

## AGWB September 2011 Newsletter

Next Meeting 26th Oct at 7:30p.m.

### This months topic is titled:

“Bringing Home the Bacon” and with 15 members wishing to try their hand, proves it will be a fun night with something to take home. Definitely not one to miss. We will trial videoing this activity and publish it on the website.

**BRING:** Dry Red Berry, Sweet Plum wines and your Brown Porter, Robust Porter for club competitions to this meeting.

**MOST IMPORTANT:** Label all bottles clearly with name of your product and importantly it's alcohol content.

### *Highlights of September Club Meeting:*

Meeting started at 8:36p.m. so a little late than usual. Good to see another 36 odd people (that's odd in terms of numbers not individuals). Cheryl talked about a wine booklet that New World has check it out. She also mentioned Paris Berlin Bakery in Michaels Ave which is offering Imported German Beers for Octoberfest. Bob and Cheryl spoke about their recent trip to the Baltic States, Poland, Germany and were beaming that not only were the hills alive with the sound of music, but the pubs, cafes, dairies - everywhere was alive with the sound of beer and cocktails getting guzzled. They described it as AWASH with beer at 80 cents a can and cocktails for lunch. Dave Poole was the National Winner of the Still Spirits Whiskey competition and won a Turbo still for his efforts - congratulations Dave. Nationals were discussed and John G reports 12-14 beers are being supplied by members for the club bar. John G will have the enviable task of "testing and approving" those that will appear on the bar. Format for the Nationals is Friday night registration at the club in Old Papatoetoe Rd Hall, next morning tour Steamship Brewery, then on to the viaduct after which a bus will pick up people and take them back to Papatoetoe. Need to indicate on forms who is going for this trip. At 5:30 p.m. happy hour, prizes, dinner and dance. Niels mentioned he has done 39 brews since earlier this year so that's about one a week. No wonder he has lots to submit for club competitions. His "beer cheque books" seem to work well for him. Niels introduced us to Blair who is the website designer we are talking to about lifting our web presence. Blair will find out what we need and will submit some proposals which will involve establishing a domain name. John Webb is joining the ranks of previous AGWB members who have gone commercial and is setting up a small 1,000 Ltr micro brewery of his own and on his own. Three times the effort and twice the money he said, we have heard this before. October is first beer arrival time and as he may not be able to sell the first lot may send invites out to gulpers I mean assistors to help get him through. Yeah I also subscribe to throwing the first fish back when fishing, good to see it exists in the brewing world!! His sales will go to cafes, restaurants and pubs in bottles and kegs and he will not outlet them from the brewery. Liam spoke briefly about making Bacon from Pork Belly for next social club activity. Then it was into Little Creatures tastings.

Finished at 9:44 p.m.

Thank you to the presenters.....



- 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:**  
**http://**  
**agwb.newzealand.googlepages.co**

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## *Presidents Musings:*

First of all I want to thank the committee for keeping the clubs operations going, very well by the sounds of it, during my absence.

Second for any of you who are interested there is a home-brewing item on the "This Way Up" program on National radio. Midday to 2pm Saturdays. Simon Morton talks to Stu McKinlay of Yeastie Boys. Should be interesting for brewers of all skill levels. You can catch the old programs on the RadioNZ website. Finally, I had great plans that I would try lots of different beers when I was overseas but the reality was rather different. The first couple of weeks was spent in Sweden where everything is very expensive in NZ dollars. There is plenty of low alcohol beer (2.6 or 3.5%) in the supermarkets and if you want to drink anything stronger than this then you have to buy through government operated special shops and there are typically only a couple of these places in each town. We weren't staying in town so made do with the "cheap and cheerful" light beer which I got rather used to; it's nice to quaff without getting too tiddy. In Sweden they allow only 0.2mg/100mg blood alcohol so it was pretty sensible. In the Baltic states alcohol is cheap and plentiful. Swedes take the over-night ferries to Tallinn or Riga to drink the cheap booze and arrive back with the maximum duty free. At the weekends it's the young folk and during the week they have special deals for retired folk and the trip we were on was full of these people who you could see had done it before. They didn't stop dancing, eating or drinking for the whole 15 hours of the trip and man, can they put it away!! So, in all the places we stayed there was easy access to cheap beer which were mainly locally brewed European pilsner or larger styles most of which were "uneventful" but drinkable. Finding beers from smaller breweries was a challenge and I had some success in Riga at a folk club bar. In Lithuania the beers de la jour were 80 cents a 330ml can from the supermarket and there were dozens of brands to try. I could only handle 2 cans per night. Ditto in Poland. The highlight of the trip was in Bavaria eating at Gasthaus Zum Riefen the oldest pub (600 years plus) in Germany in beautiful Miltenberg and tasting the Weiss beers on tap and the special Holzfassgereifter Eisbock that was about 8.5% but absolutely stunning. It's also wine growing country and we tasted some really nice merlot blends (sorry, can't remember more than that). Anyway, it was a great trip, glad to be back, I have my entries in for the Nationals and I am looking forward to the event. I hope you will all come and participate.

