

## Upcoming Events

### **August 30**

Club Meeting: Pete's warehouse - Factory 11, 12 Edina Rd., Wantirna 3152. Mel ways 63-G5

- Promash demo
- Register for Club APA Recipe activity
- Vicbrew judge registration
- Fridgemate delivery

### **September 11**

Wyeast Presentation @ Naval Association Hall, Footscray or Billy Bells Hotel, South Melbourne

### **September 13**

Committee Meeting at Karl's

### **September 23**

Proposed Club trip to Royal Mail Hotel, Archie's Creek

### **September 27**

Club Meeting @ Pete's warehouse

### **7-8 October**

The Victorian Amateur Brewing Championships (Vicbrew 2006) at the Naval Association Hall, Barrette Reserve, Graham Rd, West Footscray. Mel ways 41 J3

### **12 November**

Australian Amateur Brewing Competition - Nationals @ Squires Pub

**Purvis Wine Cellars, (Cnr Whitehorse & Union Road, Surrey Hills) - suppliers of a wide range of local and imported beers, sponsor the Melbourne Brewers Newsletter**

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[www.melbournebrewers.org](http://www.melbournebrewers.org)

## August 2006 Newsletter

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- ◆ **Wyeast Presentation**

..... and more

## Competitions

### *Club Pale Ale Comp*

There were 8 entries in the Club Pale Comp run at the July Club meeting. Considering the short notice, this was a good level of participation. Tony Wheeler continued his success—winning with an APA and was also 2nd with an EPA. John Abbott placed 3rd with an APA. Congratulations and thanks to all members who entered beers.

### *Pale Ale Mania*

Pale Ale Mania was held on the 6th August and attracted 57 entries. Club Members again enjoyed success with Michael Carden placing 2nd in the India Pale Ale Category and Tony 3rd in the APA Category. Well done!

The Club was 3rd in the Best Club trophy with 3 points.

### *Old Dick - Club Brewer of Year (2006)*

Current points for the Club Brewer of the Year trophy are:

- Tony Wheeler 11 points
- Hans Nielsen 3 points
- Bill Palmer 3 points
- Graeme Ward 3 points
- Brett Schubert 2 points
- Michael Carden 2 points
- John Abbott 1 point

### *Old Dick - Club Brewer of Year (2007)*

It was mentioned in the July newsletter that the committee was considering changes to the format of the Annual Dinner, which is held in late June or early July each year. One of the things we will be doing is formally recognising Club and Member brewing achievements and presenting the "Old Dick".

To achieve this we will be altering the period over which points are accumulated from 1 January - 31 December to 1 July - 30 June. There will be a transition period, where points accumulated from 1 July to 31 December 2006 will also be included in the 2007 trophy "race". So..... points for the Club Brewer of the Year (2207) trophy are:

- Tony Wheeler 6 points
- Graeme Ward 3 points
- Brett Schubert 2 points
- Michael Carden 2 points
- John Abbott 1 point

### *Vicbrew*

The Victorian State Amateur Brewing Championships (VicBrew) is being held on 7—8 October the Naval Association Hall, Barret Reserve, Graham Rd, West Footscray. Vicbrew is establishing a judging roster and if you would like to judge see Haig at 30 August Meeting, and he will forward your details to the Vic brew organising committee.

### *Australian Amateur Brewing Competition—Nationals*

Will be held on 12 November @ Squires Pub, Melbourne.

## Club Activities

### Club Meeting Wednesday 30 August 2006

The next Club meeting is to be held at Pete's warehouse - Factory 11, 12 Edina Rd., Wantirna 3152.

### *Promash Demo*

There will be a demonstration of Promash brewing software using a laptop and overhead projector. Promash is used by a lot of brewers for recipe formulation, inventory control, water, IBU, SG, colour, mash regime/water temperature addition calcs etc. Experienced users will provide an overview of particular functions.

### *Fridgemate Delivery*

Haig will have the Fridgemate temperature controllers people ordered. **Please Note:** The supplier has advised that he is now required to pay GST, so the price has increased to \$38.50

### *Registrations*

Registrations will be taken for Vicbrew judging, Archie's Creek trip and Club Recipe activity.

### *Raffle*

A selection of IPA's will be raffled.

### Archie's Creek Trip - 23 September

The dates for the trip to the Royal Mail Hotel, Archie's Creek has been set for Sat 23 – Sun 24 Sept. Cost (for accommodation, & meals) has yet to be determined but likely to be \$60—\$75. We will probably arrive on Saturday afternoon and have a few beers at the bar, set up the Wunderbar and serve Club beers from 6ish.

If you want to join in please let Mark Leatham know at Club Meeting or by email (kiwi13@primus.com.au) - you are encouraged to bring a keg but and if cant, no worries. The club will reimburse Members who supply a keg the cost of ingredients.

## 2006/2007 Membership fees

**Membership fees (\$30) were due 1 July 2006. A renewal form, with a slip to update your personal details, was included with the June newsletter.**

**Please either pay to the Treasurer, Mark Leatham, at the next Club meeting or post to:**

**Secretary/Treasurer  
56 Maling Road,  
Canterbury 3126**

## On the Web

### *Club Website*

Work has commenced on reviewing the format and content of the Club website [www.melbournebrewers.org](http://www.melbournebrewers.org). As a starting point the home page will make more inviting for potential Members and menu bars improved. We will keep you informed.

### *Brewing Radio:*

John Dykes stumbled on a great source of beer and brewing related information on the web - brewing radio. A couple of the sites are:

- [www.basicbrewing.com/radio/](http://www.basicbrewing.com/radio/) - American
- [www.craftbrewer.org](http://www.craftbrewer.org) - Australian
- [www.thebrewingnetwork.com](http://www.thebrewingnetwork.com) - American

The latter has some very knowledgeable brewers on each week discussing their beers, styles, etc.. They also have a show devoted to a particular style each week done by, from all accounts, some of the best home brewers in America. John says they carry on a bit which can actually be quite funny, but when they do start to talk brewing it is very interesting.

John has a lot of shows stored on his pc and would be happy to burn some copies on CD's for those that don't have broadband.

## Club Recipe

Members were invited in last newsletter to brew a "APA club recipe" as a basis for comparing brewing techniques. After discussion, the parameters have been broadened somewhat to allow for scope for individual approaches to water treatment, mash regimes, hop schedules and grains.

### *Revised Recipe parameters*

Anticipated OG: 1.055 Anticipated FG: 1.012

Anticipated SRM: 7.8 Anticipated IBU: 50

Yeast - WYeast 1056 American Ale

Hops— Bittering: optional. Flavour/aroma—Amarillo  
Hop driven - high bitterness, flavour and aroma.

### *Grain*

85—90% Pale Ale

0-10 % Munich

10% Crystal

### **How do I Participate?**

A number of members indicated at the last meeting they would participate but...Peter lost the list! So he will be confirming with you on Wednesday. Please see Peter Howell or phone /e-mail him (brewersden@aapt.net.au). If you require ingredients phone Peter at Brewers Den, prior to the meeting and he will make up brewing kits and have them available for purchase (anticipated price \$20 - \$25).

### **When are beers to be brewed and when will we taste?**

The beer is to be brewed in September & tasted/judged at the October meeting.

## Equipment

### *Stainless Brewing Equipment*

Anybody contemplating building new stainless steel brewing equipment could do worse than contacting Trevor Craig to do the job. Trevor is a welder by trade and relishes challenging jobs to make a bit of extra cash. Over the past few years Trevor has done a wide range of jobs for club Members including, shortening 18L kegs to 10L capacity, building a 140L cylindro-conical fermenter, a number of electric hot-water tanks from 50L kegs, a number of stills and a bbq/spitroast from an 80L Courage keg. Trevor's work is of excellent quality and his prices are very reasonable. He can be contacted on:

**Trevor Craig**  
**8 Delta Close, Lilydale**  
**Mobile 0419 399 100 Phone: 9735 3534**

You can supply all the parts or tell Trevor what you want and he will arrange. However it is probably best to get the peripherals yourself. Trevor constructed a cylindro conical fermenter for me and he got everything. I have also had a HLT built and I got the element and thermostat from Stokes (manufacturer) in Ringwood (behind the Manhattan Hotel) and tap from Grain & Grape. (Purple Pig is Bayswater would probably be cheaper).

Here's some pics of equipment Trevor has built:



**Hot Liquor Tank**— includes tap, element, thermostat & sight glass. (You may have seen this at the July Club Meeting)

NOTE: The keg is turned upside down so the wiring for the element and thermostat sits in the cavity created by the keg rim/handles.

## BBQ/Spitroast



## Conical Fermenter



**Michael Guenzel**

## Feature Articles

Rod Patterson, who has been a Member of Melbourne Brewers since 2005 and has been brewing for a little over three years, shares his passion for brewing and provides some advice on brewing fault free beers in two feature articles:

- 1. *The Brewers Dilemma***  
**- is it brewing techniques, recipe formulations, equipment or something else?**
- 2. *Brewer Profile - Rod Patterson***

Rod has achieved significant success at comps including:

- |  |  |
|--|--|
| • 2005 Australian Amateur Brewing Championships: | 1 <sup>st</sup> Strong Ale,  |
| • 2006 Oktoberfest:                              | Champion Beer of Show, 1 <sup>st</sup> Fest- & German Ale          |
| • 2006 Stout Extravaganza, perial                | Champion Beer of Show, 1 <sup>st</sup> Imperial Stout              |
| • 2005 Victorian Amateur Brewing Championships:  | 2 <sup>nd</sup> Strong Lager, 3 <sup>rd</sup> Pale Ale, Strong Ale |
| • 2005 Oktoberfest :                             | 2 <sup>nd</sup> Bock   |
| • 2005 Stout Extravaganza:                       | 2 <sup>nd</sup> Imperial Stout                                     |
| • Bayside Brewers Club "Brewer of the Year":     | 2004/05 & 2005/06  |

It is always good to hear how other brewers go about their craft and how they achieve consistently good beers.

Thanks for your contributions Rod.

# **T**he Brewers Dilemma - Is It Brewing Techniques, Recipe Formulations, Equipment or Something Else?

I think its an appropriate time to share with some frustrated brewers on what they may want to consider if they are struggling to see some positive improvements in their own brewing. I've recently been having consistent success with my own brewing and thought it would be worthwhile sharing a few things that will help other brewers in their quest to continuously improve the quality of their own beers.

## **P**ay close attention to every brewing process

I believe 100% that both brewing equipment and recipe formulation are way over-rated by too many brewers. Most of my best award winning beers were brewed using the most basic, rudimentary equipment, using plastic fermenters, a mash tun made from an esky with a copper manifold and a brass tap sealed with food grade sealant, a boiler made from an old keg and a trub removal technique that was dependant solely on whirlpooling. Then the old practice of settling for a short time in the boiler that was covered with a towel pegged to the top of the cooling coil.

On judging day these beers stand out firstly because there were clean and without typical fermentation faults or faults with the brewing process, such as inappropriate fruitiness, sulphur, DMS, diacetyl, phenolics, oxidation, medicinal character, harshness or astringency. Some of these faults may arise from the use of cheap, badly stored ingredients, but by and large they result from sloppy brewing practices. Unfortunately, this means that these same beers brewed at home would also stand out against a great number of commercially brewed beers in Australia also, which proves that many commercial breweries have their own problems to deal with.

Its only when you have mastered the ability to brew clean beer that you should start bothering about the secondary issue of recipe formulation, which will allow the brewer to develop the right balance of the styles malt and hop profile, in both aroma and flavour, the malt/hop bittering balance, appearance, mouthfeel and any yeast derived character relevant to the style. To my mind, by far the only things that should matter to any brewer is utmost care during all of the brewing processes, obsessive sanitation methods and utmost attention to detail, supported by lots of careful reading and absorbing of the classic brewing texts from around the world and most importantly, seriously learning from each batch of your own made beer.

And the best recommendation of all is **NEVER TAKE A SINGLE SHORT CUT**. My own initial brew day lasts for about 11 hours (including preparation and cleaning) and that's without any decoction mashing.

## **R**esearch

When I was asked to submit my recipe for last months winning Altbier, I had to delve into and select words from my exhaustive notes that I have for each of my brews. Like all my brews, I had to filter through thousands of words and figures for this Altbier, covering the pre-planning stage, actual brew day and fermentation stages, as well as yeast culturing and the development of each batch of beer as it conditions in the keg or bottle.

Without this level of detail, I wouldn't be able to learn from or improve on each brew and I definitely wouldn't be able to replicate a brew that turned out great. Being a non scientist, always respect the science, but never underestimate art in the craft of brewing.

## **S**ample Commercial Examples of the Style

I reckon it would be hard to brew a great beer if you don't really know what the particular beer style should taste, smell, look and feel like in the mouth. So, if you want to brew better beers, always carefully enjoy any new home or commercially brewed beer whilst reading the beer judging guidelines of that style, whether they be Vicbrew or better still, the more extensive BJCP (Beer Judging Certificate Program) guidelines. And always think about what characteristics are missing or lacking and what you would do differently if it was your own beer. And never dismiss a beer style. Each and every beer style has grown and survived against a world of other suggested beer styles simply because the best examples are a superb balance of what beer can be.

So, if it's a new style you're trying, buy only the best (translates usually as the most expensive) and try and finish at the very least 2 glasses before you decide its not for you. And don't give up on it. Some beers that I loved 2 years ago I find undrinkable now and vice versa. I'm constantly buying different beers from around the world and I'm always surprised at just how good the great examples are of nearly all of the styles that are brewed and how my own palette has evolved to fully appreciate nearly every single one of them.

And its only when you try to brew to a style that you really start learning about brewing, what it can be and you gradually start to learn bit by bit what you need to improve upon to possibly reach that lofty standard of the very best beers on offer from breweries around the world.

All brewers of quality beers that have also tried winemaking say that beer is infinitely more complex and difficult to make than wine, especially red wine, which is very forgiving of sloppy techniques and practices. The reasons for wines forgiving nature are partly explained by wines higher alcohol content, lower PH levels, natural acidity and tannin levels. It's a strange oddity to me that the ignorant masses still largely regard wine in such lofty heights of cultural refinement, whilst beer is seen as just plain old beer.

## **F**irst things first

So, brewers of beer whose big focus is on recipe formulation and just saving some money by not having to buy commercial beer and hoping to churn out a quaffable beer in the shortest time are in for a lifetime of frustrating brewing experiences. Unless all of the above things are taken seriously and mastered by brewers, then changes in recipe formulation and equipment are simply a waste of time.

**Rod Patterson**  
**March 2006**

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## Brewer Profile – Rod Patterson

**B**I started brewing using malt extract in April 2003 upon my return from 2 years travelling overseas through SE Asia, Europe and the Middle East.

Until then, I was just an occasional social drinker of VB and Cascade Premium. The heightened interest in beer started after I travelled through Czech Republic and Slovakia and enjoyed their superb tasting dark beers and then at the end of my travels I spent some time on an organic farm in the Scottish mountains, where I got to taste some very impressive home brewed, organic ales made the ancient, traditional Scottish way, using the fruits and plants off the land to flavour and bitter their beers, instead of hops which the Scots were later forced to use due to British legislation. Unfortunately it was winter and I didn't get to see their brewing process in action.

