



BWBC



news

February 2014

Blackwood Winemakers and Brewers Club Inc.



The BWBC annual general meeting will be held on February 19th. At the meeting all places on the committee will be declared open and now is the time to consider nominating yourself or another member for the 2014/15 committee.

BLACKWOOD WINEMAKERS AND BREWERS CLUB INC. PRESIDENT'S REPORT

Annual General Meeting Wednesday 19 February 2014

This Annual report records the main events conducted by the Club in 2013, the present status, membership and general health and position of the Club and acknowledges the outstanding spirit and work of its members and committee.

Overview of 2013

The Club has continued to grow, both in numbers, attendance at meetings and total involvement by members in Club activities and functions. The excellent foundation that outgoing President Bob Morton established over the previous 10 years has seen the Club in a fine position. It is very important to recognise the leadership, mentoring and guidance that Bob brought to the Club, both through his formal duties, but as importantly in his outstanding skills in bringing the Club into a cohesive and very welcoming group of people. We are indeed indebted to Bob.

Membership

Our numbers grew to 73 members including 8 Life Members and a special thank you to Ian Maxfield for his role as membership officer. We have welcomed new members – 10 - and they have already made a valuable contribution to the Club. Numbers at meetings and Club functions was high, an indicative sign of a healthy Club.

During the year, two longstanding and popular members died – Bill Selge and John Benda. We were saddened with the passing as each had made positive inputs to the Club since the 1990s.

Committee

We welcomed two new Committee members in 2013 – Richard Blake and Des Williams – and they added to the strength and commitment of an excellent and hard-working Committee whose singular focus has always been the betterment of the Club and its members. With monthly meetings, as well as specific responsibilities, the Committee has spent many hours so that the Club may function in the semi-professional manner that it has.

The Committee has a blend of experience - Secretary Chris Bills is an ongoing strength and wise counsel, Treasurer Steve Potiuch so totally committed to the Club, Newsletter editor David Tulloch, quiet efficiency and outstanding information source, David Lewis with his excellent organisation of the wine bottling and technical aspects of the Club equipment and source of mentoring, and Ian Maxfield for his re-organizing of

Next Meeting Wednesday February 19th 7.30pm

Speakers

Jim Chronis -Aim Scientific

PLEASE NOTE - The meeting will start at 7.45pm with the presentation by Jim and then followed by the AGM and the February monthly meeting.

Competition

No Competition this month

the membership role and Assistant Treasurer has been of increased importance. Richard Blake undertook the Meeting Programme and we had an outstanding series of speakers and activities that were very much appreciated by the members. Des Williams assisted with the Competition Judging arrangements and the Club had an increased number in the competitions.

I must also acknowledge Glenn Snook and Trevor Ward for their excellent assistance with the Competition programme, both in its organisation and recording of the results – their help was very much appreciated

Finances

For an Amateur Club, BWBC finances are in an extremely healthy state, the result of many years of planning and excellent members support. Treasurer Steve Potiuch, ably assisted by Ian Maxfield and Roger Pounder, have brought a professionalism to the fiscal aspects of the Club that has allowed the members to benefit in so many ways – for an annual fee of \$20, members in 2013 were subsidized to the tune of \$130.

There were two wine sales, initially in the first half of the year where bottled wines were sold very successfully and in November, the wine bottling held at Serafino's where over 3000 litres of Shiraz and Cabernet were bottled, with all being pre-sold. Not only did both sales produce the major source of income for the Club, they were very important social functions for the members with over 40 at the bottling. David Lewis must be thanked for his fine organisation of the bottling, it being noted that the winery owner could not believe that we were an amateur club as it was so professionally planned and executed.

The bank balance is in its best position, with over \$16,000 and non-current assets in excess of \$25,000. The Committee has for a number of years planned so that the Club had financial resources so that it could continue for a year without wine sales.

Social Programme

BWBC has always had a strong focus on social functions for its members, and this year the Committee arranged for a Port River cruise in April, Apple Crush with the Adelaide Club in May, Film/Dinner night in June, Mid Year dinner August, October McLaren Vale bus trip and the December Christmas function. There was such strong support from the members that all functions were quickly filled – these events have had a very positive impact on further bringing the Club and its members together. All committee members were actively involved in all of these social events and I thank them for planning such a diverse and fulfilling programme.

Speakers Programme

Club members have benefitted from an extremely well

organised and educational programme, where we had visiting speakers informing of soils in the Coonawarra, Hugo wines, wine writer Tony Love, Club members speaking on a range of topics from Club history, Full Mash Beer (including DVD) and Beer styles, and practical sessions with the Great Wine Challenge and Kit Beer. The October meeting has now become the avenue whereby the ANAWBS winners can be recognised by the Club for their successes with their wines. The Speaker programme has become an important educational information resource of the Club for its members.

