

AGWB June 2012 Newsletter

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

This months topic is titled:

Almost it would seem, never an all grain beer for the home brewer or commercial brewer is made without the help of this man. The man behind Beervana and many of NZ Craft Brew success stories—David Cryer Malt will be presenting at this months social event. Actually David won't be attending as he has a last minute change with an overseas visitor arriving. Tom will stand in his place and will talk about malt, extracts, new product from Weyerman, Bairds and Burston. Tom will also bring samples of grains and extract. Plus a competition that will award two tickets to the Saturday session at Beervana for the lucky winner!!!

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we have for Wine—Dry other, Sweet other and Beers or should I write Bier—Wheat Beer, Weizen/ Weisbier, Dunkelweizen, Weizenbock, Witbeer 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 to appraise. We introduced this last month and this month we will trial some laminated labels with a felt pen on the table for you to write feedback. As previously mentioned, do not 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:

The new committee is up and running and firing on all cylinders. New ideas and methods are being discussed and trialed to improve your experience and enjoyment at the club. If you have any suggestions or ideas please take it up with a committee member.

Mark Jackman took over writing the highlights for May—thank-you Mark. These are shown on page 4 (they were a bit long to have here). Turn to this page for reading the cleaning and sanitation routine from Ian Ramsay and Mike Ellwood.

The new Club Grain Mill has arrived

And will be mounted and operational as soon as I have a spare moment.



- 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:
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Presidents Musings:

Visited Hallertau at the weekend to perform the ancient wassailing ritual that ensures that there are plenty of good healthy apples for cider making. As far as we can tell it was all successful so you can plan to be making cider again next year. Actually, I should find out from Liam where he acquired his cider apples so that we can go and do the same thing (very soon) in that orchard.

Unfortunately I am working Saturday and cannot make the City of Ales event but hope that most of you go and you had a great experience.

Happy brewing

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
June	8a	Dry Other	B11Wheat 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		
Aug	2c	Sweet White Grape	B8 Strong Ale (+6% Alc)	B8.1 Strong Ale
	9	Aperitif		B8.2 Imperial IPA
				B8.3 Dopperbock
				B8.4 Barley Wine
Sept	W.O.Y.		B.O.Y	

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

May 2012 Club Competition Results:

Niels Schipper	Bronze	Ordinary Bitter
Niels Schipper	Gold	Extra Special Bitter
Niels Schipper	Silver	Extra Special Bitter
Niels Schipper	Bronze	India Pale Ale
Niels Schipper	Bronze	NZ Pale Ale
Niels Schipper	Silver	Pale Ale
Niels Schipper	Bronze	Pale Ale
Mike Cotton	Bronze	Extra Special Bitter
Rhys Williams	Bronze	Extra Special Bitter
Rhys Williams	Bronze	New Zealand Pale Ale
Rhys Williams	Bronze	Pale Ale
Rhys Williams	Bronze	Pale Ale
Brett McMillan	Gold	India Pale ALE
Brett McMillan	Silver	New Zealand Pale Ale
Mark Jackman	Bronze	New Zealand Pale Ale
Brendon Nash	Bronze	New Zealand Pale Ale



Congratulations to all the winners, keep those entries coming in.

Beer Judging Course

The first lot of beer judges will be ready to start work at the next club meeting. The judges have their final training session tomorrow night so from the next club meeting onwards, the chief club judge will have two assistants to them getting some real work experience.

Home Brew vs Craft Brew

Every time my hobbies come up I talk about my hobby as a home brewer and too many times I get the usual story - Oh I tried that when I was at University or yes I use to make it or I tried my father-in-laws many year ago - and it was crap.

How many times have you heard the same comment?? Seems Home Brewing is stereotyped to those not in the know and those not familiar with the new materials and processes, as crap!!.

Home brewing we know, has had some huge changes from 20 years ago. Malts have improved, hops have improved, yeast has improved, processes have been improved, knowledge has increased, accessibility to a wide range of knowledge is at the touch of a button, the list go on and on. So what has this done to the Home Brewing craft - turned it on it's head.

It is now common practice and accepted YOU can make a more tasteful and better beer than the big commercials.

