

BREW Cellar News

Volume 1.

FEATURE

A world of beers
to brew at home

PLUS

Product Selection
Guide

TECHTIPS

Fool proof brewing
for beginners



www.brewcellar.com.au

A World of Beers

What's your preferred 'drop'? A good hearty English ale... or maybe you lean towards a German or Scandinavian pilsener style... or the 'meaty' mouth-filling satisfaction of a deep, dark stout! When you brew your own beer, at home in your own kitchen "laboratory," any of these hundreds of different beer styles from all round the world, or the more familiar 'at home' Aussie styles, are yours to make and enjoy.

The common key to making and perfecting all of these different beer styles is the choice of brew products, from the unique range of truly Australian BREW Cellar products.

So go ahead, choose your favourite beer style, or dare to try something completely different, and remember that when you brew with our exceptional quality BREW Cellar products, what you make and

where in the world you go will only be limited by your own imagination!

The combination of BREW Cellar special brewing sugars and yeasts together with Coopers famous brews, as well as Morgan's truly unique range of specialty brewing malts and finishing hops, will help you cross all borders and open all boundaries in beer making.

So no matter what your taste in beer is, start brewing now!

The full story, together with the best advice and the most complete range of ingredients and equipment, is waiting for you right now at your favourite BREW Cellar store!

To find a BREW Cellar outlet near you go to www.brewcellar.com.au or phone: 07 3209 7574



the new look BREW CELLAR NEWS

If you're reading this Newsletter for the first time, "Welcome!" We hope you enjoy it and find heaps of helpful hints and tips to make your home brewing experience as rewarding as it can be.

On the other hand, if you're an old friend of Brewers News, you will probably have noticed some subtle changes... starting with the name.

We're now called BREW Cellar News and the new name and image is our way of announcing the formation of a network of specialty brew stores whose members have reached a very high standard in the level of advice and expertise they are able to provide, and the superior quality of the products and equipment they offer their customers.

Your BREW Cellar store will always be right up to the moment with all the latest in Home Brew information, the newest and best in products and techniques and will provide you with access to the free and easy exchange of knowledge that comes from being a member of a very big and very strong national store network.

You'll recognise a BREW Cellar store, first by its signage and the identification sticker on its front window... in the distinctive Green and Gold colours... and secondly by some of the labels and products displayed inside. And you'll also know you're in the right place when they offer you the latest copy of "BREW Cellar News!"

We'd like to invite you to become a contributor to "BREW Cellar News." Send us your stories, jokes or anything you feel may be of interest to fellow brewers. Anything that you submit that we publish will be rewarded with one of our great Morgan's or Coopers polo shirts as well as going into an annual draw.

We truly hope you will enjoy BREW Cellar news... it's your newsletter, so let us know what you think.

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New from BREW Cellar... Our brew enhancers!

1. Dextrose 1 kg – A top quality highly fermentable sugar, perfect for straight lager brewing.
2. Body Brew 1 kg – A dextrose/malto dextrin blend to body up very pale beers.
3. Ultra Blend 1 kg – A dried malt, dextrose & malto dextrin blend for the absolutely best lagers and ales.
4. Brew Booster 1 kg – Also a dextrose, dried malt and malto dextrin blend, a flavour and general booster.
5. Dark Brew Booster 1kg – A dark beer blend that has no equal.
6. Brew Sweetner – For sweeter beer styles.
7. Special Gold Mid Blend 500g – A special mix for the best mid strength beers.
8. Light Dried Malt 1kg – For you to add that extra body and malty flavour.

