

Your Home Cellar

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

Celebrate 'Oktoberfest' with Bett-A-Brew Bavarian Bock!



What better time than October to dust off the fermenters and get into the spirit of brewing German style beer .

Why not try your hand at fermenting a German beer called 'Bock' which is traditionally a bottom fermented beer with a strong alcohol content.

Originally called 'Einbecksche', the name soon changed to 'Oan Pockish' in Bavarian German, then to 'Oan Pock' and finally to 'Bock'. There are both dark and pale Bock beers produced in Germany today.

Now it's easy to make traditional German Bock beer with the Bett-A-Brew Bavarian Bock beer pack which is made in accordance with the strict 'Purity' laws governing the production of German beer.....The 'Purity Law' mandated in 1516 by King Ludwig of Bavaria, states that true beer must be made of only four ingredients - **Barley malt, hops, yeast and water.**

The Bett-A-Brew Bavarian Bock beer pack is formulated from a huge **3.4kg blend** of only the finest quality 100% Barley Malt, (double the weight of most beer packs). It produces a richly flavoured beer, light in colour but malty in character, with a clean hop bitterness.

Like all true German beers , no fermenting sugar is added and the extra high alcohol is derived from the increased Barley Malt content.

Why not try a pack of Bavarian Bock and discover the original German style of brewing yourself. Its good taste is crystal clear and all yours to enjoy for just 65 cents per bottle.

Happy Fermenting

Judge John

www.ibrew.com.au



This delightful natural Peach flavoured Liqueur arrived in our latest shipment from Scandinavia.

It is easy to make by pouring the bottle of essence into a 750ml bottle with 180gms of sugar and top up with Vodka (or own spirit). Shake until dissolved.

Can be enjoyed neat or as a mixer.

Quirky Quotable Quotes

"If the headache would only precede the intoxication, alcoholism would be a virtue"
- *Samuel Butler*

"Actually, it only takes one drink to get me loaded. Trouble is, I can't remember if it's the thirteenth or fourteenth"
- *George Burns*

"The hard part about being a bartender is figuring out who is drunk and who is just stupid"
- *Richard Braunstein*

New MiniJet makes your Wine Shine

While bouquet and taste are important, the appearance of a wine is its first attraction.

Most grape wines will clear reasonably well without assistance, provided a well balanced must and a steady fermentation have been able to take place. Country style wines made from fruits or vegetables are often more difficult to clear naturally.

There are basically three main causes for haze in wines and these are (a) Pectin, (b) Starch and (c) Protein. and all can be dealt with by adding the correct enzyme or fining treatment or filtering process.



Canadian 'Buon Vino' Wine filters now available in Australia.

Now, for the first time in Australia, **Bett-A-Brew** have imported from the leading Canadian wine filter manufacturer, 'Buon Vino' their two top selling small scale wine filtration systems which are advanced enough to give professional filtration results but economical enough for the amateur home winemaker.

Features include:

- Compact enough to filter anywhere
- Self priming pump
- No mess, no fuss, quick and easy!
- Built in pump and motor
- Operates on 3 replaceable filter pads
- Wine is always crystal clear
- 3 different grades of filter pads for optimum results: Coarse, polish and sterilising
- Incorporated drip tray and drainage tube

There are two types of filter available:
The Mini Jet which filters 20 litres per 15 minutes. Suitable for the home user. Unit Weight 3kg

The Super Jet which filters 270 litres per hour. Unit Weight 13kg. This filter is suitable for a small commercial winery.

Spremi Press

Manual screw-press from Italy

This useful small bench model manual utensil is ideal for the home winemaker, or for kitchen use.

Its features include:

- Stainless steel filtering bucket with oblong filtration and a fast emptying system.
- Extremely thick stainless steel pressing disc with reinforced double contour.
- Three levers at 120 for a comfortable grip
- Ergonomic Handles
- All stainless steel on contact with foodstuff
- Base Chromium plated steel and epoxy varnish
- Weight 8.7kg
- Filtering Bucket diameter 200mm
- External bucket diameter 220 mm
- Capacity: 5.5 litre
- Height 480mm



Book Review



The Classic 1000 Cocktails

If you enjoy exciting drinking, this is the book for you. Short and punchy, long and creamy, whichever takes your fancy from non alcoholic cocktails, or those which are more than alcoholic. This 360 page book has every imaginable mixed drink.