Also many thanks to David Whitehead for his stirring job judging the beer of the year entries. There were lots of entries and he was under real time pressure. Thanks also to Paul Dunsmuir for doing the wine of the year judging. Not as many entries but is still very important to "get right".

Finally thanks to everyone who put in a competition entry; it was great to see so many and well done to all medalists and the winners.

Cheers BobL

## *Big thanks to—Jono*

For his B & E pie which was delicious and the scrummy buns with the cream cheese and sa-lami topping. Reports are that Jonos father made the bacon and egg pie so please thank him also, it went down a treat!!!. You managed it all superbly.



## *Monthly Competition:*

Here is the schedule for the next few months

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
Oct	41a	Dry Red Berry	30 Porter	30.1 Brown Porter
	3c	Sweet Red Plum		30.2 Robust Porter
Nov	14	Liqueur	B6 Specialty Beer	B6.1 Fruit Beer
	4c	Sweet White Fruit		B6.2 Spice/herb/Veg Beer
				B6.3 Smoked Beer
				B6.4 Wood-aged Beer
				B6.5 Other Specialty

Notes:

Maximum of 2 beer entries per sub-class

Beer Competition Labels must include **both** class and sub class

*For the full Schedule see here:*

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

## ***September Club Competition Results:***

### **Statistics for September club competitions...**

There were 13 entries in the Beer of the Year and 9 entries in the Wine of the Year.

#### **BOY (Little Creatures Pale Ale)**

Mark Jackman	-Gold	BOY
Neils Schipper	-Gold	
Brett McMillian	-Gold	
Bob Lawton	-Silver	
Niels Schipper	-Silver	
Paul Ware	-Silver	
Ray Conners	-Bronze	



#### **WOY (Jam Wine)**

Mike Ellwood	-Gold	WOY
Dick Smith	-Silver	
David Whitehead	-Bronze	
David Whitehead	-Bronze	
Cheryl Lawton	-Bronze	
Dick Smith	-Bronze	
David Mathewman	-Bronze	



Congratulations to all winners and better luck next time to those that contributed.

## ***Tech Stuff***

Remember David Falconer brought along his wireless temperature monitor that he purchased from Mitr10 BBQ section for around \$44.00. This means you can monitor a temperature while you are doing something else remotely. Sounds like a nifty device. There is always lots to do on a weekend and this could help as you are waiting temperatures to rise as is often the case in beer making, cheese making.

### ***From Vic Bailey Sec/Treas NZAWBF***

Hi everyone, The YouTube link I have provided below will take you to the New World Wine Awards Judging panel, with 2-3 minute interviews with some of the winemaker/judges, on different aspects of the event, grape varieties and origins etc. Very interesting, especially the clip on The Judging; Simon Nunns from Coopers Creek; John Hancock from Trinity Hill, to name a few.

<http://www.youtube.com/newworld#p/u>

Recommended viewing for everyone who can access the web.

## ***An Interesting web link***

Derek Craig sent me this link which I thought was very interesting and I think others in the club will also find it of interest.

<http://www.stuff.co.nz/nelson-mail/features/primary-focus/5690790/A-fruitful-endeavour>

### **Derek Craig**

In an orchard there should be enough to eat, enough to lay up, enough to be stolen, and enough to rot on the ground.—James Boswell (1740-95)

## ***Soba Competitions***

For those SOBA members remember the SOBA competitions are being held in October at Pomeroy's in Christchurch. Entries open Saturday 1st October, close on Saturday 22nd October. Judging is on Saturday 29th and Sunday 30th October. Further details at ...

