

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday October 4th 2022 Newsletter**
50th Anniversary Year

When: Meetings held on the first Tuesday of each month from **8.00 pm start – 10:30pm finish (no early arrivals)**
Where: Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest.
How: Check out our website Adelaide Ferment: <http://awbca.org.au> for our Calendar and photos and lots of information

Bring Your Own Glass – Please.

In recent months, members have been over-staying our allotted and agreed time-slot for the hall.

This extended time has received undue attention!

To allow more time for tasting of the competition winners, the committee proposed the use of bringing your own tasting glass to every meeting. This accommodation will allow time for glass washing (through the machine) in an orderly and timely manner. Can you help and bring your preferred tasting glass?



Annual Subscriptions: \$30
for members
(\$25 concession card).



BSB: 035-048
Acct # 000 230 040
**The Amateur
Winemakers and
Brewers Club of
Adelaide Inc.**

Supper – Oysters

Prepared by **Peter & Tony**



Diary Dates: Keep these dates free
1st Tuesday in month is club meeting
NEXT MEETING or date to remember

- 4th October – Club Meeting
- 9th October – The Iconic Bus Trip
- 30 October – Club Bottling
- 1st November - Club Meeting
- 6th December - Club Meeting

Reminder #1: Oct 22 - White wine entrants



Wine entries – please e-mail Julie (wine convener)
to confirm entry numbers being placed.

Use this email:
wine_convener@awbca.org.au
at least 2 days prior
Thank you!

2022 / 2023 year Executive Committee & Positions

President: Jerome Munchenberg (0417 818 001) president@awbca.org.au
Secretary: Kim Falster secretary@awbca.org.au
Treasurer: Jane Boroky (0414 272 926) treasurer@awbca.org.au

Committee & Assistants:

Vice President: Walter Dollman vice_president@awbca.org.au
Journal Editor: Peter Tilsley (0417 838 051) editor@awbca.org.au

Visitor Hosts: Robyn Dollman visitor_host@awbca.org.au
Digital Media Coordinator: Jerome Munchenberg (web_admin@awbca.org.au)
Digital Media Support: Peter Tilsley

Wine Conveners: Julie Bakutis, wine_convener@awbca.org.au
Beer Convener: Gavin Pennell beer_convener@awbca.org.au
Supper Coordinator: Tony Iaccarino supper@awbca.org.au
Shop Convener: Domenic Facciorusso (0418 832 222) shop_convener@awbca.org.au
Public Officer: Jerome Munchenberg (0417 818 001)

The Iconic Barossa Bus Trip – 4 seats available (as of 28 Sep 2022)

The Iconic Barossa Bus Tour 9th October

Pickups: Southern (8:30am - Big W Cross Rd) & Northern Bus (8:45 - Foodland Grand Inc. & Nelson Rd)
Coffee
Penfolds (with 2018 Grange Tasting)
Lunch @ "The Clubhouse"
Pindarie & Ballycroft Wineries
Home

Non-members \$100 – Members \$50
Contact Gavin or Committee member – see 2nd September email message.

Competition Winners for September 2022

Beer Results: Belgian Ales & others.

Judge: Thomas Hamman

Belgian Ales: Entries: 4

- 1st Gavin Pennell - Score 18.5 Points – Dark Ale
- 2nd Tim O'Leary - Score 39 Points – Trappist Belgian Dibbler
- 3rd Gavin Pennell - Score 16.5 Points – Triple;



October 2022 - Competitions

Beer - None this month

Wine – CV Dry White & Mature Dry White Wines



Last Month's Events



Our Guest speaker & Judge - Thomas Hamann Discussed Belgian beer styles, specifically Belgian Trippels and Saison.

To complement the discussion we had samples of La Sirene Saisonette, La Chouffe (Belgian Blonde) and, Chimay Bleu (Gran Reserve).

The recipes for both extract and full mash versions of Belgian Ales for members to brew are reproduced, courtesy of Thomas.



