



WATERFILTERS & BREW

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

APRIL/MAY 2010

Calendar:

Monday 26th April Anzac Day Holiday (Closed)

Younga's Yarn

Monday 3rd May Labor Day (Closed)

May 20th - 22nd Beer & Brewer Expo

Sat, June 5th, 12:30PM Beer Meeting (Shop)

Mon, June 14th Queens B'day Holiday (Closed)

July 2nd 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."



Well the brewing demos went off well -

thanks everyone who came along. The first was liquid yeast on the 13th of March and then extract brewing on the 20th and 27th.

The Golden Highway proved the most popular and I know brewers are happy with their step up to extract. Easy and worth it! If you would like to see our next demo (extract,

liquid yeast and/or mashing), let us know.

For our staff training we attended the 'Tales and Ales' night at the Australian Hotel on the 15th of April.

Hosted by Andrew Gowdie from James Squire - what a night! Six James Squire beers matched to 6 courses of food. I would highly recommend this to any brewers.

Shame about the audio problems as we struggled to hear Andrew at times; hopefully this will be rectified next time. Get there early and get a table close to his presentation would be my advice.

I'm missing not being in the shop during the week—I've been working over at our warehouse, so I'll see you on Saturdays.

Cheers,
Younga.



Younga stresses the importance of sterilization when culturing yeast.



Younga discusses layering different grains



Younga pours beer for people to sample the delights of extract brewing.

Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

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

Easy Cocktails and UDLs

If you or your friends love a sweet drink once in a while, there are many ways to make alcopops and cocktails on the cheap.

Water Filters and Brew stock a range of premixed ingredients that will put a sugary smile on your dial!

- φ R.T.Rs will make up to 10 litres of Vodka Cruiser clones with the addition of soda water and vodka (hold the vodka to make yummy soft drinks for the kiddies and teetotalers - great for keppers!).



Urban Thirst Slushy Buckets

- φ Urban thirst slushy buckets will make 1.85 litres of icy cold margaritas, daiquiris and pina coladas, with the addition of vodka. Again, a non-alcoholic version is easy to make simply by putting them in the freezer.

- φ Senorita cocktails are a real fruit based cocktail mix that will give you a quality base for 23 serves of daiquiris, pina coladas and even a "sex tingle".



All of these premixed products are a very simple way to make quality cocktails and soft drinks. They are versatile and can be used in other ways such as in conjunction with real fruit. Bring on the mango daiquiris!

Recipe: Anzac Bitter & Bikini

Anzac Bitter is intended to be a bitter beer with a combination of Australian and New Zealand Hops. It has quite an intense Hop Flavour and Aroma and will make 22 litres of beer at 4.5% if bottling.

Recipe:

- 1 Can Diamondback Bitter
- 1 Goodies Pack
- 250g Light Dry Malt
- 10g Pride of Ringwood/T'ville Gold Hops
- 10g Nelson Sauvín/S.Island Hops
- 514 Ale Yeast

Extract:

- 1 Can Pale Unhopped Liquid Malt
- 500g Light Dry Malt
- 500g Dextrose
- 250g Corn Syrup/Maltodextrin
- 250g Crystal 145
- 25g Nelson Sauvín (15 min)
- 25g Pride of Ringwood (15 min)
- 514 Ale Yeast

Before it gets too hot, try out this **Bikini** cocktail. It's best enjoyed in a bikini.

Recipe:

- 2 oz. vodka
- 1oz white rum
- 1/2 oz milk
- 1 tsp sugar
- 1/2 lemon

Shake ingredients like a madman with ice and strain carefully into a cocktail glass. Finish with a twist of lemon.

Wanted - People Who Love Beer

Water Filters and Brew have decided to start up a Brew Club.

The plan would be to meet once a month (first Saturday of the month), sample/enjoy each other's beers, talk about beer, perhaps play a beer game or two and learn a little about our wonderful craft.

You don't need to be a brewmaster or guru to attend, you just need to enjoy beer and have an open, positive mind about the paradigm of beer.

Let Lucy or Stephen know if you're interested and they'll let you know more.

Homework for the 1st meeting (12:30 Saturday, June 5th) is to try and estab-

lish a name for our club. Something with an acronym is preferred but not necessary. Stephen's lame attempt is M.A.L.T (Makers of Ale and Lager Townsville). For his sake, please try to come up with something better. Winner wins a 50g bag of hops of their choice.

Awesome April/Magnificent May Specials

Water Filters

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

Beer

- ◆ 10g hop packs: \$2.20 (Varieties include: Amarillo, Cascade, Citra, Cluster, East Kent Goldings, Hallertau, Nelson Sauvín, Pride of Ringwood, Saaz, Spalt + many others!)

Spirits

- ◆ All "Cruiser" Flavours - \$7.50
- ◆ Assorted flavours reduced to \$3 (see in store!)