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## **Stop Press!**

***Don't forget the 3rd  
National Homebrew  
Festival  
and  
Competition.***

***13.00—19.00***

***Saturday November 9th***

***Robin Hood Hotel***

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## **Scottish Craft Brewers (1) SCOTTISH HOMEBREW COMPETITION 2002**

By Bill Cooper & Norrie Peterson  
of the Scottish Craft Brewers

Many Months ago, it seems now, James McCrorie visited the Heather Ale Brewery south of Glasgow. In conversation with Bruce Williams, the proprietor, the idea emerged for a homebrew competition in Scotland. Bruce would be prepared to donate generous financial prizes, but more particularly he would brew the winning ale commercially. The idea was taken forward by Scottish Craft Brewers. Norrie Pedersen and Bill Cooper set the ball rolling with Bruce, encouraged by local CAMRA enthusiasts. Rules were produced, the competition was advertised, and each competitor was urged to identify a local pub which would be prepared to sell a cask of the winning beer. Entries in bottles had to be submitted by the end of January 2002 with judging to take place about a month later. Norrie has reported below on the judging of the competition, and Tom Pettigrew, the eventual winner, has described his experiences of brewing on a commercial scale (p6).

### **Judging the Competition**

" Saturday March 2 was a very successful day at Craigmill Brewery for the judging of the first Scottish Homebrew competition, sponsored by the Scottish Craft Brewers and Heather Ale.

The day started off at 10.30 with

*(Continued on page 12)*

## ***"The day's a great success - the whole of Dudley is talking about it!"***

Thus spake the Prince of Wales to Mr Greg Pittaway, giving his summing up speech on the inaugural meeting of the Heart of England branch of the Craft Brewers Association.

"We have been both educated and entertained by Mr Guy Perry, the head brewer at the Sarah Hughes brewery of Sedgeley in the West Midlands.

The tour began on the top floor of the ten-barrel tower brewery. This upper floor is of recent construction, having been built about one hundred years ago.

Yet more recently the grist case has been lined with stainless steel and the hot liquor tank renewed. It does not appear that this modernisation has harmed the qualities of the ale.

The brewer led the members through his historic plan where brewing recommenced in 1987 after a break of twenty years. A fifth of a ton of malt is struck with water at 71 degrees to mash at 150 degrees - an eclectic mixture of units, both continental and imperial is employed in the brewery. The liquor is conducted via an underback to an open copper to which Mr Perry attributes much of the uniqueness of his brews.

He employs a considerable degree of late and dry hopping to compensate for the loss of volatiles during the boil which may be as long as three hours.

The second reason eludes us as the pleasant succours of the Dark Ruby overcome us. Impertinent mutters about mash capacity were heard from the floor, and in truth boils are limited to about 7 1/2 barrels.

His other raw materials are mains water and hops. The water is heated slowly so that chlorinaceous vapours and oxygen are driven off and oxidation of lipids in the mash reduced. Hops are English Fuggles and Goldings which he has clung to through the dark years when Vermicillium Wilt threatened to destroy the industry. He asserts with fervour that producing a consistent beer is more

*(Continued on page 2)*

*(Dudley Story: Continued from page 1)*

than a matter of keeping alpha acids constant - when Goldings can vary from 3.8% to 6.4%, the amount of vegetation in the boil can almost halve with a corresponding effect on polyphenols and tannins.

Mr Perry holds that Calcium Chloride allows the beneficial effects of calcium to be reaped without the injurious addition of noxious sulphates. Whether his bold claim that it is the philosopher's stone for converting base materials into golden ale can be substantiated we cannot say, but we can say that he has brewed some uncommonly fine ales. The cyclists present particularly welcomed foaming jugs of Amber, a pleasant golden 4% ABV bitter. Those of a hardier disposition tried the Sedgeley Surprise. This ale with had a strong mouth feel that combined the surprise of Baldric's turnip surprise with a singular and welcome lack of turnip. Others tackled the Dark Ruby, a mild with an empire-wide reputation. It has been suggested that some present were seen consuming gin and tonic (laughter, some reddening of cheeks).

On the next floor down were a commodious filter, hopback and paraflow cooler, the latter liberated from Springfield Brewery. There was some discussion of the merits of rapid cooling, but there was a general consensus that the faster, the better. At this juncture the meeting was disrupted by the noisy cries of local youths who were quickly dispatched to clean some chimneys and feed the pit ponies. From the hopback, the wort is conducted to one of two fermenting rooms. The party witnessed an energetic ferment, that in the time since afternoon tea had expanded mightily. When asked about wort oxygenation, Mr Perry was forthright. "Pish and Tush Sir, verily thou canst not achieve an oxygen level greater than 6ppm with common air. With pure oxygen thou canst achieve 20ppm. The function of oxygen is merely to multiply the yeast and the house brewer can more conveniently achieve this by pitching in sufficient quantity. We oxygenate merely because we do not wish the fatigue of pitching two barrels of the substance into our fermenters." Mr Perry advocates a fermentation a little longer than a week so that the fine qualities of the ale be brought out. He challenged those who thought that fruitiness was a function of high temperature alone: "Verily, this is derived from the ketones, volatile substances that may be lost through too violent a ferment. A fruity aroma can be restored by slowing the ferment towards the end."

The evening was a fine example of what the CBA can do for craft brewers - to allow intercourse with a commercial brewer who was happy to discuss the detailed matters of his craft in a way that is not possible on tours for mere enthusiasts and imbibers. Let us raise our glasses to Mr Pittaway for arranging such a splendid evening and Mr Perry for being so forthcoming.

