

AGWB April/May 2012 Newsletter

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

This months topic is titled:

This months social activity is dear to us all and influences whether we make a drinkable beer or one destined for the waste pipe. It is the number one, paramount activity and thing we must do at every beer making session or for that matter any cheese making session. Ian Ramsay will be talking about the importance and process of cleaning and sterilizing. Mike Ellwood will bring along some of his new products in the shop to talk about and show. So if you have some questions about this subject, write them down and ask Ian and Mike.

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we have a bumper crop of possible entries so take a look and see what you can submit. The judges will be busy this month!!! WE invite your Wines—Dry White Fruit, Dessert and Dry White Grape. For Beers—Bitter Pale Ale, Ordinary Bitter, Extra Special Bitter, Pale Ale, India Pale Ale, NZ & New World Pale Ale—Goodluck!!!

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 are looking at systemizing 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 appraisals. This is in a trial phase so process is still being worked out and please do not take it on yourself to move tables unless you have spoken to a committee member. We have laid them out for a reason, one of which is to ensure easy access all round to avoid the bottleneck of people and limited access.

Highlights of April Club Meeting:

AS you now we had a successful 40th AGM. We wish to thanks the activities of the outgoing committee members who volunteer their time and energy to make the club the best it can be. And we thank the incoming new committee members as it is often these people who bring their own particular flair, fresh ideas and put their own stamp on their role for the betterment of all.

You will remember the outgoing committee members as Paul Dunsmuir, Mike Ellwood, David Falconer, Richard Staners (just Treasurer role) and Paul Ware (just Secretary role). Incoming we welcome Mark Jackman Secretary, Brett McMillan Treasurer, Liam Callaghan and Mike McCormack.



- 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:

Www.agwb.co.nz

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Presidents Musings:

The season appears to have finally delivered "proper" autumn weather so it's a great time for brewing if you don't own lots of fancy gadgetry for keeping your fermenting brews at an ideal temperature. Make the best of it while you can.

Don't forget the Regional's competition coming up in October and of course there are our very own club competitions every month and as I keep harping on, even those who produce beers based on kits i.e. start off with a kit then add a few of their own modifications, or those who partial mash, can easily be in medal contention.

We have just completed our third beer judging training session so this group are half way through. John Golics has been doing a Stirling job and Paul Dunsmuir, now back from his fishing holidays is also giving the team the benefit of his considerable experience. The challenge is going to be providing all the budding judges enough opportunity to do some "real judging" - initially at club level.

At the next meeting you will notice that the Committee is getting a little more particular about people identifying the beer that they bring and also that there will be a separate table for the beers you bring on which you particularly want feedback.

Hope to see you all at the next meeting.
Cheers Bob L

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
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
May	4a	Dry White Fruit	B4 Bitter/Pale Ale	B4.1 Ordinary Bitter
	10	Dessert		B4.2 Extra Special Bitter
	2	Dry White Grape		B4.3 Pale Ale
				B4.4 India Pale Ale
				B4.5 NZ & New World Pale Ale
June	8a	Dry Other	B11 Wheat Beers	B11.1 Weizen/Weissbier
	8c	Sweet Other		B11.2 Dunkelweizen
				B11.3 Weizenbock
				B11.4 Witbeer
July	13	Dry to Medium Sparkling	B10 Dark Ale	B10.1 NZ Dark ale
	43a	Dry Apple		
	43c	Sweet Apple		

Notes: Maximum of 2 beer entries per sub-class

Beer Competition Labels must include **both** class and sub class

*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

April 2012 Club Competition Results:

Dry Stout

▪ Mark Jackman	Gold
▪ David Whitehead	Silver
▪ Tom Coleman	Bronze



Foreign Extra Stout

▪ Mark Jackman	Gold
▪ Niels Schippers	Silver
▪ Neils Schipper	Silver



Imperial Stout

▪ Brett McMillan	Gold
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▪ Congratulations to all the winners, keep those entries coming in.

