

# ASQUITH HOME BREWING SUPPLIES

Your Local Home Brewing Supplier

## SEPTEMBER 2010 NEWSLETTER

### HELLO BREWERS

G'day everyone.

If you're only new to home brewing...or just haven't brewed throughout winter...or maybe just thinking about starting again after giving it up...there are a number of compelling reasons to continue or get back into brewing!

First of all there are the savings to be had when you brew your own. How often have you gone into your local bottle shop and said to yourself how expensive a carton of beer is these days?...whereas with a little effort you can brew your own beer for less than \$10 a carton.

Then there's the quality! The beer you brew yourself is fresh, you know what goes into it, it's all natural and chemical free and that means no hangovers!

And, of course, there's the fun, enjoyment and feeling of accomplishment you get when you find out how easy it is to brew beer this good, right in your own home.

Home brewing these days is much less of a science and much more of an enjoyable project you can share with family and friends!

Premium beer kits, brewing sugars, malt extracts, specialty yeasts, grains, equipment and accessories available now from Asquith Home Brewing are better, more modern and procedures much more refined than ever before. Making a simple and highly enjoyable batch of beer at recession-busting prices is the inevitable result!

And for any coeliacs reading this, where beer is normally a no-go zone, we have available gluten-free beer and apple cider kits.

So don't waste any time ... for your beer to be nicely conditioned and ready for summer drinking you'll need to get brewing now! So get out those dusty fermenters, thoroughly clean and sterilise them and take advantage of our beautiful spring weather with its mild, stable temperature that's ideal for brewing beer.

Cheers!

Mark and Duncan

### HELPFUL HINTS & TIPS

#### TURNING YOUR BEER KIT INTO SOMETHING SPECIAL

If you've just starting brewing, or only make the odd kit now and then, you know by now how easy it is to make good quality beer. Nonetheless, it's possible to improve the body, flavour, aroma and head retention of your home brew by making a few simple modifications to the recipe. If you do plan to experiment with your brewing and you aim to improve it (and who doesn't?), it is essential that you keep records of everything you do when making a beer. If it does not work as well as you expected you will know what not to do, and if it turns out to be magnificent you'll certainly want to know how to do it again. A few suggestions on how to turn that beer kit into something special follow.

#### SPECIALTY BREWING SUGARS/MALT EXTRACTS

If you follow the standard instructions on the back of some beer kits, they will say to add 1kg of dextrose/sugar to the contents of the can. The dextrose/sugar you add will completely ferment out. However, the beer will end up with a final specific gravity of 1006 or below, for pale type beers, but one sadly lacking in body, mouth feel and head retention. If you have used white sugar in place of the dextrose you will also end up with a sharp cidery flavour which does not resemble 'real' beer.

To overcome these problems we recommend you replace the 1kg dextrose/sugar with one of our precisely formulated range of premium brewing sugars or specialty malt extracts. Using these will provide extra body, improve mouth feel and help with head retention. So grab a can of your favourite concentrate off the shelf and let us help you match its style from our extensive range of premium brewing sugars and specialty malt extracts.

#### REPLACING THE STANDARD KIT YEAST

However, replacing all the sugar/dextrose with malt extract can create problems with some of the standard yeasts supplied with the beer kits. Some standard yeast will struggle to ferment the complex sugars which are more prevalent in all malt recipes, leaving an unacceptably high level of sugars in the beer. The result is a thick, syrupy, sweetish brew that really doesn't taste like beer at all. To avoid this problem, when all-malt brewing, we recommend that you use our specialty range of premium yeasts to ensure correct attenuation.

