

ASQUITH HOME BREWING SUPPLIES

Your Local Home Brewing Supplier

MARCH 2007 NEWSLETTER

NEWS FLASH

Pre-Easter Super Special #1

To celebrate the start of the new 'footy season' we are putting on a special pre-Easter super promotion which will run through to the Thursday before Easter, 5th April.

During this period we will be offering a

10% discount

off all our

- Cans of Beer Concentrates
- Cans of Ginger Beer Concentrates
- Cans of Apple Cider Concentrates
- Spirit Flavour Essences
- Liqueur Flavour Essences.

And, of course, our usual 'bonus card' stamps will still apply. With the recent (1st February) bi-annual CPI excise increase on all commercial beers, wines, spirits and liqueurs, this is our way of re-emphasising the huge advantages which can be enjoyed by smart home brewers.

Pre-Easter Super Special # 2

It is an acknowledged fact that the **secondary fermentation** process has a dramatic effect on the flavour, clarity and quality of the finished beer as well as adding flexibility in scheduling the bottling or kegging of your beer.

Secondary fermentation is the process of transferring, or as more commonly known "racking", your beer from one fermenter to another fermenter after most of the fermentation is finished and therefore leaving the dead yeast cells and other sediment (the trub) behind; allowing the beer to continue clearing and conditioning.

To assist you to try out this process we are offering a **Pre-Easter price on second fermenters**

complete with airlock and grommet, tap & sediment reducer, stick on digital thermometer, 2 metres of racking tube and beer finings for the special price of

\$40

ON LINE SHOPPING

For those who haven't yet checked it out, our website is up and running and

www.asquithhomebrewing.com.au

will get you connected. There is a wealth of information on the site and we recommend that you have a look, particularly if you are a relative newcomer to home brewing.

For those who haven't time to drop into the shop for supplies, there is a secure shop-on-line with everything to make your own beer, wine, liqueurs and spirits. While there check out our regular monthly 'online specials'. Please note that orders exceeding \$100 are freight free.

SPECIALTY YEASTS

"Yeast is the single most important ingredient for great beer; so don't leave your hard work to chance!" So says Chris White, PhD – President of White Labs Inc. (arguably the world's leading manufacturer of quality yeasts).

While the yeasts that are supplied with the various cans of beer concentrates will produce consistently acceptable beers there is no doubt that the judicious use of 'specialty' yeasts can produce significant improvements, sometimes making 'good' beers 'great'.

The specialty yeasts that are now available have been developed to ensure that the best possible flavours will be obtained from each beer type. If you haven't already tried the available extensive range of specialty yeasts, liquid and/or dehydrated, we recommend that you give them a go.

We are certain that you will notice the difference – a most rewarding improvement in the quality and taste of your favourite brew. And for those who have been disappointed recently, we are pleased to announce that the popular 'White Labs' range of liquid yeast is once more available.

BEER GLASSES

As a consequence of the popularity of our sandblasted 'HEADS UP' glasses we have increased the range to include the trendy 425 ml (Schooner size) 'Keller' style glasses that are very popular with the 'swish' restaurant and ritzy pub set. These sell for \$4 each.

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NEW PRODUCTS

The Brewers Selection Fresh Wort Kits

The Brewers Selection fresh wort kits are filled straight from the brewery's kettles, and unlike canned concentrates, there is no further processing required. Hence, the natural fresh hop and malt grain flavours remain intact. These kits are made from only the freshest Australian grown malted barley, hops and water - full mash quality without the hard work. All you have to do is add water and yeast. The end result is good enough to match, or even better, expensive premium commercial beers, at a fraction of their cost.

\$35 each

The Range Includes

- Amarillo Ale** (style of James Squire Golden Ale)
- Aussie Pale Ale** (style of Coopers Pale Ale)
- Chocolate Porter** (style of James Squire Porter)
- Czech Pilsner** (style of Matilda Bay Bohemian Pilsner)
- India Pale Ale** (style of James Squire IPA)
- Hefeweizen** (style of traditional German wheat beer)
- Lager** (style of Becks, Heineken)
- Norwest Pale Ale** (style of Little Creatures Pale Ale)
- Summer Ale** (style of Coopers Sparkling Ale)

Cocktails in a Bag

Fill - Freeze - Squeeze

Three Classics . . .

- ★ **Margarita**
- ★ **Pina Colada**
- ★ **Strawberry Daiquiri**

Great tasting real fruit cocktails
Easy to make and transport anywhere
Just add water and white rum or tequila, according to the recipe, then freeze and squeeze or simply pour over ice
Makes 1.7 litres (each bag 10 to 12 cocktails)

\$20 each

COCKTAIL GLASSES

Currently, we have a limited stock of the very upmarket 'Libby' 15 ounce (444 ml) 'Cyclone Cocktail' glasses at **\$10 each**.

? FREQUENTLY ASKED ? QUESTIONS

Question: What is the hydrometer for and how do I use it?

The hydrometer is a simple instrument made of glass with a graduated scale at the pointy end and a weight at the fat end. Take care when handling your hydrometer as it is quite fragile.

When floated, the hydrometer will bob at a level corresponding to the density of the fluid with the graduated scale indicating specific gravity that is the density of the fluid with respect to water. So what does that mean? Well, in the context of brewing, you are measuring the difference in gravity (density) between pure water (1000) and water with sugar dissolved in it. The gravity will fall as the sugars are consumed by the yeast and alcohol is produced.

The hydrometer is a useful tool for the home brewer as you can use it to monitor the progress of your brew, determine when your brew has finished fermenting and calculate your brew's approximate alcohol content.

If you are confident that the brew temperature has remained above 18° C for 7 days and the bubbling in the airlock has stopped take separate specific gravity readings over 2 days, and if you get the same reading each time your brew is ready for bottling or kegging. Usually the final gravity will finish between 1016 and 1006 depending on what combination of sugars and malts you have used. Also, have a smell and taste of the sample before discarding as it should taste and smell like beer even though it may taste a little yeasty. If you're not sure and think the brew smells or tastes strange, then bring your sample into the shop for testing before you bottle or keg it.

The following hints may help you to make accurate hydrometer readings:

- Before taking your sample unclip or loosen the fermenter lid just enough to let the pressure out, then draw off approximately half a cup of beer from the tap and discard this so as to reduce the chance of sediment being included in the sample and increasing the density.
- Make sure enough beer is in the sample tube so that the hydrometer floats.
- Spin or tap the hydrometer to dislodge any bubbles. The hydrometer is more buoyant with bubbles attached, giving a false reading. If it is still too bubbly to read then leave the sample in the test jar and test again in a half hour or so.
- Try to balance the hydrometer in the sample so that it does not touch the wall of the sample tube.
- Ensure that you hold the sample so that the bottom of the meniscus is at eye level.