

BREW Cellar news

volume 5

Australia's Leading Home Brew Publication

SPECIAL
WEB
EDITION
14 PAGES!

Inside this edition

KEG STARTER KITS

Draught beer at home gets even easier

BREW GURU

The Brew Guru talks on yeast.

THE CAPTAIN & THE KEG

Retired yacht Captain Joe Russell scoops the pool at the 2009 Noosa Home Brew competition.

35 YEARS ON...

Stews Home Brew Store



One of Australia's oldest home brew stores hits 35 not out.

page 4

Travel the world without leaving home with Morgan's Chairman's Selection



Also In this edition



Urn Comparison

Tired Of The Old Boiler? We Compare Three Leading Urns And Give You The Facts.

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Malt Magic

Morgan's Master Malt Range Out Now And Ready To Add To Your Brew.

page 10



Morgan's World

A Home Brewer From Canada Shares His Morgan's Experiences.

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www.brewcellar.com.au

Where you'll find everything you need for great brewing.

BREW Cellar

ENHANCERS

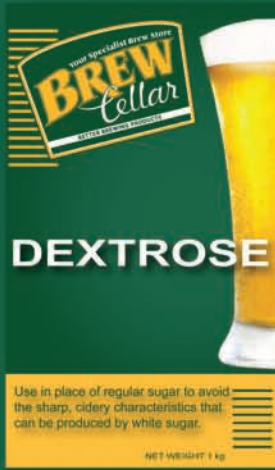
ENHANCE (VERB)

- To augment or make something better.
- To improve something by adding features.

Yes I can hear you all loud and clear...why has it taken so long?

The answer is...we wanted to get it just right.

With 5 products that will really add something special to your brews, BREW Cellar are very pleased to welcome their enhancer range back into the fold...



DEXTROSE

Use in place of regular sugar to avoid the sharp, cidery characteristics that can be produced by white sugar.

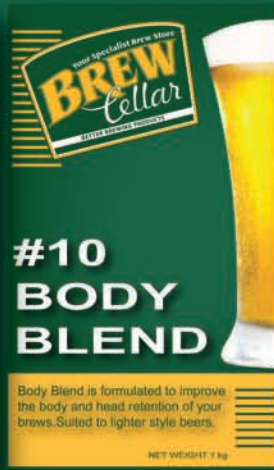
NET WEIGHT 1 kg



LIGHT DRY MALT

Light dry malt improves malt character, head retention and flavour. Suitable for all beer styles.

NET WEIGHT 500gms



#10 BODY BLEND

Body Blend is formulated to improve the body and head retention of your brews. Suited to lighter style beers.

NET WEIGHT 1 kg



#11 BOOSTER BLEND

For improved head retention, mouth feel and body. Use Booster blend to accentuate the true malt character and flavour of your beers.

NET WEIGHT 1 kg



#15 ULTRA BLEND

Ultra Blend promotes a creamier head, improves mouth feel, body and malt flavour.

NET WEIGHT 1 kg

BREW Cellar

BREW ENHANCERS...

...SOME THINGS ARE WORTH THE WAIT!



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SUMMER 2009/2010

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"If You've Never Brewed,
Money Is Only One Of The Things
We Can Save You..."



New Brewers will find a host of Help and savings at Brew Cellar!

If you're new to Home Brewing... maybe starting to think about giving it a go... or starting again after giving it up... there are a number of compelling reasons to get into your nearest Brew Cellar outlet! "Quick Smart!" First of all there's the savings to be had when you brew your own. You don't need to be "Ernest" to figure out how much money you can save when you brew your own beer from as little as 25c a stubby!

Then there's the quality! The beer you brew yourself is fresh, you know what goes into it, it's natural and chemical free... oh, and did we mention how much you'll save? And, of course, there's the fun, enjoyment and feeling of accomplishment you get when you find out how easy and fast it is to brew beer this good, right in your own back yard. Home Brewing these days is much less of a science and much more of an enjoyable project you can share with family and friends! The Beer Kits, equipment and accessories available from your nearest Brew Cellar outlet are better, more modern and procedures much more refined than ever before. A simple, fast and highly enjoyable batch of beer at recession-busting prices is the inevitable result! Start right and you'll get the right finish.

