

AGWB April 2013 Newsletter

Next Meeting 24th April at 7:30p.m.

This months topic is titled:

AGM, annual general meeting. So no regular social activity will feature this month. Next month we will be back to it, as per normal.

BRING for Competitions:

Your wine and beer entries for the club competition and see how you fare. This month we are looking for a Dark Ale and Bitter Ale, Ordinary Bitter and Extra Special Bitter.

Outside of competitions:

As Bob mentioned last meeting, remember we have the **Open Class** for anyone who would just like their beers tasted and commented on. This is of particular interest to new brewers and it can be absolutely any style. Comments are offered on a constructive friendly basis so don't forget to make use of this service. (No points awarded to end of year totals however for Open Class).

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 have systemized 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. Labels and pens alongside for you to write feedback. Please provide some feedback even if the beer was nice, more-some, needs this or that as it helps the brewer. Write legibly and clearly.

This is my last issue of the newsletter...

I have enjoyed putting it together over the last two years and have found the literary license it offers quite satisfying. I am making way for someone with fresh ideas, input and layout. Thanks for reading the newsletter and of course your contributions from time to time.

...Paul Ware



- 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 Wairere Ave 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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February 2013 Club Competition Results:

Congratulations are in order for the following contributors to competitions last month.

What a bumper turn-out!!!..

LIGHT BEER	SILVER	RHYS WILLIAMS	FORIEGN EXTRA STOUT	GOLD	SAM ANDERSON
LOW ALCOHOL	SILVER	RHYS WILLIAMS	FOREIGN EXTRA STOUT	SILVER	RHYS WILLIAMS
OATMEAL STOUT	SILVER	DAMIEN PETERSON	IMPERIAL STOUT	GOLD	MIKE COTTON
OATMEAL STOUT	BRONZE	PAUL WARE	IMPERIAL STOUT	GOLD	BRENDON NASH
OATMEAL STOUT	BRONZE	CAMERON LINDSAY	IMPERIAL STOUT	GOLD	RHYS WILLIAMS
OATMEAL STOUT	BRONZE	RHYS WILLIAMS	IMPERIAL STOUT	BRONZE	BRETT MCMILLAN
IRISH STOUT	GOLD	TOM COLEMAN	IMPERIAL STOUT	BRONZE	MIKE MCCORMACK
IRISH STOUT	SILVER	RHYS WILLIAMS			

Well done

CHEERS MIKE

Monthly Competition:

Here is the schedule for the next month

WINE			BEER			
Month	Class	Style	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
	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
April	AGM					
			B10	Dark Ale	B	NZ Dark Ale
			B4	Bitter Ale	B4.1	Ordinary Bitter
May					B4.2	Extra Special Bitter
	4a	Dry White Fruit	B4	Pale Ale	B4.3	Pale Ale
	10	Dessert			B4.4	India Pale Ale
	2	Dry White Grape			B4.5	NZ & New World Pale Ale

**Notes: Maximum of 2 beer entries per sub class
Beer Competition Labels must include BOTH class and sub class**

**Wine of the year Apricot Wine open class,
Beer of the Year Yeastie Boys Pot Kettle Black**

Presidents Musings:

Greetings. First off I want to advertise that we are looking for at least 3 fresh new faces for positions on the AGWB committee. The committee meets after every second club meeting and many hands make light work. The new committee will have the results of the recent members questionnaire to guide their enthusiasm and hopefully provide them some inspiration. Please make sure you are a paid up member then find yourself a nominator or make yourself known to a current committee member before or at the AGM so we can nominate you.

Cheryl and I had a great time out today juicing apples, pears, quince and grapes for consumption either as juice or for conversion to alcoholic drinks. After we had consumed the lavish communal lunch we tried out the drinks made from last years juices. The cider that was made using quince as the bit-tering agent was nice but not nearly as good as the batch where crab apples were used. I think the crab apple version also had better body.

The drink that was most memorable today was a quince ratafia which is a liqueur made with quince, vodka and some herbs - Bootiful! While searching for a recipe for the ratafia I found a great website liqueur making enthusiast viz. www.pinterest.com/docaitta/docaitta-homemade-liqueurs/

See you at the AGM.
BobL

Mid Winter Club Event

The clubs mid winter ale event will be held on Sat 8 June at Panmure from 5 -10pm.

This will be a family event and there will be quiz's for a younger age group between 5-30 and 6.30pm and for everyone between 7.30 and 9.30.

The bar will be there with several beers made by club members.

There will be a Chinese dumpling supper at about 7pm.

I plan the cost will be \$10-15 per head with children free

I want to get an early indication of numbers who will attend but all tickets must be presold and if there are too few takers then I shall cancel.

Cheers

BobL

The last supper

The Cotton family provided the Dominos pizzas & chips for March supper.

A splendid suuper enjoyed by all !!

Jenny



A word from Jenny...

A supper thank you.

I would like to thank all the club members who have so willingly obliged when asked if they would provide the monthly supper over the last 2 years. We have enjoyed wonderful suppers.

Jenny

March Social Activity

Stills and Spirits

At the March club meeting we were shown a range of stills available for members interested in making their own spirits. Stills can be homebuilt thereby introducing your own personal design and there is a lot of useful information for building and operating a still on www.homedistiller.org. Mike at Brewers Coop also has some excellent books which cover the subject in fine detail. There really is a lot of methods and styles and just as many schools of thought.

