

Your Home Cellar

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

What's Brewing In 2000!

Home brewers want quality beer with minimum fuss.

With 'available' time a major player in whether a person home brews or not, home brewing outlets must cater for the discerning beer drinker by providing simple, user friendly products, that provide trouble free and consistent results.

Some home brew outlets find this a tall order to fill! But not Bett-A-Brew.

We delight in providing a range of beer packs that deliver what every home brewer really wants. Great tasting beer with the minimum of fuss, giving you the time to do what you do best (even if that's playing golf)

We believe that Home brewers are making a major transition from experimenting with 'home grown' beer recipes or 'add on' ingredients. Their is this myth that 'real' home brewers make beer from the absolute beginning,... mashing ,sparging, boiling, straining, mess, time consuming..... while some brewers have heaps of spare time and really enjoy this challenge, it is obvious that demand for simplified, professionally formulated products, which deliver quality beer, is far greater.

At Bett-A-Brew we satisfy this demand exceptionally well and you can expect nothing less than:

1. Quality beer packs: Absolutely no corners are cut in the formulation of Bett-A-Brew Beer Packs. Because our product is direct from manufacturer to the end user, we are able to take complete control of the ingredient range that goes into formulating each beer style. No substitutes, no synthetic flavours, just the best quality brewing ingredients available go into each Bett-A-Brew beer pack.

2. User friendly products : Whether you choose from the range of liquid concentrate, or dry mix concentrate packs you will find the fermentation process reliable

and the preparation of the packs for fermentation very easy to do.

You don't need to "study" books on how to make great beer with Bett-A-brew products. Just start off with the right equipment and you will find making your own beer unbelievably easy.

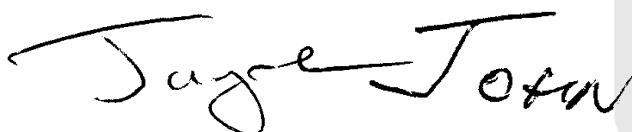
3. Variety: Our range is unique and the variety satisfies a wide range of tastes. You can 'experiment' with confidence by trying different packs, knowing that the end result will be true to its name.

4. Value: Gone are the days when brewers compete on the basis of who can make the 'cheapest home brew' Thank goodness common sense prevails. You can make a quality beer from between 45 to 65 cents a bottle with Bett-A-Brew products. Compared with commercial beer prices, this is a saving worth having.

Home brewing is going from strength to strength at Bett-A-Brew. Personal shoppers will find our retail outlet a very stimulating place with the most up to date equipment, not only for brewers but for wine makers as well.

If you can't visit our showroom personally, then perhaps you can visit us on our web site www.ibrew.com.au. We have brought to you on this site a large cross section of equipment and products that we stock as well as up to date information, articles and tips.

Once on our site you are invited to subscribe to our **ibrew network** where you will be emailed regularly with up to date brewing and wine making information.



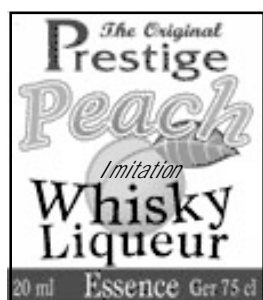
www.ibrew.com.au

Make your own Quality Liqueurs with Prestige Essences

Prestige liqueur essences, imported from Sweden by Bett-A-Brew, are the ultimate in quality and can be made up easily following these instructions:

Into an empty 750ml bottle pour the recommended amount of sugar, the liqueur essence of your choice and top up with Vodka. (or own spirit). Shake until all contents are mixed. Ready to drink instantly but improves with storage.

Try these exotic popular flavours and enjoy their authentic flavour.



New Nomacork !

The use of synthetic closures for wine bottles has become more common in Australia in the past few years. Even with the proven record and strong traditional acceptance of natural cork, a new modern addition to the wine cork has been

created. The inovative and exceptional NOMACORK closure system has been extensively tested. Its superior consistent quality virtually eliminates "tainted" wines and leakage, and has an attractive natural look.

Home winemakers can now purchase the Nomacork from Bett-A-Brew.