Competition Programme

The Club has developed a very well planned and organised competition programme and 2013 saw a good level of participation from the members in the wine and beer competitions. With some trophies from the beginnings of the Club in 1980s, there is fierce but friendly rivalry. The Christmas function recognised the individual winners. Without the outstanding voluntary support of wine judges, many whom have been involved with the Club for years, this aspect of the Club would not be the success that it is today.

Newsletter

For half of this year, the newsletter was prepared by David Tulloch whilst on his caravan odyssey around Australia – it was an incredible achievement and shows David's passion for the newsletter and his commitment to the Club. The monthly newsletter is of the highest standard, informative and with such an interesting and wide range of topics.

ANAWBS

2013 was a pivotal year for ANAWBS as both Adelaide and Blackwood Clubs came to review the position and standing of the annual national competition. There is no doubt that this year's event was highly successful on all counts, and the Sub-Committee, including BWBC members – Trevor Ward (Secretary), Ian Maxfield (Treasurer), David Lewis (Wine Convenor), Andrew Williams (Beer Convenor) David Strachan (Logistics) and Brian Ferris (Chairperson) – worked productively with the Adelaide members to plan this event. During the beer and wine competition days and presentation day, there were many BWBC members assisting at the Waite Campus – many thanks

Conclusion

2013 has been another fine year for the BWBC, building on a fine tradition and the work of so many. My sincere thanks to the Committee and the members for their ongoing support for myself and their forbearance.

Brian Ferris

President, Blackwood Winemakers and Brewers' Club
February 19, 2014

KIT BEERS

Following the last meeting I have been asked to make a few notes about Kit Beers.

Kit beers have a number of advantages - they are quick to make, reliable and you can make good drinking beer of many styles. I make what I like drinking which includes pale ales, dark ales and some lagers. I do not try and make beers to a style but do experiment with changes to the beers I like.

Below are a few tips I have learned from my experience.

KITS

There are many kits available but for everyday drinking I like Pale Ales and use Coopers Australian Pale Ale kits as the base. There are Brew Enhancer packs available for these and Coopers recommend which one to use for each particular beer style. I quite like Mango Jack kits particularly their Dark Ales. (Coopers from Foodland/ Coles and Mangrove Jack from Brewcraft on South Rd).

MODIFYING KITS

I like extra flavour so add additional malt, and both bittering and flavour/aroma hops.

MALT AND OTHER ADDITIVES

For pale ales I use a light dried malt and for dark ales a dark malt that has more colour and flavour. I normally add about 500g. Additionally I often add another 250g of dextrose as this increases the alcohol level and seems to improve flavour. I sometimes add some extra maltodextrin - this is not fermented but seems to improve the mouth feel of the beer.

HOPS

For pale ales I have used Cascade hops for bittering and aroma, or Williamette for aroma. For dark ales Goldings hop pellets seem to work quite well but there are many you can use (see Home Brewing).

YEAST

For most beers I use the yeast supplied with the kit unless I want a cold ferment for a pilsener/lager when a yeast working at about 15 degrees is needed. I always start the yeast when I commence to make a brew. To about 400ml of boiled water I dissolve a teaspoon of normal sugar, adjust the temperature to about 30 degrees (lower for cold fermenting yeasts) then sprinkle on the yeast. This hydrates the yeast and actually starts it working - it should be foaming on the top before you need to add it to the fermenter after about an hour or more. I think this helps get the fermentation running as quickly as possible and reduces the risk of a wild yeast taking over.

WATER

The water I use for the brew is just filtered Adelaide tap water - the filter removes chlorine but the calcium and

magnesium salts remain and help the beer.

HOPS BOIL

The bittering hops must be boiled to change the compound in the hops into that which is bitter. I use a large stew pan, add about 3 Litres of water, then the brew enhancer, the additional dried malt, the maltodextrin if I am using these, add the hops and bring to the boil. As it comes to the boil take care to stir as it tends to froth over but once boiling this subsides and can be kept bubbling gently. I normally boil for an hour as this increases the bittering but this does depend on your taste.