Beer Judging Course

I hear the beer judging course is going extremely well and it is into it's fourth session week after next. The sessions are not only for judging but also for beer appreciation so you can become more educated with the many different beer styles. Something I value enough to enrol in the next series of this event.

Hopscotch Beers on Tap

Hopscotch,
2/2 Shaddock St
Eden Terrace <http://www.hopscotch.co.nz/>

12 Craft Beers on tap for FYO (fill your own)

Hugh Grierson hugh@hopscotch.co.nz

American Green Flash IPA
Big Eye BallastPoint \$15/L

Always have West Coast or Green on

Croucher Ale and Pilsener and Galaxy coming \$10/L

Epic Arnegeddon \$15/L or Hoppy one

Townsend ESB \$10/L

Mikes Pilsener \$10/ L plus lots more....

AGM Elected AGWB committee members for 2012/2013

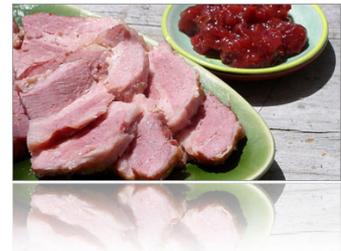
Role	Member	Phone	Email
President	Bob Lawton	09 527 8101	sirbobl@xtra.co.nz
Vice President	John Golics	09 634 0154	j.golics@yahoo.com
Social	John Golics	as above	
Secretary	Mark Jackman	09 974 4880	mdjackman@gmail.com
Treasurer	Brett McMillan	09 963 2364	tba
Judging and Awards	Mike McCormack	09 626 2826	squisito@xtra.co.nz
Assets and Trophies	Liam Callaghan	09 482 4534	liam.callaghan@aecom.com
Librarian	Ray Connors	09 813 0211	ray.connors@vodafone.co.nz
Webmaster	Richard Stanners	09 585 0070	Richard.stanners@gmail.com
Catering	Jenny Poole	09 629 2099	jenny.poole@xtra.co.nz
Newsletter	Paul Ware	09 580 0983	plwr1512@vodafone.co.nz

Feel free to contact committee member for any queries, comments you may have.

And a big thanks to...

Greville for a beautiful pickled pork, buns & tiny easter eggs.
Greville has done the pickled Pork before and it has always gone down a real treat!!!

FANTASTIC !!



Don't forget Subs are due now

AGWB annual subs are now due and we'd prefer you to pay by bank transfer if you can.

The subs for the year are unchanged from last year Individual \$25 Couple \$30.

Please pay to account 38-9002-0914309-00

And please write your name in the Reference Field so we know who's paid.

If you don't have internet banking then of course just pay Brett, our Treasurer, at the next meeting.



Cheers Brett

Brew your Own

January/February edition is in the library now and includes tips on the recent article about no sparge, brewing with chocolate (co-incides with Valentines Day), recipes on Weizenbock a German Wheat beer, Aphrodisiac Valentine Beers, Improving your beers, a draft table beer project, insulation and heat, an article on the STC-1000 temp controller plus lots of other good stuff in between. Get your copy from the library and enjoy a good read and drool.

