

HOMEBREWERS WAREHOUSE

Homebrewers
Warehouse

February/March 2011.

Younga's Yarn



The cyclone was a major upset. Trying

to maintain fermenters at reasonable temperatures was difficult. The problem was minor though compared to those who suffered with property damage and we feel their pain.

Recently the Brewery's Mitch Bradey has been getting more TV and print coverage than Anna Bligh. He has released a new beer, the Premium Bitter and

then even more recently hosted a beer and food matching dinner. The dinner was \$45 and it was exceptional value for money. Three courses, four beers. Sign us up for the next one Mitch! He expects another in about 3 months.

At our place we are throwing ideas around for another Diamond-back International, maybe even two. Keep an eye out.

The new easy mashing brew in a bag has been extensively trialed at the shop and some of

you have been out the back and have seen us work on it. We expect BIAB to be easy, inexpensive and importantly, provide brewers with a further step up in quality beer. So many went through the extract demos last year and implemented the procedure to brew beers much better than a standard kit. I look forward to the BIAB demos. If you are interested in the free demonstration put your name down with Lucy or Stephen. Enjoy your beers, Younga.

Calendar

TBA	Extract Demo
TBA	BIAB & Liquid Yeast Demo
April 22 - 26	Easter/Anzac Holiday Long Weekend (Closed)
May 2nd	Labour Day (Closed)



Want to IMPROVE your brews?

Homebrewers Warehouse hold a number of free demonstrations on methods to improve your brewing skills including:

- Extract brewing
- Liquid yeast
- Mashing

If you'd like to sign up to any of these demonstrations, or if there's another facet of brewing you'd like to learn about, ring or ask Lucy or Stephen to sign you up.

Brew in a Bag (BIAB)

One of things we learned about at the Australian National Homebrew Conference in Melbourne was a new method of mashing (brewing from scratch) called BIAB or Brew in a Bag.

Traditionally, mashing took 6 - 7 hours and cost several hundred dollars (sometimes thousands!) to put the necessary equip-

ment together. Essentially, BIAB (developed by Australian homebrewers down south) halves the time it takes to do a 'mash' and makes it far more affordable to get into with only minimal equipment required.

The method is very similar to extract brewing, but with a bigger bag, more grain and a longer boil.

Greg, Lucy and Stephen have been experimenting with BIAB, sourcing equipment and the taste tests suggest we're on a winner!

We'll be conducting a free mashing demonstration in late March along with a liquid yeast demo.

Ask Lucy or Stephen to sign you up!

Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

Opening Hours: Weekdays 10AM - 5PM; Saturday 9AM - 12PM

Beer/Shooter Recipes

Beer - Just a few random recipes thrown together at will. They're tasty!

Kit Recipe -: *Baby Golden Highway*

1 Can Diamondback Draught
1 Goodies Pack
250g Dry Amber Malt
20g Amarillo Hop Pellets (dry with yeast)
10g Amarillo Hop Pellets (4 days)
514 Ale Yeast

Extract Recipe -: *Generic APA*

1 Can Pale Unhopped Malt/DB Lager
500g Light Dry Malt
500g Dextrose
250g 17DE Corn Syrup/
Maltodextrin
250g Crystal 50
50g Cascade (15 min)
10g Cascade (10 min)
10g Cascade (5 min)
10g Cascade (dry with yeast)
20g Cascade (dry, 4 days)
514 Ale Yeast

Spirits - This take on the popular cocktail will go down a treat on St Patrick's Day.

Sex on the Beach
15mL Crème de Menthe
15mL Cream
15mL Crème de Cacao

Pour into cocktail shaker with ice
Shake Shake Shake
Strain into a shot glass.

Beer to the Bone

Information about health and alcoholic beverages, particularly in media and popular culture, are frequently misguided, misinformed or quite simply - wrong!

Using science and research as our guide, Homebrewers Warehouse intends to mount a case that drinking alcoholic beverages in moderation is good for your health.

Alcohol and Health this issue looks at Bones.

Brewing scientist Charles Bamforth from the Department of Food Science at the University of California has found that the silicon present in malt (particularly paler malts) and the silicon in hops is beneficial for increasing bone mineral density.

Beer is an "extremely rich source"

of silicon.

Furthermore, it's the type of silicon that is easily absorbed by the body and therefore easy for our bones to utilize.

"Some studies suggest moderate beer consumption may help fight osteoporosis."



We have been watching the revolutions in the Middle East with interests. The People's movements against oppressive dictators (many of whom outlaw not only homebrewing, but alcohol full stop!) has been inspiring.

Facebrew/book

It seems that a significant part of these movements can be attributed to rise of social networking websites like Facebook.

Inspired by this, we have joined the craze and created our own Facebook page for the shop. This will allow us to instantly let people know when new products come in, any specials we might be having on a particular day or week, when our demonstra-

tions will be on, potential movements and revolutions we intend to participate in, as well as uploading photos (Stephen might even give us updates from his beer tour in California!).

For those on Facebook, just type in "Homebrewers Warehouse" into the search. Once you've found us, click 'Like'.

Keep an eye out!