

## AGWB August 2012 Newsletter

**Next Meeting 22nd August at 7:30p.m.**

### *This months topic is titled:*

This session will possibly be on Cider and Cider making by our very own Liam Callaghan. I say possibly because Liam may get tied up at the last minute with work responsibilities. If this happens we will switch into our backup program which is... Members to bring along something they have made for their beer or wine or spirit making to talk about it and show the members. This is something fabricated in your breweries. If you have something to sell bring it in, something to swap, bring it along. Can be anything large or small.

### *BRING for Competitions:*

Your wine and beer entries for the club competition and see how you fare. This month we have for Wine— Sweet White Grape, Aperitif and for Beer Strong Ale, Imperial IPA, Dopplebock, Barley Wine. Don't forget wine of the year and beer of the year is coming up in Sept, only time left for conditioning!!!

### *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. Laminated labels and felt pen 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.

### *Highlights of July Club Meeting:*

Meeting started a bit late at 8:15 but was another maxed out evening considering the social event about to happen. For our July Club meeting presentation we had a quiz night. John Golics presented an evening of 2 quizzes for wine, 2 for beer and 1 extra miscellaneous session so that was five sets with each having 10 questions. Team names were selected by each group of four or five people and we wrote down our best guesses from the multi-choice questions. Now I know we are all quite reasonable brewers but when it came to knowledge about the particular questions asked it really had some of us scratching our heads. All in all it was a great night and one that had a great attendance with maximum enjoyment. Not to mention the free flowing beer from the min-bar. Tripple T plus G team took out the major prize of a selection of 8wired beers and even donated a few bottles to another team Tripple D & J as scores were tied. And as one of the questions was questioned, according to the new publication from CAMRA "Essential Wisdom for Discerning Drinkers by Jeff Evan", Alabama and Mississippi are two States where Beer Brewing is not legal. Thanks John and Dick Smith for all the work, research and preparation for a great social event that was enjoyed by all.



- 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.

**President: Bob Lawton**  
Ph: 08 527 8101  
Email: [sirbobl@xtra.co.nz](mailto:sirbobl@xtra.co.nz)

**Secretary : Mark Jackman**  
Ph: 09 974 4880  
Email: [mdjackman@gmail.com](mailto:mdjackman@gmail.com)

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

**ON THE NET:**  
[www.agwb.co.nz](http://www.agwb.co.nz)

Contents at a glance:

Page :	Topics:
2	Presidents musings Monthly Competitions
3	Competition results Beer Judging Whangarei Regionals Western Brewers WOY and BOY
4	Baby Shower Hip Hop Op Big thanks
5	Ferment under temp control Pig in a day Beer for XMAS BBQ
6	Mags
7	END

### ***Presidents Musings:***

I think we must just have experienced the shortest winter in Auckland history - about 2 weeks of "cold" weather I think - but the rain is on-going. Yuk however, it's nice to experience some spring weather, to see the new flowers and to put down some spring brews. I was and a memorial the other day and someone had brought along some Boundary Road Chocolate Stout - it tasted like they had taken some of their pale malt and just added some artificial colouring and flavouring - again, I thought "Yuk" but I dare say there are punters out there who think it tastes great?? I hear there were a goodly number of club entries for the regionals - well done everyone and good luck. There sounds to be a good number of people from the AGWB planning on going up there, as well as those members who will be judging (John G, Paul D and David W) so it should be a good weekend.

Cheers Bob L

### ***Monthly Competition:***

Here is the schedule for the next month

#### ***Auckland Guild of Winemakers & Brewers Yearly Competition***

Wine			Beer	
Month	Class	Style	Class	Sub Class/Style
Aug	2c	Sweet White Grape	B8 Strong Ale (+6% Alc)	B8.1 Strong Ale
	9	Aperitif		B8.2 Imperial IPA
				B8.3 Doppelbock
				B8.4 Barley Wine
Sept	W.O.Y.		B.O.Y	
Oct	41a	Dry Red Berry	B6 Porter	B6.1 Brown Porter
	3c	Sweet Red Plum		B6.2 Robust Porter
Nov	14	Liqueur	B9 Specialty Beer	B9.1 Fruit Beer
	4c	Sweet White Fruit		B9.2 Spice/herb/Veg Beer
				B9.3 Smoked Beer
				B9.4 Wood-aged Beer
				B9.5 Other Specialty

Notes: Maximum of 2 beer entries per sub-class

Beer competition labels must include both class and sub-class

***Wine of Year—Blueberry Wine  
Beer of Year—8wired IPA clone***

***For the full Schedule see here:***

***Www.agwb.co.nz and access member area, competition details***

## ***May 2012 Club Competition Results:***

Another thin month for entries this month as I guess you were prepping for the up-coming Regional's in Whangarei.

Couple of fellas put their entries in and were awarded for their efforts...



Ray Connors                      BRONZE      Dark Ale

Dave Corneby                    BRONZE      Dark Ale

Congratulations to all the winners, keep those entries coming in.

### ***Beer Judging Course***



The guys and gals in this course were Bob Lawton, Mike McCormack, Brendon Nash, Mike Cotton, Owen Cotton, Niels Schipper, Gerry Weavers, Marie Jackman and Mark Jackman. Sorry I missed Marie and Mark from last months. Now did I miss anyone???

## ***Northern Region Amateur Winemakers & Brewers 2012***

### ***Regional Competitions***

I counted at the club meeting in July 49 entries from the club. To that we add another 60 or more entries dropped off at Mikes shop. This may not be the highest number of entries in club history as previously wine makers also added large numbers. But it is a smashing number of entries over what we had in the last few years. Thanks everyone who submitted their best for close scrutiny and appraisals. This is to everyone's benefit as it will provide you with some valuable feedback on your home/craft brewing.