Weblinks

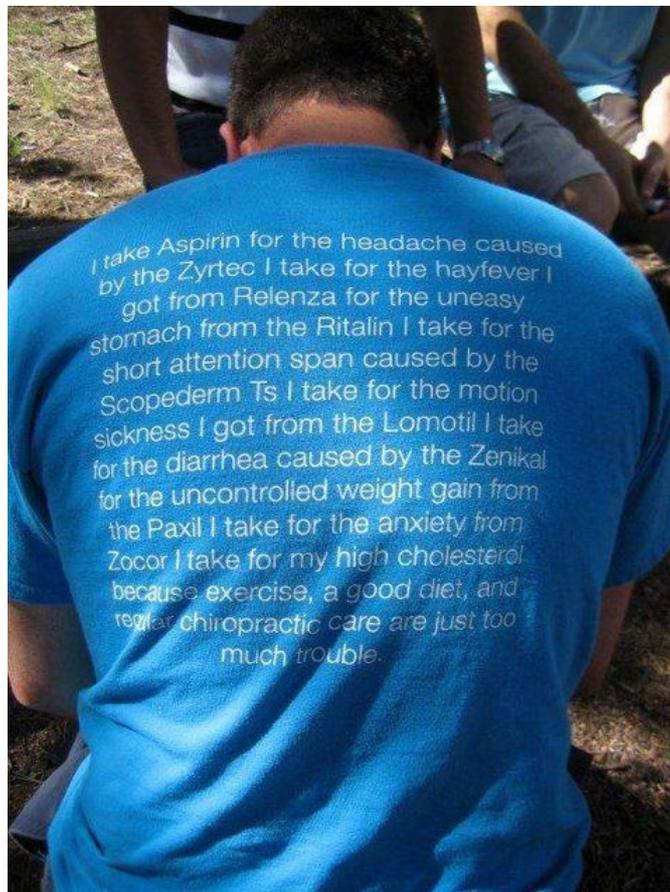
Here is the latest German IPAD and it dispenses a beer at the end. What more could you want...

<http://www.youtube.com/watch?v=GSq7D6aX4dI&feature=youtu.be&t=26s>

Not that we are encouraging this but if we have any self proclaimed power drinkers in the club see how you compare yourself with this girl who downs a pint in a blink of an eye...

<http://www.youtube.com/watch?v=PVCBk1IjBo>

It's good to know we drink pure unadulterated beer and wine...



Ten Top Tips for Home Brewing Beer

By Brad Smith

- 1. Use High Quality, Fresh Ingredients** – Fresh ingredients make better homebrew. If you started with dry yeast, move up to liquid yeast. If you are an extract brewer, look for fresh extract rather than a can that is several years old. Store liquid yeast in the refrigerator, grains in a cool dry place, and hops in the freezer. Hops, dry malt, yeast, liquid malt and crushed grains all have a limited shelf life and must be used quickly. Crushed grains, dry malt and liquid malt will oxidize over time.
- 2. Do your Homework** – Designing great beer is one part science and one part art. Why guess on the science part? Switching to brewing software like [BeerSmith](#) can make a difference in your brewing as it gives you the opportunity to calculate the color, bitterness and original gravity up front to match your brewing style. As I brewed more, I started reading top brewing books, engaging in discussion forums and browsing the internet for brewing resources. All of these sources, combined with experience and experimentation dramatically impacted my brewing style and consistency in a search for brewing perfection.
- 3. Keep It Sterile** – Anything that touches your beer after it has started cooling must be sanitized using any of the popular sanitizing solutions (bleach, iodophor, etc). The period immediately after you cool your beer is particularly critical as bacteria and other infections are most likely to take hold before the yeast has started fermentation.
- 4. Cool the Wort Quickly** – Cooling your beer quickly will increase the fallout of proteins and tannins that are bad for your beer and will also reduce the chance of infection. An immersion wort chiller is a relatively inexpensive investment that will improve the clarity and quality of your beer. Cooling is particularly important for full batch boils.
- 5. Boil for 60-90 Minutes** – Boiling your wort performs several important functions. It sterilizes your wort, vaporizes many undesirable compounds, releases bittering oils from the hops and coagulates proteins and tannins from the grains so they can fall out during cooling. To achieve all of these noble goals you need to boil for at least 60 minutes, and for lighter styles of beers a longer boil of 90 minutes is desirable.
- 6. Control Fermentation Temperature** – Though few brewers have dedicated fermentation refrigerators, there are simple methods you can use to maintain a constant temperature for ales during fermentation. The best technique I've seen is to pick a cool, dry area in your home and then wrap the fermentor in wet towels and place a fan in front of it. Wet the towels every 12 hours or so, and you should get a steady fermentation temperature in the 66-68F range. Most brewing shops sell stick-on thermometers that can be attached to your fermentation vessel to monitor the temperature.
- 7. Switch to a Full Batch Boil** – Boiling all of your wort will benefit to your beer. If you are only boiling 2-3 gallons of a 5 gallon batch, then you are not getting the full benefits of a 60-90 minute boil. The purchase of a 7-12 gallon brew pot and (highly recommended) outdoor propane burner (which will make the spouse happy as you now brew outside) are great intermediate steps for moving to all-grain brewing and the full boils will improve your beer.
- 8. Use Glass Fermenters** – Glass carboys (or stainless) fermenters offer significant advantages over the typical plastic bucket. First they are much easier to clean and sterilize. Second, glass (or stainless) provides a 100% oxygen barrier, where plastic buckets are porous and can leak oxygen if stored for long periods. Third, plastic fermenters often have very poor seals around the top of the bucket and can leak in both directions making it difficult to determine when fermentation has actually completed. A 5 gallon glass carboy will do the job better, and is available at a very reasonable price from most stores.
- 9. Make a Yeast Starter** – While pitching directly from a tube or packet of liquid yeast is OK, your beer will ferment better if you make a yeast starter first. Boil up a small amount of dried malt extract in a quart of water with 1/4 oz of hops. Cool it well and then pitch your yeast into it 2-3 days before you brew. Install some foil or an air lock over it and place it in a cool dark location. When brew day comes, pitching your starter will result in a quicker start and less risk of infection or off flavors.
- 10. Make Long Term Purchases** – You may have started brewing with an off-the-shelf kit, but if you enjoy brewing then you are best off making long term purchases rather than a series of short term purchases. For example, early on I bought a 3 gallon pot, then a 5 gallon pot, then an 8 gallon enamel pot and finally a 9 gallon stainless. It would have been much cheaper to jump to the 9 gallon stainless after the 3 gallon pot. Similarly I've had several sizes of immersion chillers, finally settling on a two stage 3/8" diameter copper coil. If you instead make long term purchases (a good pot, a good chiller, glass carboys, a nice mash tun/cooler) you will save a lot of money in the long run.