Talking to these guys, my interest was sparked, I started jotting down some hints on brewing and I couldn't wait to try my hand at this whole new world of brewing, upon my eventual return to Australia.

### Brewing System

**B**I started off in the kitchen doing concentrated boils of malt extract in 4 litre pots with my own hop pellets for bittering, then added water to fermenter, dried yeast and finished with freshly picked raspberries. I threw out my first 2 brews, which taught me a bit about sanitation at the least.

By my 5th brew I had progressed to culturing up my own liquid yeast and mini-mashes using a stocking in a 2 litre flask, much to the amusement of some Bayside Brewers who were still unimpressed with the results and gave my first comp beer a resounding last. Within 11 months of taking up brewing, I had moved out of the kitchen and onto all-grain brewing using the system described in my article, "**The Brewers Dilemma**", which took about 4 months to put together and comprised a 26 litre esky and copper manifold for a mash tun and a 50 litre converted keg with tig welded stainless tap for boiling and a 40 litre thermostatically controlled stainless Birko urn for hot liquor. By about my 3rd full mash brew, the improvements were significant.

I was also buying and reading volumes of brewing literature from across the world, taking copious notes and at the end of my first full year of mash brewing I won the 2004/05 Bayside Brewer of the Year Award. Looking for the flexibility that larger scale brewing provides, in mid 2005 I upscaled to a 50 litre mash from a converted keg fitted with a SS manifold and 80L boiler using a disused Courage keg as part of my new all SS set-up. I'm very appreciative of the efforts of Tony Wheeler who engineered my new 80L boiler and "jagmatic" copper cooling coil with high tech vacuum seal. It offers greater flexibility in timing the yeast pitching. I had always had clear beers, but this new set-up also allows me to settle the cooled wort for longer periods if desired.

As for future changes, I'd like to find a way to improve my cooling efficiency, as a vacuum seal won't allow hot air to escape and my cooling times have increased greatly to over 2 hrs for ales alone, which is not ideal. I'm always tinkering with my set up, but I'm still of the belief that the tools don't make the brewer, which is consistent with all things in life. Equipment needs to be set up in a way that meets the basic principles of what each of the brewing processes is supposed to achieve, can be set up to make the brew day more user friendly and ideally needs to be made of material that won't react unfavourably with wort.

Making beer, with a very much hands on approach and using the most basic equipment, helps the brewer to learn about and fine tune the all-important brewing processes, including preparation and yeast handling.

A common mistake many brewers make is to try and replicate the main equipment of another successful brewer thinking that great beer will just follow .....a grave mistake commonly made by kit brewers trying to find an easier way to progress to mash brewing. Real brewing is always thinking about and doing the "1 percenters" and gradually finding what works for you. It's about taking different approaches, experimenting, continuously learning the links between the science, the art and the beers that can potentially result, which then enables you to better understand faults and make little adjustments to bring out different characteristics in the final beer. You are then equipped to add to the ever-evolving pool of knowledge between you and your brew buddies.

Currently, I make 10 brews annually, 25 or 55 litre batches. But, I'm going back to my original brewing philosophy of a higher frequency of smaller batch brews, providing more scope to test and learn. To better enable this, I have just built two large fermentation boxes, extremely well insulated with hot wire cut commercially made to order high density foam.

### Club Membership

**C**I joined Bayside Brewers in mid 2003 after a recommendation from a brew-shop owner. I was shocked to find my beers being seen as typical bland, extract brews by the better club brewers. But, it made me more determined to improve and it also opened my eyes to the worlds huge array of beer styles, which I had absolutely no idea about. I was soon inspired to quickly move on from fruit beers to "real beers" and soon after from extract brewing to mini-mash brewing and then to all grain brewing.

I'll always remember my very first meeting at Bayside Brewers where I tasted this thing called an American Pale Ale. I rang the club member (John Kilmister) the next day and asked if I could buy some of that particular beer, saying "*I don't care how much it costs*" and I got the terse reply that "*I should learn how to make it*", which I'm still reminded of!

