

BREW Cellar

news

volume 4.

inside this edition

Medieval Beer

Discover the origins of home brew and reap the harvest with a beer recipe that would have curled the hair of many a Fair Maiden.

Shaken not Stirred

Samuel Willard's develops a range of hassle free liquid liqueur bases that won't get you all stirred up.

Brew Comp Winners

Bowen Brewers prove good beer in a hot climate is the perfect match.

More Great Beer Recipes

Create your own beer in the style of:
Little Creatures™ Pale Ale.
Samuel Adams™ Dark Ale.
Hahn Super™ Dry.

BREW GURU

Contamination Issues?
Brew Guru, Grant Sampson's guide to hygiene in brewing.

keg beer



www.brewcellar.com.au

Enjoy draught beer at home or take a keg of your best brew to a party. Find out how keg beer can save time, but your mates probably won't ever leave.



Bowen has always been A "Big Picture" kind of place...

Long before Baz Luhrmann arrived in town and decided to shoot large lumps of his biggest picture ever...with the biggest budget ever heard of in Australian film-making history and the biggest name you could give to an Aussie "Flick"...the people of Bowen had a good grasp of "Big Picture" thinking.

It was well before the locals got involved as extras in Luhrmann's movie epic "Australia" and decided to name the town "Bowenwood"...complete with mammoth letters erected around the water tower, in a tongue-in-cheek back-handed salute to a similar sign in the Hollywood Hills...that Bowen's other "Big Pictures" were making a name for themselves.

As one of its many claims to fame, Bowen boasts a series of larger than life murals covering entire walls of prominent buildings throughout the major streets. These 24 magnificent works depict the town's diverse history, from early settlement to present day.

Quite apart from things to see, there are myriad things to do in the Bowen area and this is probably what helps to give the locals that slightly smug "I know a secret" expression and confident can-do attitude you will encounter when arriving in town. After all, with all it has to offer, Bowen must surely be recognized as being one of the best kept secrets in Australian Regional Lifestyle.

There are 8 pristine award-winning beaches to explore, reef and beach and estuary fishing to die for, a Golf Course where the main water hazard is The Coral Sea and enough unique seafood and local produce

to make your hair go curly! Don't forget, this is the home of "The Big Mango," another Bowen "Big Idea" erected at the entrance to town, just to remind everyone about that luscious fruit that Bowen gave the world!

And set against this larger than life "Too much is not enough" backdrop, we find an iconic annual event that locals "Wouldn't miss for quids" when it is held at the same time each year, over the May Day long weekend.

Modestly titled "The Bowen Basin Brewing Comp." and attracting entries mainly from the Bowen, Collinsville and Proserpine areas of Queensland, "The Brewing Comp" is organized and sponsored by Rob and Christine Myers who own and operate HOME BREW INN, the Bannered BREW Cellar Store in Bowen.

"The competition gets fairly fierce," says Rob, "After all...it gets pretty hot up here...so people are pretty serious about their Home Brew." Rob provides the prizes and organizes the judging panel on behalf of the Combined Rail Union, whose efforts raise much needed funds for charity each year.

The overall winner of "The Comp" this year was a BISHOP'S ENGLISH BITTER from the MORGAN'S Chairman's Selection Range, produced and prepared by Simon Russell. Simon admits to being "A part-time poet" and a long time Customer of Rob and Christine's HOME BREW INN store.

Rob and Christine are long-time residents of Bowen and say they wouldn't swap places for any amount of fame and fortune...not even the Hollywood "Big Picture" style!

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BEST IMPORTED LAGER/ALE "OVERALL WINNER"
SIMON RUSSELL with BISHOP'S ENGLISH BITTER.



The Chairman's Selection...seriously good stuff !

Medieval Beer

Beer during the middle ages was a very popular drink, and as time progressed, went through many formulation changes. Commonly being brewed in homes, and sometimes by the whole community, this was probably the beginnings of home brew. Many medieval authors wrote about ales and beer, along with artists, who frequently depicted scenes of feasts and drunken gatherings.