If you want to share pictures, use the calendar, or start a questionnaire visit <http://www.smartgroups.com/groups/uk-homebrew>  
To leave the group, email: [uk-homebrew-unsubscribe@smartgroups.com](mailto:uk-homebrew-unsubscribe@smartgroups.com)

*Ed says: Great stuff. Let the coming year see more regional associations formed. There is a group doing their own thing in North Wales. Info please!*

## Editorial

Editor Clive La Pensée  
[Clivelap@beeb.net](mailto:Clivelap@beeb.net)

Publisher James McCrorie  
[James@craftbrewing.freemove.co.uk](mailto:James@craftbrewing.freemove.co.uk)

Articles for publication should be submitted to BC Articles, 82 Elmfield Road, London SW17 8AN on disc or e-mailed to the Editor or Publisher.

Membership Secretary Bill Cooper  
[Billcoopercba@blueyonder.co.uk](mailto:Billcoopercba@blueyonder.co.uk)

Membership applications for the Craft Brewers' Association, 45 Curriehill Castle Drive, Balerno, Midlothian. EH14 5TA

Printed by V. Richardson & Son, Hull, UK  
Copy date for March issue is 15th January 2003.

Archives of the Brewer's Contact can be found on the Internet at [www.users.zetnet.co.uk](http://www.users.zetnet.co.uk).

**Book Corner** Review by Clive La Pensée  
The Home Brewer's Recipe Database by Les Howarth.(SCB) £26.99 Writer's Club Press.  
ISBN 0-595-21943-8

Les is a well known figure in Scottish Craft Brewing Circles and is no stranger to the book market and its fickle ways. He describes his recipe database as "Ingredient Information for over Two Thousand Commercial European Beers". What you see is what you get: exactly that. So presumably all this information is already available. So why run out and have 27 quid's worth. I wouldn't! Go for the electronic version for \$6 ([www.iUniverse.com](http://www.iUniverse.com)) and then you have a truly remarkable database which you can quiz on your PC. That said, the index in the hard copy is good and I found

information quickly and without hassle. The brews are organised under brewery, name and style! The electronic version cannot be transferred from PC to PC or printed but with Adobe Acrobat it seems a dream. This means that if you buy a new machine you will have to part up with another six bucks but hey! How tight fisted can we brewers get?

In the foreword I wrote, "A craft brewer's greatest thrill is to brew a beer they remember but can no longer buy. It won't be easy to recreate beers we know and love; ingredients and techniques evolve all the time. Les has given us a record of what we are aiming for, which will never be lost again. It is now up to us to do the rest."

Please contact Les for details on how to get his hard and electronic copies, should you have any problem.

**BC Message Board**

In recent editions of Brewer's Contact, many calls were made for someone to set up some sort of electronic message board that could be used by group members. It was felt that there really is not enough space in the printed editions of Brewer's Contact to respond to questions and queries about our craft. Certainly not enough space to print favourite recipes, useful tips and maybe publicise local events that may attract a wider audience.

I have set up just such a message board. It is very basic at present but may just suit our needs. It will probably require a little refining. It now needs some of us to use it to see if works smoothly and to find out if it really is what we want.

The message board is called Brewer's Contact and is to be found on <http://www.msn.com/>. I have set it up as a Private Group, which means that you have to be invited to use it by the Group Manager, which at present is myself. All I need is your e-mail address. You will receive an invitation to join the Group via your e-mail and then follow the simple instructions on screen. You are then ready to start sending and reading messages.

Mike Curley  
[curleys@tinyworld.co.uk](mailto:curleys@tinyworld.co.uk)

*Ed says: What a star you are! One crie de Coeur and we have a message board. Thanks!*

*Don't forget that we can also use:*

[uk-homebrew@smartgroups.com](mailto:uk-homebrew@smartgroups.com)

*But I think we should treat ourselves to our own personal area, and use a link in to uk-homebrew. Over to the membership now. I want to let go of this one, so to enable Mike to complete the task, get your email addresses off to him tout de suit.*

**Letters**

James McCrorie has proposed that we ought to have an occasional item to enable members to suggest helpful tips or ideas that others might make use of. Please feel free to write in with your favourites. To start us off James has suggested his method of sticking bottle labels by using a solution made from a teaspoon of wallpaper paste which would be enough for a 5 gallon brew. One packet would last most of us a fair number of months.

James also suggests we ought to have a competition for a bottle label design. How about letting us see your favourite design? Not sure what we do about a prize.

Following James' item in Volume 2 issue 3 about light struck beer in green or clear glass bottles, it occurs to me that many members may use plastic, air-locked secondary fermenters, purchased from home brew shops, which were designed for wine making. The beer in such containers is visible through the plastic which is therefore letting in light and presumably causing risk of spoilage. The simple remedy would be to cover these fermenters with a dense black bin liner, unless someone can assure me that these vessels do give sufficient light protection without being covered.

Bill Cooper

Dear Sir,

As a 'northern lad' now residing in the South Midlands I would dearly love to brew some of the beers that I used to enjoy.

Do you know of any recipies for Thwaites Bitter (Blackburn), the old Yates & Jackson (Lancaster) Bitter or Robinsons (Stockport) bitter.

I would be very grateful for any information that you can provide.

Best Regards, Phil Hodge

Hello Clive,

I wondered, if by chance, you know of anyone in your part of the world that sold or could get hop rhizomes for any of the medium bitterness aromatic style HEDGEROW or dwarf hops now being grown in the UK. Three varieties I found on the internet. Two sound very interesting ,being First Gold @ 6 to 8 % alpha acid and the second "Pioneer" @ 8 to 10 % alpha acid .The third variety, Herald seems a bit rough @ 10 to 13 % alpha acid. There may be many others by now. If you have any contacts or some of these yourself, I would like to buy some cuttings. They could be sent express post to avoid drying out , due to the northern/southern hemisphere season differences. If you can help me out that would be great.

