

AGWB July 2014 Newsletter

Next Meeting: Wednesday 23th July 2014

This Months Topic:

Q&A

This month we'll be having a massive Q&A session where you can ask some of the more experienced brewers and winemakers all your burning questions that you've been dying to ask.

We're also having a gadget show and tell! Bring along any of your new gadgets purchased or homemade, completed or a work in progress.

Remember that any alcohol you bring along must be labelled with your name and alcohol content. (The beverage's 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:

Beer -	9.1	Fruit Beer
	9.2	Spice/Herb/Veg Beer
	9.3	Smoked Beer
	9.4	Wood- Aged Beer
	9.5	Other Specialty
Wine -	14	Liqueur
	4c	Sweet White Fruit
	13	Dry to Medium Sparkling
	43a	Dry Apple
	43c	Sweet Apple

Highlights

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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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June Competition Results

Rhys Williams	Weizenbock	Bronze
Reuben Rowntree	Witbier	Silver
Rhys Williams	Witbier	Bronze
Reuben Rowntree	Weiss/Weizen	Silver
Rhys Williams	Weiss/Weizen	Silver
Rhys Williams	Weiss/Weizen	Bronze

Regionals Regionals Regionals!

October is going to come around quickly so plan some brews!

The [AGWB website](#) has the latest info, but we will keep you up to date as we get closer to the event.

June Meeting

Last month we enjoyed hearing about Andrew Childs transition from lawyer to commercial brewer. It's amazing what can be achieved in a short amount of time if you are dedicated to following your dream!

His top three tips for brewing great beer:

- 1) Don't under pitch the yeast
- 2) Oxygenate that wort!
- 3) Sanitise! Make sure your gear is super clean.



Keep an eye out for some of his flagship beers, Chur and Murica.



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.

Library News

New Library Books 😊 & Overdue Items ☹️

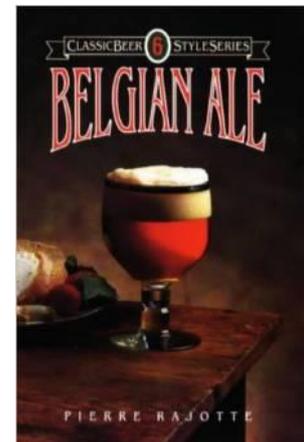
Our esteemed Librarian is pleased to announce the addition of some new books over the last two months.

Altbier: History & brewing recipes on German beers

Brown Ale: History & Brewing Recipes

Belgian Ale

Vienna Lager



Make sure you're at the next meeting if you want to get your hands on these hot new titles. We also have some titles well **overdue** to be returned, if you've been holding on to a book or magazine please return it so other members can enjoy the publication. If there is no demand from other members at the meeting it can be re-issued to you if you wish.

Supper time

A fantastic dinner of shredded roast pork with delicious hot sauce and rolls was enjoyed by all, there was even some pork crackling to fight over. It was well appreciated on such cold winters night, thanks to Richard Collins.



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 roll 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.

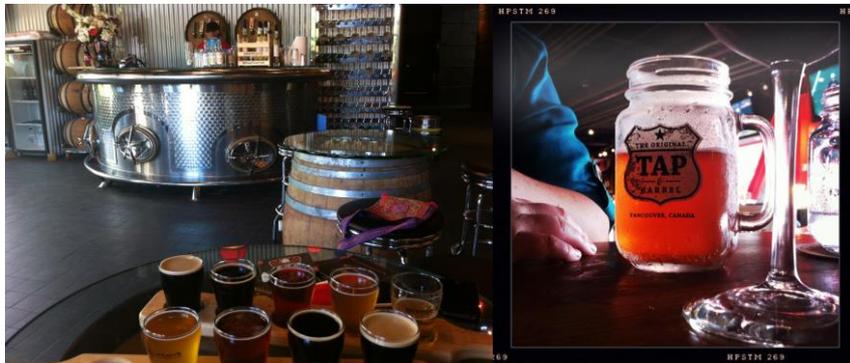
(Please don't use detergent—it destroys the foam head on the next beer. If you do use detergent, thoroughly wash and rinse the glass

Canadian Beer Adventures

or what I did on holiday – by Susie Warwick

While the main reason for visiting the great white north was to visit with the significant others family I was determined to turn the adventure into a beer tour of Vancouver. While Vancouver might not be a beer connoisseurs first choice of destination I was pleasantly surprised with the craft beer scene. Artisan beer sales account for 19% of the market and you can find a craft beer at almost any venue you visit on your travels.

Two great pubs we happened upon were the [Tap and Barrel](#) and the [Alibi Room](#). The tap and Barrel serves regional wines (on tap) and a huge number of craft beers. You can order flights or wine or beer, service is top notch and at the table, refreshing summer side dishes of salmon ceviche and gravlax were absolutely superb. The Alibi room is a short walk from the waterfront transport hub and has an outlook of the rail yards. It's in an area currently being revitalised by an influx of artisans of food and beer and people looking to live close to the city. Boasting a selection of barrel aged beers and offerings from local breweries the Alibi room is a must visit for a one stop shop for sampling the local offerings. (Including some hard to find nano brewery releases).



There are also plenty of breweries and brew pubs in the city with tasting rooms open to the public, we visited [Deep cove](#), [Brassneck brewery](#) (awesome), [Steamworks](#), [Granville island brewery](#), [Green leaf](#) and [33 acres](#). We really were spoiled for choice and with public transport being ridiculously easy and affordable we roamed safely, far and wide, sampling beers.

If you've made to Vancouver you should, nay must, grab the ferry over to Vancouver Island, it's a beautiful, scenic and inexpensive ferry ride for a walk on passenger. On the island the city of Victoria is charming and historic with plenty of choices for the beer fan. We visited [Spinnakers brew pub](#) and [Phillips brewery](#) in our short visit. Phillips brewery are doing some amazing beers and even if you don't make it to the Island you should find them easily in Vancouver. The Twisted oak (a scotch ale aged in a whisky barrel) is worth seeking out.



If you feel like braving USA customs a train trip down the coast to Portland is a must for any hardcore beer fan. The train ride features huge comfy seats (it's so much better than flying), free WIFI and outlets for charging your devices, views of the seaside and wildlife

(eagles!), humorous commentary from the wry employees and Amtrak even has craft beers for sale in the bistro car.

Portland is another town that's very easy to get around, taxis are cheap and all day transport passes are only \$5. It almost doesn't matter where in town you stay, there are brew pubs, breweries and fantastic bars within walking distance. We splashed out on central accommodation, which you will pay a lot for during peak summer times, a better alternative might have been to book something on [Airbnb](#), but book in advance, the top spots fill up fast in summer.

[Baileys Tap room](#) was our first stop with huge amount of taps with a massive LED screen detailing each beer, amount left in keg, type of glass it will be served in, hoppiness and maltiness and price/size of serve. (*Take note Brothers beer.*) I was craving hops after the train ride so it made it very easy to pick out my beer. [Rogue](#) and [Deschutes](#) (best porter ever) were also visited. Over the bridge on the other side of town (\$8 cab fare) we went to [Lucky Labrador](#) brewing, a very relaxed brew pub, with patrons playing board games having online arranged meet ups, playing darts and just being chill. They had amazing red ale on nitro that was just delicious. A short walk up the road was the [Green Dragon](#). 50 beers on tap we were spoilt for choice. Great outdoor seating and full to the brim on Saturday night with locals enjoying the hot weather. Just across the road was the [Cascade brewing barrel house](#). What a find, an amazing range of barrel aged sour beers. Unfortunately by now it was nearly midnight so last call came too soon for me. (Midnight closing booo!) We noticed we were quite close to [Voodoo Donut](#) so we made the walk to the Portland institution that never sleeps, open 24hrs every night of the year voodoo donut is hosted by some great characters always willing to find the donut to suit your mood. I had the Maple Bacon, which came with actual crispy bacon on top. It was the best thing I've ever eaten after midnight in my entire life.



A short walk west of our hotel was a parking lot lined around the perimeter by gourmet food trucks, any cuisine you fancy to be had within one block and super affordable. Food trucks are everywhere in Portland and a great way to dine out on your way between breweries.

Back in Vancouver for a couple of days we decided last minute to make the trek up to Whistler, I am so glad we did. Being at the top of that mountain surrounded by other mountains as far as the eye can see, no plains, no hills, no ocean, just mountains, it was an odd feeling, or maybe that was just the altitude talking, but I felt very small. Whistler's new attraction, the peak to peak gondola is not for the faint of heart, the 4.4km trip between two mountain peaks can even be traversed in a glass bottom gondola if you are feeling especially brave. The village of whistler has really exploded and even in summer its really busy. The slopes double as mountain bike trails during the off-season and there are plenty of families about. Whistler has its own [Brewhouse](#). Where Zed and I decided that the Grizzly

Brown Ale was one of the best beers on the trip. Served on nitro and smooth as silk the malty beast was perfect refreshment in the 34-degree heat of the village.

Before I knew it the trip was over and I was on a plane back to New Zealand, I'll miss the ridiculously cheap beer, great service, cheap delicious food (even with tips!). The food scene has improved a million percent since I was last there 8 years ago. (Both in Canada and America). The only thing I noticed that was a bit expensive was accommodation (and strangely wine). Lucky for us we were staying with family most of the time and drinking beer.

What I noticed in the beer scene is that there is more variety of malt driven beers available, porters, stouts, scotch ales, brown ales, amber ales were all excellent, a lot more variety of beers available on nitro, but interesting I was disappointed with most of the IPA's I tried. With summer in full swing almost every bar was offering a wheat beer, but a few places making interesting saisons instead. There is midnight closing in a lot of bars classed as tasting rooms i.e. attached to a brewery. They were always full at closing and shuffling well-behaved patrons out the door. They are certainly losing a lot of revenue closing early. Some tasting rooms even had limits on the total volume of beer they could serve you meaning even with just tasters you could not try all the beers in one sitting.

I had a fantastic time, I barely scratched the surface of all the great beers available in Vancouver and Portland. I tried over 80 different beers and some beers many times. I can't wait to go back.