Medieval brews probably tasted more like malted porridge, nowhere near beer we know today. Hops had yet to be included. It was also probably much stronger in alcohol. Many brews included ingredients such as oak, ginger, cinnamon, garlic, berries and rosemary. This may have been necessary to mask the no doubt unpalatable off flavours that would have been present due to lack of sanitary practices. In a period of plagues, beer was preferred to water and with its alcohol content, it would have presented as a safer option to water.

Subsequently, beer became the standard beverage, consumed by men and women of all ages. As is still the case today, monasteries were known to produce the best brews, with monks at the time becoming expert at brewing. Medieval brewers had used many problematic ingredients to preserve beers, including, for example, soot. More commonly, herbs had been used, such as stinging nettle. Hops were reportedly introduced in the early 16th century. From then on, beer acquired its present day bitter taste, and also gained an improved shelf life. If you're interested to take a step back in time, try experimenting with a brew in the style of a medieval beer of your own. There's a recipe on the [BREW TIME](#) page, but be warned, it will be potent.



Oast Houses & HOPS

We all know that Hops are an integral part of brewing, it's been that way for centuries even though when beer was in its infancy, Hops had yet to be discovered for its benefits as a preservative. Early Hop farming on a commercial scale had its origins in the UK where it reached its peak between 1860 and 1880 where around 70,000 acres of hops were picked each year. In 1878 it was recorded that 71,789 acres of Hops had been picked. The Hops were harvested by gangs, who were paid a fixed rate per bushel. The fresh Hops were packed into hessian sacks known as pokes. The pokes would then be delivered to the oast house for drying. The first form of oast house appeared towards the end of the 1500's and as hops became a more profitable crop by the mid 1700's, the oast house became a more prominent feature on the English landscape and also a viable business proposition. By the mid 1800's hops were in full production and many of the oast houses that can still be seen today across England were built at that time. Over time, the oast house was made redundant with traditional methods being replaced by more modern methods, such as fan drying.





RACING CALENDAR

For those of you who have been eagerly following the progress of "Stanley," the BREW Cellar sponsored Formula 500 Sprint Car, there's some good news and big events to mark in your diary.

"Stanley" continues to impress at every outing and HART RACING Team Leader, Garry Hart, has given us an action-packed forward calendar that will give lots more BREW Cellar Customers the opportunity to see "Stanley" and the Team in action and cheer on "The Green & Gold." Have a look at this event Calendar and make sure you go along and support YOUR Racing Team when they come to compete at an arena near you.

Garry Hart... who divides his time between being "Stanley's" fearless pilot and running HOOCH Home Brew, The BREW Cellar Bannered Store in Bundaberg... would like to extend a special invitation to all readers of BREW Cellar News.

"Tell them that they are welcome to come down to the pits and meet us... and check 'Stanley' out," SAYS Garry. "Also... maybe they could wear the BREW Cellar Green & Gold colours in Support... every little bit helps!"

It's great to be on a winner, so keep watching the columns of the next BREW Cellar News for updates on "Stanley's" progress and any changes or additions to the Racing Calendar.

Date:	Location:	Title or Event:
Dec 27	Murray Bridge, South Australia	OVAL Express Series
Dec 28	Mount Gambier, South Australia	OVAL Express Series
Dec 30	Hamilton, Victoria	OVAL Express Series
Jan 1	Warrnambool, Victoria	OVAL Express Series
Jan 3	Laang, Victoria	OVAL Express Series
Jan 4	Laang, Victoria	OVAL Express Series
Jan 24	Gympie, Queensland	Queensland Stampede Series
Jan 31	Maryborough, Queensland	Queensland Stampede Series
Feb 21	Gladstone, Queensland	Queensland Stampede Series
Mar 7	Bordertown, South Australia	Australian Titles
Mar 8	Bordertown, South Australia	Australian Titles
Apr 11	Moranbah, Queensland	Queensland Stampede Series
May 2	Maryborough, Queensland	QLD Formula 500 Nationals
May 3	Maryborough, Queensland	QLD Formula 500 Nationals



GET BREWING



Sanitization



Pre Mixed Ingredients



PET Bottle Packs

Complete Starter Kits



KEG BEER

taking your brew to the next level



New kegs or Old ?