Your product is no longer lack-lustre in performance and taste and there is little risk if any, of making you sick. There is a wide range of recipes available for you to try and there is encouragement every-step-of-the-way to make something that has never been made before - your unique brew.

So, us Home Brewers are now improving our creations, testing them on fellow brewers and turning out some pretty awesome beers!!!.

So I wonder whether we should call ourselves "Craft Brewers" rather than "Home Brewers". This would help demonstrate the huge significance of the differences between the older Home Brewers and the newer Craft Brewers. The definition in Dan Murphys "Beer Styles" states Craft Beer—Beers that present strong or unique flavours, or that are made in innovative ways. That sums us all up!! I myself think I will say I am a Craft Brewer

What do you think??

Paul Ware

Highlights from May club social activity

For our May club meeting presentation Ian and Mike spoke to the group about cleaning and sanitising. Ian offered a wealth of knowledge and options which many may not have even considered. Sodium hydroxide mixed to a 1:100 caustic solution will easily break down heavy crud, such as yeast rings left in fermenters. This may be found in Draino among other products at your local supermarket. Caustic is the workhorse of nearly every professional brewery. Sodium percarbonate such as is found in Napisan also makes for a very accessible and useful cleaner. Both are suitable for use with all your brewing or winemaking equipment. It is very important not to use caustic in a carbon dioxide environment as a vacuum will be created. In a home brewing setup an example of this would mean not introducing to a pressurised keg.

Bleach is a widely used sanitiser which requires rinsing with cold water. Or better yet sodium or potassium metabisulphite and water will kill the lacto bacteria that cause many of the dreaded infections and off flavours in our brews. Just remember not to use it on stainless steel as it will cause it to corrode and rust through oxidation very quickly. Sodium carbonate, which is found in fabric softeners as a domestic example is also a good sanitiser. It is an all-purpose cleaner which is very good for removing labels from bottles and will last for months. Again this should be rinsed with cold water or preferably metabisulphite to neutralize the solution.

Mike offers a wide range of speciality products through Brewers Coop which cater specifically to our sanitation needs. He has also successfully saved batches of beer in the past by using a dose of sodium metabisulphite to kill the bacterial infection. Mike has a sound knowledge of the use of chemicals used in brewing and winemaking. If you need any advice for your any of your cleaning or sanitisation needs just visit Brewers Coop and ask him!

Cleaning and sanitising are often best approached as two separate steps. It is important that instructions be followed accurately, and that correct amounts of chemicals are used. This ensures the best performance of the products and that enough time is given for the chemicals to cause the reactions required for cleaning or sanitising to be completed. It is important that whenever using a new sanitation method instructions are followed carefully. And note - chemicals are always ADDED into water rather than the other way around as chemical reactions may cause intense heat or other potentially dangerous results.

by Mark Jackman

On the subject of cleaning products, David Falconer recommends Jasol's EC12 Concentrate.

It's a powder that you manually dose at the rate of 2-3 grams per litre. It is low foaming and has aggressive soil attacking formula to leave your plastic and glassware sparkling clean. It is readily biodegradable and comes in a 5Kg pack so is very economical.

And a big thanks to...

Hamish and Michelle, our caterers for May, a wonderful spread, it all went very fast...



If you haven't paid—Don't forget, Subs are over-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. Brett

MALE VS FEMALE AT THE CASH MACHINE

A new sign in the Bank reads:

'Please note that this Bank is installing new Drive-through cash machines enabling customers to withdraw cash without leaving their vehicles.

Customers using this new facility are requested to use the procedures outlined below when accessing their accounts.

After months of careful research, MALE & FEMALE Procedures have been developed. Please follow the Appropriate steps for your gender.'

MALE PROCEDURE:

- 1... Drive up to the cash machine.
2. LOWER your car window.
3. Insert card into machine and enter PIN.
4. Enter amount of cash required and withdraw.
5. Retrieve card, cash and receipt.
6. Raise window.
7. Drive off.

FEMALE PROCEDURE:

(Unfortunately, most of this is the Truth!!)