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The logical place to start your new Brewing adventure is at your nearest Brew Cellar outlet, because their years of experience and tons of expertise will make all the difference! They will be able to back this advice with access to the best ingredients and the right equipment at the right price to make sure you have a very positive result every time. Ask your local Brew Cellar store about our fabulous new Micro Brewery Starter Kit. You'll see it there in the sparkling Green & Gold livery that tells you it's a genuine Brew Cellar product. This is the "Magic Box" that contains everything you need to get you started... yes, even the 30 bottles you'll fit from your first brew! Get your hands on a Brew Cellar Starter Kit and, before you know it, you'll be enjoying high quality, great tasting beer that will only cost a fraction of what you've been used to paying... and you can proudly say "I made it myself!"

Check out our brand new website for more info and a complete list of BREW Cellar stockists in your area...
www.brewcellar.com.au

Getting Started

LIGHT DRY MALT

BODY BLEND

ULTRA BLEND

BOOSTER BLEND

DEXTROSE

1973-2009

PAGE 4

36 Not Out

Stew's Home Brew at Maroochydore, on Queensland's Sunshine Coast, has been brewing strong for 36 years and is now the first in the Region to wear the sparkling Green and Gold Brew Cellar Livery

For all of its 36 years in operation, Stew's has always been family owned and operated. Specialising in all that is necessary and innovative in the successful home brewing of beer, wine, spirits liqueurs and soft drinks, this Maroochydore landmark has always stood for professional service and helpful advice, together with a comprehensive range of all that is new and bettering quality home brewing ingredients and equipment.

A Proud Tradition Continues.

Stew's Home Brew has been meeting the needs of dedicated Home Brewers in the Sunshine Coast Region, as well as thousands of mail order Customers all over Australia, since 1973. Across these years, the successive family owners of Stew's have seen the Home Brew Industry grow and change and improve to the point where the current owners believe that Australia now leads the way. Brewing used to be primarily about saving money, but now the focus has shifted towards brewing and drinking top quality beers. The average Australian Home Brew consumer has become more and more particular... and demanding... of the beer they drink and the Home Brew Industry has done very well in keeping pace with these ever more discerning tastes.

"we think Australians make the best brewing products in the world."

New Owners set to Carry on the Passion.

Andrew and Vicki Hamilton are the newest owners of Stew's Home Brew and they're very conscious of the proud tradition they have inherited. "Stew's Home Brew is our pride and joy," says Andrew, "we have a passion for Home Brewing and have the contacts and access to a wealth of Home Brewing experience, acquired over many years."

"Since taking over, we have modernized the business, which has been frequented by Brewers from all over Queensland. We invite anyone interested in Home Brewing to call in to 88 Aerodrome Road, Maroochydore (opposite the Aquarium) and see what we have done here... you can't miss us, just look for the Green and Gold Brew Cellar sign!"

In Vicki's case, the Home Brew passion extends to embrace the quality and superiority of the home-grown brands. "Something that troubles both Andrew and I says Vicki, "is the number of Aussie Companies and good Aussie Brands being snapped-up by overseas Corporations. With this in mind, we have decided to focus our support on locally made products... we think Australians make the best brewing products in the world... and that's why we give MORGAN'S, COOPERS and SAMUEL WILLIARD'S... just to name a few... pride of place in our Brew Cellar shop."

So be... and buy Australian made mate!"
visit www.stewshomebrew.com.au

"Few Home Brew Shops can match this level of sustained enthusiasm and on-going innovation!"

Come And See Us

Stew's Home Brew,
88 Aerodrome Road,
Maroochydore, Sunshine Coast.
(Opposite the Aquarium, next
door to 1st Price Car Rentals.)
Proprietors:
Andrew & Vicki Hamilton.
Phone:
(07) 5443 2867
Email:
admin@stewshomebrew.com.au

PLUS

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RACING UPDATE

PAGE 9
2009 NOOSA
HOME BREW
COMPETITION



Hi Everyone,

Welcome to Issue 5 of BREW Cellar News. This is also our very first "Special Web Edition" with 2 extra pages. We hope you get as much enjoyment out of reading this as we did putting it together.

Cheers & Happy Brewing!

The BREW Cellar Team

1973-2009

Store Profile
Stew's Home Brew

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“So be an Aussie and buy Australian made mate!”

