

Your Home Cellar

The official newsletter of Bett-A-Brew & ibrew.com.au Australia.

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What makes Prestige Turbo-Yeast Special

Prestige Turbo yeast, produced by Gert Stand (Partyman) Sweden are the most sought after Turbo world wide.

Gert Strand brings a vast accumulated knowledge in this field, gained since starting business in 1974.

During these years he has continuously strived to perfect his Turbo yeast to meet the many fermentation demands of commercial applications as well as bringing his knowledge and products to the home enthusiast world wide through his web site and in later years exporting world wide.

As Australian importers we are very pleased to bring to Australia a large range of Prestige Turbos, particularly suited to Australian conditions, including the latest release 24 hour and 48 hour 'Turbo Pure'. What makes these yeast special is not only that they can produce 14% alcohol in just 24 hours (fermenting 6kg of sugar in 25 litres) but that they ferment without the high volatile production that you would expect with speed fermentations.

Turbo Pure 48 can ferment the same mash in as little as 48 hours for maximum purity, or you can step up the sugar to 8kg to produce 18% in only 5 days...with the purest fermentation on the market.

The fermented mash from the 8kg Turbo is so pure it can be used as a base for alcoholic drinks of strengths of 18%-20% alcohol.

Pure sterile cultured yeast strains.

The strain of yeast used is grown under sterile conditions to ensure absence of bacteria, which could otherwise influence the quality of the alcohol. Pure, bacteria free yeast also keeps down the volatile production.



All Prestige Turbos have the following benefits:

- Strain is natural and not genetically manipulated.
- Maximum alcohol tolerance.
- Maximum osmotic tolerance (sugar tolerance)
- Maximum temperature tolerance.
- Maximum osmotic/alcohol/acidity/alcohol tolerance.
- Maximum shelf life
- Minimum volatile production.

Sucrose Tolerant Yeast Strains: Which sugars give the purest results?

Osmotolerant yeast strains (high sugar tolerance) tolerate ALL sugar added at the same time.

Unlike many Turbos that *only* ferment better with MONO sugars like fructose or glucose/dextrose, forcing consumers to purchase more expensive 'special' sugars, **Prestige turbos ferment (the two-sugar) sucrose, which is ordinary white household sugar/castor sugar, with the same speed and purity as with mono sugars.**

So it is not important to purchase the most expensive sugar when using Prestige Turbo yeast.

Prestige Turbos are available in:

- Original 8kg turbo (to 20%)
- 24 Hour Turbo,
- 48 Hour Turbo,
- Pot Distillers yeast,
- Black label (batch fermentation) Yeast and
- Whisky yeast with amyloglucosidase.

For more information we recommend you visit www.turbo-yeast.com and www.ibrew.com.au.



Prestige Turbos imported from Gert Strand, Sweden

The Science of High Alcohol Fermentation

Article kindly contributed by Gert Strand, Sweden

You don't need to understand the science of fermentation to make good spirits and liqueurs in the home unless you want to experiment with the fermentation system, i.e., fermenting larger volumes or higher alcohol levels. But know how is the base for improvements. Seeing fermentation from the yeasts perspective helps in understanding the science.

Yeast is a living organism very similar to the individual cells in our own bodies. It is easy to think of dried yeast as 'just another ingredient' like nutrients or sugar. Nothing could be further from the truth.

Yeasts sole aim in life is to reproduce. It does this by 'budding' to produce a daughter cell identical to the parent.

Given a plentiful supply of oxygen, sugar, minerals, enzymes and amino acids, it will reproduce itself every 30 minutes and one thus ends up with a bucket full of yeast!

Take away the oxygen and you get much less growth and a bucket full of alcohol.

As far as the yeast is concerned, sugar (a sugar molecule) is a source of energy the yeast cell imports (eats).

Glucose has 6 carbon atoms joined together by chemical bonds. It breaks these bonds one by one, each time liberating energy, which is then used for growth.

Without oxygen, it can only break one bond and so liberates only a little energy (also little growth). What's left is thrown out of the cell as a waste product: ethanol.

So yeast is a living organism which uses sugar to make energy for growth. If there is no oxygen around yeast cannot extract all the energy from sugar and throws out ethanol as a waste product. So, if you want to make high alcohol, keep the oxygen out!