<http://nhc.soba.org.nz/>

I visited Pomeroy's on Thursday night to check the place out and to have a beer and a meal. It is a wonderful place with a lot of character and charm. The venue was full and the bar staff knowledgeable about the craft beer scene. I was handed The Pomeroy's Press newsletter while I sipped my beer at the bar. Pomeroy's is a craft beer specialist bar who have a wide range of name brand craft beers available. Regular taps are Harringtons, Epic Pale Ale, Three Boys IPA, Emersons Pilsner, Emersons Bookbinder and Invercargill Pitch Black. There are 11 guest taps with 8 wired, Yeastie Boys, Townshend, Croucher, Twisted Hop, Liberty and Golden Eagle, not to mention hand pumps with other craft brews not mentioned above. I read that in future, Pomeroy's are looking at adding a micro brewery on site to carry on the theme with the old Ward Brewery that once occupied the site. Adjacent old brick buildings next door which were damaged in the quakes, have been removed and Pomeroy's have spent a lot of money in proofing their building into the future and into preserving this historic site.



### ***Paul W Mash Tun results***

At the recent Home Brewery Tour that some of you attended you may have seen my conversion of my mash tun to include a wooden stave outside. Well I finished the project and have made beer using the finished tun. I am pleased to report the mash tun temperature dropped just 0.8 deg over a 70 minute mash.

I put in 3L of boiling water first which took the water level to just above the false bottom. I left it for 10 mins or so while I crushed the grain and then added the 77 deg C water from the HLT to the mash tun. It settled out at 67.6 deg at 7:00 and dropped to 66.8 deg at 8:20, yeah a 80 minute mash.

So the rubber insulator sheet and the wooden slats works well I think. It wasn't a cold night however so this could have made it drop a little more. I felt around the top of the stainless keg where the handles were and there was no appreciable increase in temp to indicate a temperature leak. Also around the outside on the wood and no detectable increase in temperature. At the bottom there was just a slight detectable increase and this is where there is just an air gap between the bottom of the keg and the plywood base. So I think this project was a success after all.

### ***Martin from SOBA writes***

Hi folks,

I'm very excited about the location for this Friday's after-work drinks. As many of you will know, SOBA members Laurence & John have been working hard for the last few months turning the old Rose & Crown on Customs Street in the city into The Brewery Britomart. They're almost ready to open to the public and so are doing some limited soft-launch evenings. Their own brewery is kicking into life this week but in the meantime they will have a supply of NZ craft beer available.



## Russian Imperial Stout from Brew Smith

This week on the BeerSmith blog we turn to the Russian Imperial Stout beer style, the king of stout beers. We will explore the origin, history, beer style and some sample Imperial Stout beer recipes for home brewers.

### History

Imperial Russian Stouts were actually brewed in England for the export to the court of the Tsars of Russia in the 18th century. A high, malty alcohol content and high hop rate were intended to preserve the beer and also prevent it from freezing during its shipboard trip across the Baltic sea. Thrale's brewery of London brewed the style preferred by Catherine II's court in Russia.

Later Thrale's brewery changed hands and was taken over by Courage, renaming the beer as Courage Imperial Russian Stout. The style has a high alcohol content of 9-10% alcohol by volume. High gravity Russian stout's are also brewed by Guinness and Boston Beer Company (Samuel Adams). [Ref: [Wikipedia](#)]

While the style was regularly brewed in the 18th and early 19th century, this beer has enjoyed a resurgence the last few years with the rise of microbreweries.

### The Russian Imperial Stout Style

Russian Imperial Stout is a rich, deep, complex beer with full bodied flavor. It has a rich dark malt flavor that may vary from dry chocolate to slightly burnt. A slight alcoholic warmth is normal. It may have a fruity profile including complex dark fruits such as plum, raisin or prune flavors. Like many British beers, it can have a caramel, bready or toasted flavor as well with roast malt complexity.

Color ranges from dark brown to jet black (30-40 SRM). Alcohol content is usually high (8-12% alcohol by volume) with a high starting gravity (1.075 to 1.115 OG). Bitterness generally runs high to balance the malty flavor (50-90 IBUs), but hop flavor should only be low to medium overall. Many US versions have higher bitterness. Carbonation is generally low to moderate. [Ref: [BJCP Style Guide](#)]

### Brewing an Imperial Stout

Imperial stouts start with a well-modified pale malt base, generally using UK pale malts. The pale base typically makes up 75% of the grain bill. Roasted malts of all kind are added, usually comprising of a mix of moderately colored caramel malt, chocolate malt and roast malt to provide complexity, body and flavor. Together these make up the remaining 25% of the malt bill. Other malts such as Munich and aromatic are occasionally used, though roast malts make up the bulk of the specialty grain bill.