*Andrew's a bit of a stainless steel fabrication expert so if you need to sort out your draught beer keg system, send him an email from the website. cheers Vicki.



visit www.stewshomebrew.com.au





In this episode of "Morgan's Around The World" BCN talks to Ray Silvius. A home brewer from Kingsville in beautiful Ontario, Canada about Morgan's, basements and brewing in freezing temperatures.

A home brewer since 1993, Ray Silvius has been an ardent supporter of Morgan's for many years. BCN spoke with Ray to learn more about home brewing in Canada...

BCN...How long have you been brewing?

Ray...I first began making beer at a You-Brew-It establishment in 1993 with malted grains and hops, and sadly often a fair amount of glucose. The beer was usually somewhat enjoyable, but rarely memorable. I started making wine at home from juice and concentrates about 6 years ago, and soon after, began making beer from extracts. The results of these brews have been far greater.

BCN...What equipment do you use?

Ray...I use 28 litre ported, sealed plastic fermenters and 23 litre ported Better Bottle PET plastic carboys in a oxygen free looped racking system, collecting CO2 in the empty carboys during primary fermentation. I bottle all my beer in 355 ml glass bottles with primed carbonation.

Ray in his basement with his next brew...a can of Morgan's Royal Oak Amber Ale.



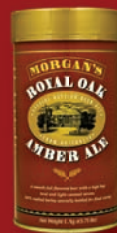
BCN...Tell us about brewing in your basement

Ray...All my brewing is done in my basement which is only about 2.1 meters below ground level due to the high water table (being so close to Lake Erie). Most homes have sump pumps here to help keep water out during heavy rains and melting snow. During the winter months, maintaining a temperature between 23-26 °C in our laundry room where I brew is challenging and requires the use of an electric space heater in addition to the house furnace. The foundation walls are not insulated and the floor is bare cement.

“The extracts have produced consistently good brews with very good clarity at a fair and comparable price”

BCN...What is your favourite Morgan's product?

Ray...Although there are still a number of Morgan's products



I have yet to try, one of my favorite brews is Royal Oak Amber Ale extract with 1KG of Light Dry Malt Extract and natural spring water. A very simple brew which is always excellent. Many brewers suggest tailoring with additional malts, darker malts and additional Fuggles and Cascade hops, which I will likely soon try, but this very basic method produces a rich, full flavoured malty amber with a good balance of hoppy bitterness.

BCN...What keeps you coming back to Morgan's?

Ray...The extracts have produced consistently good brews with very good clarity at a fair and comparable price.

SPOTLIGHT ON KINGSVILLE, ONTARIO

Located on the north shore of Lake Erie, Kingsville is geographically the Southernmost town in Canada sharing the same latitude as Northern California and Oregon. Covering an area of roughly 250 km² and with a population of approximately 20 thousand, Kingsville is only 45 minutes from the Windsor/USA (Detroit Michigan) border.

BREW
Cellar

RACING UPDATE



**STANLEY'S RACING CALENDER
2009/2010**



DATE	LOCATION	STATE	EVENT
31/10/09	Rockhampton	Queensland	Qld Stampede Series
14/11/09	Maryborough	Queensland	Qld Stampede Series
28/11/09	Toowoomba	Queensland	Qld Stampede Series
26/12/09	Hamilton	Victoria	Round 1 Oval Express
27/12/09	Horsham	Victoria	Round 2 Oval Express
30/12/09	Hamilton	Victoria	Round 3 Oval Express
01/01/10	Warrnambool	Victoria	Round 4 Oval Express
02/01/10	Laang	Victoria	Round 5 Oval Express
03/01/10	Laang	Victoria	Round 6 Oval Express
20/02/10	Gympie	Queensland	Qld Stampede Series
06/03/10	Lismore	New South Wales	New South Wales Titles
13/03/10	Toowoomba	Queensland	Queensland Titles
27/03/10	Alice Springs	NT	NT Titles
03/04/10	Alice Springs	NT	Australian Titles
04/04/10	Alice Springs	NT	Australian Titles
01/05/10	Maryborough	Queensland	Qld Stampede Series
22/05/10	Gladstone	Queensland	Qld Stampede Series
12/06/10	Maryborough	Queensland	Queensland Nationals
13/06/10	Maryborough	Queensland	Queensland Nationals

**DUST OFF YOUR FLOPPY DRIVES AND
REBOOT YOUR DOS...BREW CELLAR'S
NEW WEBSITE IS ONLINE NOW!**

- PRODUCT INFORMATION
- RECIPES
- NEWS & PROMOTIONS
- TIPS FROM THE BREW GURU
- STORE LOCATOR



www.brewcellar.com.au

KEGS

A keg is a cylindrical container, usually constructed of aluminum, stainless steel or wood. It is commonly used to store, transport and serve beer. Other alcoholic or non-alcoholic drinks, carbonated or non-carbonated, may be housed in a keg as well. Such liquids are generally kept under pressure.