I am brewing a special Wit beer soon, along the line of Hoergarten wit, but I believe it will turn out better, according to Graham Sanders of the Craftbrewer site and those who have brewed it. Will let you know how it goes and would be happy to send an article for your brew mag. Will not be ready for a month or two. Thanks and regards .

Andy Graham

*Ed says: All of these letters would have been better on the Brewer's Contact message board (see left). If I knew the answers I would give them, but I don't have time to research stuff and then answer next time and someone out there knows already.*

*I will edit and use message board material for non-electronic members, so valuable info will be available for all members.*

## Brewing for the Future by Matthew Jolly

I love barley wine. I don't drink them very often but when I have a hankering for one, nothing else will do. The rich, malty, bitter sweet, full bodied satiating nectar produces an unsurpassed drinking experience. Just as a light hoppy bitter is perfect for a warm day, a barley wine is perfect for a cold blustery night. Nothing beats it for its soothing comforting warmth, its heady rich aroma and flavour and its unusual, syrupy strength. Barley wine, the biggest of beers, takes a lot of attention and patience to make and age, but when done correctly it can be the most amazing drink and will give you years of pleasure. Just as a good wine matures and changes over time, so too will a barley wine, mellowing and developing complex flavours and aromas over the months and years. Barley wine has become an endangered species in this country. Except for a few examples, they are very hard to find. A truly British drink, they seem to have become something that is rarely made except for a few breweries who keep the tradition alive. The main reason for this is the expense. They use more ingredients for less volume, tie up valuable space for its long aging and are more highly taxed. Therefore they are not as economically viable as a session bitter which needs minimal aging and comparatively small amounts of raw ingredients. So a barley wine is an ideal brew for the craft brewer to make as he is not affected by these restraints. However, he does have the physical aspect of brewing a barley wine to contend with.

### **Ingredients:**

1. Grain Bill: Ideally a barley wine should be made with an all malt grist although some sugar could be used to increase alcohol levels. Personally I think too much sugar detracts from the rich character of a barley wine, but that is just my preference. The backbone of the grist should be pale malt, with possible judicious additions of crystal and dark malts. Remember, because of the concentration of malt sugars in a barley wine, a little goes a long way.

I would advise no more than 5% of the grist being made up of crystal and roasted malts. If you feel you need to add sugar, keep it to under 10% of the total fermentables

2. Hops: Any hops can be used for a barley wine. Bitterness can be high or low, or anywhere in between, although a good level of bitterness is recommended to balance the malt sweetness. Hop flavour and aroma again can be non-existent or in your face, the choice is yours.

Traditionally English varieties such as Goldings and Fuggles would have been used predominately to make barley wines, but nowadays we have a much wider range of hops at our disposal. There is an argument for using high alpha acid hops as the lower volume required for bittering will absorb much less of your precious wort. They are also proportionally cheaper than using the lower rated Goldings or Fuggles. Some people however argue that higher alpha acid rated hops impart a harsher bitterness than lower rated hops. Of the English hops at the higher alpha acid rating, which are worth trying are Target, Northdown and Challenger and of the foreign types, Centennial, Chinook, Galena, Cluster and Columbus from the US, and Pacific Gem and Green Bullet from New Zealand. Most continental hops are of a lower alpha acid rating. The choice is yours, but I always favour a high alpha acid hop for bittering and finish with traditional English aroma hops i.e. Goldings. My reasoning is that the extensive aging the beer will receive will diminish any trace of harshness imparted by high alpha hops.

3. Yeast: Your choice of yeast is perhaps the most important factor in making a barley wine. Most ale yeasts can ferment a beer to about 8% ABV, while some can go further up to about 12%. So you need to select a yeast with the strength to cope with all that sugar and alcohol. You also need to make sure that there are enough viable yeast cells present when pitched to ensure a strong and healthy fermentation with the minimum of lag time. The last barley wine I made used the slurry from an IPA I had made a few weeks

previously using Wyeast 1068 London ale yeast. This fermented from 1.120 to 1.050 in 48 hours and then slowly, with gentle rousing, fermented down to 1.030 over the next week. The most important factors to bear in mind are that you need to pitch a large quantity of active yeast cells, and that you need to thoroughly aerate your wort prior to pitching. Failure to do either could result in a very long lag phase and a stuck fermentation. Stuck fermentations are a real pain and steps should be taken to avoid them at all costs. Some people advocate the addition of a champagne yeast, but these yeasts can thin a barley wine as they eat up more of the complex sugars that give a beer its body.

4. Water: I am a bit blasé about water. I use filtered water and add gypsum and magnesium sulphate to pale ales and bitters and nothing to stouts and porters. As a barley wine is a strong pale ale I add salts. The choice is yours as to what water treatment you use.

### **The process:**

1. The Mash: There are countless ways of mashing beers. Each person seems to mash in a different way to another. I don't know any two people who actually use an identical technique. What works best for you? As far as mashing for a barley wine is concerned, there are a few things which need to be taken into account. Firstly you are aiming for a high gravity wort, so if you are going to sparge, the sparge liquor will need to be kept to a minimum. If you are going to mash in batches, or partial-gyle mash, how many mashes are you going to do and what volumes/gravities will you be aiming for? You are more than likely using over twice as much grain as you would for an average bitter so you will be taxing your mash tun to the limit. Steps must be taken to ensure you are not putting too much of a strain on your mash tun. Too much grain on too small an outlet could create a stuck mash, something I wouldn't wish on anyone.

I prefer to use just the first runnings of a mash for barley wine, that way

*(Continued on page 5)*

*(Futures Brewing. Continued from page 4)*

you ensure a high original gravity. I then re-flood the mash tun and run off into another boiler for a small beer. Whether I sparge the second mash or not depends on the strength of beer I want. You could sparge the second mash or run it dry and re-flood for a third, very small beer, although this is something I have not tried but plan to one day.