I joined Melbourne Brewers after meeting some of its Members undertaking the Beer Judge Certification Program in 2005. I lived in the same area and I liked their attitude to brewing and after checking up on the pro's and cons of other brewers who have joined two clubs, I decided to become a double agent.

The dynamics of both clubs are different. Both clubs have some members who kit brew only and appreciate trying the all grain beers of other members, which is fine, but there's some difference between the dedicated brewers of both clubs. As a broad general statement (ie. not applicable to all brewers), more of the Melbourne Brewers tend to push themselves in terms of their brewing education, respect of and adherence to style guidelines and incorporating the latest gadgets in their brewery. Whilst Bayside Brewers are generally more laid back and happy to produce any beer (a quaffer). The Bayside Brewers annual in-house competition of 5 different sub-styles of beer has definitely been a contributor to my own improvements as a brewer and has opened my mind to beers that I otherwise would never have tried to brew.

At club level, I've learnt from and been inspired by many brewers from both clubs such as Tony Wheeler whose wealth of knowledge and innovation is outstanding. At the end of the day though, it's important to find your own way around the science and art of brewing. On the whole, both clubs are great in their own unique ways and I've always liked the positive camaraderie and willingness to offer advice and share ideas amongst club members...the community spirit. I'd like to enter comps alternatively on behalf of both clubs, but I'm told it would be too confusing for comp administrators.

### Favourite Styles

**F**I'm a big believer in trying to brew all styles, both for of my own brewing education and because I have learnt that all beer styles deserve absolute respect. Provided they have been carefully made with no corner cutting and no cost cutting and a real analysis and understanding of the origins of the style. Because of this, I haven't allowed myself to get "brew-lazy" and to fall back on an old favourite.

Until 6 months ago, my favourites were definitely the pale German lagers, Dortmunder and Helles Bock which I had brewed once only and for that matter, all German styles (except for Weizen), having made a good attempt at an Altbier and Oktoberfest. But, I'm quickly developing the same appreciation for English ales, like Mild and Porter, and I'm about to attempt my first batch of ESB.

At some point, I'd like to have a real go at the Belgian styles, having only ever brewed a single batch of Belgian Trappist and a Wit. Like many brewers, I'm a fan of a well brewed APA, with my own ideal APA having more of the clean malt/hop balance than the styles originators, Sierra Nevada made famous, rather than the more hoppy and dare I say it, less balanced and less palatable Little Creatures.

..... continued

Brewer Profile— Rod Patterson continued.....

## Why Craft Brewing?

I was drawn to the process of making beer from the ground up, using the raw ingredients from the fields. I don't know why, because I was never any good at making anything, possibly because I was never motivated too. I was never what you would call a beer drinker either and I was just as likely to have a wine, strongbow or a non-alcoholic drink as I would a beer.

My decision to take up brewing had nothing whatsoever to do with reducing the cost of my own drinking habits, which were minimal. Obviously, that has now changed, but I'm still very careful with what I drink. I suppose my passion for brewing can be explained by a number of factors. Firstly, I'm an extremely particular, fastidious person in any area of my life that I believe in and take seriously and brewing definitely fits into that category. I love the journey that brewing has provided, both creatively, intellectually, even spiritually (stirring and watching that witches cauldron of boiling wort, amongst other things!). If anyone told me 4 years ago that making beer would become a meaningful part of my life, I would have told them that they were a couple of deserts short of a camel.

My particular circumstances have also enabled me to devote lots of energy to this new part of my life and to take my own brewing expertise to a higher level than I would have ever expected and for me, brewing is something that can be taken to any level over a lifetime. As for the learning, I'm a self-taught brewer and my own learning process has evolved through questioning everything I read, experimenting, taking copious notes and training my all-important palette and of course, listening carefully to advice from successful brewers.

