



HOMEBREWERS WAREHOUSE

<http://www.homebrewerswarehouse.com.au> (info only)

: homebrewerswarehouse

Calendar:

August & September 2011

Saturday, August 27th	Entries close for QLD Amateur Brewing Championships
Sat & Sun, August 10 - 11th	QLD Amateur Brewing Championships (Brisbane)
Saturday, October 8th, 12:00PM	Extract Brewing Demo (Shop)
Saturday, October 15th, 12:00PM	BIAB Brewing Demo (Shop)
Saturday, November 5th	Queensland Homebrewing Conference (Brisbane)

Younga's Yarn



Well, we have been very busy-lately. The grain mill is now motorised for a slow crack. It was something I had seen when I was in the U.S. and I have craved owning one ever since. A slow crack will reduce the amount of grain dust lost and should provide more efficiency.

We have also just released some new beers in our international range. As most of you would know this doesn't happen often and requires a fair trial before

we give it the go ahead.

The new beers are "Boston" and "Aberdeen". The Boston uses a hop called Simcoe. Unfortunately shortly after we committed to Boston, the Simcoe hop became very scarce. If you want a beer that is different to everything else with a piney note and a solid bitterness, try a Boston with a Goodies Pack and another 500g dry malt, gorgeous!

Not to be shy from is the other new brew Aberdeen. It uses Northdown hop, this one has woody and mint notes and is famously used in Fullers

ESB. I'd recommend this one with a just a corn syrup and your level of dextrose either a 500g or 750g.

Good to see the temperature overnight starting to warm up, makes brewing much easier. The brewing demos will be the next thing we do so if you are interested in improving your brewing put your name down at the shop so we can keep you posted on the date and time.


Enjoy the temperature, try something new and above all "keep it bubbling".

Cheers,
Younga.

MISSION STATEMENT

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

Make Cheese, Not War

 For about 8 000 years (about the same time beer was invented), cheese has been made as a method of preserving milk and as pleasure for the taste buds. In yesteryear, cheese was made in the home. Nowadays, most cheese is mass

boring. And if we do want some variety, we are forced to pay through the nose for it.

Fear not though, the artisanal movement is here and Homebrewers Warehouse are now supplying equipment and ingredients to make



cheeses (like halloumi and mozzarella) only taking a few hours.

Feta, cheddar, camembert, blue cheeses and yoghurts can all be made from scratch. Ask Taylor, Lucy or Stephen about the new kits we have available.



Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

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

Lactose

In brewing, the most commonly used additions to beer kits are dry malt, dextrose and corn syrup. However, there are other additions available. One that is commonly used in stouts and to sweeten beers is “Lactose”.

Lactose is sugar from milk, so it’s not something we’d recommend for the lactose intolerant. Just like with humans, lactose cannot be broken down by yeast. As a result, any lactose

added to the brew remains in the brew and will provide sweetness.

Lactose is great for those who want extra sweetness in their beers without adding extra alcohol. It’s also ideal for those that find stouts too intense and need some sweetness to balance the roastiness.

For those looking to brew to a style, lactose is integral if you’re trying to make a ‘sweet

stout’.

For kit brewers, lactose is added at the start of the brew with the other brew ingredients.

For mashers, the lactose can be added towards the end of the boil.



Queensland Homebrewing Conference

Beer nerds rejoice for our Brisbane friends will be holding a conference dedicated to home brewers, from aspiring kit and kilo brewers to all-grain experts.

There will be talks ranging from the use of basic (and more exotic) ingredients, recipe formulations, starting your own micro-brewery, new brewing techniques and prod-



ucts, trade displays and a whole lot of quality craft-brewed beers to taste.

Guests include (but are not limited to) Brad Rogers from Stone & Wood brewery, Jaron Mitchell from 4 Pines Brewery and Chris White from White Labs (liquid yeast company).



Afterwards, there will be a beer and food match-



ing dinner under the guidance of Matt Kirkegaard, founder of Good Beer.Lunches and beer website Australian Brews News. A fantastic four course meal has been designed with matching beers.

The conference will be held on Saturday, the 5th of November at the Southbank Institute of Technology, Southbank, Brisbane. For more, check out the website at: <http://theqhc.com.au/>

Beer Filter

There are a number of methods of clarifying beer. Cold filtration and chemical filtration (e.g., finings) are the most popular with homebrewers.

Commercial brewers though, are most likely to clear their beer through a beer filter, hence the brilliantly bright beers available at the bottle shop. For those who are keggers, this is very easy to emulate at home.

After seeing what was available on the market, we decided to build our own, unique beer filter using high quality water filter parts we have access to. As a result, our beer filters utilise push-fit fittings, standard beer line and enable brewers to choose from a range of filter sizes to meet their needs:

- ◆ 0.35 microns for very fine filtration
- ◆ 1 micron for fine filtration

- ◆ 5 microns for ‘coarse’ filtration.

Have a chat to Stephen about the process and see what your options are.

