



HOMEBREWERS WAREHOUSE

“Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.” – Dave Barry

Younga's Yarn

Merry Christmas everyone, I hope you all stay safe over the break.

We all went down to the Australian National Homebrew Conference recently. Lucy stayed back, but Logan, Stephen and I all had a great time in Melbourne. We met up with legends of the world brew scene including international guests Randy Mosher and Gordon Strong – you may have read some of their work. Inspirational. Both spoke on a number of topics, but it was Randy's discussion on the history of Belgian Beers and Gordon's insight into blending beers that I found most interesting.

The two day conference had a number of other speakers with the highlights for the three of us being Townsville's Andrew Walsh's discussion on 'using science to help you

brew', the Food and Beer Matching Dinner with Masterchef contestant Chris Badenoch, and of course, drinking our way through dozens of beers at club night – a real endurance event.

At the conference, the winners of the Australian Amateur Brewing Championships was announced. Stephen did reasonably well with a 12th and a 16th in his respective categories. While not as good as last year, he did receive plenty of constructive feedback.

We look forward to a great 2011 with plenty of grain and extract demos – it doesn't matter if you've been to them before, you're welcome again.



Stephen, Logan and Greg with American Brew Author (and legend), Randy Mosher

If you haven't been to one, put your name down – your beer will improve in leaps and bounds.

Cheers,
Younga.

Calendar:

Dec 24th - Dec 28th	Christmas Holidays (Closed)
January 1st – 3rd	New Year Holidays (Closed)
January 11th; 6:30	Beer Tasting at The Brewery
26th January	Australia Day (Closed)
February 1st; 6:30	Beer and Food Matching at The Brewery
February TBA	Extract Demo
February TBA	Liquid Yeast Demo
February TBA	Mashing Demo

Water Filters and Brew and Tea and Coffee

Homebrewers Warehouse have extended our range to now include all of the world's favourite beverages. Madura Tea is naturally low in caffeine, high in antioxidants and full of flavour. It is cultivated in harmony within the world heritage rainforests and unpolluted rivers of the Tweed Valley, near Murwillumbah, NSW. The teas contain no tannic acid, artificial flavourings, colourings or preservatives. They're also kosher accredited.

ited.

We're currently stocking boxes of 20 individually sealed (in foil) tea bags made from recycled paper in a range of flavours including Pure Assam, English Breakfast, Earl Grey, Green Tea, Premium Blend and Papaya & Green Tea.

We're also stocking the 'silk infusers' (bags made from silk rather than paper, plastic or synthetics) in tins of 20 or 40, and they come in Earl Grey, Sweet Green,

Lemon & Ginger, and English Breakfast. Refills are also available for these.

As well as tea, we also have coffee from Zentveld's from the hills behind Byron Bay. Zentveld's is Australia's most awarded coffee company. The Ernesto Roast which we stock has delicious chocolate notes and is very smooth. It has won over 23 awards since 2001 at national coffee competition.

Give them a try!

Christmas Recipes— SantALE, Randy Reindeer, Elf Elixir, Butterscotch Eggnog & Lucy Special



Kit Recipe - SantALE

1.7 Can Old
1kg Stout Booster
500g Dextrose
1tsp Cinnamon
2 x 514 Ale Yeast

Extract Recipe - Randy Reindeer

1.5kg Liquid Amber Malt
1kg Light Dry Malt
500g Dextrose
250g Chocolate Malt
30g Pride of Ringwood (30 min)
1tsp Cinnamon (1 min)
2 x 514 Ale Yeast

Christmas is a time for rich, tasty treats. This can be translated into your drinks through the use of spices and key ingredients. These recipes are based on Belgian and American tradi-

All-Grain - Elf Elixir

4500g Munich Malt
500g Chocolate Malt
500g Crystal 230
50g Pride of Ringwood Pellets(45 min)
1 tsp Cinnamon (1 min)
Wyeast 1056

Butterscotch Eggnog

120mL Eggnog
30mL Butterscotch Schnapps

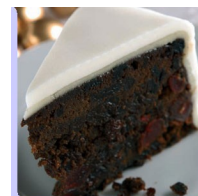
Combine in a glass and sprinkle with nutmeg. Serve cold and enjoy!

Lucy Special

Vanilla Ice Cream
Rum Liqueur

Serve ice cream in a bowl and pour rum liqueur over the top. Yum!

Also, be sure to ask Lucy or Stephen about the Christmas Cake Recipe from Edwards Essences using their Rum



Food & Beer Experience



For a long time, food and wine dinners have been all the rage. However, there's a growing trend of matching beer and food. People

are starting to realize that beer is more versatile than wine, and hence, can be matched with a wider range of foods.

For example, Chinese food lends itself well with German wheat beers, pizza tastes delicious alongside pale and amber ales, while ice cream works very well with stouts or fruit beers.

The Townsville Brewery will

be holding a beer and orderves evening on the 11th of January. The informal evening will cost \$10 and four of the Brewery's beers will be served along with some of The Brewery's tasty orderves.

The Brewery will also be holding a food and beer matching dinner on the 1st of February. The evening will cost \$45 and include a three course meal with

three beers. Townsville's own award winning brewer Mitch Bradey will be hosting these events. Both events encourage patrons to arrive at 6:30 for a 7PM start.

So, if you like trying a range of beers, unique food, come along — it might change your life. Pick up one of our pamphlets or contact The Brewery.

See you there.



Chris Badenoch speaking at the ANHC in Melbourne.

Did You Know?

- The Czech Republic has the highest consumption of beer (per head), nearly doubling the average Australian's intake.
- There is as many antioxidants in 500mL of beer as there is in 12 glasses of white wine or 7 glasses of apple juice.
- Beer appears to have originated from the Middle East, where at present, alcohol is prohibited and several countries in the region.
- XXXX has more calories than Guinness Draught
- The country with the most beer styles is the USA.
- Brewing was traditionally conducted by women.
- Greg is going on to his 18th year at the helm of his brew shop!