I'm also tinkering with handy-man jobs for the first time, as I try and constantly improve the way I manage my brewery. I particularly enjoy approaching each new brew as a completely fresh challenge, researching the ingredients (I've never used the same recipe twice and each recipe is my own creation) and adjusting the whole brewing process and taking a labour intensive, hands-on approach, enabling me to be in control of every facet of the whole brewing process. I would always shy away from automated brewing systems for this reason. And I love the fact that there is arguably something no-one can control, what brewers sometimes call the Beer Gods that sometimes cause the planets to align perfectly and at other times can cause total grief!

It's amazing that with beer being such an integral part of the Aussie culture and with our own beer industry valued in the \$billions, we as a nation are so clueless about beer and accepting of the swill that's served up, due to the control of powerful vested interests over the ways people think. It makes me think how many other things we accept on face value that we also know absolutely nothing about on a national and especially, global level.

At club level, it's terrific that a group of people from all walks of life can find a meaningful reason to get together regularly, share beers and ideas and discuss the fascinating world of beer and brewing. I really like the spirit and the friendships that I continue to form in the brewing world.

## Brewing Goals

My goal is to always learn and improve and enjoy the whole world of brewing. Maybe, one day, to make it part of my working life, but only if I can find a way not to compromise my respect for the craft.

**Rod Patterson**  
**August 2006**

## Feature Articles In Next Month's Edition.....

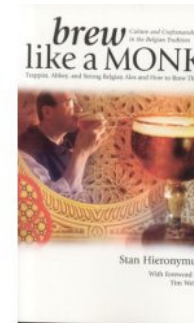
- **Article on water treatment - Tony Wheeler**
- **Brewer Profile - John Abbott**
- **Growing Hops**

## Book Review

Recently I purchased five brewing related books from Amazon.com. These being:

Mild Ale – Classic Beer Style Series – David Sutula  
Pale Ale (Second Edition) - Classic Beer Style Series – Terry Foster  
Designing Great Beers – Ray Daniels  
Brew Like a Monk - Stan Hieronymus  
The Home Brewer's Companion – Charlie Papazian

Having flicked through them all on arrival I settled on Brew Like a Monk as the first to read, maybe because I had recently rediscovered the joys of Chimay White or maybe because I liked the look of some of the pictures of abbeys and goblets of Belgian beer.



Title: Brew Like a Monk: Trappist, Abbey, and Strong Belgian Ales and How to Brew Them

Author: Stan Hieronymus

Brew Like a Monk focuses on Belgian style beers brewed in Belgium and around the world (the world consisting mainly of the United States having been written by a US author). The book is both a history and brewing lesson, visiting some of the more famous Belgian breweries (Achel, Chimay, Orval, Rochefort, Westmalle & Westvleteren) and providing recipes and brewing techniques for all the various styles (Blonde Ale, Golden and Strong Ale, Tripel, Dubbel, Dark Strong Ale and Specialty).

Other than the obvious information pertaining to history, styles, recipes, etc... the key point I took away from the book being that Belgian beers are something to experiment with, i.e. don't get trapped into a 'style'. To that effect the recipes supplied are suggestive, allowing ingredient ranges, original gravity ranges, fermentation temp ranges, etc... A quote from the book being:

"Think like a Belgian, brew like a monk. That is, make a distinctive beer that is expressive rather than imitative, and dedicate yourself to it as if there is nothing else in life".

Not having much knowledge re. Belgian beers prior to reading the book (unless drinking them imparts knowledge) I don't know if there are better books available. At a guess I would think not as the author appears to have done extensive research and the people contributing to the book all seem to be the 'key players'.

In conclusion, I found the book to be a great read, full of information but also very entertaining. After reading it I am very keen to try to brew the style although I might need to *acquire* some more knowledge first.