Thomas Hamann's Belgian Saison 6.8% & Belgian Dark Strong 9.1% Recipe – tried & tested

Belgian Saison - 6.8%

Saison
 Author: Thomas Hamann
 Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.49
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.047
 Final Gravity : 0.995

Fermentables (5 kg)
 4 kg - Pilsner 4.5 EBC (80%)
 ^ Lot # V328-21110025-02
 500 g - Corn Yellow, Flaked 2.6 EBC (10%)
 500 g - Wheat Soft Red, Flaked 3.2 EBC (10%)

Hops (38.5 g)
 First Wort 60 - 26 g - German Tradition - 6%...
 10 min - 12.5 g - Fuggle - 4.4% (3 IBU)

Hop Stand
 15 min hopstand @ 80 °C

Yeast
 2 pkg - Lallemend (LalBrew) Belle Saison

Cells
 10 million cells / ml

tdh
 Batch Size : 25 L
 Boil Size : 30.78 L
 Post-Boil Vol : 25 L

Mash Water : 15 L
 Sparge Water : 24.55 L
 Sparge Water Temp : 78 °C
 Batch Sparge : 4.77 L + 19.78 L
 Boil Time : 60 min
 HLT Water : 80 L
 Total Water : 95 L

Mash Efficiency: 75%

Mash Profile
 Medium Fermentability
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile
 Ale
 21 °C (1 day ramp) - 1 days - Primary

Measurements
 Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:



Belgian Dark Strong - 9.1%

Belgian Dark Strong Ale
 Author: Thomas Hamann
 Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.31
 Colour : 46 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056
 Original Gravity : 1.080
 Final Gravity : 1.011

Fermentables (8.26 kg)
 5.78 kg - Pilsner 4.5 EBC (70%)
 ^ Lot # V328-21110025-02
 410 g - Candi Syrup, D-180 355 EBC (5%)
 410 g - Munich I 14 EBC (5%)
 ^ Max 100%
 410 g - Sugar, Table (Sucrose) 2 EBC (5%)
 290 g - Wheat Soft Red, Flaked 3.2 EBC (3.5%)
 250 g - Caramunich I 191 EBC (3%)
 250 g - Melanoidin 70 EBC (3%)
 ^ Max 20%
 250 g - Special W 300 EBC (3%)
 ^ Similar to Special B. Max 30%
 210 g - Biscuit 50 EBC (2.5%)
 ^ Distinctive flavours and aromas of warm bre...

Hops (16.2 g)
 First Wort 60 - 16.2 g - Hallertau Magnum - 1...

Hop Stand
 15 min hopstand @ 80 °C

Yeast
 1 pkg - Wyeast Labs Belgian Abbey Style Ale 1214

Starter
 Step 1: 2.7 L (265 g DME / 324 g LME)
 458 billion yeast cells
 20 million cells / ml

tdh
 Batch Size : 25 L
 Boil Size : 30.78 L
 Post-Boil Vol : 25 L

Mash Water : 22.32 L
 Sparge Water : 19.67 L
 Sparge Water Temp : 78 °C
 Boil Time : 60 min
 HLT Water : 80 L
 Total Water : 102.32 L

Mash Efficiency: 75%

Mash Profile
 72.1 °C - Strike Temp
 66 °C - 60 min - Sacc rest

Fermentation Profile
 Ale
 18 °C - 14 days - Primary

Measurements
 Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:



Recipe Notes

Recipe alternative:- substitute the maize for flaked rye to add a degree of spiciness.

Liquid yeast alternatives are White Labs WL565 and Wyeast 3724.

Pitch yeast at 21C and ramp up by 1 degree per day to 27 degrees Celsius and then maintain for another 10 days before bottling.

Aim for ~ 3 volumes of CO2, suggested priming rate of 9g/L.

Age for a month.

Recipe Notes

High Attenuation is the key to this recipe, therefore mash no higher than 66 degrees C. Add the nutrient, whirlfloc and sugars at the 15 minute mark.

Very important... chill wort to 15-16C then pitch the yeast and maintain a fermentation temperature under 20 degrees C.

Wyeast 1214 is the Chimay strain.

An alternative dried yeast is Lallemend Abbaye.

If drinking this young, then prime as per normal.

I have brewed this beer numerous times, always bottled, NEVER primed and opened after 12 months of cool storage.

For higher resolution versions, email the editor and a full size copy will be sent to you!