Our Special Yeasts in 15g. sachets

1. Premium Lager Yeast – Originating from Berlin, bottom fermenting to produce fruity, estery notes. Sedimentation high, best temp 12-15°C.
2. European Lager – A famous strain from Weihenstephan in Germany. The most popular lager yeast worldwide. Sedimentation high, best temp 12-15°C.
3. Wheat Beer – A top fermenting German ale yeast most suitable for Belgian style wheat beers. Sedimentation low, best temp 18-22°C.
4. Premium Ale – A fast top fermenting English ale yeast. Very compact sediment for high beer clarity. Sedimentation high, best temp 18-22°C.
5. American Ale – The most famous ale yeast strain in America. Balanced beers with a very clean, crisp end palate. Sedimentation low, best 18-22°C.
6. English Ale – Will leave a relatively high final gravity. Produces strong-tasting bitter beer, stout, weizen and hefe weizen. Best temp 18-22°C.

The 'best' temperatures listed above are ideals only. Brewing at temperatures above these is OK but avoid temperatures above 30°C with these yeasts, as strange flavours can occur.

Cont.

to Brew at Home

Thomas Coopers Selection of Home Brews...

From Coopers Brewery in Adelaide, truly an Australian Icon!

The Premium Selection –

Australian Bitter, Heritage Lager, Sparkling Ale and Traditional Draught.

The Brewmaster Selection –

Pilsener, Wheat Beer, IPA India Pale Ale and Irish Stout.

Any of these Thomas Coopers brews can be made up with a BREW Cellar Brewing Sugar, or with one of Thomas Coopers Malt Extracts – as listed below.

Thomas Coopers Malt Extracts

Coopers supply a range of Malt Extract in 1.5kg cans. Choose from Light, Amber, Dark and Wheat Extract. This selection of malt extracts will allow you to personalise your brews with a minimum of fuss. Use the whole can in a brew or use part of the can and store the remainder in a sanitised jar in the fridge until next required.



The Premium Selection

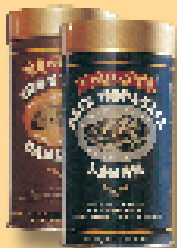


The Brewmaster Selection

Morgan's... "The Complete Brewing System"

There is absolutely no doubt that Morgan's Master Blend Brewing System is the most complete system for home brewers in the world today! You can choose from...

Three ranges of 1.7kg Brew kits...



The Export Range

Blue Mountain Lager (biggest seller in Brew Stores), Stockmans Draught, Royal Oak Amber Ale, Ironbark Dark Ale, Dockside Stout, Yukon Smoked Brown Ale, Golden Saaz Pilsener and Golden Sheaf Wheat Beer.

Four Plain Extracts...



Extra Pale, Pale, Amber and Dark.



The Australian Range

Available in Bitter, Draught, Lager, Mid 3.5, Pilsener and Old.

Seven 1kg Master Blend specialty extracts...



Lager Malt, Caramalt, Dark Crystal Malt, Chocolate Malt, Black Roasted Malt, Wheat Malt and our Beer Enhancer.



The Queenslanders

Available in Bitter, Lager and Gold. Also Canadian India Pale Ale.

See next page more products and great recipes

Eleven different varieties of "Tea Bag" style finishing hops...



Saaz, Cascade, Cluster, Fuggles, Goldings, Hallertau, Hersbrucker, Pride Of Ringwood, Super Alpha, Tettninger and MB89.

You can make up your brew by...

1. Simply choosing a specific beer kit to brew then add an appropriate BREW Cellar Beer Enhancer or...
2. Choosing a specific beer kit, add some Master Blend Specialty Extracts to beef up the body and real malt flavours, then use a finishing hop to impart that special hop aroma of your choice or...
3. Completely formulate your own beers using one of our four plain extracts as the starting point.

Putting Your Beers Together...

You can really do anything you like with all the products and ingredients mentioned in this article, as they are all proper brewing products. If you want to make a nice pale but wholesome Lager with a hint of an Australian hop aroma – Try a Morgan's 'Blue Mountain Lager' with a 'BREW Cellar' Ultra Blend and a Morgan's Pride Of Ringwood finishing hop to add that special hop flavour and aroma. An excellent Wheat Beer would come from a Coopers Brewmaster 'Wheat Beer' combined with a Coopers 1.5 kg Wheat extract. Anything you combine in your brews is ok, it's up to you to compose a beer that really suits your palate.

