

Upcoming Events

August 2007

- 29 **Club Meeting** @ Pete's warehouse, Factory 11, 12 Edina Road, Ferntree Gully 3156 (Mel K1)

September 2007

- 26 **Club Meeting**—Temperature Controller how to assemble.

October 2007

- 6,7 **VicBrew**

- 27 **Bayside Oktoberfest**

- 31 **Club Meeting**—Build a boiler demo then build day on a later date.



Purvis Wine Cellars - suppliers of a wide range of local and imported beers, sponsor the Melbourne Brewers Newsletter.

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www.melbournebrewers.org

August 2007 Newsletter

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C

lub Committee 2007/2008

Elections for the 2007/08 Club Committee were held at the June meeting. The following members were nominated and accepted for revised committee positions below:

President	Haig Jason 9808 5648 0423 827 972
Secretary/Newsletter Editor	Mark Leathem 9830 4645 0415 249 306
Treasurer	Andy Davison 9857 4723
Members	Peter Howell 9761 1900 0414 612 737 John Dykes 9898 2040 0409 500 875 Tony Wheeler 9729 9626



M

embership Fees 2007/2008

Membership fees (\$30) for the 2007/2008 year were due on 1 July 2007. A renewal form was included with the June newsletter. Payment can be made directly to the Melbourne Brewers Bank of Melbourne Account: BSB: 033 -337 Account No.: 182592 **or paid at the next Club Meeting.**

Please include your name and date joined club in details section and confirm by email to Andy Davison, Treasurer (andy@davison-family.com).

C

ompetition News

Pale Ale Mania was held at Ad Ryans Restaurant & Bar 69 Main St Diamond Creek:

⇒ **Many thanks to the small group of members that entered. Alas, no prizes this time. The club would like to encourage more entrants! Plenty of time to get ready for the next competition, see below!**

Have a go! Thanks, Melbourne Brewers!

The following brewing competitions are coming up over the next few months:

Bayside Oktoberfest @ Hickinbotham Winery, 194 Nepean Hwy Dromana - 27 October

Categories:

1. **BOCK** (Helles Bock, Traditional Bock, Doppelbock, Eisbock)
2. **GERMAN WHEAT** (Weizen, Dunkel Weizen, Weizenbock)
3. **DARK GERMAN LAGER** (Vienna, Maerzen/Oktoberfest, Munich Dunkel, Schwarzbier, Dusseldorf, Albier, Smoked Maerzen)
4. **PALE GERMAN LAGER** (Munich Helles, Dortmunder Export, German Pilsner, Kolsch)

Entry form will be included in the next newsletter but can also currently be found on our web site.

Vicbrew - Venue to be determined but most likely at the Naval Association Hall Graham Rd. Footscray on 6 to 7 October.

Categories: All

Next Year— Beerfest in February!

Web Pages— Have you looked at our web page lately? Brad Merritt has given our web page a big face lift. He has done a outstanding job. We are looking for improved content. If you believe we are missing anything or can suggest improvements that could be included, please forward content to committee for discussion. We are always looking for good ideas and presentation. Go to www.melbournebrewers.org

Library - Andy Davison has offered to revitalise the library. Anyone that has Club books held at their place, please bring them along to the next meeting so he may start collating our collection. We are intending to expand the library with a few new key publications.

Brewing Resources—a number of members are doing the BJCP course. We want to put together additional reference material and are currently looking for 1987 Zymurgy Special issue on troubleshooting. If you have this copy, can you please lend it to the committee?

Club Glasses— Club glasses seem to be always in short supply at meetings. Mark has got hold of some to top up numbers. If there are any spares out there, please bring them to the next meeting so they are kept at Peter's warehouse.

October - WE are planning to show members how to build a boiler. Anyone interested in this project, please approach a committee member so we have an indication of numbers. Some items will be purchased as a group. We will demo at a meeting followed by a build day.

Christmas party—we are seeking venue suggestions from members. Last year it was held at Bill Palmer's house. A great time was had by all. The food was great, thanks guys for bringing the spit, the music was live! Everyone had a great time. We would love to hear from you. Let us know if you have a good idea.

Belgium Biscuit Malt— Yes, that's right! This hard to get malt has arrived at Brewden warehouse. More details will be available at the August meeting, but many members have already found out and ordered a number of bags to fulfil their recipes for this hard to find ingredient.

Podcasts Sick of pop music driving to work? There are two internet radio sites that have downloadable podcasts of interviews and information on brewing. www.brewingnetwork.com and www.basicbrewing.com. If you don't have a mp3 player, you can put these on a rewritable CD and play them in your car.

BJCP - Anyone considering the Beer Judge Certification Program should look at the web site www.bjcp.org There is a wealth of information there that is worth reading. The program covers many aspects of brewing and later tests your knowledge on beers, brewing methods and history, but that's not all.

One of the most interesting aspects are beer faults. This section is imperative to your knowledge as a brewer to recognise and avoid pitfalls when brewing a beer.

There are currently two groups of a dozen or more participants from all over Melbourne. Topic include malt, mashing, water, hops, yeast and fermentation, brewing procedures and troubleshooting plus recipe formulation.