THE PRIMARY FERMENT

Warm the can from the kit in some warm water to aid pouring it into the fermenter (or open and pour in the large sachet) then once the boiled hops and Enhancers have cooled add through a strainer to the fermenter. When hot take care as the boil will burn you very badly. Top up to near the total volume with water (23L for standard kits). Make a tea out of a hops bag (or about 15g of dried hops) - just like using a normal tea bag using boiling water but stand for 15 minutes. Add the tea and the tea/hops bag or if dry hopping add the dried hops just before adding the yeast. These hops add aroma. When it has cooled to the temperature range acceptable to the yeast it is added. Pale Ale yeasts can be added once the ferment is under about 28 degrees but if using a cold fermenting yeast cool to under 18 degrees. I measure and record the SG (OG) as I add the yeast. Control the temperature during the ferment as specified for your yeast.

Fermentation should be running strongly for an ale within 24 hours and will slow after about 4-5 days. Cold ferments can take over two weeks. Keep the temperature in the recommended range. As the fermentation slows check the SG once the bubbling stops and wait for the SG (FG) to remain unchanged over one or two days. If the ferment is slow it can be racked into another fermenter and this often seems to wake-up the yeast.

RACKING AND PRIMING

Rack through a plastic tube into another fermenter, bulk prime and bottle. Use dextrose to prime not sugar - this will give a cleaner taste. I have found that 180g to 200g of dextrose is about right for a 23L batch.

If making a lager, rack into a container and refrigerate for 3 to 4 weeks at 4 degrees then prime and bottle.

CLEANING

Bottle care is made easy by rinsing immediately they have been drunk. I then store in a plastic rubbish bin under water to which I add a solid splash of White King (chlorine bleach). Then before bottling I rinse well using detergent, then water and flush using One Shot or Brew Sanitize. Once drained the bottles do not need to be rinsed again before filling and capping.

Clean all gear as soon as you finish using it and rinse with a sterilising solution like Brew Sanitize so it is

stored clean and dry. Unscrew the taps on the fermenter and clean the threads as these are prone to harbouring unwanted bacteria or yeasts.

ALCOHOL LEVEL

Coopers put out a formula to calculate the alcohol level. Use the SG as whole numbers e.g. 1045 for 1.045 so % alcohol = (OG-FG)/7.46 + 0.5

DRINKING

I try my beers after about 2 weeks and assess how long it needs then. As the beer ages the hops bitterness will decrease so I tend to have this level quite high at the time of bottling.

A USEFUL REFERENCE

This is just how I do it - there are many alternatives and all can give a good beer. A book I have found helpful is "Home Brewing" by John Parkes. I bought my copy in NZ but as far as I can see from the web it is readily available. It is brief but easy to use.

Hope this is a help and I am happy to talk about any aspects.

HAPPY BREWING

Rick Blake

Beer making Group

If you would like to join a beginners beer making group please contact the committee.

Beer making equipment

For some time there has been a discussion on encouraging beer making within the club. This has recently been boosted by presentations at meetings by Andrew Williams, Chris Bills and Richard Blake.

The committee is considering the purchase of the following brewing equipment for loan to members for mash brewing.

Mash Tun - 40lt Esky fitted with filter and thermometer. Used to soak the grist (milled grains) in warm water to convert the starch to sugar and extract the sugars and other solubles from the grist.

Brew kettle 50lt – Stainless steel kettle with lid for boiling the wort (from Mash Tun) and hops.

Gas Burner – burner with sturdy frame to heat Brew Kettle.

Immersion Chiller - 18m of copper coiled with garden hose, fittings. Used to rapidly cool the boiling wort

Mashmaster Stainless Steel Grain Mill and Hopper – use to mill grain.

Mash Paddle – Stainless Steel mash paddle for mixing the mash.

Items like fermentors, gas bottles, grain bags, cleaning solutions, measuring equipment and other such small items will have to be supplied by the users.

The committee would like feedback from members about the proposal , choice and suitability of the equipment.

ANAWBS 2014

Planning for ANAWBS 2014 has started. The tentative dates for this year's competition are

Entries close: Monday 22nd September

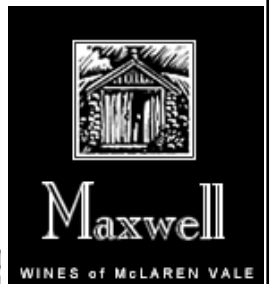
Beer Judging: Friday 26th and Saturday 27th September

Wine Judging :Tuesday 30th and Wednesday 1st October

Presentation Day: 5th October

The competition relies on volunteers for its success. Please consider volunteering, contact the ANAWBS committee.

ANAWBS Sponsors



Autumn Wine Sales



Wisp Wine

Sauvignon Blanc 2011

From grapes grown high in the cooler regions of the Adelaide Hills. This delightful wine was chosen by the committee from several wines submitted for tasting. We have only a limited supply so be quick. \$85 per doz.