Popular recipes from around the world

XXXX GOLD STYLE		COOPER'S SPARKLING ALE STYLE		VICTORIA BITTER STYLE		JAMES SQUIRE IPA STYLE	
1.7kg	Morgan's Queenslander Gold Kit	1.7kg	TCPS Sparkling Ale kit	1.7kg	Morgan's Australian Bitter Kit	1.7kg	TCPS India Pale Ale kit
1kg	BREW Cellar Special Gold Mid Sugar	1.5kg	Coopers Light Extract	1kg	BREW Cellar Body Blend	1kg	BREW Cellar Light Dry Malt
12g	Morgan's Cluster Finishing Hops	500g	BREW Cellar Light Dry Malt	250g	BREW Cellar Dextrose	300g	BREW Cellar Dextrose
	Yeast as supplied with Kit	300g	BREW Cellar Dextrose	12g	Morgan's Pride of Ringwood Finishing Hops	12g	Morgan's Fuggles Finishing Hops
			Yeast as supplied with Kit	15g	BREW Cellar Premium Lager Yeast	15g	BREW Cellar English Ale Yeast
CROWN LAGER STYLE		LITTLE CREATURES PALE ALE STYLE		KILIKENNY STYLE		MACKESON'S MILK STOUT STYLE	
1.7kg	Morgan's Export Blue Mountain Lager Kit	1.7kg	TCPS Traditional Draught Kit	1.7kg	Morgan's Export Royal Oak Amber Ale Kit	1.7kg	TCBS Irish Stout Kit
1kg	BREW Cellar Ultra Blend	1.5kg	Coopers Wheat Malt	1kg	BREW Cellar Ultra Blend	1kg	BREW Cellar Beer Sweetener
250g	BREW Cellar Dextrose	300g	BREW Cellar Dextrose	150g	BREW Cellar Dextrose	12g	Morgan's Fuggles Finishing Hops
12g	Morgan's Pride of Ringwood Finishing Hops	2 x 12g	Morgan's Cascade Finishing Hops	12g	Morgan's Fuggles Finishing Hops	15g	BREW Cellar English Ale Yeast
		15g	BREW Cellar American Ale Yeast	15g	BREW Cellar Premium Ale Yeast		

Mix up then brew and bottle as normal. Ensure fermentation is complete before bottling, otherwise over gassed bottles could explode.

TCPS = Thomas Coopers Premium Selection

TCBS = Thomas Coopers Brewmaster Selection

NEW FROM COOPERS

THOMAS COOPERS PREMIUM SELECTION

The Premium Selection concentrates have been designed to impart flavours that represent the pinnacle of their respective styles and all hold true to the Coopers tradition of brewing excellence.

A Recipe for Success (at this time of year!)

Morgan's Christmas Ham

Mix 1/2 cup of Morgan's beer with a tablespoon of French Mustard, 2 Tablespoons of Brown sugar, couple of squirts of lemon or lime juice ...mix well...set aside...go and have a beer then criss-cross top of leg of ham and brush on part of marinade. Let it drain into meat then brush on the rest. Bake slowly and enjoy with more beer.

Lets Get Technical

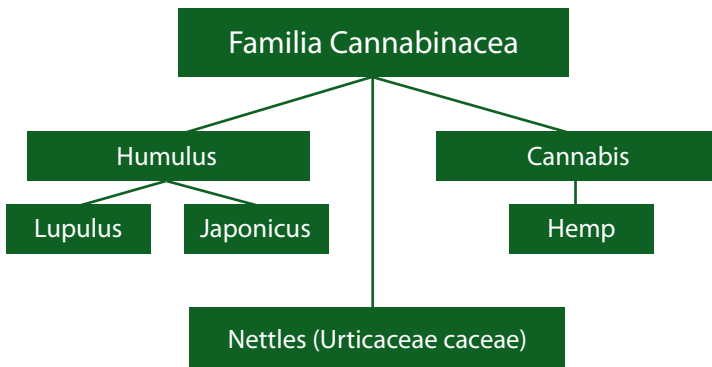
HOPS: The Bitter Herb

Hops (*Humulus lupulus*) were first used in beer in Asia 10,000 years ago.

