

# BREW Cellar News

Volume 3.



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## **BREW** *Cellar* **RACING**

LOOKS GOOD... GOES EVEN BETTER!

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MORGAN'S WINS AT EASTER BREWFEST... 2



[www.brewcellar.com.au](http://www.brewcellar.com.au)

# Morgan's New Brew wins Best At The Glen's Easter "Brewfest..."

In even the most competitive company, Class and Distinction shine through. To finish with top class show-stopping brew, you will be streets ahead if you start with one of the style-setting products from Morgan's premium "Chairman's Selection" range.

Nestled amongst willows by a creek, The Glen Hotel (Est. 1864) has been home to many varied sporting events, from Pony racing to Wood Chopping, Greyhound racing to Fox hunts back in 1884. Given such a colourful history, it seems to be a fitting venue for yet another great Aussie sport .... Beer making...and The Glen's unique "Easter Brewfest!"

As Kerry Walker of the BREW Cellar network found out, the passion for home brew beers was alive and kicking and BREW Cellar's extensive range of brewing products were in good and competitive company as the judging got under way.

"The entries we have seen here are many and varied, and while this event is social, these entrants take their beer making seriously," Mr. Walker said. "In chatting with a few of the guys, it became apparent there had been quite a lot of preparation involved and a lot of pride was at stake!"

The event, sponsored by Toohey's™ and aptly tagged "Brisbane's Best Amateur Brewer", was held over the Easter long weekend. Brewers, alerted to the competition promoted in Homebrew stores, were invited to enter the pride of their productions to be "taste tested" by the patrons of the day and judged in a blind vote system.

Danny Backay of Quality Home Brew supplies said: "Entries haven't been limited to regular kit beers, we are going to taste a variety of brews here, hop infused malt extract boil ups, full mash, all grain brews, Stouts and Porters, all up for judging today and how people vote will certainly be interesting."

As judging began, I observed the entrants as they sat back quietly wondering which entry number their beer had become and as the

patrons shuffled around the marquee, one of the entrants confided in me, "My amber ale mash entry may be too complex in flavour, for the masses!" Once all patrons had completed their taste test, they were required to vote for the one beer they found most palatable.

By 5 pm the judging was over and the moment of truth was out, the result was tied. A casting vote was needed. Following true Aussie tradition, a lovely lady was randomly selected and called to the stage to make the final decision, much to the pleasure of the assembled crowd! The winners, while poles apart, were clearly worthy of champion status. First prize went to a Mexican style lager, brewed unadulterated, direct from the Morgan's "Chairman's Selection" Cervesa kit, CORTES.

Second place went to an all grain mash brew in the style of an American Pale Ale. Perhaps the results speak for themselves as commercial beer trends have shown, the Corona style beers are both fashionably acceptable and easy to drink, while boutique style beers are also making their way into many social circles.

So be it! Rich and full bodied, or crisp and refreshing, home brewed beers, have certainly come a long way in recent years and with the cost of a carton of regular beer now tipping the scales at up to \$55.00 it doesn't take a mathematician to work out that Home Brewing is by far the most economical way to enjoy a great quality beer or two without blowing your budget!



## Spotlight on BREW Cellar Maryborough...

Tracey and Andrew Bailey couldn't imagine living anywhere else! They have been so much a part of the landscape in Maryborough for so long that doing anything other than owning and running their beloved Maryborough Home Brew supplies is just a dim memory.

"I'm a glazier by trade" says Andrew, "But I gave that up some years ago after getting into this Home Brew Business full time. Tracey was in hospitality, managing motels before taking on the Home Brew. Now we run the store between us and I'm pleased to be able



to say that most of our regular customers have become personal friends over the years."

Tracey and Andrew moved to the Maryborough area from Brisbane about twenty years ago... long before "Sea Change" was fashionable... and were immediately smitten by the character and history

of the town. "Maryborough is still a quiet country town, in lots of ways," says Andrew, "although she is starting to grow as people realise that housing here is very affordable... she is one of those towns that has a heart and everything grows around her."

