



# WATERFILTERS & BREW

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

## Calendar:

March 2010

Saturday, March 20th, 12:00PM.	1st Extract Demo (Shop)
Saturday, March 27th, 12:00PM	2nd Extract Demo (Shop)
Friday, April 2nd - Monday, April 5th	Easter Week- end (Closed)
May 20th - 22nd	Beer & Brewer Expo (Melbourne)
Oct 28th— 30th	Australian National Homebrew Conference (Melbourne)

## Younga's Yarn



Welcome to the inaugural issue of our newsletter!

This year we'll notch up 17 years since we started over in Keane Street. Some of you will remember the parking problems!

We have seen brew shops come and go in that time and I must say it hasn't all been beer and skittles. We have made many friends over the years though, and employed some wonderful people.

Lucy and Stephen are in the shop now and it's nice to be able to have a break. One of the above is rowdy and the other is doing a brewing degree – you work out who is who. All jokes aside, it's a pleasure to be able to entrust these two with the business.

I know that we are now in Autumn but it is still too hot for uncontrolled fermentation. Any time temperatures exceed 30°C is time for concern. Use the box cooler (ask us if you don't know it) and the pay off will be a better beer with greater head retention, no solventy

fumes and less off-fruit flavours. If you are using a fruity hop, you will have a beer that represents your hop character much better.

Finally, get into the extract demos if you can. We have had some fantastic results for a very easy process. If you can't make either demo in March, put your name down for the next one later in the year.

Cheers,  
Younga.

## MISSION STATEMENT

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

## Mad March Specials

### Water Filters

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

### Beer and Wine

- ◆ 10% off all brew cans of Black Beer (Stout, Porter and Old) to celebrate St Patrick's Day.

### Spirits

- ◆ 10% off all Irish Whiskies and Creams until St Patrick's Day.
- ◆ Assorted flavours reduced to \$3 (see in store!)

Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

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

## New Products - Citra Hops

Water Filters and Brew are pleased to be one of the first brewshops in the country to get our hands on the latest and greatest hop — Citra.

Released towards the end of 2008 in the USA, Citra made it to Australia at the tailend of 2009. It's reportedly a hybrid of the prized Hallertauer Mittelfrüh (50%), US Tettnanger (25%) and a few other notable breeds.



Hop flowers (top), plugs/compressed flowers (bottom) and pellets.

Its aroma/flavour profile is reportedly: "citrus, peach, apricot, passion fruit, grapefruit, lime, melon, gooseberry, lychee fruit, pineapple, mango, papaya and other tropical fruit flavors and aromas" ([www.brew-dudes.com](http://www.brew-dudes.com)).

We couldn't wait to try the new Citra, so we used a fairly basic extract recipe and boiled in 20 grams of Citra for 15 minutes. Here's our report:

Younga - No harsh bitterness, a pleasing flavour and aroma. I thought there'd be more flavour though from 20 grams at 15 minutes (the boil).

Lucy - I like! Fruity, delicious. Girls will go wild!

Stephen - I taste pawpaw. Aroma seemed to dissipate quite quickly over a few weeks though. Methinks American IPAs would be a goer.

At 11.1% Alpha Acid, with fantastic flavour and aroma qualities, this hop would be ideal for bittering, flavour, aroma or dry hopping.

## Q & A: Airlocks

**Q: My airlock didn't bubble/has stopped bubbling. Is something wrong with my brew?**

A: Firstly, the airlock's job is to allow excess carbon dioxide to escape from the fermenter while protecting the brew from airborne bacteria or fascinated insects. What often happens though, is that the carbon dioxide escapes elsewhere such as the lid or

grommet (fermenters are not infallible).

Secondly, bubbling is not the best indication of fermentation, merely an indication of the production of carbon dioxide. Better telltale signs of fermenta-

**"The airlock does not tell us if the fermentation has finished or not!"**

tion are condensation on the lid, a frothy white head on top of the beer and a hop/fermentation ring.

For best results:

Beer (with 514 ale yeast): ferment for 7-8 days, (longer if keggings)

Spirits (with turbo yeast): ferment for 21 days (with a gentle stir at 4, 7 and 14 days)



## Recipe of the Month - Young's Double Chocolate Porter

What does the Easter Bunny drink for Easter? Young's Double Chocolate Porter of course.

This beer was inspired by the iconic English ale, "Young's Double Chocolate Stout." We've toned it down a bit by making it a porter (the paler, less intense version of a stout) and we'll be using real cocoa powder. You'll want to use ultra cheap, homebrand, pure cocoa with no cocoa butter or sugar.

### Recipe:

1 Can Cascade Porter  
500g light dry malt  
250g dark dry malt  
500g dextrose  
250g corn syrup  
50g cocoa powder (more if you want more chocolate flavour/aroma)  
514 Ale Yeast

### Procedure:

1. Bring 5 litres of water to the boil in a pot.
2. Sprinkle and stir in malt, followed

by the cocoa (stir so it doesn't clump). Boil for 5 minutes (stirring).

3. Add dex and corn syrup to fermenter, followed by malt/cocoa mix.
4. Stir and fill to 20 litres. Add yeast when the temperature is 37—40°C.

### Extract Recipe:

The same, but exchange the can of Cascade Porter for 1 can of light uphopped malt, 600g chocolate malt and 200g of crystal 50.