As more and more home brewers turn to kegging their beer in place of the traditional bottling process, Brew Cellar News takes a look into what options are available to the home brewer. For some time, second hand kegs were the only choice. The use of soda kegs for home brewing came about when the major soft drink manufacturers abandoned the delivery of their concentrate mix in stainless steel kegs in favour of the present day "Bag in a Box" method. There has been up until now, a consistent supply of the second hand kegs, however the supply is now low, not surprising given the constant demand from home brewers worldwide. Another factor pressing supply is that many soda kegs are now being passed on for scrap metal.

With some of the 2nd hand kegs available being up to 30 years old, consideration should be given to the condition of the kegs you choose, after all, they have been retired from circulation at the end of their functioning lifecycle.

That's not to say you'll be unlucky if you purchase a second hand keg, in fact it's a good indication of how long your kegs can last if you buy them from new.

Until Morgan's Brewing introduced the now standard 23 litre keg, made specifically for home brew kits, the only option was to use second hand kegs. One of the other reasons behind the introduction of 23 and 12 litre kegs was the shortfall in the capacity of the common retired soft drink kegs. These older kegs were designed for 18 and 19 litre storage, so with most kit beers at 23 litres, there was always some left behind to be bottled. Hence the new design was customised to meet the needs of Australian brewers. It was also apparent that not all refrigerators could accommodate the height of the soda kegs, so again an adjustment had to be made. While it's not possible to be compatible with every variety of fridge out there, it appears the 23 litre keg is able to be fitted into a standard small bar fridge, and as a lot of brewers already have a dedicated beer fridge, the transition from bottles to kegs is a relatively simple one. As home brewers soon discovered, rather than saving bottles, repeated cleaning, and filling, using kegs simplifies the whole process and it's convenient. So if you make the move into kegging your beer, you're going to end up taking less time to brew, which will give you more time to drink! If you're considering kegging your beers, contact your local Home Brew store for further information on how to set up your own draught beer system. You won't be disappointed and your mates are going to love it.



"...you're going to end up taking less time to brew"



DON'T FORGET :
Keags are great for draught pre-mixed drinks such as Bourbon and Cola



WE'VE DONE THE OLD MAN PROUD.

THOMAS COOPERS SELECTION

Drawing inspiration from Thomas Cooper, celebrated home brewer and founding father of Coopers Brewery, we have created the Thomas Coopers Selection. A selection of home brews that represent the pinnacle of their respective styles and produce beers that would make the old man proud.



SAMUEL WILLARD'S liquid liqueur bases

Recently, I took up the invitation from the guys at Samuel Willard's to taste test the new liqueur base they've developed. I also took a peek at their new computer controlled production facility. The first thing that hits your senses when you walk into Samuel Willard's is the powerful aroma. The temperature controlled facility is paradise, your senses are bombarded with Oaks and Spices. It's a bit like Charlie and the Chocolate Factory for adults. The stainless steel bottling and labeling equipment gleams with bells and whistles as it punches out a symphony of sounds as bottles pass by on their way to be packaged. It's the kind of place a guy could spend hours on end wishing he had one of these at home in the shed.

The new range of liqueur bases is a development from the guys at Willard's to

"The message we got was powders were too hard, a quality liquid base was what they wanted"

overcome a common complaint heard about mixing powders to make liqueurs. Basically they've taken all the work out of the task by doing all the mixing for the consumer, and I must say the end result is good. They say you only get one shot at a first impression, and for a guy that doesn't really drink that famous Irish cream drink, the Willard's version had me thinking "maybe I could drink this stuff after all" (if the beer ran out). It certainly has come a long way since the days of whipping up eggs and condensed milk. The old issue of separation has also been fully overcome. The net result is right on the money, there are no off smells or flavours that would take the edge off your pride and prowess at being a drinks aficionado. Along with the excellent cream base, there are also clear bases in the range, each one precisely matching the consistency of commercially available liqueurs. That's not to say choosing the right base for the right outcome is complex, the idea of numbering them simply 1, 2 and 3 has cut out any risk. In conclusion, I would have to say that I was very impressed with the professional finish of the liqueur bases I tried and the efforts Samuel Willard's have put into making a great product that will yield the customer an excellent result.