"People here are the best" Tracey believes, "typical country people who always have time for a chat... and they're a pleasure to talk to! It's a great place to have a business and every year we have been growing larger and larger."

The Baileys have plenty of opportunity to indulge their mutual passions for camping and fishing in this part of the world "And I like to get down to Rainbow Beach for a surf" says Andrew, with the earnest expression of someone already planning his next escape. Andrew and Tracey are convinced that, with the price increases in beer and spirits, Home Brewing is the only way to go and both agree that "The change from working for someone else to owning your own business... in a place like Maryborough... has been a great change in lifestyle."

At a Glance...

Maryborough Home Brew Supplies - Andrew & Tracey Bailey  
278 Kent Street, Maryborough • Phone: (07) 4122 2607



# NEW PRODUCTS

## Products you can count on!

These new BREW Cellar products have been tested and produced to the highest industry standards. When you see any of the new items, looking splendid in their Green and Gold BREW Cellar livery, you will know you are buying high quality ingredients, equipment and accessories produced to fill a gap in the marketplace where demand has dictated their birth!

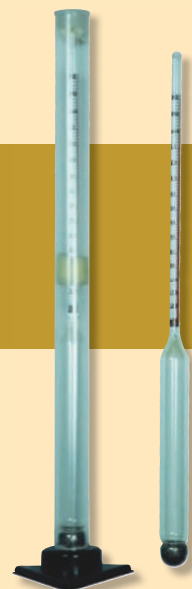


## Gravity Issues?

We've taken the rocket science out of hydrometers

Cover all your home brewing requirements with Easy Read. Our user friendly design, with a range of .980 - 1.130 SG ensures no confusion and it all comes complete with a Test Tube.

easy READ





## Willard's Wins the "Tastes like Bundy" Test...

In a recent "taste-off" held at Quality Home Brew... that well-known BREW Cellar outlet in Queensland... Samuel Willard's Premium Queensland Rum was again confirmed as being the closest tasting rum to the famous Queensland Icon.

This confirmation came by way of a unanimous verdict on the part of all judges involved in the event.



Part of the Samuel Willard's Premium Liqueur Range



Samuel Willard's Special Yeasts



Part of the Samuel Willard's Gold Star Range



Part of the Samuel Willard's Premium Spirits Range



Sample the aroma of our superb Liqueurs at the "Sniffer" bar in your local BREW Cellar outlet.

## Cleaning and Maintaining

Be good to your kegs and be rewarded...

It is very important to keep your keg and lines clean and well maintained, just like the rest of your brewing equipment. Here are some useful hints and tips that will deliver the most favourable end result.

First... when your keg is empty, release any pressure through the pressure valve and remove the lid. Mix 30 mls. (3 caps) of Morgan's low suds with 1 litre of water and place in the keg. Using a soft cloth, wash the inside of the keg. Next... place your lid back on and gas back up to pouring pressure. This will enable you to now clean your tubing by turning on the tap. Once you have the liquid in the tubing, leave it sit for 10 minutes, and then push the detergent all the way through the keg lines.

De-gas then open your keg and rinse out. Then follow the same procedure to sterilise, using Morgan's Sanitise at 30 mls. to 1 litre of water. After you have done this, it is time to check out all the 'O' rings, the lid and the posts. If they are showing any signs of wear, replace them.

Your keg is now ready to put that special BREW Cellar brew into that you have just finished fermenting. Your local BREW Cellar Home Brew specialist will tell you it is better to gas your beer when it is cold, as the beer absorbs the gas more easily.

For the best advice and all the equipment and supplies you need, visit your local BREW Cellar outlet!



## Samuel Willard's Gold Star Special Chilli Vodka

This is a truly exciting "Welcome" drink for any party... looks good and tastes great!

### Ingredients:

- 1 x Samuel Willard's Chilli Vodka Essence
- 1 x large Jalapeno Chilli
- 2 x small Bird's eye Chillies
- 1.075 Ltrs. Of 40% Vodka

### Method:

Using a sharp pointed knife, run the blade through the middle of the two small bird's eye chillies, north to south and east to west forming a cross. Drop the two small bird's eye chillies into a 1.125 litre bottle. Pour the 50 mls of Samuel Willard's Chilli Vodka essence into the 1.125 litre bottle. Fill the 1.125 litre bottle with 40% alc. vodka. Add the large Jalapeno Chilli into the 1.125 litre bottle and cap. This large chilli is there for appearance. Allow to soak for 48 hours and enjoy! Dare to be different! Try a shot of Samuel Willard's Butterscotch Schnapps as a chaser!



