

# ASQUITH HOME BREWING SUPPLIES

Your Local Home Brewing Supplier

## SEPTEMBER 2007 NEWSLETTER

### HELLO BREWERS!

We think you would have to agree, it certainly has been an exceptionally cold winter this year and personally we're looking forward to those long hot summer days watching cricket, having barbeques and enjoying a good refreshing cold beer.

However, for those beers to be nicely conditioned and ready for summer drinking you need to get active with your brewing now and take advantage of our beautiful spring weather with its mild, stable temperatures.

Unfortunately it is more difficult to produce consistent results in the prevailing summer temperatures, as in many cases the brew gets too hot resulting in problems with clarity, taste and head retention. So don't wait for summer to start brewing, get into it now while the temperatures are ideal!

Cheers!

Mark and Duncan

### NEW SPECIALITY YEAST

A new addition to the DCL range of dried yeasts is the **Safbrew WB-06**. We haven't had any spec sheets arrive yet on this yeast, so the only info we have at this stage is what they have written on the back of the packet:

"A speciality yeast selected for wheat beer fermentation. The yeast produces subtle ester and phenol flavour notes typical of wheat beers".

Attenuation: 70-75%.

Flocculation: Low

Optimum Fermentation Temperature: 15 to 24°C

Alcohol Tolerance: Medium.

### GAS BOTTLES

For kegging customers who are still renting CO2 bottles, you might not be aware that Active Hire in Hornsby is no longer agents for BOC Gases. So keep in mind next time the rental is due, that Asquith Home Brewing is an agent for "MyKegOnLegs" who supply us with the new bottles to sell and fill the bottles using the convenient Swap-and-Go refill method. Why keep paying yearly rental to BOC Gases for your gas bottle when you could purchase your own and never pay rental again.

For further information visit [www.mykegonlegs.com.au](http://www.mykegonlegs.com.au)

### WHAT'S NEW

#### MORGAN'S CHAIRMAN'S SELECTION BEER KITS

Morgan's new "Chairman's Selection" home brews kits are styled around the world's most popular premium beers. Especially formulated to give the flavours and aroma that is expected of these truly classic style beers. Each one of these brews come packaged with a 15 gram Brew Cellar Premium yeast that will enhance their true flavours.

##### Cortés Cerveza

A unique pale Mexican lager style, so popular with a slice of lime. Ferment with a 1 kg Brew Booster or equivalent. Comes with 15 g 'Brew Cellar' European Lager yeast. If possible, ferment at 12 to 15°C. Acceptable up to 30°C but ferment as close to 12 to 15°C as possible.

##### Bishop's Bitter

A traditional English Bitter. Reddish in colour with a nice hop aroma. Ferment with a 1 kg Ultra Brew or equivalent. Comes with 15 g 'Brew Cellar' English Ale yeast. If possible, ferment at 18 to 22°C. Acceptable up to 30°C but ferment as close to 18 to 22°C as possible.

##### Scharl's Lager

A clean crisp European style lager with a touch of Herbrucker hop aroma. Ferment with a 1 kg Ultra Brew or equivalent. Comes with 15 g 'Brew Cellar' European Lager yeast. If possible, ferment at 12 to 15°C. Acceptable up to 30°C but ferment as close to 12 to 15°C as possible.

##### Mulloy's Stout

A real Irish style stout, creamy head and full bodied. Ferment with a Coopers 1.5 kg dark malt extract or equivalent. Comes with 15g 'Brew Cellar' English Ale yeast. If possible, ferment at 18 to 22°C. Acceptable up to 30°C but ferment as close to 18 to 22°C as possible.

#### SEASONAL 15-LITRE FRESH WORT KIT

The Brewers Selection Oktoberfest is a strong, malty, low hopped beer. This time around, they have called on a traditional Oktoberfest recipe that may appear slightly darker than a golden yellow colour, true to most German style Lagers. To achieve the traditional high alcohol of around 6 to 6.5%, don't add any water (just like the Bock). For yeast, we suggest using either the DCL Saflager W34/70 Lager yeast OR the White Labs WLP833 German Bock Lager liquid yeast.

This seasonal wort is available for a limited time only.

