

Your Home Cellar

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



Save Valuable Time by Bulk Fermenting

More and more customers are now 'brewing smart' by brewing less often in larger volumes.

Instead of the weekly or fortnightly chore of bottling from a smaller fermenter to keep your stocks up, many brewers are finding it advantageous to ferment a much larger volume and setting aside a weekend to bulk bottle, leaving many other weekends completely free of the bottling chore.

While 60 litre fermenters are a fair size for many, upgrading to brewing batches of 120 or 200 litres makes a big difference to overall brewing and bottling time.

Ironically, it takes just the same length of time to ferment 200 litres as it does 30 litres. The harder work comes when cleaning and bottling enough bottles to bottle for instance 200 litres (you will be looking at 270 bottles) but once done you can reap the benefits for a very long time with heaps of free weekends in store and plenty of beer to drink.

Bulk fermenting with a friend or relative lightens the load at bottling time as its all hands on deck to help.

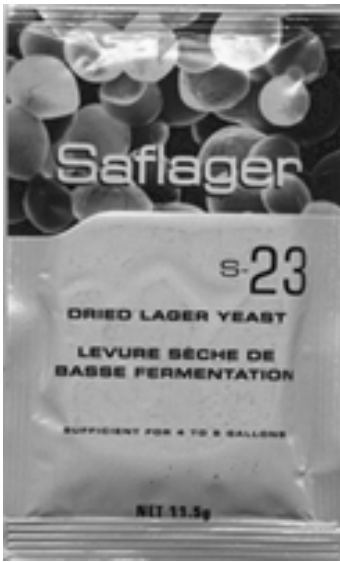
We are aware of many brewers and families only brewing 3 or 4 times a year and this represents a huge saving in time and effort.

Another major advantage is being able to have more beer on hand maturing to its best. With a good stock of quality matured home brew on hand, you are less likely to purchase top up quantities of expensive commercial beer, thus saving money.

Personal shoppers visiting our Bett-A-Brew showroom can view a wide selection of quality bulk fermenters in all price ranges. While the stainless steel variable capacity fermenters are the ultimate in quality lifetime brewing equipment, the white and black food grade heavy duty polyethelene fermenters are a very popular choice as they are very reasonably priced. If you can't visit personally, you can see the range on our web page at www.ibrew.com.au/fermenters.

Judge John

www.ibrew.com.au



Saflager (*Saccharomyces carlsbergensis*) is a genuine bottom fermenting yeast for all lager and pilsener style beers.

This yeast develops the best of its fruity and estery lager flavours when fermented at low temperatures (9°C - 15°C) yet producing very good lager beers at higher temperatures of between (15°C - 21°C)

Saflager cold fermenting lager yeast Strain No. S-23 is now available at Bett-A-Brew.

Quirky Quotable Quotes

"The problem with the world is that everyone is a few drinks behind"
- *Humphrey Bogart*

"I'd hate to be a tea totaler, imagine getting up in the morning and knowing that's as good as you're going to feel all day"
- *Dean Martin*

Tips to make great lager this winter

Lager leads the popularity stakes as the most consumed beer in the world today.

In terms of sales volume, the most popular commercial beers in the world today are the lager styles. The majority of home brewers enter the hobby by making beers that fall into this Lager category. There are many good reasons for this. Fermenting lagers rather than ales are less troublesome, easier to handle and for home brewers the results are far more consistent.

Ale, fermented using top fermenting yeast, and in open containers, present many problems for the home enthusiast. Ales typically have a greater margin for error than lagers, particularly in hot weather where open fermenters pose a risk of contamination from wild yeast.

However, to get the very best from your Lager brewing there are some common styles that contribute to your reproducing that crisp, high quality clean flavour and aroma found in good Lagers.

Ferment under Airlock; True lager yeast is designed to be fermented under airlock (bottom fermenting) with reduced air contact. A quality Lager yeast will ferment as low as 10 Celsius.

Control Temperature: All yeast strains have a temperature range that gives optimal fermentation results.

Lager fermentation is encouraged at lower temperatures for optimum results. It is a law of nature that as temperatures drop, the metabolism of most organisms begins to slow down and yeast is no exception.

There are many methods of control that a dedicated brewer can use to achieve a relatively consistent, low-temperature fermentation. Firstly take advantage of our Australian Winter and find a cool spot in the house to place your fermenter.

Controlling the temperature range is important by avoiding large fluctuations between daytime and night time temperatures and extending the fermentation time for as long as possible. If you are in an area where the tem-

peratures simply do not drop, or you are attempting lager brewing in the summer months, then it is possible to cool down and insulate the fermenter by placing it in another container holding cool water. Depending on just how dedicated you are, you can further reduce the temperature by using large blocks of ice in the second container from time to time

Alternatively a fridge dedicated to your fermenter could be the answer.

If extreme cold is your problem, particularly overnight, then using a plate or belt heater during these times will help stabilise the day/night time fluctuations.

Patience is a Virtue: Cool weather lager brewing requires some patience as fermentation time slows. Lager is derived from a German word, 'lagern', which means 'to store'. The term 'lagering' is the name for the process of maturing lager beers at very low temperatures. This really does improve the quality of the beer. The original lager styles were the result of long term storage in caves far beneath the ground.