Inter Club Competition – Wine Results 2022

This month (21 September), the Blackwood Club opened its doors to hold the interclub wine & beer competition. A gracious and warm welcome it was. It was well supported with entrants from three surrounding amateur wine & beer clubs attended by Adelaide Ferment, Blackwood and the Southern Club.

The Adelaide Club was rowdy and made its presence well-known.

There were 52 wine & beer entries:



RED WINES - 2021, 2020, 2019 - Qty 20 entries
RED WINES - 2018 and earlier - Qty 8 entries

WHITE WINES - 2021, 2020, 2019 - Qty 10 entries
WHITE WINES - 2018 and Older - Qty 4 entries



Red Wine Placings:

RED WINES - 2021, 2020, 2019						
Entry #	Name	Syndicate	Club	Entry Description	Score	Placing
2	David Lewis		BWBC	2019 Cabernet Sauv/Shiraz	17	3rd
17	Michael Lineage	M.Lineage Syndicate	AWBCA	2020 Tempranillo - Aldinga	17.5	2nd
11	David Lewis		BWBC	2020 Shiraz	18.5	1st

RED WINES - 2018 and earlier						
Entry #	Name	Syndicate	Club	Entry Description	Score	Placing
24	David Lewis		BWBC	2018 Shiraz	16.5	3rd
25	David Lewis		BWBC	2017 Shiraz	17	2nd
22	Bernie Morgan	Royal Chateau Bampton Estate	BWBC	2018 Shiraz - French oak	17.5	1st

White Wine Placings:

WHITE WINES - 2021, 2020, 2019						
Entry #	Name	Syndicate	Club	Entry Description	Score	Placing
35	Mike Butcher		BWBC	2021 Semillon	16	3rd
33	Sandra Matz	SGDPJ syndicate (Superb Group)	BWBC	2020 Chardonnay	16.5	2nd
34	Mike Butcher		BWBC	2021 Malvasia Bianca	17.5	1st

WHITE WINES - 2018 and Older						
Entry #	Name	Syndicate	Club	Entry Description	Score	Placing
41	Mike Butcher		BWBC	2013 Verdelho/Semillon	15	3rd
40	Mike Butcher		BWBC	2015 Riesling	15.5	2nd
39	Glen Glasson		Southern Club	2016 Riesling	18	1st

Inter Club Competition – Beer Results – pending

Nth Adelaide - Shiraz Vineyard - Viticultural progress



The mowing and spraying for the 2023 vintage has begun. What could be better on a beautiful Spring morning than wettable Sulphur onto vines to prevent powdery mildew?

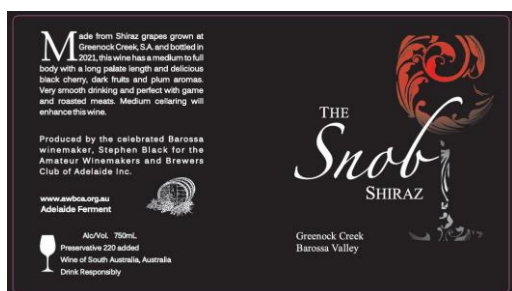
Michael and Walter did the first seasonal spray anyway. That's Michael L dressed up, aided by Walter, with Head of Security "Poppy", overseeing the matters underway.



Growth looks healthy and there are no signs of insects, pests or other nasties. The mower and whipper snipper have done their work and the vineyard is looking good.



Snob Bottling and Sales



It's that time of year, get ready for our fund-raiser for 2022. Bottling will proceed this year (like last) with a bottling event at Michael Lineage's home.

The current and evolving Covid-19 rules will apply for this event.



This year we are bottling a Stephen Black 2019 Shiraz.

Bottling is planned for October 30th. Please register your interest and your Wine Orders with Michael on: Mobile: 0415 604 788 or [mail to:mclineage@bigpond.com](mailto:mclineage@bigpond.com)

The current price is \$115/ dozen and remains the same as last year. Please begin your sales drive!

COVID 19 HEALTH & SAFETY RULES are under review!

- Physical distancing (1.5 m apart) applies at all times, mask wearing is optional
- Hand washing / sanitization shall be applied;
- If sick (or slightly unwell) - stay home;
- If not vaccinated (fully & up to date, please don't come). Show vaccination certificate to the Secretary (paper is ok)