# Brew Cellar Racing Car Continues on its Winning Way...

Looking after  
"Stanley" is a  
family affair!

"Stanley," the BREW Cellar sponsored Formula 500 Sprint Car continues to thrill fans all around the country with some great performances.

Yes... "Stanley" is his name and... as you would expect... there is a story attached to how the car got its name and it all revolves around the family that keeps it racing... and winning!

"Stanley" is a Formula 500 Sprint Car with a STALLARD Chassis, powered by a YAMAHA R6 engine and built in the U.S.A. He can manage a top speed of 140 K.P.H. "When he gets wound up!" The car is sponsored by BREW Cellar and owned and raced by HART Racing... which is where the 'family' connection comes in. Megan and Garry Hart are the owners of HOOCH Home Brew, the BREW Cellar outlet in Bundaberg. Garry drives the car but the whole Hart family is involved in Stanley's up-keep and winning performance.

Garry's wife Megan is "Chief of Pit Crew" which means that she handles the responsibility of tyres and washing. Daughter Bree-Ann (13) takes care of race videos, recording times and publicity and her sister Brittany (12) is official photographer and Pit Crew with younger brother Mitchell (7) who claims to be the one to give "Stanley" his name.

The short version of that story has to do with a particular tool kit used to keep "Stanley" in racing trim. Seems it carried a prominent logo for that famous STANLEY Tool Company and the rest, as they say, is history!

Garry's brothers, Steven and Rick, also help out as extra Pit Crew when required and confess to being two of "Stanley's" biggest fans.

In the recent Australian Titles held in Lismore over Easter, Garry piloted "Stanley" into second place overall. This allows "Stanley" to carry the prestige "Australia 2" designation, now painted on the car as "AUS 2" until the next Australian Titles. This event will take place at the end of February ('09) at Bordertown Raceway in Victoria.

Garry and Megan Hart have been in the Home Brew business for 16 years... 12 of those years at their present location in Maryborough Street Bundaberg, where HOOCH Home Brew is a well-known local landmark. Before that, Garry was a Main Roads concreter and Megan worked in the hospitality industry. Their favourite Brew... for both... is Morgan's Blue Mountain Lager!



## More Recipes – popular beer styles

Hunters Old	Morgan's Ironbark Dark Ale 1.5 kg Morgan's unhopped dark malt extract Morgan's Fuggles finishing hops
Boags Premium	Morgan's Blue Mountain Lager 1kg Brew Cellar dry booster blend 15g premium ale yeast Morgan's Pride Of Ringwood Finishing hops.
Hahn Super Dry	Morgan's Blue Mountain Lager Morgan's beer enhancer MB 500g dextrose Morgan's hersbrucker finishing hops Brew Cellar dry enzyme
James Squire Porter	Morgan's Royal Oak Amber Ale 1.5 kg Morgan's unhopped amber extract 15g Brew Cellar English ale premium yeast Morgan' fuggles finishing hops.
Kilkenny	Morgan's Royal Oak Amber Ale 1kg Brew Cellar Ultra Blend 150g Dextrose Morgan's fuggles finishing hops 15g BC Premium English Ale Yeast

# Get the Low Down on Filter Devices.

Now that there are at least 7 different filters available at Home Brew stores and some at up to 5 times the running cost of others, Brew Cellar felt it was time to try and make some sense of them all, we've taken a look into each of them and their function. Just to keep things in balance we decided that rather than pick a favourite, we thought the best way would be to let you be the judge. Some of the filters are in line; others incorporate the use of collection buckets and pre filter storage reservoirs. We hope this information will be of some use to you when choosing the right filter. Brew Cellar would suggest that when purchasing such a filter, that you take into consideration the following factors:

- Don't look only at the purchase price, it doesn't represent operation costs,
- Cost of running your filter per batch,
- Quality of filter design and its expected life span,
- Exposure to degradable materials in the filter body.

## Activated Carbon and Home Brewing...

As Carbon is now commonly used in home brewing, we felt it was time to put together some information to clear a few myths about its origins and function. Because carbon is processed into several forms, for now, we're referring only to activated carbon. It can be used to filter chlorine from water in preparation for making beer, or to eliminate objectionable flavours from spirits prior to re-flavouring. Activated carbon, has been processed to make it extremely porous and thus to have a very large surface area available for chemical reactions. Due to its high degree of microporosity, just one gram of activated carbon has a surface area of approximately 500 m<sup>2</sup>. Activated Carbon is made of tiny clusters of carbon atoms stacked upon one another. The carbon source is a variety of materials, such as coconut shells or coal. The raw carbon source is slowly heated in the absence of air to produce high carbon material. The carbon is activated by passing oxidizing gases through the material at extremely high temperatures. The activation process produces the pores that result in such high absorptive properties.

## Absorption...

Absorption is a process that occurs when a gas or liquid accumulates on the surface of a activated carbon, forming a film of molecules or atoms on the surface. This is why carbon, with its massive surface area, is so efficient at removal of contaminants. Absorption is also influenced by the length of time that the activated carbon is in contact with the contaminant in the liquid. Increasing contact time allows greater amounts of contaminant to be removed. Contact is improved by increasing the amount of activated carbon in the filter and reducing the outward flow rate through the filter. Eventually the activated carbon loses its ability to remove contaminants, because it becomes clogged with material.

## Exposure Time...

For the filtering to take place for alcohol, it must be free from air so the purification takes place in one continuous flow. Best results with alcohol are achieved when Activated Carbon is saturated so that the alcohol has sufficient dwell time. For this reason GAC (Granulated Activated Carbon) is typically left for twenty minutes prior to allowing outflow from the filter, to ensure that maximum saturation has occurred. Failure to wait this time would result in tracking, where a pathway forms that allows untreated product to flow along a path and exit without sufficient dwell time.

## Fuselex™ Filters The Best Money Can Buy

### Fuselex™ Master

The Most Efficient  
Conditioning Filtration  
System




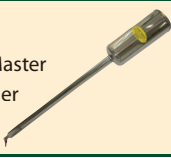



With capacity for 350 grams of GAC and made of Food Grade 304 stainless steel, the Fuselex™ Master features the largest carbon dwell chamber on the market. With a greater exposure time to carbon, the Fuselex™ Master consistently delivers a premium quality finished product, every time.



### Fuselex™ Nano

The Best in Line Filter

Providing lowest cost per batch filtration and built to last a lifetime, the Fuselex™ Nano won't let you down. Made of Food Grade 304 Stainless Steel and using just 100 grams of GAC, its compact design is perfect for the inline filter brewer. Fuselex Nano™ comes complete with flow regulator valve, reservoir suspension bracket and 100 grams of Samuel Willard's™ Premium Activated Carbon.

Product Name	Filter media	Av. Setup cost	Function	Consumables
 <p>Essencia Carbon Filter</p>	Ceramic and Granulated activated carbon	\$200.00	Polycarbonate plastic reservoir houses the ceramic and GAC filters. Product is captured in a secondary reservoir for decanting to store.	Ceramic cartridge Carbon cartridge
 <p>Still Spirits EZ filter</p>	Activated carbon block	\$120.00	A Plastic bucket separated by a plastic cylinder containing an activated carbon block. Product is passed through the plastic tube and carbon block before being captured in a plastic bucket ready for storage.	Washers Carbon cartridge
 <p>Still Spirits EZ filter in line</p>	Activated carbon block	\$60.00	One plastic cylinder containing an activated carbon block. Product is passed through the plastic tube and carbon block to be stored.	Washers Carbon cartridge
 <p>Fuselex Master conditioner</p>	Granulated activated carbon	\$190.00	Wall mounted 4 litre stainless steel reservoir fitted to a long stainless steel tube. Product is passed through the stainless tube filled with granulated activated carbon. Flow control valve controls the output and dwell time of product in the treatment chamber.	Carbon
 <p>Fuselex Nano in line filter</p>	Granulated activated carbon	\$69.00	One Stainless steel chamber tube filled with granulated activated carbon. Product is passed through the stainless steel tube fitted with flow control valve and micro filter plug.	Carbon Micro filter
 <p>Z filter</p>	Granulated activated carbon	\$40.00	Plastic tube filled with activated carbon. Product is fed into the plastic chamber and gravity fed to the outlet.	Carbon Filter papers
 <p>Vertaflow</p>	Granulated activated carbon	\$100.00	Stainless steel tube filled with granulated activated carbon. Product is fed into the base and gravity fed to the outlet.	Carbon Filter papers