2. The Boil: When you have run off the sweet wort, boil for 90 minutes with the hops. If you want to concentrate the wort, boil for a while before adding your bittering hops. Don't boil the hops longer than 90 minutes. Add flavour and aroma hops towards the end of the boil and chill as fast as possible after your boil. Aerate thoroughly before pitching the yeast and then allow fermentation to progress.

3. Ageing: After primary fermentation has completed, barley wines should go through a prolonged secondary fermentation in a sealed container, Either an airtight bucket fitted with an airlock or glass gallon jars. I would generally age a barley wine for 3 months before bottling, and then age it at least 6 months in the bottle. A barley wine does not need to sparkle, but it does need some condition. Due to the unusually long ageing period, there will be little if any yeast left in the beer so adding fresh yeast is recommended at bottling, either an alcohol tolerant ale yeast or a champagne yeast, which seems less of a danger at this stage.

As you can see, making a barley wine is a little more complex than making a bitter although the principles are the same in both cases. It is just that everything is taken to extremes with the barley wine. But the rewards are equally extreme. You will have crafted a beer that will age and mature over many years, evolving in flavour and complexity to give you an ever changing trip through various flavours and textures. They also make an ideal product to celebrate a special occasion such as a Birth, Wedding, Anniversary, in fact, any excuse.... So go on, brew a beer for the future.

## Alternative Brewing Salts by Graham Kingham

*So what is a brewing salt? That pinch or more of chemicals that we add to our liquor in order to balance the water so that we can attempt to mimic the great brewing regions of old.*

First the chemistry bit. A salt is the name given to a chemical compound that is formed when a hydrogen of an acid has been replaced by a metal, i.e. sulphuric acid will form sodium sulphate when neutralised. Not all salts are salty or are safe to consume; even the ones we are familiar with are dangerous in excess. The traditional definition of an acid is any chemical substance that contains hydrogen and will dissolve in water, beer itself being an acid at about pH 4 – 5.

We humans are able to distinguish only four basic flavours on our tongues, salt being one. The taste, salty, refers to the sharp mouth watering sensation, which ends up leaving you with a dry after feeling.

Hence the need to quench our thirst with beer!

We are all familiar with table (common) salt, **Sodium chloride**. Used in a brine form to produce chlorine and caustic soda, in crystal form to seed for rain up in the atmosphere, it is an essential nutrient for animal life. Most animals will only eat enough to maintain optimum health levels, however we humans will use a lot more than is good for us, partly because it has a preserving power but mainly because of the flavour enhancing properties; used in beer it adds a roundness of flavour and accentuates bitterness.

**Calcium sulphate**, better known as Gypsum. Those of you who have had the misfortune to have broken a bone or two, will recognise it better as plaster of Paris; the DIYer will find it in cement and plaster boarding. Next time you gaze out of the window remember that the clarity was achieved with the addition of gypsum. It improves the quality of hop bitterness, giving a fuller flavour.

**Calcium chloride**, is used as a drying agent as it readily absorbs moisture from the atmosphere. Also used as a preservative, it can now be found in home brewing outlets, but due to the problems of keeping it dry, it has a limited shelf life once opened.

**Magnesium sulphate**. The legendary Epsom salts, used in medicines to treat constipation, the tanning industry for leather processing, and fireproofing. Very bitter when used in excess. The secret ingredient in the brewing waters of Bass.

**Potassium chloride** - low table salt, the healthy option, used in medicine, as a fertilizer and in photography. It is often used instead of table salt.

There endeth the lesson.

## Scottish Craft Brewers (2) Brewing the Lowland Ale by *Tom Pettigrew*

*Tom recounts his experiences brewing ten barrels of his own beer at the Heather Ale Brewery in Strathaven.*

I don't suppose there is a single home brewer who has not wondered what it would be like to brew beer commercially. I have often fantasised about operating my own micro-brewery and have even dreamed up names for it and the beers it would produce. For me, as for most, this remains a fantasy: the reality is that there are easier ways of making a living, and I can do at least one of them successfully enough. And I can continue to brew beer as a hobby.

When my entry for the Scottish Craft Brewers competition was unexpectedly (at least to me) chosen as the winner, I was awarded a cheque and the opportunity to brew a commercial length of my beer at Craigmill Brewery in Strathaven, at the Heather Ale Brewery. The brewery owner, Bruce Williams, had sponsored the competition and facilitated the brewing session. This article focuses not so much on the design of the beer as the differences that I found in scaling up the production from 20 litres to 1,825 litres. Let me tell you folks, it was pretty scary.

In preparation for the brewing session, Bruce has prepared a bill of quantities for the liquor, grain and hops. While greatly relieved that I don't have to do this myself, I naturally want to check it against my original recipe, which I have e-mailed to Bruce in advance. At first examination the numbers don't seem to add up. On further, (frantic) analysis, I realise that Bruce has taken a few liberties with my recipe, and rounded the quantities of wheat malt and malted oats to convenient measures, i.e. full 25kg sacks. This I accept philosophically: Bruce knows what he is doing, I feel sure. When Bruce arrives a little later he confirms this and also mentions, diplomatically, that his mash efficiency is somewhat higher than mine. What he really means is that mine is, well, crap.

The next shock is the sheer volume of the ingredients: nine 25 kg sacks of Maris Otter! A whole kilo of roasted barley! One sack of malt would last me at least three months at full production. As I stand contemplating these quantities, thinking "and this is only a ten barrel brewery", Karen (the real brewer) says I have got to lift the sacks of grain and pour them all into the mash. This is normally her job but, she explains, a little smugly it seems to me, it is Sunday morning, she would normally still be in bed and anyway it's my beer not hers. I have no feasible counter argument, and so get to work. At this stage I realise the real benefit of having a few club members along on the gig. Norrie (the official photographer), John (the dedicated enthusiast) and Robert (who thought it was just a normal club meeting but stayed anyway) all pitch in and do their share.