23 Litre Kit Keg
This beast is thirsty, skulling your whole brew in one hit, *that's 60 stubbies on tap.*



12 Litre Party Keg
Great for beer and pre mixed drinks on tap at home, just add ice!



HOME BREW KEG BEER

Sooner or later you'll discover the joy of home-brewed draft beer. Pouring a beer at home from a keg has an appeal to most brewers that somehow goes beyond words. After you've seen for yourself how simple and enjoyable draught beer at home can be, you'll wonder why you didn't do it earlier. Kegging is all about convenience and control.

“ you can forget about cleaning and sanitizing bottles

Convenience, because you can forget about cleaning and sanitizing bottles, storing empties, and waiting weeks for beer to condition in the bottle. Control, because you'll be able to easily adjust carbonation levels, serve any number of different beer styles from the tap, and if required, you can even take a keg to a BBQ or party, ready to serve. It doesn't get much better than that.!

With a standard Brew Cellar keg having a capacity of 23 litres, kegging your beer is a breeze. Now you can fit one COMPLETE brew per keg. The 23 litre keg has a diameter of 280mm and it's 450 mm tall, so just right for a small under bench bar refrigerator or right up to a full cold room if you want it. Speak to your Brew Cellar store on how to get started and discover which set up best suits your needs.



You Gotta Keep It Regulated...

A regulator controls the flow of gas that goes into your keg to carbonate your beer.

The regulator is designed to fit directly onto the gas cylinder and the flow is controlled by means of a screw knob with the pressure then controlled via the gas flow meter. Simply run a 5ml hose (approx 1.8mtrs) from your keg, using a gas disconnect fitting and you are in business...

cheers

Ken

Beer & Brewer is the magazine to read for all things beer in Australia & New Zealand. Each quarterly issue covers news, home brew and commercial beer award results, travel ideas such as weekends away, brewery tours and an international destination, plus beer & food matching and recipes, Home Brewing tips, FAQ's, How to's, Dreams to reality, Kit and Kilo brewing (adding adjuncts and ingredients to a can kit), a Buyers Guide with tasting notes on local and imported beers, cider and whiskey, plus our hall of fame.

Beer & Brewer celebrated it's 2nd birthday on May 16, 2009 with a party held a couple of months later at the Wig and Pen Brewery in Canberra.

Beer & Brewer retails for \$7.95 and is now available to order via Brew Cellar Distribution in Qld, NSW & ACT and is on sale in all good Brew Cellar stockists.

Beer
& BREWER
MAGAZINE



www.beerandbrewer.com



The Brew Guru talks on yeast....

Q: What is yeast?

A: Yeast are very small, single cell organisms. Yeast are everywhere, on plants, in soil, and in the home. One species of yeast, *Saccharomyces cerevisiae*, has been "domesticated" over the centuries to produce good beer. Now there are hundreds of different strains of *Saccharomyces cerevisiae* available to make beer.

Q: How important is yeast in the beer making process?

A: Yeast is the most important ingredient when it involves making great beer. Over 500 different flavours and aromas are derived from yeast. Many brewers spend a lot of time and money on other ingredients and forget about the importance of adding high quality, bacteria free yeast into their wort. A brewer should spend take as much care when selecting the appropriate yeast strain as with other ingredients in the brew.

Six handy yeast hints from The Guru...

1. Always keep yeast (liquid & dry) in the fridge.
2. Stir liquid yeast, sprinkle dry yeast.
3. Smell the open sachet of yeast, if in good condition it should smell "fruity" or "bready".
4. Confirm dry yeast condition by stirring it into about 200ml of tepid water, cover with cling-wrap and observe that it foams up over the next 15 to 30 minutes.
5. Increase the yeast pitching rate for higher gravity brews and lower temperature ferments.
6. Yeast, being a living organism, will not always behave in the same manner for every ferment.

Premium Yeast Selection

BY BREW CELLAR



PREMIUM LAGER



ENGLISH ALE



PREMIUM ALE



WHEAT BEER



AMERICAN ALE



EUROPEAN LAGER

THE CAPTAIN & THE KEG

NOOSA COUNTRY SHOW 2009 HOME BREW COMP

For retired luxury yacht captain Joe Russell, brewing his favourite beer has become an award winning achievement...



Joe Russell has weathered some pretty wild storms in his 30 years on the sea, but he reckons you could have knocked him over with a feather when he won Champion Beer Of Show for the second year running at the 2009 Noosa Country Show held in Pomona on the Sunshine Coast September 11 & 12.

From a field of 39 Joe scooped 1st, 2nd & 3rd place in the Bitter Class with his English Draught Bass taking out the prize for Champion Beer.

When we asked Joe about his winning beer and the inspiration for it he replied "I miss a good old fashioned English Beer". It seems the judges did too and Joe picked up a 12ltr stainless steel keg for his efforts courtesy of The Happy Brewer in Lanyana Arcade, Noosa.

“ I miss a good old fashioned English Beer”

It was at the suggestion of David Schofield from The Happy Brewer that Joe decided to enter last year's competition. Unfortunately Joe's busy B&B on the Sunshine Coast meant he was unable to attend the show himself on both occasions. Joe has made the offer of a free sample of his award winning brew to his guests so if you want to see what all the fuss is about get over to Musavale Lodge and try one for yourself...



Joe Russell (Champion Beer Of Show) collects his 12 ltr keg from David Schofield of The Happy Brewer Noosa.

Check out Joe's B&B in beautiful Eerwah Vale on the Sunshine Coast

**MUSAVALE LODGE
LUXURY BED & BREAKFAST**

Ph: (07) 5442 8678

www.musavalelodge.com.au

THE WINNERS WERE...

LIGHT BEER (less than 3.5% by vol)		
1st.	2nd.	3rd.
Tony Stokes	Not Awarded	Not Awarded
LAGER		
1st.	2nd.	3rd.
Tony Stokes	Tony Stokes	Tony Stokes
PILSNER		
1st.	2nd.	3rd.
Not Awarded	Not Awarded	Not Awarded
WHEAT		
1st.	2nd.	3rd.
Not Awarded	Not Awarded	Not Awarded
PALE ALE		
1st.	2nd.	3rd.
Simon Macek	Tony Stokes	Dave Tietjen
BITTER		
1st.	2nd.	3rd.
Joe Russell	Joe Russell	Joe Russell
DARK ALE		
1st.	2nd.	3rd.
Tony Stokes	Not Awarded	Not Awarded
STOUT		
1st.	2nd.	3rd.
Dave Tietjen	Harry Faelman	Tony Stokes
OTHER		
1st.		
Tony Stokes (Strawberry Lager)		
CHAMPION BEER OF THE SHOW		
Joe Russell (English Draught Bass)		
JUDGES		
Barry Castledine Martin Field		

SAMUEL WILLARD'S
SW

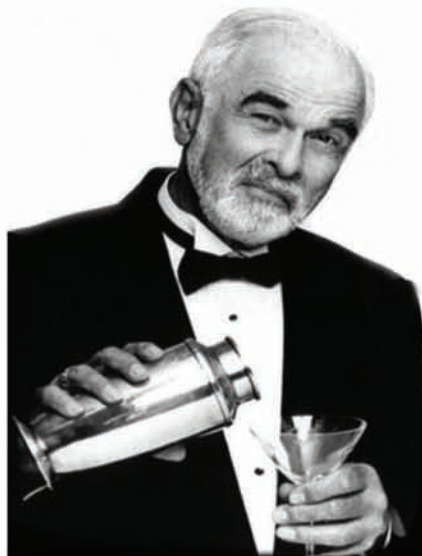
EXPRESS Pre Mix Liqueurs

375ml. Makes 1.125 L



No Mixing No Mess No Fuss
Just Add To Spirit
& Top Up With Water

SHAKEN NOT STIRRED



MORGAN'S

*Creating Special Beers
For Over 20 Years*

The Perfect Start To Any Brew....
Morgan's Master Malt range is designed for the true enthusiast brewer. Made from Two Row Malted Barley, and with excess proteins removed when kettled during manufacture, Morgan's Master Malts create brighter beers in your own boutique style.

www.morgansbrewing.com.au

MASTER MALT RANGE



5

Great 1.5 Kg Malts To Add To Your Brew

EXTRA PALE MALT
For use where you desire the lightest coloured beer without affecting the original flavour.

ROASTED DARK MALT
Roasted Bitter MOCHA Flavours and Aroma. A concentration of roasted malts.

LAGER PALE MALT
Grainy Candy flavour and aroma. A concentration of Lager malts.

CARAMALT AMBER
Malty, Toffee, Caramel flavour and aroma. A concentration of caramel malts.

WHEAT MALT
Full Wheat grainy flavour and aroma. A concentration of wheat malts



MORGAN'S CHAIRMAN'S SELECTION

Travel the world without leaving home...

*Morgan's Brewing Co.
Est. 1989
www.morgansbrewing.com.au*



European Lager



English Bitter



Mexican Cerveza



Irish Stout

The Chairman's Selection Beer kits are supplied with a Brew Cellar brand special traditional yeast. These yeasts are the perfect individual strain for the production of these traditional "Chairman's Selection" beers. Each sachet contains 15g of yeast thus guaranteeing a clean finish to the various beer styles.



"If You've Never Brewed Before, Money Is Only One Of The Things We Can Save You..."



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LIGHT DRY MALT



BODY BLEND



ULTRA BLEND



BOOSTER BLEND



DEXTROSE



Check out our brand new website for more info and a complete list of BREW Cellar stockists in your area...

www.brewcellar.com.au

BCN's URN COMPARISON

If you've been considering buying an urn to use for your home brewing you may have seen that there are a few to choose from. BCN looked at three different products in an overall comparison, so you can make an informed choice on what's available.

THE URN...FUSELEX SPARGE MASTER

This urn is made specifically for brewing and constructed from food grade stainless steel in a polished mirror finish. The clamp lid seals in the same manner common to all home brew kegs and has a port in the centre. The lid is sealed with a food grade O ring, there are two handles on either side of the dome lid. This urn has the highest rated element of all three we compared.

THE STATS...

Overall Capacity:	30 litres
Brew Capacity:	25 litres
Element Rating:	2400 watts

THE URN...ESSENCIA

This urn consists of a paint drum style housing constructed from mill grade stainless steel. The dome lid has a hole punched in the top and is connected with a paint drum style steel clamp closure. The lid is sealed with silicon stuck to the underside of the rim. Some Essencia urns feature a plastic snap tap in the lower side wall. There are no handles.

THE STATS...

Overall Capacity:	30 litres
Brew Capacity:	25 litres
Element Rating:	2000 watts

THE URN...STILL SPIRITS

This urn consists of a paint drum style housing, constructed from mill grade stainless steel. The dome lid has a hole punched in the top and is also connected with a paint drum style steel clamp. The lid is sealed with silicon stuck to the underside of the dome lid.. There are no handles.

THE STATS...

Overall Capacity:	30 litres
Brew Capacity:	25 litres
Element Rating:	1380 watts

FUSELEX SPARGE MASTER URN





WHAT WERE THEY THINKING COMPETITION?

Regular readers of BCN would have seen the "What were they thinking?" competition in Issue # 4 where we gave one lucky reader the chance to win a carton of Chairman's Selection of their choice. The entries came in thick and fast and we are very pleased to announce our lucky winner.

And the winner is.....

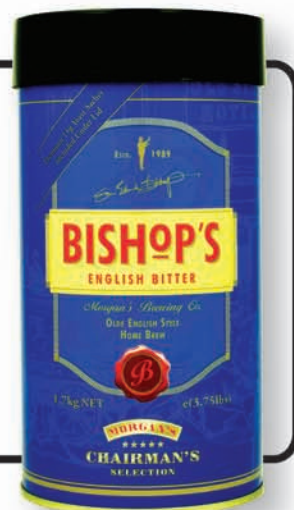
Bill Rollo from Bonnells Bay in New South Wales.

Bill's winning entry is featured here for all to enjoy!



Congratulations Bill.....

For his efforts Bill will receive a carton of Chairman's Selection Bishop's English Bitter.



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