Its features are :

- ✦ Excellent physical performance
- ✦ Conserves wine quality
- ✦ Retains tradition of wine ceremony
- ✦ Product consistency
- ✦ Environmentally friendly
- ✦ Meets FDA and international food contact standards
- ✦ Compressive Recovery...94% Instantaneously
- ✦ Consitent and easy removal
- ✦ Storage: Either vertical or horizontal.



You don't need to own a vineyard to become a skilful wine maker

Home wine makers are mastering the art of wine making with great results!

We are looking forward to receiving in stock **New Seasons** Australian grape concentrates during the first weeks of February 2000 and with demand so strong for people to make their own special '2000 Vintage' orders have been coming in since Nov/Dec of last year.

If you have not yet ventured into the very rewarding world of home winemaking then now is a great time to start with 'Austro Vino' new seasons concentrates. These concentrates enable you to make truly professional 100% grape wine in the convenience of your own home..

The skills you acquire when home winemaking are the same as those used by leading wine makers from commercial enterprises, just on a smaller scale. Our comprehensive instructions will guide you through the process, demystifying the art of winemaking and making it understandable by anyone who wishes to learn.

'Austro Vino' selected grape varieties are purchased from leading Australian vineyards and are concentrated via a large spinning cone column, the most advanced extraction and concentrat-

ing system in the world. This advanced system produces a grape concentrate which keeps the varietal characteristics of the grape intact. Unlike many overseas concentrates, which have only been available in the past, Austro Vino is a pure 100% grape concentrate and contains no sugar syrups or inferior fruit concentrates to make up the volume (as is often the case in some imported brands). You will be making 100% Australian grape wine comparable to a good quality commercial brand.

The cost of Winemaking equipment is affordable. You can start with a 15 litre demijohn, bung and airlock, syphon to rack the wine with a sediment reducing U bend, and an Hydrometer. Most home brewers already have some of the equipment necessary.

You can also use a 30 litre food grade polyethelene fermenter but you must make the full amount (double the quantity of grape concentrates) so as not to have excess air space. Hand push Corking tools (suitable for smaller quantities) can be purchased from as little as \$14.00 or dual handle Italian machine corks for larger quantities are available from \$48.00.

How to extend the life of your brewing fermenter

The 'condition' of your brewing fermenter plays an important role in the final outcome of your beer.

We are frequently asked if choosing a stainless steel fermenter instead of a polyethelene one will make a significant difference to the beer.

With the introduction of food grade polyethelene fermenters, these can safely be used for brewing, even for winemaking, and the results will be no different than stainless steel.

However! if the polyethelene is not maintained correctly then problems and off flavours will occur.

You cannot expect to brew beer satisfactorily in dented, scratched, and leaking fermenters. Some of the most obvious signs of wear and tear are:

- ✂ Fermenters that will not seal correctly
- ✂ Fermenters that are scratched or dented
- ✂ Fermenters that have lost their sheen on the interior
- ✂ Fermenters that smell musty

All fermenters need maintenance

To extend the life of your fermenter, firstly do not use anything abrasive on the inside to clean it. With the smoother surface being on the inside, a non abrasive cloth and warm water is recommended for cleaning..

This should be sufficient to clean away any yeast deposits.

One part of your fermenter that needs regular maintenance and renewing is the rubber sealing O Ring in the lid of the screw top fermenters. Always remove the O-rings when sterilising as they are very absorbent and can harbour stale beer and bacteria..

It is then necessary to sterilise the fermenter with a solution of Sodium Metabisulphite steriliser. If you do not intend using the fermenter straight away, it is still recommended to sterilise it, then drain and completely dry before storing.

If you intend to brew again immediately, allow the fermenter to dry out and air in the sunshine for a short period of time to keep it from becoming musty and to prevent the transfer of bacteria. Then prior to putting down your next brew give the fermenter a sterilise and rinse.

Do not use Brewers Detergent glass bottle wash in your fermenter. This chemical is too corrosive and will strip the non toxic food grade lining from your fermenter very quickly. Brewers detergent is designed for cleaning glass or stainless steel (excellent for beer or wine bottles where it will strip out any moulds and remove old labels.

