



WATERFILTERS & BREW

<http://www.homebrewerswarehouse.com.au>

JUNE/JULY 2010

Calendar:

Sat, June 5th, 12:30PM	Beer Meeting (Shop)
Mon, June 14th	Queens B'day (Closed)
June ??	Extract Demo (Shop)
Wed, June 30th	Closed for Stocktake
July 3rd, 12:30PM	Beer Meeting (Shop)
July 7th	Entries due for ESB Brewing Comp (Sydney)
August 28th	Entries due for Queensland Amateur Brewing Championships (Brisbane)
Oct 28th—30th	Australian National Homebrew Conference (Melbourne)

MISSION STATEMENT
 "To give you the information as true as we know — regardless of profit — so you stay safe and have fun."

Younga's Yarn



Well, it's that time of the year again where

your last batch was excellent and your next is really bad. Of course it is weather related and is due to temperature falling below 15°C, especially just after yeast pitching. Below 15°C the yeast will not work but the bacteria present in the water and/or air will get enough of a foothold to turn the beer bad. Ask Lucy or Stephen for the temperature control sheet

for causes, effects and preventative measures.

It was really great news to hear of our past employee Mitch Bradey picking up 2 x Silver and 2 x Bronze at the recent Australian International Beer Awards - the 2nd biggest international beer competition in the world. Mitch is of course the brewer at "The Brewery" here in Townsville. Congratulations Young Mitch, top effort!

Our Team has now added to our extensive hop selection with

Citra, Galaxy, Chinook, Simcoe and Warrior now on trial. Want something different? Trial a new hop.

Finally, we will be closed this month on Monday the 14th of June for the Queen's Birthday public holiday, and on June the 30th for our annual stocktake.

Best Wishes for successful brewing over winter.

Cheers,
 Younga.

Gigantic June Specials

Water Filters

- ◆ Brewers specials from \$96 with our 5 micron, 10 inch Australian Standard Filter Systems.

Beer and Wine

- ◆ Grainbags (Small - \$9, Medium - \$12, and Large - \$20)

Spirits

- ◆ Lucky Dip flavours \$3
- ◆ 10% off all Queensland Rum flavours

Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

Opening Hours: Monday – Friday 10AM – 5PM; Saturday 9AM – 12PM

Dextrose Vs Sugar

The use of sugar in brewing is a turbulent issue with many contrasting opinions. Anyone who's been in the shop knows that we think sugar is great if you're making cakes, but dextrose is the go for brewing up a brew or wash. Why?

1. Dextrose is a simple form of sugar consisting of the molecule 'glucose' (dextrose is the industrial name). Glucose is a simple sugar (it constitutes 8-12% of malt) that is rapidly fermentable. In contrast, household sugar/sucrose (which you put in cakes) contains two molecules, glucose and fructose. Unlike simple glucose, yeast cannot directly ferment sucrose. This means it has to release an enzyme

(invertase) to break apart the glucose and fructose. Therefore, using sugar in place of dextrose means the yeast must work harder to ferment simple sugars.

2. Dextrose can be dissolved at room temperature. Sugar cannot. Vigorous agitation is required to dissolve even two teaspoons of sugar in a cup of tea, let alone for our distillers trying to dissolve 8kg of sugar using 3L of boiling water. Therefore, dextrose is easier to dissolve. This point is particularly apparent for those distillers that have foam coming out of their still. Obviously, sugar has not been dissolved initially and consequently has not been fermented by the yeast, and as the wash

is heated in the boiler, the wash thickens like milk on a stove - cue foaming.

3. Sugar can impart some flavour to your brew, imparting harsh, cidery flavours which arise from the invertase enzyme, particularly when used in large quantities. Not ideal flavours for beer.

As you can see, these are but three of our arguments of why we prefer dextrose over sugar.

References:

“The Complete Joy of Homebrewing 3rd Ed.” (2003) - Charlie Papazian
“Home Brewing - The Camra Guide” (1993) - Graham Wheeler

Recipe: ORIGIN Amber & ORIGINAL Slippery Nipple

With State of **Origin** upon us, we need a beer that reminds us we're drinking beer - **Origin Amber**. Here's something with a bit of colour to enjoy on a Winter's evening while you enjoy Queensland pound NSW.

Kit Recipe:

1 Can Diamondback Pilsener
1 Goodies Pack
250g Amber Dry Malt
10g East Kent Goldings/London Hops
514 Ale Yeast

Extract Recipe:

1 Can Pale Unhopped Malt/DB Draught
500g Light Dry Malt
500g Dextrose
250g 17DE Corn Syrup/Maltodextrin
250g Crystal 230
125g Crystal 400
20g Choc Malt
50g East Kent Goldings (15 min)
10g East Kent Goldings (2 min)
514 Ale Yeast

Most Slippery Nipple recipes call for half a nip of Irish Cream layered on top of half a nip of Sambuca. However, in the true spirit of the Maroons smashing the blues for a record 5 times in a row, here's the recipe for the **ORIGINAL Slippery Nipple**.

Recipe:

15mL Irish Cream
15mL Peach Schnapps

Layer the Irish Cream on top of the Peach Schnapps in a shot glass.

Competition - Beer vs Beer

Is your beer the best in the neighbourhood? The suburb? The town? The state? If you have ever wanted constructive feedback on your beers, you might consider entering your brews in a competition.

Competitions are a simple process, you send your beer to the competition in a

tallie bottle and it's judged on the aroma, appearance, flavour, mouthfeel and overall impression of the beer's style. At the end, you receive constructive feedback and advice and, if you're a place-getter, a certificate to put on the fridge to make your kids jealous.

In the early to mid 2000s, Townsville

brewers were very successful in a number of competitions. It would be great to once again prove that Townsville has great brewers (particularly against our southern cousins!). As Younga mentioned, our local brewery has just received accolades for great beer, let's back that up with more success. Check out our calendar or see Lucy/Stephen.

The arrival of the grainbags!

It's been a mission, but they're finally here - Grainbags!! Younga's lovely wife Mrs Younga has been tied to the sewing machine for days worked her fingers to the bone sewing grainbags for our extract brewers.

As you know, we've been very picky with the material, dimensions and design of our grainbags (our supplies couldn't help us) so it's been a bit of a hard slog—we've had to do it ourselves.

A big thank-you must go out to **Peter and Leonie** who were instrumental with both helping us source the material and the design of the prototype bag.