

AGWB January 2012 Newsletter

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

This months topic is titled:

John Golics will be purchasing some examples of American Pale Ale and IPA and will be doing a comparison tasting and appreciation of the taste and qualities of this style. If anyone has any to bring along to be included in the social activity we encourage you put a couple of bottles aside for this event.

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we are looking for Dry Red Grape wine, Sweet Red Grape Wine, on the beer side Brown Ale/mild, Northern Brown Ale, Southern Brown Ale, Mild.

MOST IMPORTANT:

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

Highlights of January Club Meeting:

Wow I counted 46 people at our meeting and good to see some familiar faces from SOBA joining the ranks. We kicked off at 8:25 and I showed the digital flow meter that measures liquid flow or total liquid flow. More details later in newsletter. Liam spoke about plastic and stainless conical fermenters at affordable prices—more news soon. Cheryl commented that craft beer from Invercargill only has a modest \$9 freight charge so check out your favourites to see if you can get them this way. Spitting Feathers are talking about a beer festival in April so watch out for this. John got into his talk about the vibrant beer scene in the UK which was very interesting and entertaining. New bars opening up, more support of local beers and produce to reduce the freighting cost and to support the local businesses and families—good news. Pubs with dog themes on everything, placemats with beer rated by smell, taste, sweetness, bitterness facial icons—thanks John.



- 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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Presidents Musings:

I have been having a browse through the materials that I have on file from the BJCP. If one was to gain recognition for passing this exam it would be quite a feather in your cap. The course outline covers many things other than actually judging beer; it covers gaining knowledge on all the different brewing and malting processes. I guess this enables you to then be able to identify problems with the beers you are judging and making remarks on. For me the main issue is that the BJCP is very American orientated, if nothing else in it's lists of sample beers for the particular styles. I see there is a BJCP operational in OZ but there doesn't appear to be one here. I only have the names of a couple of people in the club who are interested in becoming judges. In view of the likely effort required to up-skill someone for the job it would be really nice to have a couple more names. Realistically becoming a judge will require you putting some extra time i.e. you won't really be able to learn by only judging at club meetings. Please let me know if you are interested in beer or wine judging. I also came across some materiel I had collected on "partial mashing". I gave it a go and found it to be much simpler than a full mash brew - less cleaning up, much faster and really produced some nice beer. With all the different soft malts you can now buy from Brewers Coop I recommend that kit brewers consider giving this brewing style a go. See you next meeting. Cheers BobL

Monthly Competition:

Here is the schedule for the next month

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
April	6a	Dry Citrus	B7 Sweet Stout/ Oatmeal Stout/	B7.1 Sweet Stout
	6c	Sweet Citrus	Dry Stout/ Foreign	B7.2 Oatmeal Stout
			Extra Stout/	B7.3 Irish Stout
			Imperial Stout	B7.4 Foreign Extra Stout
				B7.5 Imperial Stout

*Wine of Year—Blueberry Wine
Beer of Year—8wired IPA clone*

For the full Schedule see here:

www.agwb.co.nz and access member area, competition details

January 2012 Club Competition Results:

Lager / Pilsner

- Helles 1 entry
- Gerry Wever -Silver



- Bohemian Pilsner 3 entries
- Dave Whitehead -Bronze

- New World Pilsner 2 entries
- Mark Jackman -Gold



- German Pilsner 2 entries
- Niels Schipper -Gold
- Mark Jackman -Silver



- Wine
- Dry / Sweet Rose No entries

▪ Congratulation to the winners keep those entries coming in.

Brewers and Liars Festival



This is scheduled for Saturday 3rd March and sounds like a real exciting event. If you haven't decided to attend or not it is a great worthy event and lots of fun. I emailed you all earlier about the event with all the details. If you have misplaced this let me know and I will re-send it to you.

River Valley Competitions on this weekend

- Feb 25th see the River Valley Competitions at the A&P Show in Helensville. If you are keen to do some tasting and stewarding at this event please contact John Golics or Paul Dunsmuir. After the event it is customary for a pint or two at Hellertau so I am told!!!



Buy and Sell

Last month Paul Ware showed his flow meter. It is a compact easy to use Flow Meter with 1/2" pipe flow sensor Included. This unit displays the current Flow Rate as well as the total amount of Water that has passed. The unit is battery operated and easy to read. Mounting is suitable for all standard 1/2" pipes and a long sensor cable is provided. Price of unit US\$19.90 each.

The unit is powered by 2 x AA Batteries and can easily be mounted remotely on a tank or water dispenser. Ideal for use in the brewery to get your hot water volumes correct. I wouldn't put wort through it however. What appears to be the same sensor unit has a temp rating of 0-80 deg C so I think the below figure 0-60 deg C is too low.

Features

- Flow Rate 1.5 - 25.0 liter/min
 - Displays Both Flow Rate and Total Number of Liters
 - Fitting for 1/2" BSP
 - Low Battery Power Alert
 - Fluid Temperature: 0 to 60oC
 - Fluid Pressure: up to 6 bar
- Supply Voltage: Uses 2 x AA Batteries



http://www.futurlec.com/Flow_Sensor.shtml?gclid=CLyvn8yOuKwCFYsdpAod3yOZFw

Wine of the Year and Beer of the Year



It has been decided at the committee meeting that the wine of the Year for 2012 will be Blueberry and Beer of the Year will be a clone of 8 Wired IPA. Recipes and further details will be given out at a future club meeting. It is likely we will place a Blueberry order for those wishing to try their hand at Blueberry Wine making.

NZ Beer Festival

This will be held on 31st March at The Cloud bottom of Queen St Auckland. Some of you will remember this event as it has been held in Ellerslie Racecourse in previous years. I have been to most and they seem to be getting better and better at organising and running this event. Further details found at www.eventfinder.co.nz and http://www.beerfestival.co.nz/be_there



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.

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 al 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)



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