## Comparison Test

With the recent adaptation of using a water filter carbon block as an alternative the traditional granulated carbon, we decided to compare two similar in line filters to get a clear picture of the running costs of Carbon Block Vs Granulated Carbon. For the exercise we selected

the Still Spirits EZ Filter and the Fuselex Nano as they are both very similar in application, with the exception that one uses granulated carbon, the other a block. Both have a comparable retail price of around \$60.

Product Name	Material	Carbon installation method	Connection method	Volume of carbon exposure	Cost/10L batch
Fuselex Nano	304 stainless steel	Filled using a port in the top of the filter and then flushed under a tap to remove when completed	The filter is suspended from a bracket which is connected to the tap on the primary reservoir. Brass press connection barbs on either end accommodate hoses for in and out flow. Flow speed is controlled by adjustment of the ball valve.	100 gms	\$2.90
Still Spirits EZ Filter	Plastic	Unscrew to install the cartridge between two plastic washers then re-assembled.	The filter is suspended from a plastic inlet pipe in the filter top. The outflow is control by the restricted flow from the carbon block. The filtered liquid is then released via a plastic pipe on the filter base.	67 gms	\$7.99

## RESULTS SUMMARY

Both filters were efficient at the removal of taint or smell. They also both had a similar assembly time and were simple to operate. There were no issues with tracking of the liquid through the carbon. As shown, both filters use some form of Activated Carbon. It's probably the most important factor to consider due to replacement cost representing the majority of your running cost. Brew Cellar suggests that when purchasing a filter, you take into consideration the following factors:

1. Don't look only at the purchase price.

2. Consider the true cost of running your filter per batch based on replacement parts costs.
3. Check the quality of filter design, the build and its expected life span.
4. Potential Exposure to degradable materials in the filter body.

We hope this information is of some use to you when choosing your filter. BrewCellar suggests that your local home brew store can assist you with any additional information regarding these types of filters and their applications.



# What's the stink in that drink?

Ever drunk Rum, Tequila, Brandy or Whiskey? If you've answered yes to any of one those, you may have consider why some alcohols can leave a less than subtle hint reminiscent of chewing on a bicycle tyre? In this article, we hope to clarify some points regarding just what this flavour is.

The answer in short is simple, Fusel alcohol.

What are Fusels?

The term fusel oil comes from an old German word "fuseln", which means "to bungle" and was applied to describe "bad spirit" in reference to distilled alcohol.

In the fermentation process, Fusel alcohols are concentrated in the "tails" at the end of a distillation run. They are commonly referred to as oils, but in the true sense, they aren't, but do have an oily feel. For the best part, these flavours are actually an integral part of

the flavour profile for some spirits. Often after a person becomes aware of the origin of such a smell in their drink, the spirit can become less than acceptable to the palate! A good example of fusel as an intentional flavour would be Rum. In the distillation of Rum, fusels are often recovered and blended for further use as a flavour base, to be added into subsequent batches. If you've ever heard of people going crazy drinking Rum, chances are, they probably were. Fusels are an undesirable toxic by-product and consumption can contribute to hangovers, nausea, heartburn, headaches, clinical depression or a bout of vomiting,(it's true, some people have been known to vomit following drinking). So if you don't fancy one or more of those symptoms, you should steer well clear of the above mentioned beverages or review your drinking habits.