It appears that hops were used in Babylon before 200 AD. Hops Latin name appears in records of Jews' captivity in Babylon. They mention sicera (strong drink) ex luplis confectam (made from hops).

Hops spread into Europe from Asia through Eastern Europe. The most consistent fact about the spread of hops is that in almost every country, the use of hops was resisted.

Hops are a distant relative of stinging nettle and cannabis – forget it, it won't work. Try smoking hops and you'll choke. This is a major reason for the relaxing effect of hops. They have been used for insomnia since their earliest mention in literature. They say a pillow full of hops will guarantee a good nights sleep. At least you wouldn't be troubled by the missus – she'll be off!



Pliny (61-113 AD) discusses hops in his study of natural history. To the Romans, it was *Lupus Salictartius*, from the way they originally grew. As the ancients said, hops grew "wild among willows, like a wolf among sheep," hence the name *Humulus Lupulus*.

The advantages of hopping beer

Beer in early days was the one drink that had been sterilized and was safe to drink, due to its alcohol content.

Prior to hops, the stronger (more alcoholic) beer was, the longer it kept. Somewhere it was read that the Egyptians used to purify water by adding barley and the subsequent (by airborne yeast) fermentation sterilized the water by the addition of alcohol. The addition of hops is a preservative, thus allowing beer to be weaker and still keep longer.

Brewing was traditionally a monastic task, and much mention is made of hops gardens in monasteries.

Nowadays, hops are used in all beers as a preservative but moreover for their bittering, flavour and aroma characteristics as stabilisation is done by pasteurisation. Morgan's Finishing hops (tea bags) are used for adding flavour and aroma only. Should you want to add bittering to a recipe, boil some hop pellets or flowers in a few litres of water for 30-45 minutes then strain off. The bittering properties of particular hops are expressed as Alpha percentage. (See table)

Below is a table of Hop Varieties of Morgan's Finishing Hops

VARIETY	ALPHA %	USED IN	CHARACTER
Cascade	4.5% - 7%	Pale Ale, IPA, Porter, Barleywine	Pleasant, flowery, spicy. Can have a grapefruit flavour.
Cluster	5.5% - 8.5%	Ale & Lager (good aroma for Ale, good bittering for Lager)	Medium and quite spicy.
Fuggle (U.K.)	4% - 5.5%	All English style ales, ESB, Bitter, Lager	Mild, pleasant, hoppy and robust.
Super Alpha	10%	European style Lagers	Crisp, resinous.
Hallertauer Tradition (Germany)	3.5% - 5.5%	Mild flavoured beers	Known for its aromatic properties. A replacement for Hallertauer Mittelfrüh.
Hersbrucker (German)	3% - 5.5%	Lager, Pilsner, Bock, Wheat	Mild to semi-strong, pleasant, hoppy.
Kent Golding (U.K.)	4% - 5.5%	All English style ales, Bitters	Gentle, fragrant and pleasant.
Pride of Ringwood (Australian)	7% - 10%	Australian Lagers	Quite pronounced, woody, earthy, herbal.
Saaz (Czech.)	3% - 4.5%	Pilsner	Very mild with pleasant hoppy notes. Earthy, spicy, herbal.
Tettnanger (Germany)	3.5% - 5.5%	Lager Ale	Mild and pleasant, slightly spicy, herbal.



Grant Sampson, Brew Cellar's resident Technical Officer and BREW Guru answers the hottest questions about your coolest brews.



Each issue of BREW Cellar News will contain words of wisdom from our very own "Brew Guru." A compilation of useful hints and tips learned from the combined years and experiences of our network of keen brewers from all over the country, together with the answers to your frequently asked questions.

Got a problem?... want clarification on something? Just ask the "Brew Guru."

Beer Won't Clear.