We now have to stir the mash to make sure the grain is all immersed, while checking the strike temperature. Whereas I normally perform the stirring function with a dinky little spaghetti fork thingy from Ikea, this time we have to use a two-handed wooden paddle, which turns out to be quite hard work. (This hard work thing is becoming a familiar theme). Again we all take turns. I now realise that I had not

enquired about the liquor volume or temperature and discover that my strike temperature is a little low. In my home setup I can raise the mash temperature by switching on the heater element in my very sophisticated Burco mash tun: here I have to add more hot liquor. I am looking for 68°, but chicken out at around 67° after adding an alarming volume of hot water. We note that we have quite big variations in temperature in parts of the mash, despite our stirring on an almost Herculean scale. More stirring is clearly necessary. Karen looks on indulgently, offering helpful advice on technique, but no actual contribution to the stirring.

While the mash proceeds I start to weigh out the hops, in quantities that look like a lifetime's supply to me. Because we have altered the grain bill, we need to look again at the hopping rate. Bruce thinks we should cut back the hops and I agree. However, I feel the original formulation was under-hopped so we shouldn't cut back in proportion. We go around this loop a few times and eventually end up with a compromise (some might say random) quantity of hops. The brewing record sheet shows four different versions of the quantities of hops.

Bruce shows me how to use a refractometer to check the gravity of the wort and I am greatly impressed. I think a refractometer would make an excellent birthday present. Surely my wife would know where to get one of these? After the allotted mash time we begin to sparge and run the wort into the boiler. Bruce uses an underback suspended from the roof to coarse-filter the wort and control the liquid level in the mash tun. I also use a sparge arm, but control the level manually. My sparge lasts about 20 minutes: Bruce's lasts well over an hour, and his sparge liquor temperature is much lower – 72° against my 79°. When he asks why 79° I confess I have no idea – I just heard somewhere it was good. He explains that at 72° the mash will continue to convert whereas at the higher temperature it will stop. I had not thought of this and we sparge at 72°.

While we wait for the wort to boil, Karen reappears with the unwelcome news that we now have to shovel the spent grain out of the mash tun and into sacks. We then have to drag the sacks downstairs where they will be loaded onto a trailer to be collected by some, no doubt ungrateful, farmer, who probably thinks he is doing us a favour by taking it away. I am beginning to feel a little used as I had not expected to be supporting the rural economy with my labour quite to this extent.

It takes what seems like ages to raise the temperature in the copper to a boil. I now have to add the hops and find pulling compressed hops from the foil pockets pretty hard work. We set a good vigorous boil and I add the 25 copper fining tablets at 45 minutes (I normally use one half of a tablet). After another 15 minutes I add the late hops – more hard labour. Because the boil has stopped I have to energetically poke the dry hops under the surface of the wort with the large wooden paddle.

*(Continued on page 7)*



*(Heather Ale: Continued from page 6)*

Now comes another key difference. My normal soak lasts for 20 minutes, after which I drain the copper in a few minutes more – it's only 20 litres or so. In contrast, Bruce has to pump 1800-odd litres through the chiller and into the fermenting tank. This is not the fastest pump in the west, and this operation takes a great deal longer than 20 minutes. The late hops are therefore in the wort for much longer and the extra bittering is evident in the final product. We decide to pitch the yeast as the fermentation tank is filling so we don't have to hang around: it's getting late and I have a long drive home. I hope Karen doesn't notice me skulking off, leaving her to clean out the copper. I am feeling tired, but happy.



I now fast forward to Thursday, twelve days later. Bruce has dropped the beer into the conditioning tank and chilled it down to 3°. It tastes good, if more bitter than the original (no bad thing), but is not clearing, despite fining. Bruce runs 25 litres into my King Keg to take home. It begins to clear by the following Monday and is star bright three days later. I am eventually quite pleased with it. It will do.

Confession time: I had never brewed the competition recipe before the competition, and I did not particularly like the end product. That is why I was surprised it won. The commercial brew, being more heavily hopped, was more in my normal brewing style, and more to my own taste. Bruce's professional adaptation of the recipe and process no doubt were also big factors in the improvement.

*The real test, of course, will be how well it goes down in the pubs that have agreed to take it. I am looking forward, nervously, to a visit to the Jolly Judge in Edinburgh, five days from now, when I believe it will be on sale. I will be visiting with friends who know nothing about the competition. This has been for me a unique and quite extraordinary experience, and one that I will never forget. I am very grateful to Bruce for his generosity and patience and for allowing me the space to make decisions while giving support and guidance where needed. I also want to thank Karen for getting out of bed that Sunday and the members who came along to support me, and finally, Bruce's wee daughter Sophie for brightening up an already brilliant day.*

*I will not be giving up the day job.*

## Natural Progression:

a talk by Joe Hughs at the 8<sup>th</sup> NCBA meeting.

By natural progression Joe meant the trail from 1963 Reggie Maudling, which legalised us, to the modern approach, with sophisticated equipment and high quality ingredients.

I had a successful winemaking background but would periodically attempt to brew a drinkable beer, but with BP quality malt extract, nameless brown hops and baker's yeast. The odds against were too great!

In 1885 during a Wine Society meeting, I was "gently persuaded" to brew and enter four beers, which to my surprise won all four categories. They were, after all, only malt extract kits with a bit of hop tweaking. With the addition of a barley wine and brown ale, he became North West Federation Master Beer Brewer.