The Importance of Yeast Nutrients & Amino Acids.

To function, yeast also needs **amino acids, enzymes and minerals**, which collectively we call 'yeast nutrients', as well as the energy it extracts from sugar. These are needed to build new proteins (by creating bonds between amino acids) and carry out the many enzymatic reac-

tions within the cell.

A good Turbo sachet will contain all of these essential growth ingredients'. If you have ever tried to ferment pure sugar with just yeast, you will know that you get very little alcohol, this is because yeast needs these other nutrients as well as sugar.

As well as throwing out ethanol as a waste product, yeast throws out another 1300 other compounds, which we can call "volatiles". These volatiles fall into chemical categories

- * Higher alcohol's (also called Fusel oils)
- * Esters
- * Carbonyl compounds
- * Organic acids
- * Sulphur compounds.

All fermented alcoholic drinks contain these volatiles, whether made in the home or made commercially. Indeed, it is basically the amounts and types of these volatiles that make, for example, dark Rum taste and smell like dark Rum or that makes whisky taste and smell like whisky.

Reducing Volatile production.

It is important to make clean, pure ethanol in the home. (provided you are in a country where distillation is not against the law)

We don't want these volatiles. **Activated carbon** is used after distillation to remove these volatiles. But, even the best activated carbons will not remove a large amount of volatiles, so it is important to try not to make them in the first place.

The choices of yeast strain and nutrients have the greatest influence on keeping volatile production to a minimum.

The best control you have is to buy a good Turbo sachet from a well-respected manufacturer. It is the Turbo manufacturers' job to select the best yeast strains for the job and use the correct nutrition.

However, the temperature you use through -out fermentation, and the activated carbon used will also influence volatile concentration and final outcome.

TAP-A-DRAFT®

Beverage Dispensing Unit from the U.S.A.

Imagine a 6 litre bottle filled with one of your favorite beverages, in the fridge and staying carbonated while you use a tap to fill a frosty mug.....

With **TAP-A-DRAFT®** a patented tap attached to the specially designed bottles, beverages can stay fresh and carbonated for weeks.

TAP-A-DRAFT® is a convenient user friendly keg system for your next party or barbecue or simply keep one in the fridge to dispense your favorite beer as you require it.

Suitable for Sparkling Wine, Beer, Sparkling Cider, Ginger Beer, in fact all carbonated beverages as well as a storage and dispensing system for still products like wine or fruit juices.

Features Include:

- Fits easily on a standard fridge shelf.
- Keeps beverages carbonated for weeks as you conveniently draw by the glass as required.



- Handy 'blue ice' carry case keeps drinks cold for barbecues or parties. (optional extra).
- Keeps drinks/juices fresher, longer.
- Uses Reusable 6 litre PET bottles.
- Extra bottles can be purchased for maturing home brewed beer, Ginger beer etc. ready for use with the dispensing tap when needed.
- Still Wines or Sparkling wines can be matured and dispensed.
- Uses food Grade CO₂ Cartridges.
- Reduces bottling time associated with home brewing.
- Beer and sparkling drinks can either be carbonated 'naturally' with priming sugar or 'Force Carbonated' with Co₂ cartridges.
- Built in regulator holds constant pressure.
- Safe and user friendly.



How It Works

The best miniature keg set up we have used. The Tap-A-Draft allows you to serve any carbonated beverage with all the benefits, and without all the expense of costly, bulky CO₂ Tanks and Regulators.

TAP-A-DRAFT® is a patented, easy to use, beverage dispensing system that includes a reusable 6-liter bottle and a screw-on tap. Once the bottle is filled with the beverage of choice, the tap is simply twisted on. The drink will then stay carbonated for weeks, while glasses are drawn from the bottle with our easy-to-use tap.

TAP-A-DRAFT® uses standard food grade disposable CO₂ cartridges to regulate the pressure inside the 6-liter bottle, keeping beverages carbonated. As the beverage is dispensed, the cartridges replace the vacant space in the bottle with CO₂. This **regulated pressure** allows the bottle contents to flow effortlessly from the easy-to-use tap. Two 8-gram CO₂ cartridges are capable of dispensing 6- liters (1.5 gallons) using the **TAP-A-DRAFT®** system.