FOR QUALITY LIQUEURS EVERY TIME



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

SHAKEN- NOT STIRRED.



SAMUEL WILLARD'S

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.



**GOLD
STAR RANGE**
Spirit essences
that won't break
the bank

TRY THESE OTHER PRODUCTS IN THE SAMUEL WILLARD'S RANGE



A selection of the Premium Spirits



A selection of the Gold Star Range



A selection of the Premium Liqueur



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



Special Yeasts



CONTAMINATION IN BREWING

When compared to a commercial brewery, all home brews are contaminated to one degree or another when making our beers, but it's not necessarily a problem.

At the commercial brewery, everything is made sterile generally by heating everything to boiling point. This is done so that when they finally inoculate the prepared wort with their yeast, the only cells present are their inoculant which will give the beer the desired flavour and characteristics. Any concentration of other cells can change the flavour profile. At home, we get a can of our favourite home brew, which by the way is sterile, then one way or another expose the watered down wort to all sorts of contamination when making our beer. Whether this contamination is minor from airborne exposure or major from poor hygiene practices, it will be there. You may be thinking to yourself this is impossible, there is no way I can get things as clean or boil everything like the breweries do.

Firstly, let's get things into perspective. Once we inoculate our brews and the yeast gets rocking and rolling, in excess of 25 million cells will be present in every millilitre of the brew. You'd agree, that's a hell of a lot of cells getting stuck into the sugars and converting them to alcohol and carbon dioxide. If there are a few wild yeasts or others in there, it's really no problem as their proportion is so small they will never get to dominate the environment. In this case, our "good guy" cells will dominate and keep the scene ideal for themselves and unfavourable to the intruders. You can see that casual exposure of this type is not really a problem. On the other hand, concentrated contamination could introduce literally billions of cells that could ruin the brew.

All serious cases of contamination will be evidenced from "off" or other than clean flavours in the finished beer. As well as "off" flavours, contamination can be shown visually by waterline deposits in bottled beer, cloudiness, and bits floating around and even over gassy beer when a further fermentation is performed by wild yeast making beer impossible to pour.

Contamination comes from three main areas:

1. Pre fermentation
2. During fermentation
3. Post fermentation

1. Pre fermentation – This area is not a real problem unless the brewer has the horrible habit of leaving equipment soaking in water between brews. A bit of airborne contamination introduces such low numbers as not to be a problem. It is important however to remember to pitch your yeast as soon as possible and get the good cells multiplying up against any foreigners.

2. During fermentation – This is where by far the majority of bad problems come from and the culprit is quite simply bad hygiene. These days we all use closed fermentation which all but eliminates airborne contamination during fermentation.

3. Post Fermentation – A low level area of contamination, however it can occur if the brew is exposed to the air after fermentation finishes, then closed up again and left for a few days. This spoiling of the beer will be evidenced by white film floating on the surface of the beer.

Absolute cleaning of your equipment is essential. Deposits left or even bad scratches can harbour literally billions of bugs that will, indeed, ruin your beers. The worst areas are the inside top of the fermenter which is hard to get to, or to see if it's clean but, the worst offender by far is the tap at the bottom of the fermenter.

Most taps are a double sleeve type and are impossible to clean properly. On top of this, the tap seals on the outside of the fermenter, allowing gunk to be held within the threaded area and most brewers don't remove the tap for cleaning. These sorts of areas can harbour literally trillions of nasty cells that will ruin every brew that is made. Please remove and clean your tap properly between brews and, if you'll take my advice, buy yourself a 'snap tap' as these can be disassembled and cleaned properly.