Traditional variations use classic English hops such as Fuggles or BC Goldings, though American microbreweries often also use US hop variants. Hops are typically added as a single boil addition, since a lingering hop aroma and flavor is not needed here. Instead a high hop rate during the boil provides the bitterness needed to offset the malt.

Since roast malts provide a very acidic addition, it is not uncommon to use slightly alkaline water when brewing imperial stouts. Traditionally, English Ale yeast or Imperial Stout yeast provides the fruity complexity required for this style, though again some American variants use high attenuation US yeast variants for a cleaner finish. Very high gravity options may require high gravity yeast such as champagne or barley wine yeast.

Imperial stouts are fermented at ale temperatures in the 63-68 F range, carbonated at low to moderate carbonation rates, and stored at ale temperatures or lower (as they were during the icy trip across the Baltic). Often Imperials require an extended aging period to achieve full maturity due to the high starting gravity.

### Imperial Stout Recipes

Here are some sample recipes from the [BeerSmith Recipe Page](#):

[Cossack Imperial Stout](#) - All Grain

[Jay's 'One at a Time' Imperial Stout](#) - All Grain

[Spiced Imperial Stout](#) - All Grain

Thank you again for your continued support!

*Brad Smith*

*BeerSmith.com*

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# Nationals 2011

Only 7 days to go and it's all on...

I trust you all have your entries in and are eagerly awaiting to see how your entries fare. It promises to be a great fun-filled weekend and we wish you every success with your entries. I look forward to receiving some photos for the next newsletter and maybe someone would like to do an editorial of the event?

National Committee Chairman: Mike Ellwood  
Phone: 09 525 2448 (Brewer's Coop)  
E-mail: brewerscoop@gmail.com

National Competition 2011  
Newsletter #6

## FUNCTION UPDATE

Please note that the Friday night welcome will take place at the Papatoetoe Masonic Lodge #227. This is located at the corner of Detoro & Coronation Streets - a small map is included in this newsletter and a larger version will be kept in the online depository. Click on the following link for access:

There will be drinks and nibbles with nametags and goodie bags distributed to attendees.

## NATIONAL COMPETITION ITINERARY

### Venues:

Papatoetoe Hunters Corner Bowling Club  
247 Great South Road, Papatoetoe

Registration and welcome,  
Lodge Papatoetoe (Masonic Hall) #227  
Corner of Coronation Road & Detoro St, Papatoetoe

Key Contact: Wayne Young Ph 021 830 302

Thursday 27/10 Judging starts at 10am at the  
Papatoetoe Hunters Corner Bowling Club

Friday 28/10

<https://sites.google.com/site/nzawbf2011/file-cabinet>

Saturday 29/10

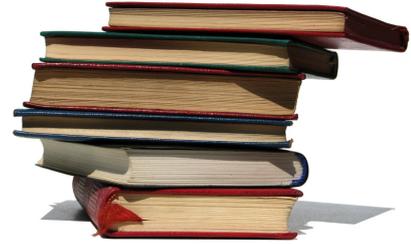
Sunday 30/10

9.30am Judging continues  
\*Judges meeting at the conclusion of judging.  
5.30 pm welcome, registration, nibbles and  
drinks at the Lodge Papatoetoe #227.  
10.30am Tour departure from  
Papatoetoe Hunters Corner Bowling club  
11am Steam Brewery tour starts  
12.00pm Depart for Viaduct basin,  
Lunch - own arrangements  
3.30pm Pick up from viaduct basin back to Papatoetoe  
5.30 Happy hour starts  
6.30 Dinner  
7.30 Prizegiving  
8.30 Entertainment by Donna Heke  
11.30 Start Departing  
9.30 Biennial meeting starts at bowling club  
11.30 Brunch for those attending

Further information: <https://sites.google.com/site/nzawbf2011/file-cabinet>

## ***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. Of 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** - Into club competitions and see how you go. These are an ideal forum to get constructive help—if you need it.

**Name Tags**— Please collect your name tag and wear it so that other members and new guests can see who you are. 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]