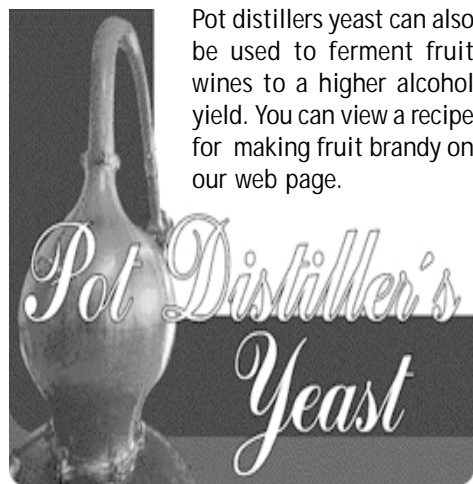
A good crisp clean lager, like that made from the Bett-A-Brew Munich Lager beer pack below, is the style of beer most enjoyed by Lager drinkers during the summer months.

If brewed during the cooler temperatures of winter, this beer will mature to be savoured at its best during the long hot summer days.



Quality 'Turbos' from Scandinavia found to improve alcohol yield

Pot Distillers yeast can ferment Fruit Brandy, fruit Schnapps, grappa, brandy and other mashes to 18% which greatly improves the taste after distillation and gives a better yield.



Pot distillers yeast can also be used to ferment fruit wines to a higher alcohol yield. You can view a recipe for making fruit brandy on our web page.



Turbo Yeast is a complex mix of yeast and nutrient which will ferment a pure sugar solution into alcohol. Quality Prestige Turbo yeast imported from Scandinavia is specifically designed to ferment a mash producing less volatiles. Furthermore, the strain is grown under sterile conditions to ensure absence of bacteria, which would otherwise influence the quality of the alcohol.

Activated Carbon increases alcohol purity

Chemviron Activated purifying Carbon, imported from Sweden by ibrew is a high quality carbon. It is specifically recommended to filter alcohol to remove all volatiles which can cause off flavours.

Chemviron Carbon is very porous with a large absorbing surface area to trap impurities. The pores can be described as enormous numbers of naturally occurring cracks or pores that have randomly fused into a coherent structure. Carbon can be compared to small sponges where impurities fasten in the holes.

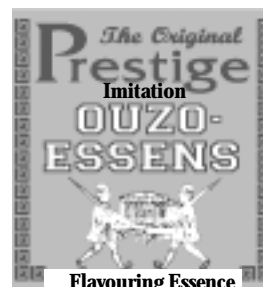
Despite the large range of activated carbons on the market, there is only a small number of carbons suitable for purifying alcohol. For more information on activated carbon the 'Home Distillation Handbook' is a comprehensive source of information. (book available from ibrew on-line or from our Bett-A-Brew retail showroom for \$19.95)

There are many documented methods of using carbon, some of which only touch the surface of its correct use. For more information on the correct use of Activated Carbon to increase the purifying results of alcohol by up to 100% you can view our on line web site at www.ibrew.com.au and follow the links from our Spirits pages or request a printed Instruction sheet from our Bett-A-Brew Showroom.

Disclaimer. This newsletter is delivered world wide throughout the internet and via mail to home brewing and winemaking hobbyists. In some countries it is illegal to distill your own alcohol. It is the readers responsibility to ascertain if it is legal to distill alcohol in their country and if not, then this information is for general interest and is in no way an encouragement to break the law.



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Is Beer Really Healthy?

Have you ever wondered if that glass of beer is doing you some good!

While it is well documented that there are considerable health merits in drinking red wine, very little information has been published about the benefits of beer drinking in **moderation**. So I would like to share with you the following information published by a leading commercial brewery in Germany....It is sure to make your next glass of beer taste all the better.

'The phenolic substances in beer, originating mostly from the malt, intercept free radicals in the body, which may be carcinogenic; This is the reason why beer has the same positive effect as red wine.'

'Because of the fact that the beer is rich in potassium and low in sodium, it has a diuretic effect. Beer is also low in calcium and rich in magnesium, it is a prophylactic against heart diseases and formation of gallstones and kidney stones, and the fruit acids of beer make digestion easy.'

'Polyphenols in beer are effective against cardiovascular diseases and cancer. Summarising these positive effects, we can say that research to date into the effect of alcohol on the human organism has investi-

gated only the negative effects of abuse and ignored the beneficial consequences of moderate consumption.'

Professor Dr. Hans Hoffmeister of the University of Berlin and Director of the Robert-Koch-Institute in Berlin, explained that moderate consumption of alcohol is obviously beneficial to health, compared to abstinent life styles. Professor Dr. Joseph Keul of the Dept. of Rehabilitative and Preventive Sports Medicine, Germany, wrote that "moderate beer drinkers have a lower blood pressure than teetotallers and heavy drinkers. He also made a note that antioxidants present in beer, (as also in red wine) do not only have a protective effect on the vascular bed but also reduce the risk of vascular heart disease".

The Next Generation of Coolers

A new concept in bottle and can coolers, all originally and beautifully handmade, are available from the Bett-A-Brew Showroom or online from ibrew.

Available in a wide range of metals and finishes, these large bottle, stubby or can coolers make an excellent gift for Fathers day, Birthdays, 21st Birthdays, or as Trophies or Promotional Awards etc. They can be engraved or etched with personal details for that special occasion.



3 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet

