

Your Home Cellar

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

NOVEMBER 2002

The Refreshing Taste of GINGER Beer

NEW RELEASE! drinkART naturally brewed Ginger Beer with robust Ginger flavour now available.

Each 1.55kg drinkART Ginger Beer pack offers the home brewer the opportunity to make 30 x 750ml bottles of sparkling ginger beer which is naturally fermented but with the minimum of alcohol.

Brewed according to instructions this pack will ferment for 24-48 hours with a resulting alcohol content significantly less than 1%.

For those who wish to make a slightly higher alcohol content, 500gms of sugar can be added at the fermenting stage.

Recommended equipment:

The ginger beer pack should be fermented in a standard brewing fermenter fitted with an airlock. For those checking with an hydrometer, the finishing specific gravity of this Ginger beer is approximately 1010.

This higher S.G. reading is the result of the hydrometer registering unfermentable sugars which will not contribute to gas pressure. So the Ginger Beer can safely be bottled at SG 1010 or if the reading remains higher, but constant for several days when all apparent bubbling through the airlock has ceased.

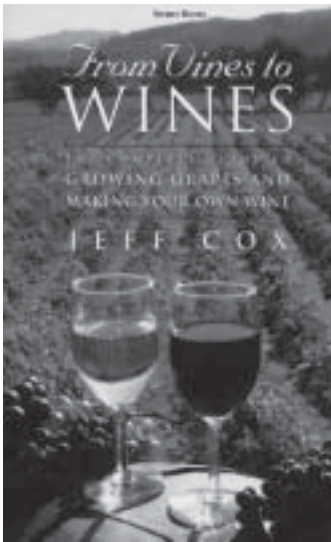
Bottling: For best results, GLASS bottles are recommended. Glass is available in either amber or green which is recommended as this prevents light affecting the natural ginger and glass holds bottle pressure better.

The results are a full flavoured Sparkling and refreshing ginger beer for the whole family to enjoy. (parents can determine if this minute amount of alcohol is acceptable for younger children... from our experience young children only sip a small amount of Ginger beer to be satisfied by its refreshing flavour).

Your Ginger Beer will throw a small bottle sediment, the direct result of naturally fermented and carbonated Ginger Beer.



ibrew.com.au



From Vines to Wines **by Jeff Cox**

Create your own backyard winery! Wine connoisseurs, gardeners and home winemakers will find the latest techniques in this fully revised and updated edition. This book is Californian based so it suits Australian climatic conditions as well.

From breaking ground to savouring the finished product, Jeff Cox's 'From Vines to Wines' is the most complete and up to date guide to growing flawless grapes and making extraordinary wine.

This fully illustrated, 230 page book covers the following topics:

- *Choose and prepare a vineyard site,*
- *Construct effective trellising systems.*
- *Plant, prune and harvest the perfect grapes for your climate,*
- *Press, ferment, age and bottle your own wine.*

Price: AUD \$29.95

Beat the Heat!

Best Summer Fermenting Tips

- Avoid fermenting in hot garden sheds which have a large fluctuating temperature range.... find the coolest position you can.
- Guard against wild yeast contamination by ensuring the lid is not left off the fermenter for any length of time.
- Pitch the yeast as quickly as possible to establish a pure yeast fermentation quickly.
- Keep you equipment scrupulously clean and sterilise with Sodium Metabisulphite.
- Remove all O Rings and airlocks between brews and sterilise as these harbour bacteria.
- Air and dry out your fermenter in the sun briefly between brews to keep it from becoming musty. Do not leave the fermenter in the sun for long periods however as this will cause the plastic to crack and become brittle.
- To ensure consistent results, use filtered water for all brewing and wine making.
- Allow sufficient head room during the first stages of fermentation. Top fermenter to full only when the initial frothing has died down..this saves the airlock from being filled with fermentation froth, which could attract insects and vinegar flies.
- After purchasing beer packs store at home in a cool place and beware of leaving the products in a very hot car. Exposing the yeast to high temperatures can reduce its quality and effectiveness.
- Store wine making grape concentrates refrigerated if not using immediately after purchase.
- Store bottled beer and wine away from direct heat or direct sunlight.