After bottling, all beers will take a week or so to gas up but then should settle out crystal clear. If your beer refuses to clear after a reasonable time, ten to one it's affected by one of the following problems.

1. Contamination - If a beer becomes contaminated by airborne bacteria, which usually happens after fermentation, prior to or during bottling, the beer won't clear properly. This type of haze is usually accompanied by a waterline ring that forms in the bottle.
2. Starch Haze - This haze is created by using too starchy products (unconverted sugars) in your brewing.
3. Chill Haze - Occasionally a beer can be quite clear but once chilled becomes slightly hazy. Caused by slightly higher than normal protein content which has no effect on the beer taste etc.

Air Lock Not Bubbling.

This is the most common problem of all. Often the brewer assumes the brew is not fermenting so "out she goes" or, adds another yeast. Fermenters are plastic and all too often don't seal well, especially if the lid is over tightened. Look for the visual signs of fermentation ie, froth on the surface or tiny bubbles bursting on the surface.

It won't really matter if the fermenter is not perfectly sealed, bottling at the right time is the important thing.

Mysterious Hydrometer Readings

When taking hydrometer readings of fermented or fermenting beer, care should be taken in order to get accurate readings. Beers, as mentioned, contain gas which releases from the beer and clings to your hydrometer lifting it higher, thus giving a bad reading. Spin the hydrometer to release the gas before reading and always remember, the lowest reading attainable is the accurate one.

Diet and diabetic beer

Both "diet and diabetic" beers are really the same and should not be connected in any way to low alcohol beers. Low alcohol beers are basically normal beers with reduced alcohol levels. Diet and diabetic beers must conform to regulations, which mainly cover unfermented sugars being residual carbohydrates. In home brewing we assume that the fermentations (both primary and secondary) ferment all the sugars. However, depending on the percentage of higher sugars (unfermentable carbohydrates), there are always some residuals. Special enzymes are used to convert unfermentables to fermentables when making these special beers. Many diabetics say well-matured home brew gives them fewer problems than normal (non-diabetic) commercial beers.

Recipes

Corona Style

- 1 x 1.7kg Morgan's Canadian Light
- 1 x 1 kg BREW Cellar Body Blend
- 400 g Dextrose
- 12g Morgan's Supa Alpha F/Hops

Mix up then brew and bottle as normal. Ensure fermentation is complete before bottling otherwise over gassed bottle could explode.

Samuel Willard's 'Scarlet O'Hara' Cocktail

- 2ozs Samuel Willard's 'Southern Spirit
 - A good squeeze of lime to taste
 - 2ozs Cranberry juice
- Shake with cracked ice then strain into a cocktail glass.





New Products!

		
<p>Coffee Liqueur A smooth sweet coffee Tia Maria style.</p>	<p>Crème de Cacao A rich taste of cocoa beans and vanilla</p>	<p>Southern Spirit A unique sweet Southern Comfort style.</p>



Shop at your
BREW Cellar Store

Where you'll get real service &
the right advice!