“...every bit as good as commercial beers but at around a fifth of the price...”

WELCOME NEW BREWERS

With all the economic doom and gloom uncertainty of recent times, Brew Cellar stores report considerable numbers of new brewers enquiring about making their own beers. Well, the good news is, home brews have come a long way over the years. It's now not only possible to make beers as good as commercial beers but in many cases, you can make even better beers if you stick to three simple rules being, hygiene, hygiene and hygiene.

See our Brew Guru section for the real deal on this subject. The beers you make at home these days are not only every bit as good as commercial beer but at around a fifth of the price, how much incentive do you need. With “tallies” around \$3.00 a piece, you'll make the same for around 70 cents. Brew Cellar puts out complete Microbrewery kits that contain everything including bottles for your first batch of beer and you'll recover over half the cost of the kit in just the first batch.



The Chairman's Selection



4 Premium International Style Beers.

Morgan's Australian Range



6

Of the best in the style of typical Australian commercial beers.

1 Gingerbeer
The best ginger beer you'll ever make.



Brewtique Beer Showcase



8

Australian Boutique export quality brews, fully kettled for clarity and a clean taste.



3 of Queensland's favourite brews, specially formulated for fermentation in warmer climates.

Medieval Honey Chamomile Amber

To 20 litres of water add the following for a 1 hour boil up:

Boil for 60 minutes:

3.0kg Amber Malt Extract
150 gms Light Crystal Malt
0.6 kg Yellow box honey
30 gms Fuggles Hop pellets

Add at 30 minutes and boil for 30 minutes:

30 gms Fuggles Hop pellets
125 gms French Oak Chips

Add at 35 minutes and boil for 25 minutes:

9 x Chamomile Tea bags

Cool the Wort and add 2 x Morgan's Premium Ale Yeast ferment as usual.



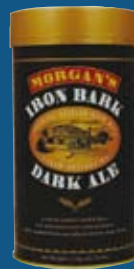
BREW TIME



"Imitation is the sincerest form of flattery"
Using ingredients available from your local Brew Cellar store, you can make your own version of some great commercial beers.

In the style of: "Little Creatures™ Pale Ale"

Morgan's Canadian Light 1.7kg
1kg Boost blender
12g Morgan's Finishing Hops mb89
1 Brew Cellar Premium Ale yeast



In the style of: "Samuel Adams™ Dark Ale"

Morgan's Iron Bark Dark Ale 1.7kg
Morgan's unhopped pale malt 1.5kg
Morgan's Finishing Hops Hallertau
Morgan's Finishing Hops Cascade
Brew Cellar Premium Ale yeast

In the style of: "Hahn Super Dry™"

1.7kg Morgan's Blue Mountain Lager
1kg morgan's Master Blend beer enhancer
12g Morgan's Finishing Hops Hersbrucker
500g Brew Cellar dextrose
7g Brew Cellar low carb dry enzyme
Brew Cellar Premium Lager yeast



Method: Mix up and ferment as usual.

Safety Warning:

Ensure fermentation has finished before bottling, adding only the correct amount of sugar to each bottle, otherwise over gassed bottles could explode.



"...the best little filter in town."



FUSEL EX NANO



HERS: Tap water

HIS: Cortés Mexican Cerveza

“WHAT WERE THEY THINKING ?.....”

The drinks are on us !

We know some things are too good to share, so it's not surprising some people want to keep a firm hold of every last drop of their Chairman's Selection brew. This edition of Brew Cellar News lets you be the judge of just what was going on in the image above. For your efforts, we'll give the best comment a complimentary case of The Chairman's Selection variety of your choice to brew and we'll publish your "What Were They Thinking" thoughts in the next edition of Brew Cellar News. Simply tear off this page with your added comments in the "thought bubbles," tell us your preferred variety of Chairman's and post it to us here at Brew Cellar Distribution or drop it in to your Brew Cellar store where you got this newsletter. If you like, we'll even feature you and your brew in the next edition of Brew Cellar News.

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THE CHAIRMAN'S SELECTION