1. Drive up to cash machine.
2. Reverse and back up the required amount to align car window with the machine.
3. Put hand brake on, put the window down.
4. Find handbag, remove all contents on to passenger seat to locate card.
5. Tell person on mobile phone you will call them back and hang up.
6. Attempt to insert card into machine.
7. Open car door to allow easier access to machine due to its excessive distance from the car.
8. Insert card.
9. Re-insert card the right way.
10. Dig through handbag to find diary with your PIN written on the inside back page.
11. Enter PIN .
12. Press cancel and re-enter correct PIN.
13. Enter amount of cash required.
14. Check makeup in rear view mirror.
15. Retrieve cash and receipt.
16. Empty handbag again to locate purse and place cash inside.
17. Write debit amount in cheque book and place receipt in back of it.
18. Re-check makeup.
19. Drive forward 2 feet.
20. Reverse back to cash machine.
21. Retrieve card.
22. Re-empty hand bag, locate card holder, and place card into the slot provided!
23. Give dirty look to irate male driver waiting behind you.
24. Restart stalled engine and pull off.
25. Redial person on mobile phone.
26. Drive for 2 to 3 miles.
27. Release Hand Brake.

Home Brewery Open Day

We are planning the next Home Brew open day at four members breweries. It will probably be early July and on a Sunday, culminating in a snack BBQ at a convenient location. Those that went last year will remember a great time and picking up some great ideas from other members for our own breweries. Later in the year we may also do a North and West event to visit some that are away from this ones central location.

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. That's this coming Saturday. 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. I read that the event has already sold out so if you got in quick, have a great time for the others—sorry next year!!!

...You-all have a great time tomorrow ya-hear

Western Brewers Competition

As you may have known, Western Brewers had their competition on the 26th May at Hellertau. The beer for the competition is Belgium Tripple. What you may not know is that our very own Brett McMillan took out second place behind Greig McGill a SOBA guy from Hamilton. Brett was very pleased with his ranking and knows what to change for this style of beer. In tradition the next beer competition has been announced and the style will be Rauch Beir so if you are keen to have a go, get to it. Brett, congratulations on your second place we know the “field” presents some very serious competition so you did extremely well even for second place—well done!! More info on www.reelbeer.co.nz/group/westernbrewersconference website.

Northern Region Amateur Winemakers & Brewers 2012

Regional Competitions

Biennial Competition date: is September 1st and 2nd 2012.

All entries registrations and trophies: to be received by 17th August

To avoid adding pages to the newsletter, the full details and registration forms

of the regional competition will be found on our website at...

<http://www.agwb.co.nz/home/newsletters>

Support this event if you can by preferably attending and/or submitting entries.

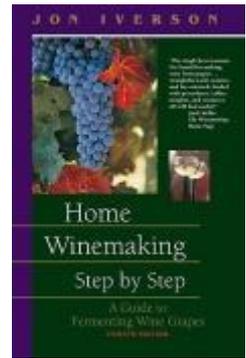
We will probably arrange a collection point for your entries so

further news will follow re this.

New Wine Books and Beer Books in the library now... thanks Ray

Home Winemaking Step by Step

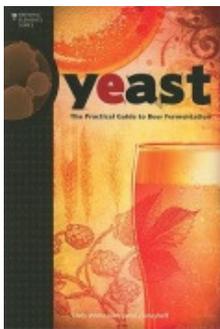
Written expressly for beginning and advanced amateurs, this guide explores home winemaking in practical terms, focusing on the latest fermentation techniques of both red and white wine grapes. This new edition is more user-friendly than ever, containing an expanded offering of tips and advice to help winemakers obtain the best possible yield as well as descriptions of new yeasts, chemicals, and additives available. Detailed information on equipment, supplies, and how to arrange a source for good grapes as well as mistakes to avoid makes getting started easy. Advanced winemakers will appreciate full explanations of sophisticated topics—such as malolactic fermentation, sparkling wines, ...



130 New Winemaking Recipes

A companion volume to "First Steps in Winemaking", this work contains over 130 tried and reliable winemaking recipes.