## 10 facts

### Facts about alcohol you may or may not want to know!

1. Turkey's annual consumption of alcohol is: 46.5 million liters of Raki, 22.8 million liters of wine, 6 million liters of vodka and 40.9 million liters of beer.
2. Women absorb alcohol into the bloodstream faster and metabolize it slower than men.
3. Tegestology is the name given to collecting of beer mats or coasters. For more information about Tegestology: <http://en.wikipedia.org/wiki/Tegestology>
4. Beer is the second most popular beverage in the world, second only behind tea.
5. Bavaria still defines beer as a staple food. (Perhaps they should take a look at Australia, where we all know it really IS food!)
6. The Japanese can buy beer from vending machines, street vendors and in train stations.
7. According to Guinness, a pint of beer is lifted about ten times, and each time about 0.56 ml is lost in a beer drinker's facial hair.
8. Samuel Adams Triple Bock, the strongest beer in the world with 17% alcohol by volume achieves this strength by using champagne yeast.
9. The first civilized culture to brew beer was that of the Samaritans in Mesopotamia. They called it a "Divine Drink" and offered it to their gods. The earliest record of beer is a 6000 year old Samarian tablet that depicted a group of people using reed straws to drink from a communal bowl.
10. The hydrometer transformed how beer was brewed. Before its introduction, beers were brewed from a single malt: brown beers from brown malt, amber beers from amber malt, pale beers from pale malt. Using the hydrometer, brewers could calculate the yield from different malts. They observed that pale malt, though more expensive, yielded far more fermentable material than cheaper malts. For example, brown malt (used for Porter) gave 54 pounds of extract per quarter, whilst pale malt gave 80 pounds. Once this was known, brewers switched to using mostly pale malt for all beers supplemented with a small quantity of highly-coloured malt to achieve the correct colour for darker beers.







## Words of wisdom from "THE BREW GURU"

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."

With petrol prices gone through the roof and interest rates on the rise, Specialty Brew stores report new brewers starting up so, we'll answer some of the common problems in this issue to keep these blokes on the right track.

### How long to ferment?

In beer making all time is relative to temperature. The warmer the brew, the faster the ferment and the more quickly it will spoil once fermentation has finished, that is prior to bottling.

### Air lock not bubbling?

This is the most common problem of all. Sometimes the brewer assumes the brew is not fermenting so, 'Out she goes'. Most likely the brew is fermenting fine but as fermenters don't always seal well, the assumption is that it's dead.

Firstly, assess the situation. Look for visual signs of fermentation, i.e. early stages of the ferment will show a heavy froth on the surface, late stages will show a residue of that early froth on the sides of the fermenter.

### Frothing through the air lock?

Sometimes, mainly in summertime, the ferment will be so active that the early frothing comes out through the air lock. Don't worry, no harm befalls the brew, simply refill the air lock. The problem has been traced to water mineralisation.

### Mysterious hydrometer readings?

While a beer hydrometer can be used to monitor the progression of fermentation, most new brewers have definite

problems getting accurate readings. The problem comes from dissolved gas in the liquid releasing and clinging to the hydrometer thus raising it in the liquid. Give the hydrometer a spin with your fingers a couple of times and remember, the lowest reading achievable is the accurate one.

### Overgassed or flat beer?

Overgassed beer can only come from having too much sugar in the bottles at bottling time. This situation can only come from bottling too early before fermentation finishes or, adding too much sugar to the bottles at bottling.

### Wintertime – 'Lovely Lager Time'

Yes, you've got it, winter is on us again and what a perfect time to brew those premium lagers. True lagers home brewed need to be brewed at 12 to 15 C, this is a bit of a problem summertime in Australia but, wintertime down under is perfect. True lagers are what we

call the cleaner tasting beers with little flavour coming from the yeast. The fresh lager taste is coming directly from the malt and hops used.

Morgan's 'Chairman's Selection' Cortes and Scharl's lager brews are supplied with 15g Premium European Lager Yeast, the larger yeast sachet guaranteeing total dominance of the ferment for the cleanest of lagers. These premium lager brews are perfect for your winter brewing. Try them both, you'll find them really special.