Sulfites.. friend or foe!

There are many myths surrounding the use of sulfites.

Sulfites are a natural part of many fruits and vegetables being a plants way of protecting itself and warding off insects that might eat it. It serves the same role in grapes, which is why most winemakers add sulfite to allow the wine to age without deterioration. Without the use of sulfites wines would be at greater risk of early deterioration.

The most common gripe against the use of sulfites is that they can cause headaches in many people...often though these headaches are more a direct result of dehydration brought about by alcohol consumption, rather than the addition of sulfites.

If you are prone to headaches after drinking wine, it is a good idea to sip water at the

same time to counteract any dehydration problems.. Often this immediately solves the headache dilemma often blamed on the sulfite addition.

Another problem is that many wine makers add the incorrect sulfite. It is best to remember that the correct sulfite to add is Potassium sulfite (camden tablets). Sodium metabisulphite should only be used for the sterilising and cleaning of equipment., where it is recommended to rinse off after use.

Having said that, if you believe you are still getting a reaction from added sulfite, one of the many advantages of making your own wine is that you can leave this out altogether.

It must be remembered however that the wine is at greater risk of contamination and deterioration during the clearing and maturing stages without added sulfite. If this risk is acceptable to you for the advantages of drinking sulfite free wine, and if you plan on drinking wine relatively young and keep the whole winemaking process very clean then the risk is greatly reduced. Then by all means you can enjoy your wine sulfite free.

5 litre Capacity Distiller

Features include:

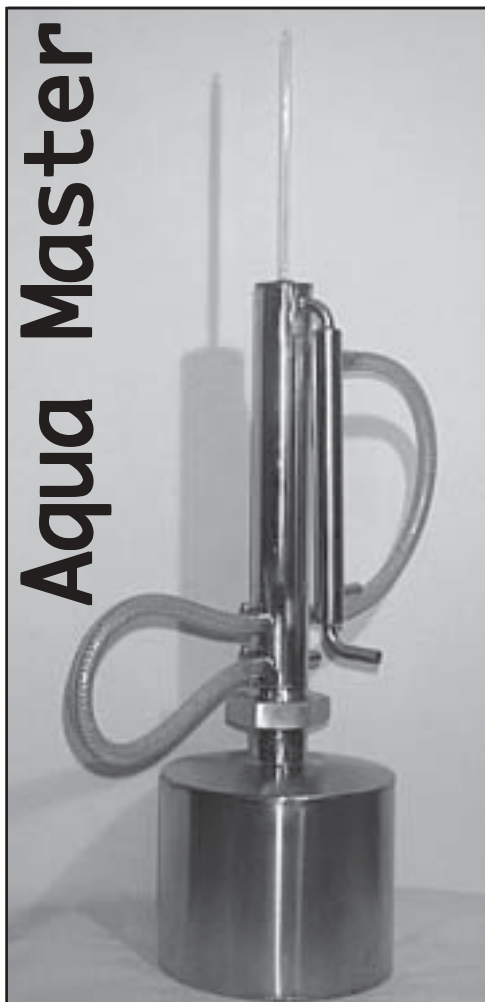
Modern design for maximum efficiency.
Column filled with genuine hollow and glazed ceramic raschigrings. (distillation heat beads)
Efficient condenser/cooler.
Made entirely from highest quality heavy duty 316 polished stainless steel.
Heavy duty concave base boiler ensures no warpage of base from heat source and improves heat distribution.
Maximum 5 litre capacity makes it legal to own for the distillation of water or essential oils *only*.

Note: The distillation of any quantity of alcohol in Australia is illegal without licence.