**John Dykes**

## Wyeast Presentation—11 September 2006

Dave Logsdon Proprietor of Wyeast Labs will be doing a presentation for home brewers either at the Naval Association Hall in Footscray or at Billy Bells in South Melbourne, on the evening of Monday 11th September 2006.

I haven't got specific details on what his presentation will cover but Googling his name I discovered that he spoke to "Grumpys" in Verdun , Adelaide Hills in 2004 . He talked about— yeast production, repitching, culturing, washing, nutrition, fermentation temps, and discussed specific strains. Check [www.lemis.com/grog/brewing/yeast-talk.html](http://www.lemis.com/grog/brewing/yeast-talk.html) for details.

So, I would imagine he will cover similar topics and the presentation will be well worth attending. Details will be confirmed shortly.

There is also an interview on CraftBrewer Radio (June 04), the site mentioned in an earlier article. See: [radio.craftbrewer.org/2004/06/21/interview-with-dave-logsdon-from-wyeast/](http://radio.craftbrewer.org/2004/06/21/interview-with-dave-logsdon-from-wyeast/)

## Red Oak Tasting at Purvis

A number of Club Members attended a presentation/tasting of Red Oak beers at Purvis Wine Cellars a couple of weeks back. The Redoak Brewery was established in 2004 and is operated by sibling founders Janet and David Hollyoak. David developed his passion for brewing beer at the age of 14 when he created a ginger beer. Over the years he has developed his own methods of brewing specialty beers and by using some more traditional methods, has created an extensive range of beers.

it was good to meet and talk to David however he was extremely secretive about all his brewing. His brewery has never been viewed by any-one outside the business and is also in a secret location. As for his brewing techniques, equipment, recipes, well...its all secret. He will say things like "I use 5 different German malts..or lots of leatherwood honey or a German lager yeast. But never specifics. Interestingly, he spends more than half of his entire brewing time just looking after his yeast (which he buys from various sources world-wide. Some yeasts are unique to Australia), keeping them well fed and extremely clean. Yeast are living organisms and he respects them like a great friend.

Redoak received 3 medals at the 2006 World Beer Cup and won the most medals for an Australia brewery in the history of the Cup:

Gold Medal - Redoak Honey Ale (Specialty Honey Lager or Ale category)  
Gold Medal - Redoak Rauch (Smoke-Flavoured Beer category)  
Bronze Medal - Redoak Baltic Porter (Baltic Porter category)

Redoak Boutique Beer Café situated at 201 Clarence Street, Sydney...and is well known to one of our Members!

**Rod Patterson**

## Sharing Yeast Cultures

The Club website currently has a Yeast Exchange page where members can list cultures that are available to share/swap. The cultures listed on the page are dated and it appears that, for whatever reason Members don't use this facility.

Currently a number of Members will take 3 or 4 cultures (say 330 ml bottles) off a big smack pack starter or from the fermenter at full krausen to build up and use for future beers. Quite often you don't end up using them all and have to turf them.

A Member has suggested that a better way to share/access cultures maybe to bring spare fresh/clean cultures along to Club meetings and give to Members who after that particular strain. If all members got into the habit of taking an extra culture and bringing it to Club meetings to share with other Members, we should have consistent access to a variety of fresh cultures.

**So....if you have cultures you are happy to share bring them along to Club Meetings.** A "trading pit" will be established.

## Purvis 6 packs

We mentioned in the July newsletter that we would be talking to Purvis regarding the "WorldsTop 50" beers listed on the Ratebeer.com website.

While Purvis do not stock a lot of the beers listed, they have offered, as a special deal for Club Members (upon ID):

- ◆ 10% discounts on a 6 pack on any of the listed beers they do stock; and
- ◆ 15% discount on cases

So if you are interested, have a look at the list and see what Purvis on stock.

## Committee

**President** Haig Jason

**Vice President** Karl Wenzel

**Secretary/Treasurer/Editor**  
Mark Leathem

**Webmaster** Brett Schubert

**Members** Graeme Ward  
Peter Howell

John Dykes