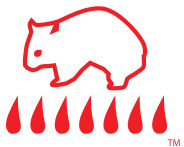


# THOMAS COOPERS PREMIUM SELECTION



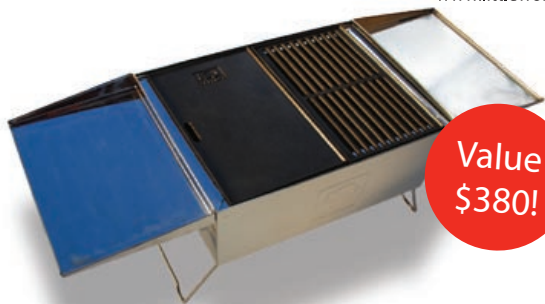
The Premium Selection concentrates have been designed to impart flavours that represent the pinnacle of their respective styles and all hold true to the Coopers tradition of brewing excellence.

**WIN!**



**little wombat**

bush campfire™  
www.littlewombat.com.au



Value  
\$380!

## When you Brew with The Chairman...

If you've never had the ambition to win a "Little Wombat" it's probably just that you haven't seen one yet! It's brand new on the market and it's the cleverest combination bush campfire and barbecue cooker ever invented! Portable... packs away into a heavy duty bag. Convenient... carries its own fuel and accessories. Versatile... barbecue or rotisserie all in the one package.

### TO ENTER COMPETITION:

Just write your name and phone number on the back of the label when you buy any product from "The Chairman's Selection" range and send it in to us at BREW Cellar before the end of September... that's all you have to do to win!



## AT LAST LOW CARB BEER



An all new enzyme from Brew Cellar, now allows brewers the opportunity of making lower carbohydrate beers, hence a finished beer that's less fattening. Stirred into the initial brew along with the yeast, this special enzyme will convert higher sugars into fermentables resulting in a dryer, lower carbohydrate beer.



# MORGAN'S

## FINISHING HOPS



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

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

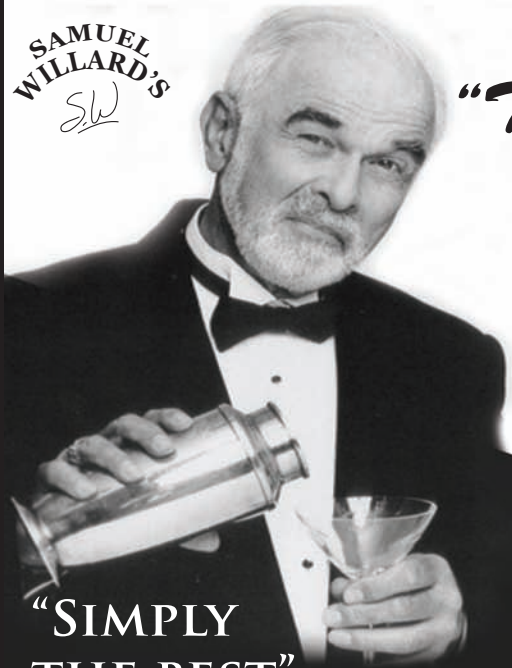
Available at your specialty Brew Cellar brewstore



## Your Beer on Tap...

Bottling your beer is fine, however, brewers agree that it's the most tedious part of the whole home beer making experience. Kegging, on the other hand, is much easier and most importantly, offers brewers the big advantage of having beer that is completely sediment free and won't stir up when travelling. A keg set combined with an old fridge really is the job. With the savings of brewing your own, those costs are soon recovered. Morgan's Beer kegs are available in 12 and 23 Litre sizes. Ask your local BREW Cellar Specialist Brew Store, they'll give you the drum!

SAMUEL  
WILLARD'S  
S.W.



*"The name's Willard's,  
Samuel Willard's"*



**"SIMPLY  
THE BEST"**

STEVE DAVIDSON, NSW

**"SO EASY AND  
NO MESSY MIXING."**

PETER LEWIS QLD

Superior Liqueur bases without all the hassles

# SHAKEN- NOT STIRRED.



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