

AGWB April 2014 Newsletter

**Next Meeting: AGM
Wednesday 23rd April 2014**

This Months Topic:

This month we have the always eagerly anticipated AGM! As per usual in order to entice members to attend the bar will be set up with beers brewed by guild members, best we all make sure to bring something special to lubricate discussion so that we can get through all the official business and enjoy a couple of half of "real ale."

Remember that any alcohol you bring along must be labelled with your name and alcohol content. (the beverages alcohol content)
Also make use of the feedback table if you would like people to leave feedback on your beer or wine.

Bring For Competition:

	B10.1	NZ Dark Ale
Beer -	B4.1	Ordinary Bitter
	B4.2	Extra Special Bitter

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Founded in 1972 The Auckland Guild of Winemakers and Brewers is the oldest club of its kind in Auckland

Meetings take place at the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the 4th Wednesday of the month. This is on the corner of New North Road and Wairere Avenue.

Entry is \$5

There is an informal happy hour from 7.30 to 8.00 followed by a presentation, raffle and supper.

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March Competition Results

Rhys Williams	Sweet Stout	Bronze
Mark Jackman	Dry Stout	Gold
Mike McCormack	Dry Stout	Gold
Rhys Williams	Dry Stout	Silver
Mike McCormack	Dry Stout	Bronze
Paul Dunsmuir	Dry Stout	Bronze
Rueban Rowntree	Oatmeal Stout	Bronze
Rhys Williams	Foreign Extra Stout	Bronze
Mike McCormack	Russian Imperial Stout	Gold
Rueban Rowntree	Russian Imperial Stout	Silver
Mike McCormack	Russian Imperial Stout	Silver
Rhys Williams	Russian Imperial Stout	Silver
Brendon Nash	Russian Imperial Stout	Bronze

AGWB: Brewday Calendar

Rhys will soon be implementing a "Brewday Calendar" onto the website. This resource offers the chance for members to post when they will be brewing in order for others to come along, offer advice or learn new techniques. This will only be available to members and will offer you the chance to contact the brewer to arrange the details.

For this initiative to work well we really need members to get behind it. Attending a brewday provides the opportunity for members a great opportunity to learn a great range of practical brewing techniques. Because of this we encourage both members who are experienced to share their knowledge, and less experienced members to take full advantage of this opportunity.

March Presentation – Kombucha!

Alexia Clarkson introduced us to the world of Kombucha. Tea runs a very close second to beer for me, so trying a low alcohol fermented tea, with plenty of acetic acid is something that I really enjoyed. It is also probably a good option, because let's be honest, beer, cheese, cured meats etc. are all to be consumed in moderation if you aim to achieve any longevity.

Kombucha Recipe

Serving Size: Makes about 2 quarts

While I don't use white sugar in my cooking or baking, the experts say it is essential for this recipe. The white sugar reacts with the tea and kombucha culture to produce acetic, lactic and glucuronic acid.

Ingredients

- 3 quarts filtered water
- 1 cup organic white sugar
- 4 organic black tea bags (I used Newman's Own black tea bags)*
- 1/2 cup kombucha from a previous culture (go to your natural foods store for this)
- 1 kombucha mushroom or starter culture

Instructions

Boil water in a large pot. Add sugar and stir until dissolved. Remove from heat and add the tea bags. Steep tea bags until water has completely cooled. Remove tea bags and pour cooled liquid into a 4 quart or larger glass bowl (not plastic). Stir in 1/2 cup kombucha and place the mushroom on top. Cover loosely with a clean cloth or towel and transfer to a warm, dark place. Let mixture sit for 7-10 days. When the mixture is ready the mushroom will have grown a spongy pancake and the tea should be slightly sour and fizzy. Remove the mushroom and store in a glass container in the refrigerator until you are ready to use again. (After your first time making kombucha the mushroom will have grown a second spongy pancake. This can be used to make other batches or you can give one away to a friend.) Pour kombucha into a glass jar or pitcher with a tight fitting lid. Store in your refrigerator. Don't forget to cross kombucha off your "I'll never do that" list!

Olive Oil in Your Wort?

Putting olive oil in your wort, sounds stupid at first right? However once we get down to things on a chemical level it suddenly starts making a lot more sense. Grady Hull, working at New Belgium Brewery in the United States wrote a thesis on the concept. The idea is that because the yeast need oxygen in order to synthesize sterols and the unsaturated fatty acids which they require to build up strong cell walls, in other words the yeast need to breathe so that they can build their homes and be healthy.

The effects of oxygen deficiency are; a long lag time, unhealthy yeast and a multitude of potential fermentation issues. Basically, if we give the yeast cells their homes then they don't need the oxygen to build them up. Olive oil is made up of lots of stuff, but the important part is the unsaturated fatty

acids, specifically oleic acid, and by giving the yeast what they need, they don't need to create it themselves and so don't require the oxygen.

