

The IBU's Brewsletter

The Newsletter for "the Illawarra Brewers Union"

The appreciation of quality craftbrewed beer

Contact Ray Mills on 0242 85 8663 or 0415 711 784

Or Tim Thomas on 0242 283314 or 0428 293132

Email: ray@craftbrewer.org or revdrjbob@craftbrewer.org

<p>Volume 1 Issue 4 July 2004</p>	<p>Editor: Ray Mills</p>
 <p>She can Join if she wants to</p>	<p><u>Welcome Brewers</u></p> <p>Welcome one and all to the 4th issue of the IBU's Brewsletter! The Illawarra Brewers Union is an informal gathering of home and craft brewers, to simply spread the word of quality beer and taste and discuss beers of all makes and models.</p>
<p>Competition Results</p>  <p>Well Done Lindsay</p>  <p>The Concentration</p>	<p><u>Irish Red / Irish Stout Competition Results:</u></p>  <p>We did manage to have enough beers to run the competition and it was a very high standard of beers entered, so keep up the good brewing.</p> <p>1st Ray Mills (Irish Red Ale) 2nd Lindsay Sbrana (Dry Stout) 3rd Paolo Demeto (Irish Red Ale)</p>
 <p>"It must be good for you"</p> <p>When: Saturday July 24th Where: Northern Brew 341 Princes Highway Woonona 12 noon to 4pm</p>	<p><u>Next Meeting</u></p> <p>The next meeting will be held at the new Home Brew Shop at Woonona. Alan Fraser has opened the new shop and he will be providing all ingredients for Kit Brewers to advanced Brewers. The IBU's wish him well.</p> <p>His Shop is walking distance south from Bulli railway station on the Highway.</p> <p>All brewers are welcome so bring along some of your beers for tasting and evaluation as well as some sausages for the BBQ.</p>

Big Brew Day



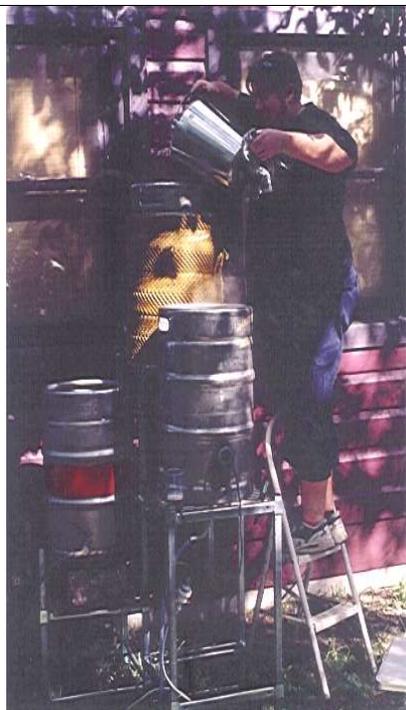
The 12 noon Cheers

Big Brew Day May 2004

Big Brew Day is an annual event on the first Saturday in May. Run by the American Homebrewers Association. It's a celebration of brewing. The idea is to have as many brewers as possible in the one place making beer from three recipes posted on their web site. This years recipes and styles were

- Baltic Porter
- Imperial India Pale Ale
- Irish Red Ale

These three beers will be added to next years BJCP (Beer Judges Certificate Program) current Style Guidelines.



The tower of Power

IBU's Big Brew Day

Held at the Big Ray's Big Brew House, was a challenge. Tim Thomas delivered a few days before his "Tower of Power"

Ray started is beer at 8.30am with his "Baltic Porter" and Tim and his crew arrived after 9.00am and had to have their big coffee fix before things got under way. Tim brewed "Imperial India Pale ale". A huge amount of hops went in the brew so who knows what it will be like.

It was a great day as we finally had brewers from all areas, Illawarra, Sydney and the Southern Highlands. Beers were flowing from bottles and Scott Morgan arrived with two kegs.

Sausages and Sausages and more sausages came from the BBQ, which used more gas than the brews made.

At 4.00pm Tim decided he would brew the next batch. Instead of an "Irish Red Ale" they decided to make a brand new style called "Imperial Irish Red Ale" Sounds good and we have to wait for results.

At the end of the day (who knows what time it was) the IBU's became a group and it was a day of brewing and tasting, that's what its all about.



Is the yeast OK

Competition & Recipe
Corner

LADY LIBERTY ALE



Lady Liberty Ale

Full Mash
Lady Liberty Ale
Recipe Specifics

Batch Size (L)23.00
Wort Size (L)23.00
Total Grain (kg)5.25
Anticipated OG 1.047
Anticipated SRM 8.6
Anticipated IBU:33.1
Brewhouse Efficiency:65 %
Wort Boil Time 90 Minutes

Grains

5.00 kg. Traditional Ale Malt
0.25 kg. Crystal 140

Hops

13.00 g. Northern Brewer 9.80%
60 min.
19.00 g. Cascade 5.70%
30 min.
19.00 g Cascade 5.70%
15 min.

Yeast

White Labs or Wyeast American
Ale

American Pale Ale

American Pale Ale

American pale ale is an adaptation of classic British pale ale. The American Ale yeast strain produces less esters than comparable ale yeasts, and thus American pale ale has a less fruity taste than its British counterpart.

American pale ales vary in color from gold to dark amber and typically have a hint of sweet caramel from the use of crystal malt that does not mask the hop finish. With the resurgence of interest in ales in the United States, American pale ale evolved from a renewed interest in American hop varieties and a higher level of bitterness as microbreweries experimented with craft brewing. The Cascade hop has become a **Lady Liberty Ale** staple of American microbrewing and is the signature hop for American pale ales. It has a distinctive citrusy aroma compared to European hops and has enabled American pale ale to stand shoulder to shoulder with other classic beer styles.

Style Guideline

AMERICAN PALE ALE

AROMA

General: Moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrus-like hop aroma very common.

Specific: Esters usually low. Diacetyl moderate to none.

APPEARANCE

General: Pale golden to amber.

FLAVOUR

General: Moderate to high hop flavour, commonly citrus-like (Cascade), but other American hop variety flavours acceptable. Malt flavour moderate relative to aggressive hop flavour and bitterness. Balance towards bitterness. Caramel flavour is usually restrained. Diacetyl moderate to none. Carbonation borders on effervescent in some examples.

BODY

Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium.

OVERALL IMPRESSION

Should be aggressively hopped & refreshing and free of esters and diacetyl as fermentation by-products.

KIT BREWERS

At the meeting we will demonstrate how to make this style of beer with a kit beer and hops on the meeting day.

All beers will be judged on the meeting following the July Meeting.