Every meeting also has a group of beers to taste. The last meeting had Vienna lagers, Marzens, Oktoberfest plus many other variants. The commentary and discussion on each beer is invaluable in appreciating the aim of each sub-style. You can read detailed style guidelines on each of these beers but without actually tasting the beers and having others draw out these character descriptions, it is not the same.

One of the sessions will even have doctored beers and each participant will have to identify the fault. Training to be a judge without a doubt will make you a better brewer.



Club Meeting—The August Club meeting is at Peter Howells warehouse —

Factory 11, 12 Edina Road, Ferntree Gully
3156 (Mel K1)

We will have the Melbourne Brewers banner outside.

The night's activities include:

Focus on Sanitization . Haig will present various methods of cleaning and sanitizing. What to use, how to use them, what amounts to use, what cleaning implements do you need, how to handle them. There will be handout explaining the processes available. This demo should be helpful to brewers who are experiencing infections.

Also at the August meeting, any questions on the Oktoberfest style will be welcome. Please refer to the article on last months newsletter. The style and tasting was covered in last months meeting. There will be more about the history of this interesting style in the near future.

T

emperature Controllers

Andrew Davison

For anyone wanting to take a step up in their brewing techniques, a temperature controller is an absolute must. While we can generally get away with variations in temperature during the mash, stable temperatures during fermentation can make the difference between hitting your target beer style and not, even when your recipe is spot on.

The recent manufacturing revolution in China has been a godsend to most beer gadget junkies, as tools like refractometers and temperature controllers become increasingly affordable to the average punters. But when it comes to temperature controllers there is a certain amount of DIY involved in getting one up and running.

First up you need to pick up a temperature controller. There are a few different choices. Dixell (www.weissinstruments.com) make a very good, stable unit (XR10C) that I picked up for around \$90 a couple of years ago. It has a control range of -50°C and +110°C, and you can set it in 0.1° increments, so if you're a control freak this is the toy for you!

As an alternative, Mashmaster (www.mashmaster.com.au) have three units available – you will need to decide what you want to do with the controller though...

For cold control situations (i.e. fermentation control), the Fridgemate is a good unit for it's price. It's controlling range is -40°C to +70°C, and it comes with a small, non-immersible NTC probe (I'll talk about these later).

For hot control situations (for your HLT or mash tun) you should look at the Mashmate (DEI-106). It has a controlling range of 30°C to 100°C, and is paired with a very good quality NTC probe (a stainless, completely immersible probe that you can screw into the side of your mash tun).

There is a third unit, the DEI-105, which is also a cold control unit, with a range of -5°C o 40°C that ships with the same NTC probe as the DEI-106 above. To understand the difference you need to know what temperature differential means.

Temperature Differential (ΔT): This determines when the chiller starts up. If the controller is set to T_s , the chiller will start when the measured temperature reaches $T_s + \frac{1}{2}\Delta T$, and it will turn off again when the measured temperature falls below $T_s - \frac{1}{2}\Delta T$

In short, the smaller the temperature differential, the better control you have over the temperature of the measured environment. Of course, the lower the temperature, the more frequently the chiller gets turned on, so the second term you need to be familiar with is:

Compressor Delay: The minimum amount of time between the compressor turning off and turning back on again.

So this is the factor that saves your fridge destroying itself – kind of important, don't you agree?



The Fridgemate has a variable temperature differential, between 1°C and 15°C, while the DEI-105 has a fixed differential of 1°C. Both are perfectly applicable as fermentation controllers. And both allow you to vary the compressor delay.

The other thing you need to think about is temperature probes. An NTC probe is nothing more than a thermistor, which is a resistive component whose resistance varies with temperature. NTC probes (which are the most common type) have an increasing resistance as temperature decreases. The most important thing for our immediate purposes is the encapsulation of the probe.

The Fridgemate comes with a probe that is embedded in epoxy resin within a stainless shell. This is fine if you only intend to measure fridge air temperature, and don't intend to submerge the probe. If, down the track, you decide you want to measure the temperature of a liquid, you should think about using a thermo-well (a simple sealed chamber that extends into the liquid, allowing the internal temperature to be measured without exposing the probe to liquid).

The other two units come with the stainless steel NTC probe which can be permanently submerged. This is a great unit – the only problem being it's length (it gets in the way if you're stirring up the mash etc).

If you're technically inclined and ever need to replace a probe, you can purchase an NTC thermistor from Jaycar or Dick Smith – you need a 10K thermistor to use with these controllers, and you will need to seal it to the environment somehow, but this makes a simple way to measure the temperature of liquid flowing through a copper pipe, by attaching the naked sensor directly to the copper.

It's not easy to put everything you need into a short article, so I'm going to run a session at the September club meeting to go through all the things you need to know to get your Fridgemate (or any other simple temperature controller for that matter) up and running in your brewery. If you're interested in building the enclosure I'll be describing in September's meeting, it will cost you about \$15 in materials.

If there is enough interest I'll organize to buy the parts in bulk. Bring your money to the August meeting and I'll handle the rest.