Another fact is that this elimination of the need for oxygen means that oxidative effects on the beer are minimised and this improves the stability of the beer and ultimately its shelf life. The next question is how much olive oil you need. Of course too much olive oil is going to create head retention issues, or your beer tasting like olive oil. The amount that you need is actually very, very small, about 1/1000 of a drop for an around 20L batch apparently.

This could be roughly done by dipping a toothpick or thermometer tip into olive oil and adding whatever amount that would be. Or by adding a drop of olive oil to 1L of water, boiling that and adding 1ml of the resulting solution. The results others have reported have been mostly positive, ester production is increased but not to an excessive level and the beers are comparable in terms of flavour. If you don't have an oxygen setup it could be worth a try, it's certainly a lot cheaper!

The New Zealand Beer Fest 2014

Last year I went as a patron, this year I had the chance to work behind the bar with an amazing team from Tuatara.

The first session was easy, busy, but turnover was quick in the queues. Waits for a refill seemed short. There was plenty of time to talk about the beers. I didn't see much in the way of bad behaviour except at the very end where someone decided to give one of our glasses filled with hop pellets a nudge off the table, quite deliberately. But with the mess quickly taken care of and a lesson learned we took a break and topped up the ice in the jockey boxes for the next session. The evening session was another world, I didn't see anything except a wall of people for 4 hours. Beer after a beer after beer got served, it was quite the buzz as we got into the swing of things and started.

99.9% of people were awesome. We got a lot of cheeky pleas for a full pour. But most people already knew the rules, I had a couple of requests for an extra 5mls to get the beer exactly to the 165ml line while the security guard was keeping a super watchful eye to make sure I didn't go a drop over. At first the "to line rule" had a margin of error, slightly over the line by a mm or two was passable, but then we got the hard word, "To the line only" no room for error. This was my first day pouring beer in this kind of situation, but even the more experience guys were having a hard time. So we got a couple of buckets to tip out any beer slight over the line. Now there can't have been more than 2L in those by the end of the day and that includes a few wrong orders and bad pours (all foam). So I don't know how much difference us serving a extra couple of litres over the course of the whole day would have made.

No sampling for crew either, I felt real bad turning down a sample of some delicious smelling vanilla porter in the first session, but the I didn't want to let the team down by being kicked out or filmed



doing it by the council. I left about 8:30, half an hour after service, it was emptying out but people were still eating and hanging out. It makes sense to have people leave in a more staggered fashion. I talked to the St Johns people on the way out and they said they'd had a very quiet night so far. Nice to see the Red Frog team handing out water and snacks. Overall it was a fun day, I'd do it again in a heart beat, the only bummer was having to walk out of the festival after a hard out 11 hour day to get my first beer. If I was attending next year (if it goes ahead next year) I would definitely go to the morning session. I don't think I could handle the crowds of the evening.

A different marketing strategy might help too, by simply calling it a Beerfest a lot of people do think of beer halls and massive steins of lager. (I lost count of the times I was asked if we had any lager in the 2nd session!) By promoting in more as a "craft" beer tasting event perhaps people would be more satisfied with small serves and not just arriving with the aim of consuming as much beer as possible. But can the Beerfest survive as it is, trying to be all things to all people?

I haven't heard yet if the festival passed the councils stringent new liquor rules, so if anyone has any info on what the council and police thought of the evening I'd love to hear it!

- Susie Warwick

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.

Library Rules – Please bear in mind that you must be a financial member of the club and have attended three club meetings before you are permitted to borrow books from the library.

Submit your Entry for Competition - Into club competitions and see how you go. These are an ideal forum to get constructive help. 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 content 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)

Time for a Beer! Renaissance Enlightenment - The Age of Raisin



It certainly smells like raisins, and a bit like walking through the back rooms on a winery tour when the guide decides to go off plan. The malt aromas are lovely. I guess I'm used to malt aroma's hiding shyly behind the hop aroma but in this beer I get a fresh cake smell, a golden syrup sultana cake that's maybe gone a little crispy round the edges. Great deep colour, loads of red in there which is occasionally highlighted in the dismal spring light of this rainy day.

Little to no head and sparse carbonation but upon drinking its more lively in the mouth than in the glass.

First impressions are definitely raisins, but with a balancing acidity. I'm actually reminded of Fuller's ESB. Just that hint of winery raisins. But this beer has a little more acidity and it finishes smooth on delicious biscuity malts with a very slight, oh so slight, hint of butter. It's like drinking toasted sultana bread. Hints of caramel and toffee sugar delight me. I really like

the mouth feel of this beer. It starts zingy and finishes nice and round. The Belgian yeast adds a little spice, which just makes itself known on the finish merging with the heat of the alcohol.

Once again an excellent beer that I can imagine pairing with food, a crème brûlée with its caramelised sugar would be excellent here, or I think it has enough flavour to hold up to a sweet gamey meat dish like duck or even venison.

- Susie Warwick