There are two main types of stills; reflux and pot. Reflux stills produce a clean, comparatively flavourless and higher efficiency product with typical alcohol content of up to 93% pure. Pot stills will retain the flavour of the original beverage and are suited to making whisky and brandy etc., although the efficiency is not as high probably around 85% pure.

The process of spirit making starts with the wash which uses the same process as a beer or wine kit to ferment sugar to create the alcoholic liquid which will be distilled. If using a pot still you would generally use an alcoholic drink which you want to concentrate through distillation.

Whichever approach you are using once fermentation is complete you then rack the wash which is ready for distilling. Siphon the wash into the still and carry out the distillation step according to the still manufacturer's instructions.

Brewers Coop supply all the equipment and flavoured ingredients you need so talk to Mike or Bryan and they will supply you with the set up that suits your needs. Brewers Coop has the equipment which will allow you to distil in around four and a half hours, a good brewday for me.

If you are interested in giving distilling a try Paul Dunsmuir has the club's home made reflux still. All he asks is that you bring your own full LPG gas bottle. Mixing alcohol and fire can be a lethal combination as if you didn't already know, Paul Ware almost burnt his garage down once while using his home made still. Proper supervision is required throughout the distilling process, as Paul discovered leaving it running alone for just a minute is all it can take for disaster.

It is also important to discard the first 150ml or so of distillate and discard it as this is a poisonous substance. It has a noticeably different smell to the alcohol that you distil during the process. It is also important to have a continuous un-interrupted supply of water to cool and condense the distillate.

So if distilling is of interest Brewers Coop will provide all the equipment you need if you want a commercial still. If home made is your thing, talk to Paul Ware and have a look at the above website.

By Mark Jackman



North Shore Brewery Tour

Don't forget to put in your diaries (in pencil) the date for the North Shore Brewery Tour.

This is an event organised to show club members a few different home breweries in the same geographic location. I have been to all we have had and it is interesting to see how different people approach and solve their brewery problems. Learn how breweries are setup, what works, what doesn't and be prepared if you are a newbie or even a

"seasoned" brewer to learn many new things. We usually tour three or four home breweries and have a small sample along the way. Well worth the day. This event is scheduled for the first weekend in July, so book it now.



A glimpse into the future...

Not exactly beer related, but a superb link that shows what the future may hold for us. The only thing that is related to beer is that we are both heavy users of glass.... Enjoy it's worth the look.

http://www.youtube.com/watch_popup?v=6Cf7IL_eZ38&vq=medium

Thanks John Smale from Rotorua

Do you purchase brewing items from USA?

NZ Post has announced a "YouShop" service whereby you set up an account and order product as normal from USA. In the delivery address you put in a coded name and the goods are sent to a collecting address in USA. NZ Post will then email you to pay the international postage. Multiple parcel discounts are available. No longer will you get a small item, packed in a large box that costs more than the goods you bought. Check it out, I haven't used it yet but it looks good.

Just go to NZ Post website.

Washing Soda Crystals

Some months ago, Ian Ramsay did a discussion on cleaning and sterilizing in the brewery and he mentioned a product that he found was quite good. The product was Washing Soda Crystals and they can be purchased in bulk from General Food Store, Buscomb Ave, Henderson. These crystals are safe to use, economical and can be used for cleaning fermenters, kettles, bottles and equipment. In fact you can add a couple of scoops to your wash (spirit makers not that wash) to bring up your brewery clothing nice and white. Thanks Ray for forwarding this through. Same company also has a wide range of flaked oats, corn, wheat, kibbled and many other "adjuncts".

Ray Connors

New Magazines...

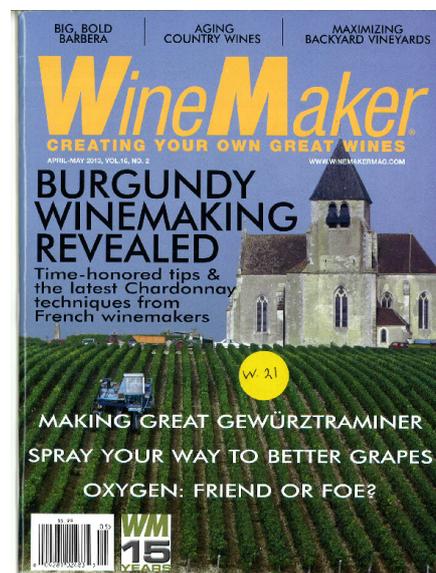
Winemaker

Issue April/May 2013 had the following items featured...

- Keeping your home vines in check
- Oxygen and oxidation
- Country Wines acids—grapes want to be wine!!
- Spraying small scale to get rid of pests
- White winemaking in BURGUNDY
- Aging country wines
- Barbera an every day red
- Gewurztraminer varietal focus

Plus regular features and projects

Get your copy now from the library.



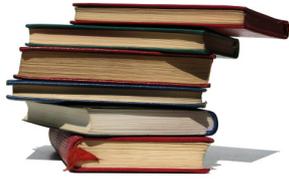
Brew your Own

No issues submitted for review this month so you will have to see the latest copy to see what it is about.

Library News

We have some very popular book titles in the library and clearly one copy is often not enough. The committee has deliberated over this and on select titles we will have more than one copy to take out. If there is a book that you always try to get but find it is out, just let Ray know.

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 tasting 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.



(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]
and Time for a Beer!!!**