If he was to be taken seriously the kits would have to go, and be replaced by full mash brews. With his wine background this inevitably meant starting a beer log to record all aspects of each brew.

In 1996 Bill Lowe and Joe formed the two Manchester South beer tasting groups in which they have tested 600 different bottled beers including their own brews. They have also built up an extensive library of beer books.

1999 was the watershed year when Bill introduced Joe to the Craft Brewer's Association and shortly thereafter the NCBA was formed.

The last piece of the "Natural Progression" story was supplied by Clive Donald of Brupaks, who has made a true commitment, so we now have good quality ingredients whenever we brew a beer.

*Ed says: Watch for the next edition of Joe's talk in issue 6, when Joe will provide useful wisdom on reproducing an individual brewery style.*

## News Flash by the Ed.

*There was an historic meeting in East Yorkshire today. I was asked to begin the process of writing a European Regional Development Fund bid to convert four derelict Hull shops into a community brewery and bakery. I think I may have landed the job of leading the project too.*

*The idea is to put ten ten gallon micros in a shop and invite locals to use it as their local and brew their beer before drinking it. A hospitality area (pub) will sell produce not taken home by the home brewer/baker. This should supply sustainability.*

*It will create jobs in the region, have several training elements with accredited outcomes and we hope to franchise the whole package.*

*ERDF means we shall have a charmed existence sheltered from the realities of the business world for the first few years.*

*This is a dream come true for me and I hope it will be another turning point for craft brewing.*

**BREWING DOWNUNDER by Colin Penrose****The state of play**

Craft brewing in Australia has been up and down like the proverbial yoyo over the past twenty years since I started. Kits have gone from drain cleaner to acceptable brews.

Mashing has flourished with the dedicated few. Clubs seem to keep the usual attendees interested with a few blow-ins coming and going. The major competitions are still very well backed mainly because of the dedication of the stalwarts that never give up. Magazines have come and gone the last demise being Ausbeer\* after over ten years.

**Where to from here?**

The kit manufacturers are forever improving and the ones I have tried over the past couple of years have been quite good. Consistency is their catch cry, especially Coopers.

As they are the biggest we really can't argue. Their club now boasts around 20,000 members.

ESB in Sydney are now putting out full wort kits. All you have to do is ferment it. That, of course gets rid of that extract tang that seems so hard to alleviate. By all accounts they are excellent.

I know of mash brewers who use them to put a quick brew down if they are short of time.

Full mash brewing is taking a little longer to grip our small population. The diehards are members of the strongest clubs. There are approx 5 good clubs in and around Melbourne. They all have innovative people attending and run some fabulous competitions. They run club brew days, fishing trips, brewpub visits etc etc. One innovation by the Bayside Brewers I thought was a fantastic idea was they had a "brewing faults night". Beers were purposely brewed with dodgy techniques like fermenting lagers at 24degC or deliberately oxygenating at the wrong time. These beers were taken along to the club meeting along with others that brewers thought were faulty. The resultant appraisals showed brewers the actual faults as they had occurred and the smells and tastes associated with them. These sorts of tests must help the novice and semi-experienced brewers no end. Learning from these mistakes can make us all better brewers. After all, after a mashed Brew, which has taken 7 or 8 hours, I for one don't want any infections. There is even a small commercial brewery (I will not name it) that keeps putting out dubious beers, the main reason being that the brewer is self taught and the owner knows stuff all about beer. Mash brewing in Oz is taking the next step up now with some companies importing European malts. We have only been able to obtain Australian malts (which are excellent by the way) malted to around 4 or 5 different colours.

Now the range is getting to the point where we can brew anything our hearts desire. What bliss !!

What with yeast from the USA like Yeastlab and Wyeast and now a fabulous range of malts the sky is really the limit. I personally haven't done a full-mash brew for around six years, but the time is nigh. I have just about finished building a cool room in the corner of my garage/brewery. The problems of storing my beer will soon be over. You see my garage gets to over 50degC in summer, a bit high for storing my kegs. The cool room will hold all my beer with draught taps on the outside, more bliss.

When I have finished all this, including my three tier full-mash reticulated system I will send pictures and an article for Brewers Contact. Stay posted.

From the land of Oz where the best cricketers\* come from; that is all for now.

Hoppy brewing.

Colin Penrose

\* *(The best cricketers maybe, but not the best beers! Incidentally, my spelling checker offers "abuser, austere or amuser" as alternatives to Ausbeer. How apt, for a nation which has competitions for the best wrecked beer! Ausbeer was a great mag though and some brilliant writers worked for it for nothing. Ed.)*



Featured Brewery (3) courtesy of Radio Scotland, who carried this report on Monday, 17 September, 2001

Scotland's own Caledonian Brewery

The world's first blended whisky matured in beer barrels has been developed by a major Scots distiller and a brewery.

William Grant and sons, makers of the popular single malt Glenfiddich, has teamed up with Edinburgh-based Caledonian Brewery to produce a whisky that has been matured in old beer casks. Ale Cask Reserve is a blended whisky that has been kept for several months in barrels which used to hold Edinburgh Strong Ale.

William Grant hopes that the new product will be a big hit with whisky drinkers but industry analysts think that it may only have a limited appeal with the younger generation.

Both partner companies have said that this is the first time whisky has been successfully matured in beer casks and they will be seeking a patent for the process.

Caledonian Brewery managing director Russell Sharp said: "This is a world first. We believe a number of people have tried to

make this work and they haven't managed to do it. "It is the first time that whisky has been successfully matured in a beer barrel." Mr Sharp said it was not "a simple matter of putting whisky into an old beer barrel".

He added: "The beer itself has been brewed in a very innovative way and that has actually produced the desired flavours."