#### ADDING EXTRA HOPS TO YOUR BEER

The other important source for character in beer is the hops. The bitterness they impart, to balance the sweetness of the malt, is an integral part of a beer's flavour. In addition to the bitterness, which comes from the alpha acids, there is also a huge array of flavours and aromas available to the home brewer. Finishing hops are the simple no mess way of transforming your favourite home brew into a world class beer. The finishing hops are uniquely packed in an infusion bag, similar to a tea bag and are used in the same way. Simply put the bag into a mug, fill with boiling water and allow to steep/infuse for about 10 minutes before adding it to your brew. This simple process adds a wonderful flavour and aroma to your brew with a minimum of effort and cost.

#### ADDING SPECIALITY GRAINS TO YOUR BEER

You will probably be interested to know that it's also easy to add small amounts of malted grains to your favourite beer kits to turn them into even better beers. The addition of malted grains to your brew will add flavour, body, sweetness and the particular characteristics of the selected grain. The malted grain must be cracked, to expose the starch, and then steeped in hot water for about 20 minutes to allow the enzymes to convert the starch into sugar (malt). After draining the liquid away from the grains, the liquid (which is now a wort) is added to the brew, along with the other ingredients you normally use.

### HAPPY FATHER'S DAY SPECIALS

Keg system with fridge door mounting tap

**\$350 save \$49**

2 x 19L re-conditioned stainless steel kegs

**\$150 save \$30**

Beer starter kit + 30 x 750ml PET beer bottles

**\$99 save \$25**

Mechanical bench capper + 250 crown seals

**\$58 save \$12.50**

30L fermenter + tap, airlock & thermometer

**\$40 save \$9**

Oztops - turn juices into ciders & sparkling wines

**\$20 save \$5**

Sale must end 30 September or whilst stocks last

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### JOKE OF THE MONTH

Jacques Chirac, the French President, is sitting in his office when his telephone rings. 'Hello, Mr. Chirac!' a heavily accented voice said. 'This is Paddy down at the Harp Pub in County Clare, Ireland. I am ringing to inform you that we are officially declaring war on ya!'

'Well, Monsieur Paddy' Chirac replied. 'This is indeed important news! How big is your army?' 'Right now' says Paddy, after a moment's calculation, 'there is meself, me cousin Sean, me next door neighbour Seamus, and the entire darts team from the pub and that makes eight of us.'

Chirac paused. 'I must tell you, Monsieur Paddy, that I have 100,000 men in my army waiting to move on my command.' 'Begoora!' says Paddy. 'I'll have to ring ya back.'

Sure enough, the next day, Paddy calls again. 'Mr. Chirac, the war is still on. We have managed to get us some infantry equipment. Well, we have two combines, a bulldozer and Murphy's farm tractor.'

Chirac sighs amused. 'I must tell you monsieur that I have 6,000 tanks and 5,000 armoured personnel carriers. Also, I have increased my army to 150,000 since we last spoke.' 'Saints preserve us!' says Paddy. 'I'll have to get back to ya.'

Sure enough, Paddy rings again the next day. 'Mr. Chirac, the war is still on! We have managed to get ourselves airborne! We have modified Jackie McLaughlin's ultra-light with a couple of shotguns in the cockpit and four boys from the Shamrock Bar have joined us as well.'

Chirac was silent for a minute and then cleared his throat. 'I must tell you monsieur that I have 100 bombers and 200 fighter planes. My military bases are surrounded by laser-guided, surface-to-air missile sites. And since we last spoke, I have increased my army to 200,000!' 'Jesus, Mary, and Joseph!' says Paddy. 'I will have to ring ya back.'

Sure enough, Paddy calls again the next day. 'Top o' the mornin', Mr. Chirac! I am sorry to inform ya that we have had to call off the war.'

'Really? I am sorry to hear that,' says Chirac. 'Why the sudden change of heart?' 'Well,' says Paddy. 'We had a long chat over a few pints of Guinness and finally decided there is no fookin' way we can feed 200,000 French prisoners.'

### COMING SOON: CHEESE MAKING KITS

Cheese making is a great craft as it allows you to create your own healthy, nutritious, tasty cheeses with no harmful preservatives. Coming soon are the "Mad Millie Cheese Kits" that will provide you with all the specialized ingredients, equipment and instructions for you to successfully make your own homemade cheeses.