Discovery Channel Moonshine

On Monday evenings Discovery has a program on moonshiners in America. It shows some notable characters setting up a still, the lengths they go to, to avoid detection and the passing down of these skills to younger family members. It seems they consider it their right and all sorts of justifications come out in the interview. Then there are the sherrifs trying to track these illegal activities down. Check out Popcorn a willy old character with a reputation for Moonshine as big as America is large. I checked on Google and found some recipes there and it was interesting to note that the author writes whilst I have never tried this and don't condone it, I always recommend such and such for a first timer!! Figure that!!



SOBA Craft Brew Conference

SOBA are organising a craft brew event on Saturday the 23rd June at the Q Theatre near the Auckland Town Hall. The event is limited to 300 people so it won't be over packed. I hear there are 25 to 30 different beers from over 10 local breweries—Galbraiths, Hellertau, Brewery on Quay, Sawmill Cafe, Shakespeare, Deep Creek, Neil Schippers, Steam, Epic etc. They are also asking for volunteers so if you are interested check with John Golics. This was an often talked about event so get in early to secure your place at this event. In the next week I will receive the full details so will email out to all members.

Western Brewers Competition



Western Brewers have their competition on the 26th May at Hellertau. The beer for the competition is Belgium Tripple so if you have one you would like to submit bring two along one for competition one for tasting. If you don't and wish to put in a bottle for the competition, bring some of your beers for the much needed lubrication. Competition entry is \$10 and winner takes all. The brewer who places third picks the next style of beer. More info on www.reelbeer.co.nz/group/westernbrewersconference website.

To the Cheese Makers among us

We have been advised by Ray that his cows are drying off now for calving season so his organic milk will not be available again until August/September.

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 - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it. This is also being 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!!!

Name Tags— A lot of energy and effort has gone into making name tags, please collect your name tag and wear it 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)



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