Beer can be carbonated '**Naturally**' with priming sugar or '**Force Carbonated**' using Co₂ cartridges. Full instructions are supplied to ensure success whichever system you use. Nitrogen cartridges are also available for those wishing to create a creamier thicker head on their Beer or Stout.

TAP-A-DRAFT® has been developed and rigorously tested by Sturman BG, LLC located in Woodland Park, Colorado. U.S.A.

TAP-A-DRAFT® is imported by Drink Art Pty Ltd and **available mid August** from ibrew online www.ibrew.com.au, email info@ibrew.com.au or from the Bett-A-Brew retail outlet at Parkwood, Gold Coast

Unfiltered Beer has the most Health Benefits

We are all aware that drinking wine in moderation has been associated with health benefits, but there is no denying that there are health benefits associated with drinking home brewed beer as well.

Beer is made from grains, water Hops and yeast . The grain most commonly used being barley with wheat used in some instances., both o f which are loaded with a variety of vitaims that survive the fermentation process.

Yeast is loaded with Complex B vitamins and in unfiltered beers, as commonly made by home brewers, the value of the yeast is conserved.

In home brewing, unfiltered beer is the norm therefore the health benefits are retained.

And the relatively young drinking age of beer means there is no necessity to add preservatives to home brewed beer. In fact hops contribute enormously to preserving beer and were originally used for this very purpose.

Does beer consumption improve Intelligence? Buffalo Theory may well prove the Point

A herd of buffalo can only move as fast as the slowest buffalo. When the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members.

In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, as we all know, kills brain cells, but naturally it attacks the slowest and weakest brain cells first.

In this way, regular consumption of beer eliminates the weaker brain cells, making the brain faster and more efficient, which could possibly explain why you feel smarter after a few beers.

(a tongue in cheek view)

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Naturally Brewed Ginger Beer

For those wishing to make a full flavoured Ginger Beer

Each extra large 1.55kg 'drinkArt' Ginger Beer pack is filled with quality natural ingredients to make 30 x 750ml bottles of Sparkling Ginger Beer.

Brewed according to instructions the ingredients will ferment for 24-48 hours with a resulting alcohol content significantly less than 1% to make a refreshing summer thirst quencher that all the family can enjoy. For those who wish to make a slightly higher alcohol, sugar can be added at the fermenting stage.



'drinkArt' Ginger Beer is Tap-A-Draft Friendly....Why not bottle your next batch of Ginger Beer in this pressure system for convenience...

The Best Ginger Flavour



Summer Ginger/Fruit Punch
Serves: 8-10

Preparation time: 10 minutes + 6 hours freezing time

- 2 x 825 gm cans SPC Tropical Fruit Salad in Natural Juice, drained
- 1.25 litre lemonade, chilled
- 1.25 litre Drink Art ginger beer, chilled
- 850 ml can pineapple juice, chilled
- 1 bunch fresh mint, leaves removed

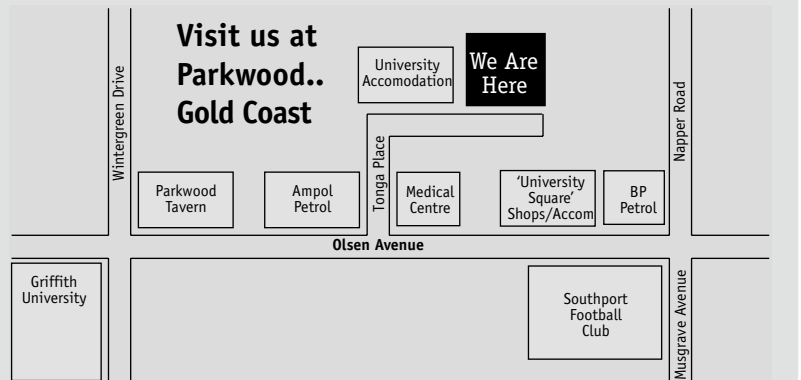
Method:

Freeze one can Fruit Salad in cubes. Just before serving; pour the lemonade, ginger beer and pineapple juice into a large punch bowl. Add the frozen fruit salad, extra fruit and mint leaves to the punch, stir to combine and serve.

For alcoholic version, add 750 ml bottle chilled champagne (or Sparkling Home made Cider) to the punch with the fruit and mint.

4 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet
- ▶ Selected outlets



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