So roll on 1 and 2nd of September we are keenly waiting the results.

### ***Western Brewers Conference***

Wow has that rolled around quickly. While you are in the "entering beers in competition mode" this 25th August event is scheduled at Halleratu. The competition beer this quarter is Rauchbier so if you have this one ready it is nearly time to take on the competition. Full details at [www.forum.realbeer.co.nz/group/westernbrewersconference](http://www.forum.realbeer.co.nz/group/westernbrewersconference). Good luck!!!

### ***Wine of Year, Beer of Year***

Next month September is time to bring in your WOY and BOY creations. WOY is Blueberry Wine, BOY is a clone of 8wired IPA a hoppy little number. We look forward to sampling your creations and comparing to the originals. Should be a great night.

## ***Baby Shower/Party—Baby Ruby's coming out Party***

Mark and Marie Jackman are having a party in pre-celebration of the birth of their first child and would like to invite all members of the guild to attend. We are going to be having the club minibar and Mark will be putting on four kegs for the event. Mark will say something at the next club meeting and they would really appreciate a strong turnout from all our friends at the guild. We are asking that people bring a plate of food and some drinks, not too much as we will be putting stuff on but just to make sure we will have enough to go around. It will be very casual and relaxed.



Brought to you exclusively by Mark and Marie...

### ***HIP Hop Op***

***Our Hip opper, Jenny Poole is at home recovering after her hip op. We hope she will be hip hopping around in no time and we all wish her a speedy recovery. We may not see the Poole's this month as they focus on Jenny's recovery—all the best from your mates at the Guild...***

***And a big thanks to...***

**BRENDON** who did July Supper. It was another fantastic spread most enjoyed by all who has worked up an appetite answering all those quiz night questions. FANTASTIC !!



## ***Remember to Ferment under temperature control***

Brett and we at the club have mentioned this before and after reading the Yeast book in our library—(well actually I bought my own copy) it reads “One of the greatest things a brewer can do to improve his beer is manage the fermentation temperature.

This is far more important than using fancy fermentors or even all-grain brewing. The experienced extract brewer with temperature control and an excellent grasp of fermentation will almost always outshine the all-grain brewer relying on luck for temperature control”.

Ref page 99 Yeast book

So there you have it!!!!

### ***Pig-in-a-Day***

Liam has moved ahead with the Pig in a day event too. It seems the guys down south are not keen to come to Auckland and do it so Liam has found a local butcher that will. His bacon is better than his Liams says, so after this who knows.

What Liam is looking at for the day:-

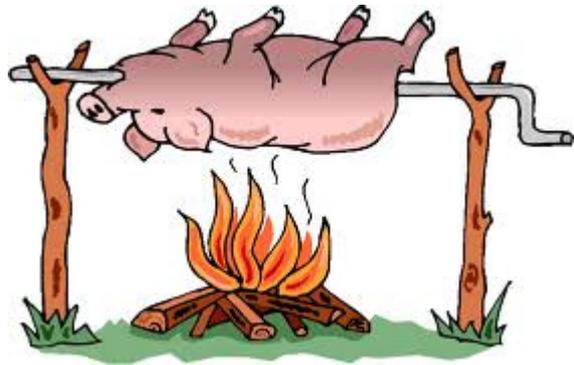
Breaking down a full pig into its component joints  
(not for the squeamish!!!)

Making pancetta from the belly

Bacon from the loins

Biersticks from the shoulder and back fat Hams

Hocks Black Pudding



Thought it would be nice for people to make their own hams before xmas. The butcher will also go through the basics of joints from the cuts as he breaks it down. We get to use all his equipment in the shop too which will be cool! It might be nice too if we cure all the meat on the weekend and the following weekend we get together and cook it all up! Bring along some beers and make a day of it.

I think we have enough people already from the club but I have more if needed.

So things are moving on, just a little slower than hoped. Watch out for more info soon.

Liam Callaghan

### ***Beer for XMAS BBQ***

I know it is some time off, but the months are ticking by and we are just about hitting Spring. Time now to think about and start planning for the beers and wines that will be “on tap” at our annual XMAS BBQ and prize giving. Especially if it's a style that requires a few months conditioning. We try and have a wide variety of styles including the unusual and exotic so hopefully you can fit something into your brewing schedule in the coming months. Give it some thought and let us know what you will be crafting up. Hopefully we will get a few beers from some our newer members. We usually have 12 beers on the bar with 10 being served on hand-pump. We will ask what you have come up with at the September club meeting. By the way the date was set way back in April this year as Saturday December 8th.

## ***Brew your Own - July–August 2011***

***Yes the mag is an old one that suddenly just turned up so chances are you haven't read it. It tells you how to make...***

- your own soda—something the kids or grandchildren will enjoy.***
- Also covers Pitching Rate Basics, Brewing Water Lager Conditioning, Yeast biology,***
- Witbier recipe, American Saison recipe,***
- a section on session beers you can nearly drink all-day and stay “above” the weather and***
- some techno mumbo jumbo on variables of immersion chillers.***

***Grab the copy if something interests you above.***

## ***Wine***

### ***Winemaker August-September 2012***

- Has articles on fermenters,***
  - making Burgundy at home,***
  - trouble shooting section,***
- plus other interesting info for our winemakers.***

## ***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 tast- ing 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.***



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