This unit relies on an outside heating source which has many advantages, namely:

1. The user has greater control of heat application with external heat source.
2. By being able to externally slow and control the temperature a purer extraction results.
3. External heat eliminates element and liquid burning which is a common problem with internal elements (especially where there may be solids present in the liquid..as with herbal extractions)
4. External heat puts more temperature control in the hands of the user, which ultimately controls the quality and quantity of vapour output.

Aqua Master



World
BEER
news

Germans Drink Less Beer

They just don't drink beer like they used to in Germany. The German Brewers' Association reports that per capita beer consumption in Germany fell from 125.5 litres in 2000 to 123 litres in 2001. With fewer regular beer drinkers in the 30- to 45-year old age bracket, Germany has fallen to third place in Europe in per capita beer consumption, trailing the Czech Republic and Ireland.

The Guinness 'Quick Pour'

Hoping to attract younger customers, the makers of the famous Guinness Irish stout have devised a faster way to pour the ale. "A slow two-minute pour is not relevant to our customers today," said CEO Paul Walsh of Diageo UDV, Guinness's parent company.

With the new 'Quick Pour' method, Guinness is poured into a glass without carbonation. The flat beer is then injected with an ultrasonic pulse that releases bubbles into the liquid. A white, foamy head appears in 15 to 25 seconds.

Church or the Pub?

A survey conducted by Mintel Ireland, reports that 22% of people in the Irish Republic view regular church going as important, while 35% said a greater priority was going to the pub at least once a week for a wee pint or so.

Low Alcohol Beer

ideal for summer entertaining

If you are looking for the perfect light refreshing beer for entertaining through the summer months, then Maltex Lite will satisfy your summer thirst.

Maltex Lite

delivers 30 bottles of full flavour beer, but with a reduced alcohol content.. so you can drink and enjoy that extra glass or two at your leisure. Each dry concentrate pack is easy to prepare for fermentation by dissolving in tepid water. Danish yeast supplied. No other ingredients are necessary (except priming sugar). Closed fermentation only recommended. (under airlock).



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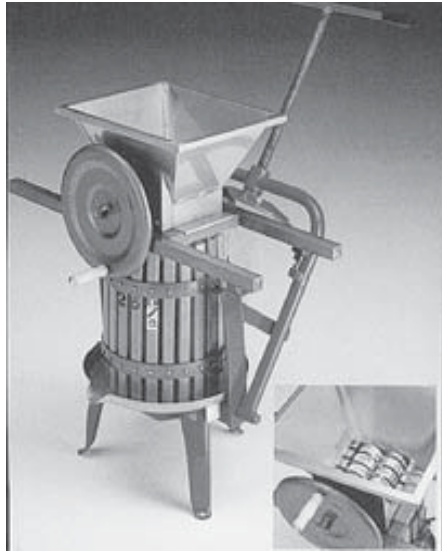


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the online division of Bett-A-Brew Australia

Grape Crushers and Presses

Our range of Equipment is most suitable for the small scale winery or hobby winery. Including fully imported Italian equipment, as well as Australian made equipment.

The small scale winemaking enthusiast will find our range extends to stainless steel variable capacity fermenters, larger size polyethylene fermenters, wine filtration systems, beverage pumps and hoses, Floor model corking tools, natural, composite and synthetic corks of all grades, in fact everything the winemaker could wish for.



Fully imported Italian T bar grape press with matching Stainless steel crusher. This unit is perfect for the small scale hobby winery. Features a varnished Italian OAK basket with stainless steel base and accompanying Stainless steel crusher. Easy to operate T Bar pressing action. Press and crusher available separately.



Above bench model Italian Spremi Press is an ideal unit for the home enthusiast pressing small quantities of grapes or soft fruits. Features include: Stainless steel filtering bucket where fruit comes in contact, extremely thick stainless steel pressing disc with reinforced double contour, and three lever ergonomic handles for comfortable grip. Capacity 5.5litres, Height 480mm, Bucket diameter 220mm.

Larger floor model Ratchet presses available in a range of sizes to suit all requirements



4 Ways to Shop

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