The perfect book for those who make their own spirits and liqueurs. By making your own spirits or liqueurs using Prestige essences, you can substitute your own drinks to make a huge range of inexpensive cocktails.

**A great gift idea for
\$19.95**

A recipe example below from the book can easily be substituted with home made liqueurs made from the range of Prestige essences.

Pink Forest

2 msr. Strawberry liqueur (Strawberry Fruity shot)
1 msr gin
1/3 msr triple sec
1 msr double cream.
Shake and strain

Prestige Fruity Shots



Set the Scene this Summer

Are you looking for some exciting new drink options for the summer months and for entertaining friends. Fruity Shots offer the opportunity to make refreshing, fruity ways to flavour your alcohol. Each essence can be mixed with Vodka (or own spirit) to make the basis for long tall summer drinks or they can be served as a mixer or poured over ice (as in Scandinavia) as a **fruity 'shot'**.

Bett-A-Brew

Beer & Winemaking Supplies

Address
12-14 Tonga Place
Parkwood Queensland
Australia 4214

Phone
(07) 5594 0388

Fax
(07) 5597 3350

Email
info@ibrew.com.au

International Phone
+ 61 7 5594 0388

Fax
+ 61 7 5597 3350

Internet
www.ibrew.com.au

Proprietors
Jayne Lynn & John Bezer



ibrew.com.au
the online division of Bett-A-Brew Australia

John's Best Ever

Brewing Tips

John has been serving brewing and winemaking customers personally for over 23 years in our retail outlet. The following brewing tips are a summary of the most frequent problems encountered by home brewers in general. Use this as a check list to ensure your home brewing is up to scratch and trouble free.

1. Simple is Better: Home Brewers who organise and simplify the brewing process seem to get the best results consistently. This will not only make it easier and more enjoyable but will reduce the risk of errors.

2. Follow Product Instructions: A common error made is applying one companies set of instructions to another companies products. What may be the right technique for one product does not necessarily mean it will be the right technique for another.

3. Water quality will affect the results: Water is one ingredient that makes up the largest proportion of your brew. If your local tap water tastes good, without excess chlorine compounds, or mineral imbalances, then it will probably make good beer. If in doubt water filtration is the best option to ensure consistent results.

4. Fresh is Best: Keep in mind when purchasing the ingredients for your next batch of beer that 'fresher is better'. Avoid products that have been stored in hot conditions or are slow sellers.

5. Clean versus Sterile: Sterilising does not clean. It is not enough to sterilise the bottles between filling but the bottles must be cleaned. Recycled



bottles build up a greasy residue on the interior glass and this needs to be removed. Brewers detergent will strip this greasy residue and stale beer from the bottles leaving them squeaky clean. If the Brewers Detergent is well rinsed off with hot water there is no necessity to sterilise as well, provided the beer is transferred to the bottles immediately.

6. Correct Bottling is Crucial: All too often a well made home brew can be ruined through incorrect bottling techniques. Avoid sediment disturbance and avoid splashing... preferably syphon for superior results.

7. Temperature Control: Constant temperature provides the best brewing environment. A smooth consistent fermentation will provide the best outcome for the flavour and character of the beer.

8. Correct Storage: While extra hot conditions are detrimental to making the beer, so too are they detrimental to storing the bottled beer.

9. Avoid Ultra Violet Light: Use only amber or green bottles which are designed to restrict ultra violet light which adversely affects the maturing of the beer.

10. Beer Glasses: A good quality clean beer glass will enhance the finished product. Glasses with a good height promote better carbonation and head retention. This is why tall, lager style glasses are so popular. Soapy residues can affect the head retention on the beer as well.

3 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet

