



## AGWB May 2011 Newsletter

We were founded in 1972 making us the oldest club of its type in Auckland.

We meet in the Mt Albert Senior Citizens Hall in the Rocket Park Complex on the Corner of New North and Waiere Roads on the fourth Wednesday of each month.

Informal happy half hour is from 7.30 to 8pm ish

There is a \$5.00 door charge and this includes a lucky door prize.

President: Bob Lawton Ph: 09 527 8101 Email: [sirbobl@xtra.co.nz](mailto:sirbobl@xtra.co.nz)

Secretary: Paul Ware Ph: 09 580 0983 Email: [plwr1512@vodafone.co.nz](mailto:plwr1512@vodafone.co.nz)

On the net: <http://agwb.newzealand.googlepages.com/home3>

### **Please Note:**

**Next meeting 25<sup>th</sup> May at 7:30 p.m.**

**This Months topic - will be John Golics and Paul Dunsmuir talking about competitions, bottle condition, labeling, presentation, judging standards, BJCP guidelines plus other tips and tricks.**

**BRING your Bitter/Pale Ale beers and White Fruit, Dessert or Dry White Grape entries for the May club competition TO THIS MEETING.**  
**MOST important, label your bottles clearly with name of beer and alcohol content.**

**Membership Subs are Due Now!!!**

### ***Highlights of April AGM Meeting:***

April saw the annual general meeting to discuss issues, running of the club and the election of new officers for 2011/2012. We enjoyed some great English beers in the process and that helped to provide a convivial and smooth running AGM.

Paul Dunsmuir handed out the Little Creatures beer of the year recipe for those that are keen to try their hand.

A reminder to those that are making the Jam Wine to make sure this is on target.

Paul Dunsmuir spoke about an SCT1000 temperature controller on Ebay for a low price.

## ***New Committee Lineup for 2011/2012:***

President:	Bob Lawton	Ph: 527 8101	Email: sirbobl@xtra.co.nz
Vice President:	David Falconer	Ph: 298 0395	Email: david.falconer@xtra.co.nz
Secretary/Newsletter:	Paul Ware	Ph: 021 757 980	Email: plwr1512@vodafone.co.nz
Librarian:	Ray Connors	Ph: 813 0211	Email: rayconnors@vodafone.co.nz
Treasurer:	Richard Stanners	Ph: 585 0070	Email: Richard.stanners@yellow.co.nz
Judging:	Paul Dunsmuir	Ph: 636 5482	Email: Dunsmuir@ezysurf.co.nz
Social:	John Golics	Ph: 0274 532 174	Email: j.golics@yahoo.co.nz
Property & Awards:	Mike Ellwood	Ph: 849 4551	Email: brewerscoop@gmail.com
Suppers:	Jenny Poole	Ph: 629 2099	Email: jenny.poole@xtra.co.nz

## ***April Club Competition Results:***

Gold Extra Stout Paul Dunsmuir  
 Silver Extra Stout Niel Schipper  
 Silver Extra Stout Niel Schipper (2 submitted)  
 Silver Dry Stout Niel Schipper  
 Bronze Dry Stout Jono Kelland

Well done to the above recipients of the awards. Let's see your name here next month!!!

## ***Monthly Competition:***

Here is the schedule for the next few months.

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
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	B12 Wheat Beers	B12.1 Weizen/Weissbier
	8c	Sweet Other		B12.2 Dunkelweizen
				B12.3 Weiszan
				B12.4 Witbeer
July	13	Dry to Medium Sparkling	B11 Dark Ale	B11.1 NZ Dark ale
	43a	Dry Apple	B1: Light Beer	B1.1. Standard Light Beer
	43c	Sweet Apple		
Aug	2c	Sweet White Grape	B9 Strong Ale (+6% Alc)	B9.1 Strong Ale
	9	Aperitif		B9.2 Imperial IPA
				B9.3 Doppelbock
				B9.4 Imperial Stout
				B9.5 Barley Wine
				B6.5 Other Specialty

For the full Schedule see here:

<http://agwb.newzealand.googlepages.com/compschedule>

**Remember - Membership Subs are Due Now!!!**

**I don't think I've ever heard the concept explained any better than this .**



**'Well you see, Norm, it's like this . . . A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells. Now, as we know, excessive intake of alcohol kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. And that, Norm, is why you always feel smarter after a few beers.'**

### ***National Competitions and events:***

**National Competitions** - Registration for Nationals is Friday 28th October with the event concluding Sun 30th October.

Nationals goes by many names. The official name on the Nationals website is "the Nationals." To be more correct I would call it the National Amateur Winemakers and Brewers Competition 2011. The official website is...

<https://sites.google.com/site/nzawbf2011/home>

Brief agenda is as follows:

Judging commences Thursday 27th October

Delegate Registration is the afternoon of Friday 28th

Events and Tours Saturday 29th

Awards Function and Dinner Saturday night

National Committee Meeting and Judges Meeting Sunday Morning, followed by lunch.

For more information, see the Competition Classes and Specifications, Registration Forms etc are available on the above website.

We are looking for Stewards to assist with Judging on Thursday and Friday.

Those interested please contact Bryan Livingston at the Manukau Winemakers club ([bryanL@clear.net.nz](mailto:bryanL@clear.net.nz)) or John Golics at AGWB ([j.golics@yahoo.co.nz](mailto:j.golics@yahoo.co.nz)).

13<sup>th</sup> June - **Galbraith's** have instigated a series of collaborative brews with other top New Zealand brewers. This will be known as Galbraith's Great Brewer Cask Ale Series and the first beer off the blocks will be collaboration with the Yeastie Boys - a rebrew of their NZ Pale Ale "Nerdherder". This beer will be launched at Galbraith's on Monday 13th June, the same day that Chris 'Father' O'Leary from Emerson's will be in town to brew the next beer in the series. Other brewers are being lined up for later in the series, the first of which is likely to be Carl Vasta from Tuatara. All the brewers will be working with Ian at Galbraith's to brew proper Cask Ale.

26<sup>th</sup> May - **Zombies** I know this sounds like a normal Friday night out in the Viaduct, but on Thursday 26th May there will be even more zombies than usual wandering round the Viaduct because Epic will be launching Hop Zombie, their 8.5% IIPA at AndrewAndrew. I've been lucky enough to sample this beer in Wellington and it is an outstanding drop! So come on down to AndrewAndrew from 5-ish on Thursday 26th May and try it for yourself. But beware, Friday could be The Day Of The Living Dead if you overdo it!

**Help needed** - Tuatara Brewing are looking for people to run in-store supermarket beer tastings in the Auckland area. You'll need your own transport, the ability to interact with people and answer a few questions about the beers, and a smile! The tastings are usually held in the evening on Thursday, Friday or Saturday. If you're interested, please contact Will at Tuatara direct: [william@tuatarabrewing.co.nz](mailto:william@tuatarabrewing.co.nz). He will be in town next week to have a chat with people who are interested.

### ***Places to Go:***

Hard-to-find but well worth the effort is the description of the Golden Dawn bar on 134 Ponsonby Rd. It's on the corner of Richmond Rd and Ponsonby Rd and the entrance is not clearly labeled. The entrance is on the Richmond Rd side. My plan is to visit this one shortly to check it out.

### ***The Good News:***

New Website - Suggestions and ideas have been asked from members for the development of a new website. This will provide visitors and members a central point for recipes, tips and tricks, links to other sites, plus members areas for where to go for CO2 bottles, cheese and sausage making supplies plus many other things. A number of ideas have come forward from members and these are being considered for inclusion on the website. So watch this space it looks like it will be a very handy resource.

Beersmith 2.0 - A new enhanced version of BeerSmith is on it's way and it will be a complete redesign of their very popular version 1.4. It will feature PC and MAC support, tab and windowed browsing, high res graphics, improved recipe design plus lots more. Brad Smith hopes to have it released early June before the AHA National Hombrew conference mid June. Prices should be out in a week or two.

STOP PRESS!!! - Just had an email that the prices and launch date are out for Beersmith 2. If you already are a user there are further discounts. Refer [www.beersmith.com](http://www.beersmith.com).

### ***A Get Well Soon Message:***

Goes out to Ray Connors and Dick Smith.

### ***Out and About:***

***David Whiteheads 70<sup>th</sup>*** - On the 30<sup>th</sup> April a large group of David Whiteheads family, relatives, friends, work colleagues met to celebrates David's 70<sup>th</sup> Birthday. What a fabulous night. I counted about 50 people around half of the social group and estimated that there must have been 100 people there. We enjoyed great beers delivered from the club bar, great food and great company. People from far and wide came and thoroughly enjoyed themselves. Music by the singing cowboy, David's own family and those pictured ensured we could listen to tunes, suppa few beers, partake of some excellent food and company while we enjoyed our evening.

There are a few of the photos from the evening on the final pages of the newsletter....

***Lion Brewery Tour*** - Soba activity for May was the tour of the new Lion Brewery in East Tamaki. Paul Dunsmuir and Paul Ware attended from the guild as they are also SOBA members. The tour covered the new bottling line that is just packed with conveyors and robots and the brewing area mash tuns and kettles. We visited the hop storage, malt storage, laboratory, centrifuge, conditioning room, filtration room and we were amazed at the miles and miles of stainless steel pipes fittings and equipment. After the tour we were invited back to the bar where we sampled a few cold ones. It was a great night.

### ***Interesting Websites etc:***

***Beer related*** - On Sky, Sam Calagione of Dogfish Head Brewery has a show on Discovery Channel at 7:30pm on Tuesday evening.

[www.homebrewtalk.com](http://www.homebrewtalk.com) is a great forum and resource for all the brewers

***Wine related*** - [www.winemakingtalk.com](http://www.winemakingtalk.com) is a sister site for our vintners

<http://fred-vorstenbosch-reizen.reismee.nl/2/> for info on Quevri an up-to-the-neck buried wine vessel

***Cheese related*** - [www.overtemoondairy.co.nz](http://www.overtemoondairy.co.nz) for our cheese makers

<http://www.westonaprice.org/> a link to the biggest source of info about milk food and health

<http://www.ppnf.org/catalog/ppnf/> And here is another with info

By the way to the cheese makers in the club, our main location at Kerepihi for getting the milk have closed for drying off until August/September.

### ***A Member would like to know:***

Does anyone have comments on this website to do with Hop Characteristics and boiling times?  
[http://www.brewsupplies.com/hop\\_characteristics.htm](http://www.brewsupplies.com/hop_characteristics.htm)

Deciding what hops and how to use them?. A great magazine titled Hop Lovers Guide from Brew your Own covers 36 hoppy recipes, buying storing, hopping methods, calculating IBU's, hop charts and projects. Is it in our library?

### ***Social Activity Topics:***

We wish to ask the members if you have any specific social activity topics you may wish us to cover in future social time slots. There may be something that has been bugging you or something you would like to know more about. We have a huge resource in the club by way of members knowledge and that which we cannot assist with we may be able to call in outside help. Just drop me an email and we will submit it to the listing with a priority. Remember the only "silly" question is the one you were afraid to ask!!.

### ***Tech Topics:***

Have you ever wanted to fit a weld-less fitting to a vessel?. All you need is a hex nipple of the appropriate size, two nuts that fit the nipple, two washers and an O ring. Install a washer on to the threaded hex nipple pop it though the hole in the vessel, put a silicon O ring on the inside of the vessel then the other washer and finally screw it all together.

### ***Tips and Tricks:***

Did you know the tap on your fermenter will accept the outlet tap on your cobra tap on your keg. You can bottom fill your keg from the fermenter with ease and without splashing!!!

### ***Any Members embarking on an interesting project they would like to share?***

Paul Ware is building a TRIAC controlled electronic simmerstat so he can adjust the power input to an electric heating element - for the still.

### ***Newsletter Material:***

I am always on the outlook for newsletter editorial. If you have visited any breweries, winners or would like to do an article or submit something, please send it to me. If you have and ideas or suggestions on things you would like included in the newsletter please email me. In future months we will add additional tabs to the newsletter so we make it as informative and interesting as possible.

### ***Buying or Selling:***

If you have something you wish to sell or something you would like to buy related to brewing, sausage or cheese making you can use this forum. Just email me the details.

## **Action Required by all members!!!**

**Books and Magazines** - Please return all and any books or magazines you have taken out from the club library. Loans should be brought back to the meeting following the withdrawal. If no one else wants them the librarian is happy to reissue them to you. If you are going to be away for an extended period it's particularly important that you return books before you go. If you can not get to a meeting contact a committee member and arrange to deliver the items to them.

**Submit an Entry** - See you next Wednesday with your wine or beer to share and your entries for the club competition.

**Name Tags** - If you are like me I often forget names. Please collect/wear your name tag and don't be frightened to join in any discussion; we all have lots to learn.

## **Don't forget - Membership Subs are Due Now!!!**

**Finally please wash your glass before you leave the meeting.**

(But don't use detergent as it can destroy the foam head on your beer. If you do use detergent wash and rinse glass thoroughly)

### **Birthday Boy**



### **Some of the Music**



BBQ



Three Beerketteers!!