Grant's blended whisky is placed in old beer barrels at its warehouse in Girvan, Ayrshire, for several months before being bottled.

The spirit is said to take on a subtle hops smell and flavour, in much the same way as malts do from sherry casks.



Grant's chief chemist Mike Webber said: "While there has been finishes in the malt industry with malt whiskies, it's never been done with the blended whiskies." He described the flavour of the new Ale Cask Reserve as "distinctive" and said it "actually works".

**"It is the first time that whisky has been successfully matured in a beer barrel."**

**Russell Sharp, Caledonian Brewery**

Both firms believe the product's unique characteristics will make it a success but whisky analysts are less convinced.

Writer and editor, Charles MacLean, who reviews different brands for whisky magazines, believes finishing a blend in ale casks may appeal to young people.

But he says

that older people and whisky connoisseurs are likely to shy away from any radical departure from tradition.

"I would not be alone, among many so-called experts, in believing that in many cases, the original without the finishing is better. The quality of whisky all depends on the quality of wood in which it is matured."

Mr MacLean said that putting the new blend in casks for a short time only might "introduce aromas which don't necessarily cohere".

William Grant is hoping to convince drinkers that Ale Cask Reserve is a winning product and will begin a major marketing campaign when the blend has its world-wide launch in London on 25th September.

*Ed says: We missed the launch. Anyone able to report back on the product?*

**"The quality of whisky all depends on the quality of wood in which it is matured."**

**Charles MacLean, whisky expert**

**The whisky is bottled after months in the (beer) cask.**



## MEMBERSHIP MATTERS

With Each issue of Brewers Contact a number of members become due to renew membership fees. Because the magazine is despatched directly from the printers it is not possible to insert individual reminders in the envelopes. Up to now I have sent postal reminders which have resulted in about half of the overdue members renewing. I suppose this is not bad but I had hoped that with more frequent issues of Brewers Contact, everyone would want to renew. It occurred to me that when space permits it might be a good idea to remind those members due to renew before the next issue of Brewers Contact by listing their names and membership numbers in the current issue of the magazine. Most of the time the list would not be too long. So would those members listed below please send their renewal cheque (£15 or £10 concessions), made out to Craft Brewing Association, to me at the address at the end. Each renewal is acknowledged and is accompanied with an updated list of local members which now includes email addresses.

### Subscriptions now due!

0579 R Hird; 0580 J Maggs;  
0581 M Day; 0582 G Price ;  
0583 A Corbett; 0584 D Moore;  
0586 J Firth; 0587 D Steward;  
0588 Mrs M Fath; 0589 A MacDonald;  
0590 A Eldret; 0591 C Paxton;  
0592 R Connolly; 0593 I Wightmore;  
0594 G Clay; 0595 K Roles;  
0600 T Osborne

After the next issue of Brewers Contact, hopefully near Christmas or the New Year, the bulk of the membership will be due to renew. That is virtually everyone with a membership number below 0548. ( Membership numbers are provided on the address label enclosing Brewers Contact. Please be encouraged to send cheques to me without further reminder. But what really would be helpful would be for members to renew by bankers' standing order. To do this you would need to ask your bank for a standing order form You should fill in your own banking information and the date and amount of the annual payment, and the CBA details as fol-

lows:- Craft Brewing Association, Bank of Scotland, 158 Lanark Road West, Edinburgh EH14 5NY, a/c no 00310362 sort code 80 06 20. In the space marked Reference No please put your surname and initials, plus your membership no, so that I can identify the payments from the bank statement.

Anyone who would be prepared to renew this way, please let me know by email, phone or letter when you have completed and returned the form to your bank. This method should save all of us a lot of time and trouble so please think about it carefully and go for it if you can.

Would everyone please note that I have changed my email address to

[billcoopercba@blueyonder.co.uk](mailto:billcoopercba@blueyonder.co.uk)

Good brewing everyone

Bill Cooper

Membership Secretary

45 Curriehill Castle Drive, Balerno. Midlothian EH14 5TA

*Ed says:*

*Please keep in mind that BC is a labour of love. Help us by not overloading the system. For example, pay up without a reminder.*

*The editorial team is also not without faults! Malt Edition! I did warn last number that you should expect more pathetic excuses this time round. How prophetic I was. The problem seems to be that someone somewhere isn't nagging enough. Clive Donald of Brupaks doesn't send the relevant info and James McCrorie has forgotten how to nag (I wish).*

*Jobs need to get done. We needed a mailing list of Homebrew shops, so that we could post back issues and contact possible new members. Again the hold up was the nag factor so I got on the task and the list is now currently with James, who now needs nagging to do something with it. Remember! A few BCs will go to retail outlets "pour encourager les autres" but they will only be back issues if available. It's still worth being a member and having your issue on time. Can anyone relieve James of the task of creating the mail merge from Excell? We need new members to carry costs.*

*We are in a position to send BC as a colour pdf file to your email address. This service is for subscribers only! Let me have your email address if interested. (clivelap@beeb.net)*

*Back to nagging! Remember that we are all unpaid volunteers. Hence the nag level has to be kept fairly low and only used with caution.*

*Do keep articles and letters coming in!*

**CIDER MAKING BY GRAHAM BARTHORPE**  
**(The sociable brew)**

It's often been said that brewing beer is a lonely hobby and that like minded souls are few and far between. A couple of years ago however, I discovered the anti-dote to this, making cider.

I did wonder if this was an appropriate topic for Craft Brewers. However CAMRA are happy to embrace both disciplines and I am sure there are some members who already make cider and others who may be persuaded to try it.

To me there are some great benefits to making cider;

1. It's sociable and fun
2. It is totally uncomplicated.
3. It costs almost nothing to make.
4. It is an annual event and doesn't get in the way of brewing (real ale);

I love cider!!

The idea of cider making came to me after listening to the Jimmy Young Programme one day when some one asked the Grocer for a recipe for quick cider. The result was 1 gallon of something less than perfect but good enough to consider the potential. As a Craft Brewer, I knew that I could do better, naturally. (What good is 1 gallon anyway?)

1 gallon is kitchen quantity, but 5 gallon, now that takes a bit more organising. When I worked out the amount of apples I would need, it was pretty obvious that I would need some help and also a source of (cheap) apples. No problem on either count. "Split the brew and we will provide labour." Problem 1 solved. Apples? "Help yourself, the orchard is full of fallen apples." Ideal for cider as it happens. Problem 2 solved. I asked more than one person for the apples actually. Crab apples (for a bit of tannin) are freely available from the hedgerows.

The only potential problem was going to be the pressing. Fortunately we were able to hire a commercial cider press the first year from the local Home Brew shop. The rest of the equipment is part of any brewers' inventory.

So, one Sunday late in September, 3 couples, including my wife and I set up a production line in the garage. Odd how women are quite happy to indulge in this particular activity, I never see my wife on a brew day! Washing, chopping, pulping, pressing and of course someone just to keep the process going. Lunch break with a few glasses of last year's crop makes the afternoon fly by. All that's needed at the end is a sachet of white wine yeast, one month fermenting and another 5 months in the barrel. Result 5 gallons of Crystal clear cider at 6.5% that even sparkles in spring, if you can wait until then. Bottle or draught, both work equally as well.

We have now made our own cider press between us, cider being the currency that kept that cost down to minimum. We are also increasing production to 10 gallons, a sure sign of success.

If you think that cider making could be for you, I am sure there is time before September to include an article with enough detail to enable you to make cider. IT'S SO SIMPLE.

**Great Forces in Brewing (4)**

Remember! You read about Isis first in Brewer's Contact edition 4, but the BBC World Service Asia-Pacific on Saturday, 3 August, 2002, 10:06 GMT 11:06 UK carried the following report.

**Brewers concoct ancient Egyptian ale**

A Japanese beer maker has taken a 4,400-year-old recipe from Egyptian hieroglyphics and produced what it claims is a brew fit for the Pharaohs. The Kirin Brewery Co. has called the concoction Old Kingdom Beer.

It has no froth, is the colour of dark tea and carries an alcohol content of 10% - about double most contemporary beers.

Sakuji Yoshimura, an Egyptologist at Waseda University in Tokyo, helped transcribe the recipe from Egyptian wall paintings. Kirin spokesman Takaomi Ishii said: "It has a taste very



Did King Tut sup on the Old Kingdom recipe?

different from today's beer.

It tastes a little like white wine."

*(SCB comp: Continued from page 1)*  
the assembling of the entries in the (cold!) downstairs function room of the brewery. Opening of the bottles was straightforward until we got one gusher - perhaps a little bit too enthusiastic in the priming! Heaters were being hugged by the 5 observers whilst the 4 judges (Bruce Williams of Heather Ale, Colin Valentine of CAMRA National Executive and 2 SCB members - Ian McKernan and Alistair Boyd) went about their onerous task of whittling the 20 beers to 10 for the semi-final.

This was done in time for an early lunch and a heat upstairs in the office with a visit next door to see a batch of Alba being brewed with additives of pine tips being imported from Ayrshire!

The judges returned to the fray and everything seemed to happen a lot faster - was it that the judges were enjoying the tasting more and more, was it that there were much less beers, or was it just that they wanted to get back to the warmth of the office?! The beer in the glass was still down at 8 degrees C. The final 6 beers were selected and Bruce ("my palate's jaded") dropped out of the judging to be replaced by Andy and his brother Scott.

Scoring was done on the basis of a mark out of 5 for each of:

Appearance

colour, brightness, head and condition.

Aroma (malt or copper additions),

Texture mouthfeel and condition.

Flavour (balanced?),

Finish (long or short).

Finally, we came to the adding up of the scores and a rush to see whose beer was number 72 (everything had been done in total anonymity all day). Photographs were taken quickly before there was nothing left in the glass - everyone had a taste of the final three and agreed with the judges' selection.

We were pleased with the overall quality of all 20 beers up for judging (the quote was "there was not a bad beer among them") and were mightily impressed by the final three.

The winner was:

**Tom Pettigrew** of Dunfermline and the 2 second places went to

**Craig Laurie** of Falkirk and **Ian McAnally** of Dunfermline.

Congratulations to all three and we look forward to drinking the winning ale when Tom has brewed nearly 500 gallons of it, with a little help from Bruce, some time in April. Ask for it in your local, if you haven't already arranged it!"

*Ed's Corner.*

*I have that rare satisfaction of seeing another Brewers' Contact nearly finished.*

- *Our regular Media Corner will be back next time. I thought two BBC beer articles was enough media for one edition.*
- *Very few letters. Come on guys and gals.*
- *No complaints! This makes me worried. Have you stopped reading BC?*
- *The Scottish Craft Brewers' Association have done us proud again. In total there are 5 Scotland related articles. Many thanks.*
- *Fantastic article from the Midlands. Well done and my thanks too.*
- *Great article from the Northern Craft Brewers' Association, but hand written. Can no one in Manchester type and send it electronically? So we shall get it in instalments as I find time to type it. Is this really the editor's job?*
- *If you have sent something and you think I may have forgotten it, I may have forgotten it. Rattle my cage! Send it again! Please!*

Brewer's Contact is the Journal of the Craft Brewing Association and is privately circulated to members and friends. Some copies will be available for purchase by the general public.

It is published by the Craft Brewing Association, 82, Elmfield Rd. London SW17 8AN.

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