The contacts for the relays are wired as you would a switch. Either of these units will do the similar job. Here is a comparison on some of the useful points...



Model	Easy of use	Contacts	Probe	Cost	Buy from
Tempmate	Good	20A 240VAC	Stainless	NZ\$100+	Mike Ellwood
STC1000	OK	10A 240VAC	Plastic	NZ\$30 approx	Ebay

You will need to mount both units into a suitable box and these can be expensive. I have found some useful low cost ones at Jaycar. You will need cord grommets or glands, outlet sockets, switches, fuses optional. Instruction manuals are in Chinglish but you will find your way around with trial and error.



Member feature last month—Article on Selecting Yeast...

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:

David Falconers mother—My mother has a lot of wine bottles some clear if people want them. Let David F know next meeting if you are keen.

For people who have purchased on behalf of Club:

Suggestion made for people who need re-imbusement from the club to put their bank account details on the receipts for direct crediting.

Nationals should we subsidize people or entries. It was agreed we would subsidize freight for first six bottles. Additionally we would offer a double raffle for the months of Aug/Sept with the winner receive a double pass to the Nationals. One double pass valued at \$85 for each of the two months. Paul W to make sure this is mentioned in the newsletter prior to the relevant months meetings.

A new Bar hitting Town:

Spitting Feathers Update:

As mentioned above, the deadline is getting tight. Beer is on the water, staff have been organised and crockery is on order.

Due to unforeseen delays with the council, we are still waiting on paperwork to process, but as soon as we hear anything, we shall send out an e-mail.

A big thank you to all who have wished us well and for your positive comments and fee back on our new endeavours. We look forward to serving you a proper pint soon.

I am not familiar with the beers but I think they are...Brakspear, - Bitter, Oxford Gold, Tripple, Caledonian Deuchars IPA, Kingstone Press Pear Cider, McEwan's Champion, Mer-rydown Dry Cider, Ruddles County, Shepherd Neame 1698, Theakstons Old Peculier.

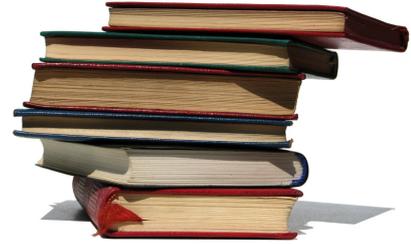
More details to follow.....

Rachel and Graham

www.theenglishcornershop.co.nz

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.



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.

New book—added to the library is by Brad Smith the producer of BrewSmith software. Anyone doing a review??

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]