### MUNTONS PRICE REDUCTION

**No, your eyes aren't playing tricks on you,  
it definitely says PRICE REDUCTION**

We're delighted to announce that the Australian distributor for Muntons has, in response to continuous lobbying from brewing stores and a very favourable exchange rate, reduced the price for the Muntons premium beer kit range in the latest shipment.

Range	Old Price	New Price
Muntons 1.8kg	\$26.50	<b>\$22.90</b>
Muntons 1.5kg	\$23.75	<b>\$20.90</b>
Brewcraft 1.8kg	\$24.90	<b>\$21.90</b>
Brewcraft 1.5kg	\$21.90	<b>\$19.90</b>

### "MASH IN A FLASH"

The Brewers Selection 15L fresh wort kits are proving very popular with brewers wanting to experience quality beer made from scratch, but without the effort entailed. Even our mash brewers enjoy the quality and ease of these all grain fresh wort kits. The Brewers Selection fresh wort kits are filled straight from the brewery's kettle at the St Peters Brewery in Sydney and, unlike canned concentrates, no further processing is required. Hence, the natural fresh hop and malted grain flavours remain intact. These kits are made from only the freshest Australian and imported malted barley, hops and water – full mash quality without all the hard work. All you do is add 5L of water, add the yeast and let the wort ferment. The end result matches or betters expensive premium commercial beers.

#### The Brewers Section range includes

- Amarillo Ale** (style of James Squire Golden Ale)
- Aussie Pale Ale** (style of Coopers Pale Ale)
- Bitter Ale** (style of VB, XXXX Bitter)
- Bock** (robust & full flavoured German style dark lager)
- Celtic Red Ale** (style of Kilkenny Red Ale)
- Czech Pilsner** (style of Matilda Bay Bohemian Pilsner)
- Double Chocolate Stout** (style of Sheaf Stout)
- Golden Lager** (German Oktoberfest style lager)
- Five Malts Amber Ale** (style of James Squire Amber Ale)
- Hefeweizen** (style of traditional German wheat beer)
- India Pale Ale** (style of James Squire IPA)
- Lager** (style of Becks, Heineken)
- Norwest Pale Ale** (style of Little Creatures Pale Ale)
- Porter** (style of James Squire Porter)
- Summer Ale** (style of Coopers Sparkling Ale)
- Traditional Bitter** (style of traditional English ale)

### NEW PRODUCTS

#### MANGROVE JACK'S AUSTRALIAN SERIES BEER KITS

Three new varieties have been formulated for the Australian drinker. Each put together by experienced brewers using traditional high quality copper kettles and best water removal techniques.

**Classic Bitter** A hoppy, distinctive lager style of beer that's light in colour and very refreshing, with a crisp, bitter taste. This one really satisfies a thirst.

**Classic Gold Lager** A refreshing, easy-drinking, golden lager with a balanced, smooth flavour, complimented by mild bitterness. It's big on refreshment.

**Classic Blonde Dry** Everyone loves a tasty blonde! This crisp tasting, dry-style lager is lightly coloured and goes down a treat cold. One for both the ladies and the blokes.

#### A NEW BREW FROM COOPERS!

Coopers new English Bitter captures the style of traditional bitters pulled from the barrel in pubs across England. Brown copper colour with red hues and a creamy head. Displays a pleasing floral aroma with a blend of toasty/sweet malt flavours and a firm bitter finish.

#### FLIP-TOP GLASS BOTTLES

Brand new 750ml & 500ml amber Grolsch style glass bottles. No need to own a capper or purchase crown seals. Perfect for beer, ginger beer, apple cider etc. Also available are new 750ml clear Grolsch style glass bottles. Perfect for spirits, liqueurs, water, sauces, oil essences and lots of other products.