Yeast



Boulder, CO • August 19, 2010 - Brewers Publications, a division of the Brewers Association, announces the publication of its latest title, [*Yeast: The Practical Guide to Beer Fermentation*](#) by Chris White and Jamil Zainasheff.

Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures.

Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.

"This is a great addition to brewing literature, and it should find its way on to the bookshelves of every eager brewer," says Charlie Bamforth, professor, Department of Food Science & Technology at University of California Davis.

Mitch Steele, head brewer/production manager at Stone Brewing Company, also praises *Yeast* for containing "Loads of sound information and techniques that will work for brewers at all levels, from beginning homebrewers to production brewers at any sized brewery."

Chris White earned his doctorate from the University of California and founded White Labs Inc. in San Diego in 1995. The company's focus is liquid yeast cultures for homebrewers and professional brewers.

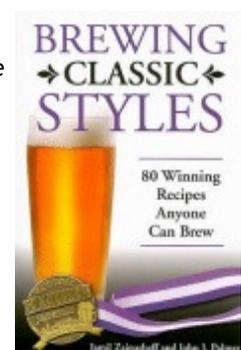
Internationally respected homebrewer Jamil Zainasheff co-authored *Brewing Classic Styles* with John Palmer. Jamil shares his passion and brewing prowess with homebrewers internationally, hosting podcasts on *The Brewing Network*. This is such a good reference book I bought a copy myself!!!

Brewing Classic Styles

Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. This book presents every award-winning recipe in both extract and all-grain brewing formats, making them accessible to brewers of all skill levels. Each recipe includes specific tips for understanding the style and tips for brewing a great example suitable for competition or impressing your friends. The duo also gives sure-footed guidance on selecting ingredients, making starters, and other techniques useful for reproducing these classic and modern beer styles.

In the history of the American Homebrewers Association's National Homebrew Competition, few brewers have succeeded like Jamil Zainasheff. From his first gold medal in 2002 through his second Ninkasi award (for best all around brewer) in 2007, he has accumulated a trophy case full of NHC medals -- all with recipes contained inside this book.

In *Brewing Classic Styles*, Zainasheff shares his award-winning extract-based recipes to help other brewers enjoy the top-quality beers that the homebrewing hobby offers today. The 27 chapters cover the standard homebrew competition categories published by the Beer Judge Certification Program, giving one recipe for each of more than 80 different style sub-categories.



To kick the book off, homebrewing expert John J. Palmer, author of [*How to Brew*](#) gives insight into beer ingredients and their selection along with tips on brewing and recipe adjustments. The combined expertise from these legendary homebrewers delivers a proven collection of recipes suitable for all who make beer at home.

Magazines added to library

Brew your Own - May—June

Belgium Triple recipes and tips

Plant a Brewery Garden—Shows how to grow hops or bittering herbs

Blending Beers

Cooking with Belgium Beer—Uses the malt flavours and spicy yeast derived characteristics to make wonderful addition to many food dishes.

Tudor Beer *Brew the first written (hopped) recipe in England*

Winemaker Feb—March

Wine education—an article about fermenting grape and winemaking

Lab Equipment storage box—build a cabinet for all your winemaking/beer-making equipment.

Winemaker April—May

Secrets of crafting big red wine—learn what making a blockbuster wine is all about.

How to feed your Yeast—Use the right amount of yeast and nutrients for the best results

One Wall Winery—one free wall in your garage can be turned into your entire winery

Winemaker June—July

Keeping it clean—a follow on from last month's social topic, how to clean and sterilize your winery.

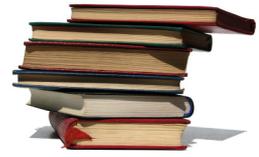
Country Wine Roundup—a stack of non-grape wine recipes, potato, jalapeno, mulberry plus all the other more common ones

Making Wine with Finesse—balance your red wine alcohol and fruit or oak to perfection.

Note: This page is a bit blank as I ran out of creative genius and there was a bit of a backlog of magazines to report. Get yourself a copy from the library they are a good read!!! Next month I will jazz it up a bit!!!

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 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 connect on the laminated sheet. Those tast- ing 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.



(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]
Time for a Beer!!!