(This wine was on sale at \$132 per doz. at Wine lovers and the 2013 vintage was \$18 a bottle at Wine Selectors)



Brown Brothers Tasmanian Riesling

Minerally, flinty and slate characters. Lingering citrus flavours, racy acidity on the palate. Classic cool-climate lime of Riesling. \$90 per dozen or \$45 per half

(This wine was on sale at \$26.20 per bottle at the cellar door)

To order please contact Steve Potiuch 8278 5718

BWBC - easy payment procedure.

Did you know that you can transfer payments for Wine purchase, Club fees, Social activity fees and other payments directly to the BWBC bank Account from the comfort of your home. If you use on line banking via the internet just transfer payments to the BWBC bank account. Make sure you include you name and if possible send an email notification to Ian Maxfield - maxie30@bigpond.com



Blackwood Winemakers and Brewers Club inc.
BSB 105-900
Account Number 137298740
BankSA Blackwood

BWBC 2 Day Bus Trip

Saturday 25th October & Sunday 26th October

Ian Maxfield has put together an exciting 2 day bus trip for October, to the Riverland Wine Region.

Proposed Itinerary

Saturday

8.30am - Depart Blackwood
9.30am - Gawler Morning Tea

12 noon - **Caudo Vineyards** - Wine Tasting/platter lunch

Caudo Family Vineyard, is a historic and beautiful Vineyard, situated at Hogwash Bend in the Mid Murray region of South Australia.

2.45pm - **919 Wines** - Wine/Fortified tastings
919 Wines specialises in the production of heritage fortified wines

4.45pm - **Berri Resort Hotel**

Overnight accommodation and 2 course dinner

Sunday

Berri Resort Hotel Continental Breakfast
9.30am - Depart Berri Resort Hotel

10.00am - **Kahlon Estate** - Wine Tasting
Kahlon estate Wines was established in 1981 by founders Mohinder and Gurmett kahlon who migrated from India in 1975.

12.15pm - **Banrock Station** - Talk, Video, Wine Tasting, and Lunch.

Situated in the heart of South Australia's Riverland, Banrock Station is the ideal setting to enjoy an outstanding wine, food and nature experience.
6.00pm - Arrive Blackwood

Finalised details will be available soon.

The number of places available on this trip is strictly limited. So book early with Steve. Members and partners will have first priority.





Bottling at Thumbs Up winery. Rick Blake and Trevor Ward hard at work.

2014 Social Events



- Film Evening** - Sunday June 22nd 5.30pm
- Apple Crush** - May
- Dinner** - August
- ANAWBS Presentation Day** - Sunday 5th October
- BUS Trip** - October 25th - 26th
- Presentation Day** - Sunday Dec 7th 12 noon

The committee is currently planning a great social and exciting speaker program for 2014. Details to follow in later newsletters.

Blackwood Winemakers and Brewers Club Inc. 2013/14 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Committee Members

Richard Blake	Deputy President and Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron

Geoff Patritti

Life Members

Chris Bills	David Lewis	Glenn Snook
Bill Ekins	Bob Morton,	David Tulloch
Ron Head	Steve Potiuch	

Postal Address

PO Box 755 Blackwood SA 5051

Web site

www.bwbc.org.au

Meetings

3rd Wednesday of each month except December

Venue

Blackwood Memorial Hall
21 Coromandel Pde., Blackwood
7.30pm.

Newsletter

Editor David Tulloch
Deadline 2nd Wednesday of each month.

Contact davidt@internode.on.net



www.bwbc.org.au

Speaker Program 2014

Richard Blake is working on a great speaker program.
May - Patriti wines - visit to winery
June - Pof Vladimir Jiranek - Development of Yeast

This is just some of the confirmed program



Are you interested to learn how to make quality wine?

The club will be running another beginners wine group this year. Please contact Brian Ferris if you are interested. We have run these groups for many years and have given many members a great start into the art of winemaking.

For Sale

Manual crusher/de-stemmer in as new condition. \$190.
Contact Ian Maxfield 83705400.

Members' Duty Roster 2014

Those rostered for duty are asked to arrive a little bit earlier to help set up for the meeting and clean up afterwards.

All members are asked to wash and dry their own tasting glass.

February	March	April
Bill Ekins	Gary Bettison	Chris Bills
Philip Hicks	Lindsay Elliott	Pat Vartuli
Michael Lineage	Dave Holliday	Ron Holmes
John Plate	Steven Potiuch	Chris Loveless
Jacob Van Eyk	Jack Van Reyden	Roger Pounder