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### JOKE OF THE MONTH

An Irishman walks into a bar in Dublin, orders three pints of Guinness and sits in the back of the room, drinking a sip out of each one in turn. When he finishes all three, he comes back to the bar and orders three more.

The bartender says to him, "You know, a pint goes flat after I draw it; it would taste better if you bought one at a time." The Irishman replies "Well, you see, I have two brothers. One is in America, the other in Australia, and I'm here in Dublin. When we all left home, we promised that we'd drink this way to remember the days we all drank together".

The bartender admits that this was a nice custom, and leaves it there. The Irishman becomes a regular in the bar and always drinks the same way; he orders three pints and drinks the three pints by taking sips from each of them in turn.

One day, he comes in and orders two pints. All the other regulars in the bar notice and fall silent. When he comes back to the bar for the second round, the bartender says "I don't want to intrude on your grief, but I wanted to offer my condolences on your great loss".

The Irishman looks confused for a moment, then a light dawns in his eye and he laughs. "Oh, no", he says, "everyone is fine, it's me.....I've quit drinking!"

### ? FREQUENTLY ASKED QUESTIONS ?

**Question:** Is it possible to make a lower carbohydrate beer that still taste good but is less fattening?

**The short answer is** yes, by simply adding a Dry Enzyme to your brew.

**The long answer is** that the enzyme in the yeast used for brewing beer converts the sugars in the brews into alcohol and carbon dioxide. This process is designed to attenuate (attenuation is the percentage of sugars that the yeast consume during fermentation) down to a very low residual level of sugar solids. However, there is always a small amount of complex sugars (carbohydrates) left in the beer.

By simply adding a Dry Enzyme to the brew when adding your yeast will help break down the more complex sugars in the beer and convert them to simple sugars so the yeast can convert them to alcohol resulting in a dryer, lower carbohydrate beer. The non-sweet taste and dry mouth-feel with its clean and watery finish appeals to those who like such beer styles as Pure Blonde, Hahn Super-Dry, Tooheys Extra Dry or Corona.

Because the Dry Enzyme enables the yeast to consume more sugar than normal, it will have an effect on the finishing gravity (much lower reading). In addition, the alcohol content will be slightly higher and the brew will take longer to ferment. Please ensure that fermentation has finished before bottling.

### RECIPES OF THE MONTH

#### In the style of Erdinger Wheat Beer

- Thomas Coopers Wheat Beer
- Thomas Coopers Wheat Liquid Malt Extract
- 250 g Dextrose
- 12 g Morgan's Hallertau Finishing Hops
- 11.5 g Safbrew WB-06 Wheat Yeast

#### Brewing Tips

Providing the temperature of the wort is above 20°C, sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of the wort in order to avoid clumps. Leave for 30 minutes and then stir the wort thoroughly. Recommended fermentation temperature: 15°C to 24°C.

#### In the style of Nut Brown Ale

- Morgan's Australian Old
- Thomas Coopers Amber Liquid Malt Extract
- 3.3% Low Alcohol (250 g Dextrose & 250 g Maltodextrin)
- 12 g Morgan's Fuggles Finishing Hops (Standard Method)
- 12 g Morgan's Goldings Finishing Hops (Dry Method)
- 11.5 g Safale S-04 Ale Yeast

#### Brewing Tips

Add the yeast that comes with the concentrate as well. To reduce the risk of foam blowing through the airlock try to start the brew as close to 21°C. Recommended fermentation temperature: 15°C to 24°C.

### HANDY HINTS

#### 1. Avoid foaming beer coming out through the airlock

Plenty of foam, although messy, is not a bad thing as it indicates healthy yeast and a strong fermentation. Excess foaming is more likely to occur when using ale yeast with darker brews and higher fermentation temperatures, try to start the fermentation close to 21°C. Alternately, allow for extra headspace by using a bigger fermenter or fill to a lower level (around 18 to 20 litre mark) then top up to normal mark with cool boiled water after initial foaming has subsided (normally after a day or two).

#### 2. Setting the temperature of the brew

For a 23 litre brew fill to the 20 litre mark then stir thoroughly and read the green temperature mark on the thermometer strip. Top up with hot, cold or very cold water to move the temperature up or down as required.