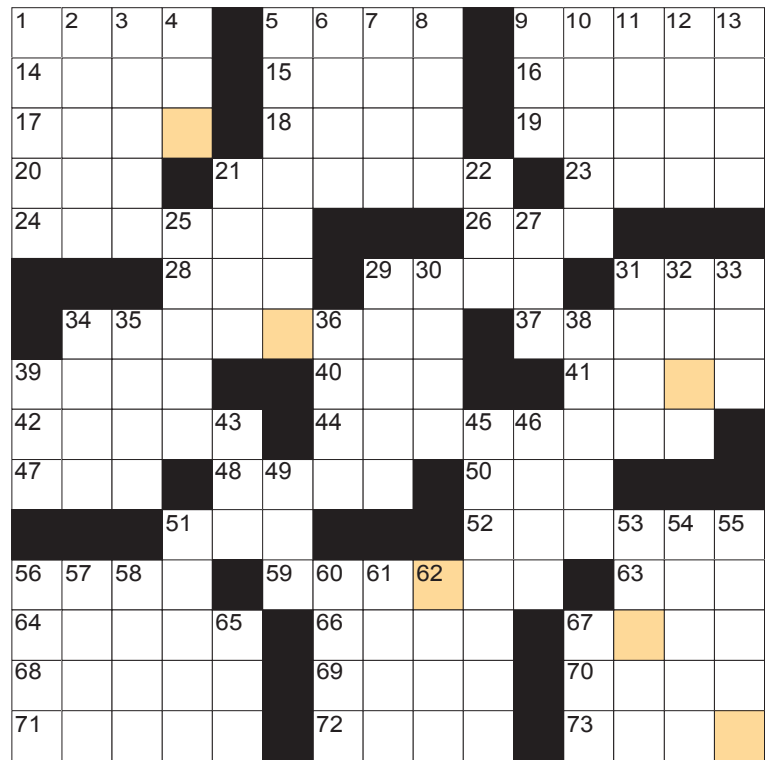
P U Z Z L E D

Across

- 1 Torah table
 5 1/6 of an inch
 9 Culture
 14 Epochs
 15 Jewish calendar month
 16 Tight at the top, flaring at the bottom (2 wds.)
 17 Knife's partner
 18 Vice President Al ___
 19 Praise
 20 Unmatched
 21 Brew
 23 Financial obligation
 24 Japanese entertaining girl
 26 Expert
 28 Brooch
 29 Tap in lightly
 31 Bottle or
 34 General ___
 37 Cut cheese
 39 Ferment
 40 Peaked
 41 Lotion ingredient
 42 Wash
 44 Witches pot (British spelling)
 47 Skit
 48 Stink
 50 Fall month
 51 Executive
 52 Royal officer
 56 Deal with
 59 ----- Willards
 63 IOU part
 64 Toothbrush brand
 66 Saclike structures filled with fluid or diseased matter
 67 Parent teacher groups
 68 Syrup tree
 69 Institution (abbr.)
 70 Civil wrong
 71 Blow up
 72 Challenge
 73 Greek God of War

Down

- 1 Confuse
 2 Eat away
 3 ___ Gras
 4 Inquire
 5 Miss America ___
 6 False god graven image
 7 Socialism's Marx
 8 Realm
 9 Wild ox
 10 Escape
 11 Helper
 12 Stuck up person
 13 Experiment
 21 Modish
 22 Male sheep
 25 Gushes out
 27 Cycles per second
 29 A Hindu's red dot
 30 Organization concerned with civil liberties (abbr.)
 31 Weight unit
 32 Economics abbr.
 33 "To the right!"
 34 Little Mermaid's love
 35 Fasting season
 36 Grain
 38 Slow (music)
 39 Undergarment
 43 Before, poetically
 45 Newborn outfit
 46 Cowboy fight
 49 Goddess
 51 Body components
 53 Engine
 54 Knowing
 55 Bird homes
 56 Brush
 57 Spoken
 58 Dad
 60 LSD
 61 Starling
 62 Soviet Union
 65 Stake
 67 School group



Six Morgan's polo shirts and caps can be won. Find the word we are looking for by placing the letters of the colored boxes in the correct order. Email the answer to info@brewcellar.com.au or write to BREW Cellar Dist. Ltd at the address below, including name, address and shirt size - L, XL, XXL. Entries close 10th February 2006. Winners will be announced in the next issue of BREW Cellar News.

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Beginners Corner

If you've never brewed before...

"Good beer making is simple and easy...
 bad beer making is complicated and hard..."

JUST KEEP IT SIMPLE AND CLEAN!"

The Rules...

1. Start off with the simple beer concentrate and dextrose.
2. Mix everything cleanly and quickly.
3. Add the yeast at the right temp 20-25C.
4. Seal up and have a nice quick complete ferment, and then...
5. Bottle with as little exposure as possible.

The perfect gift!

The complete brewing kit from Morgan's.

Everything you need to get started!

Available now.



KING OF BREWS.



Morgan's Blue Mountain Lager
available from your specialty brewstore now

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