It is a trend amongst some brewers to use boiling water to sterilise their fermenter. While this is an effective steriliser, boiling water will eventually cause your polyethelene fermenter to become brittle and crack, reducing its life span.

Is your fermenter sealing properly?

Purchasing your brewing fermenter from a second hand store or garage sale is risky. Good fermenters can sometimes be found second hand, but more often than not they have faulty seals or a scratched and damaged interior surface which would make them a poor choice.

The most common problem that can occur with any fermenter, be it a clip on lid or a screw lid with O-Rings is that it does not seal 100% and gas from fermentation escapes elsewhere around the lid rather than pushing through the water in the airlock. If your airlock shows no sign of fermentation after you have pitched the yeast, then check inside your fermenter.

It is very easy to tell visibly if your beer is fermenting as in the initial stages there will be a yeast froth on the surface of the wort. (and the wort will be cloudy) If this is the case, and you have no gas escaping through the airlock, then you definitely have a leak which must be corrected.

For best brewing results your fermenter must be sealing correctly!



"Try some of my pail ale."

German SIHA
Getrankeschutz
yeast cultures lead
the way to make
professional home
made wine

Only the very finest yeasts are supplied and matched with all products from the Bett-A-Brew/Austro Vino range.

Our Austro Vino grape concentrates are matched with the finest quality German SIHA Getrankeschutz pure strain yeast cultures, as used by leading commercial wineries world wide.

Verified Quality

SIHA Yeast complies with the purity criteria of the International Codex for wine treatment products and with the specifications of the German Wine Code.

Bett-A-Brew hold in stock the following pure strain varieties:

- SIHA Champagne - Active yeast 4
- SIHA Burgunder -Active yeast 8
- SIHA Riesling -Active yeast 7
- SIHA General Purpose - Active yeast 3



Irish Cream Liqueur

Mix the contents of the Prestige Irish Cream Essence with 210gms of sugar and 150ml cream. Fill up to 750ml with Vodka. Mix all ingredients with an electric mixer. Store refrigerated and consume within one week.

If you would prefer to make a version that keeps indefinitely, simply omit the cream and pour it on the top of the liqueur when serving instead. Of course this Irish Cream Liqueur is absolutely delightful to drink without the added cream.

Bett-A-Brew

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How to Prevent Popping Corks and Leaking Bottles!

The simple operation of inserting a cork into the bottle neck of a wine bottle is a little more complex than thought.

Cork possesses unusual physical qualities of compressibility and elasticity, that can cause many problems if not handled correctly.. For example a 24mm diameter cork, compressed to 15mm through a corking machine, will spring back immediately to only 85% of its original diameter after 15 minutes, and 95% after 24 hours or so, depending on its quality.

Laying down a bottle immediately after corking, when the cork is not yet in place in the bottle neck, allows the liquid (wine) between glass and cork to seep quickly.

It is highly recommended, when using natural wine corks, to keep bottles upright for a minimum of 12 hours after corking to reduce leakage by 60% and more than 90% after 24 hours.

Wine does contract with cold and dilate with heat. One of liquid's most essential characteristics is its non compressibility. Worse still, the pressure between cork and wine (expan-

sion chamber, dilates 10 times more than wine during a rise of temperature thus creating an over pressure problem in the bottle. Thus a temperature difference between bottling and storage (or transport) of over 6 degrees Celcius creates the worst seeping and leaking problems.

Remember, that natural/colmated corks come in seven grades for the same dimensions. A lower grade cork will not perform as well as one from the top of the range. Each grade fills a specific need.

At Bett-A-Brew we bring a wide range of quality corks to the home winemaker. We can match a cork with your requirements. If you are intending to bottle and drink the wine fairly quickly, then it is not so necessary to seek expensive corks. However, it is not advisable to cut quality when you intend to store and mature your wine for a longer period of time. Why run the risk of having oxidised or leaking wine for the cost of a better quality cork.



3 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet

