



Newsletter of the Wort Hogs Amateur Brewing Club Inc.
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HOG WASH

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Newsletter submissions may be mailed to:

**PO Box 188
Greensborough VIC 3088
or emailed to
webmaster@worthogs.net**

Newsletters are scheduled for publication every two months

Your NEXT newsletter is scheduled to be sent out around the middle of November

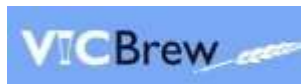
If you don't receive it, send us an email.

Pale Ale Mania

Pale Ale Mania was run in August and was once again a very successful event.

Glenn is going to contact all the place-getters shortly with requests for your winning recipes for inclusion in the 2011 Pale Ale Mania recipe book. Please get these back to him ASAP so that we can try to get it up online this year.

Photos from the event are now online at our Picasa site, linked from our homepage.



Date: 24th & 25th September 2011

Venue: Belgian Beer Café, Eureka, 5 Riverside Quay, Southbank – Melway Reference 2F E7

As I complete this newsletter, VicBrew is on. I can't include a report on the event as I don't have one, but I'm sure it's been a very enjoyable event.

If you wish to make a report on any of our events or on anything that you think our members would be interested in, please send me an email at webmaster@worthogs.net for inclusion in the newsletter.

Christmas Party

Date: 3rd December 2011

Venue: North Eltham Adventure Playground



Our annual Christmas party is coming closer. It will once again be at the North Eltham Adventure Playground. Usual plans – 12pm barbecue, soft drinks and beer supplied, salad and bread etc. More information will be supplied in your next newsletter.

COMMITTEE:

President:

Rod Kuiper [email to request](#)

Secretary:

Lukas Dedman [email to request](#)

Treasurer:

Glenn Le Page [email to request](#)

Functions Manager:

Neil Kay [email to request](#)

Webmaster/Editor:

Sarah Le Page [email to request](#)

Catering Officer:

Dale Ross-Soden [email to request](#)

Public Officer:

Neil Kay

Ordinary Members:

Dale Ross-Soden

Hog Waffle

Welcome to the September issue of Hog Waffle. We are winding down for the year but there's still a few events coming up.

Memberships are now overdue and we appreciate your prompt attention to this matter. We can receive payments by cheque, cash or to our Westpac Account as follows:

BSB 033053 Account 140219 Account name is Wort Hogs Amateur Brewing Club.

If you make a payment via this method, please ensure you **leave a reference such as your name** to identify it, **and send an email** to us at theworthogs@yahoo.com.au so that we may reconcile your payment against our records.

Also, if you're not on the committee, we'd like to extend an open invitation to all members to come to our monthly meetings. Dates are in the calendar, and locations are usually confirmed a month prior.

Sarah

Bayside Brewers Oktoberfest

We have confirmed that the Bayside Brewers Oktoberfest is happening this year on **8th & 9th October** at Hickinbotham Winery, 194 Nepean Highway, Dromana.

The entry form and more information can be found on their website at www.baysidebrewers.org.au and also attached to this newsletter.

CALL FOR JUDGES FOR OKTOBERFEST

This is a call for judges for the Bayside Oktoberfest Homebrew Competition.

When: **Saturday 8th October** (Arrive 10.30am for a 11am start)

Where: **Hickinbotham Winery** 194 Nepean Highway, Dromana VIC 3936

The competition is BJCP registered and is followed by a sausage sizzle. Categories include: Wheat, Pale Lager, Dark Lager and Bocks.

If are interested in judging please email Chan Lay: [email to request](#) Also, a reminder that entries for the comp are due **Saturday 1st Oct (12pm)** at all drop off venues.

DATES TO REMEMBER:

OCTOBER

5th

Committee Meeting

8th & 9th

Bayside Brewers Oktoberfest

16th **Brewday**

21st & 22nd

AABC Nationals

NOVEMBER

2nd

Committee Meeting

13th

Club Lager Competition

DECEMBER

3rd

CHRISTMAS PARTY

Beer Tasting & Faults Report

Sunday the 11th of September the club ran a beer faults awareness by doctoring up Hahn light with different ingredients.

First up we tasted two different beers that Glenn had organised, the first being a light struck beer then an Oxidised beer. The light struck beer was in clear glass bottles left inside on a North facing window ledge for 10 days, copping a variety of direct sunlight and overcast days. The resulting beer did have a typical light struck pong and unpleasant flavour.

The oxidised/metallic beer was in bottles that were opened and waved around a bit to ensure the head space in the bottle contained air, then the bottles were recapped and kept at room temperature for 10 days. The beer ended up with a distinctly metallic flavour.

Then I served up a sour beer that contained 3ml of Lactic acid at 50 % strength which turned out fairly sour next we tried an astringent flavour which was reproduced using 1/8 of a teaspoon of wine makers grape tannin in 100ml of boiled water 0.5ml of this solution was then added to a stubby of Hahn light and served up. The general consensus was it had a slight astringent after-taste and could have been a little stronger but was present.

The next fault flavour reproduced was a Phenolic flavour which was a Strepsil dissolved in a cup of boiling water cooled and 3ml added to the stubby this gave a strong medical, band-aid taste and worked fairly well as a Phenolic flavour.

The last fault was a Diacetyl flavour which was reproduced by adding 12 drops of Butter extract to a stubby of Hahn light this turned out fairly strong and could have been a lot less butter extract.

Thanks to Glenn for his information and for Neil for writing this report.



Lager Competition

Sunday **13th November** from **12pm**

This year's club lager competition is being held at Rod & Mary's – [email to request](#),

The styles to be judged will be any light or dark lager up to medium strength (under 6% alcohol). Examples include Pilsner, Dortmunder, Munich Helles/Dunkel, Schwarzbier, Vienna, Oktoberfest, Altbier – NOT BOCK.

The club will supply the usual BBQ and nibbles. Competition judging to start around 1.30pm after BBQ lunch.

Notice of Club Brewday

Sunday **16th October** from 12pm

There is to be a brewday at Koinda Boutique Brewery ([Note location change](#)). The type of beer will be decided on the day. Dough in from 11am. The club will supply the usual BBQ and nibbles.

CALENDAR

October

- 5th **Committee Meeting (All welcome)**
Location to be confirmed but please feel free to contact a committee member to find out where it will be held if you'd like to attend.
From 7.30pm
- 8th & 9th **Bayside Brewers Oktoberfest**
More information online at their site: www.baysidebrewers.org.au
- 16th **Brewday**
From 12pm at Kooina Brewery, 28 Culverlands Street, Heidelberg West 3081
Melway Ref 19 J9
NOTE LOCATION CHANGE
- 21st & 22nd **AABC Nationals 2011**
To be held in Glenelg, South Australia.
For more information go to www.vicbrew.org and select AABC 2011 menu on left hand side of the screen.

November

- 2nd **Committee Meeting (All welcome)**
Location to be confirmed but please feel free to contact a committee member to find out where it will be held if you'd like to attend.
From 7.30pm
- 13th **Club Lager competition**
From 12pm at Rod & Mary's – [email to request](mailto:)
No strong lagers.

December

- No Committee Meeting**
- 3rd **Christmas Party**
More information to come



If you have any questions about any of these events, please call a committee member listed on page 2
More information is available closer to events on the website

www.worthogs.net