

# Your Home Cellar

The official newsletter of Bett-A-Brew & [ibrew.com.au](http://ibrew.com.au) Australia.

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[ibrew.com.au](http://ibrew.com.au)

## BEER ON THE MOVE

We topped off an exciting 2003 by importing for the first time into Australia the highly innovative Tap-A-Draft system from the U.S.A.

The Tap-A-Draft has given home brewers the opportunity to have an inexpensive and easy to manage beer dispensing system on hand.

The many features of the Tap-A-Draft, including its portability to barbecues or parties by means of a blue ice tote bag and the fact that it fits conveniently into most home fridges, makes this the most versatile small pressure system for home brewers.

The advantages of owning a Tap-a-draft system are many. Even those brewers who have set up larger more complex beer dispensing systems have warmed to the versatility of also owning a smaller more portable keg as well.

Owning a Tap-a-Draft system means you can eliminate bottling into beer bottles altogether if you wish.

Instead of cleaning and bottling 30 beer bottles, you can now streamline the whole bottling process to filling just 4 x 6 litre bottles to keg an entire brew.

Because the Tap-a-draft uses 6 litre bottles, you can fill these with a greater variety of beers, to have on tap as you require them.

While the Tap-a-draft can force carbonate your beer, maturing beer under natural yeast induced carbonation, brings many improvements in flavour and texture of a beer compared to forced carbonation. The advantage of using 6 litre bottles is that you can naturally carbonate and mature beer for extended periods to achieve a really superior beer. Once the beer is matured it is just a case of screwing on the Tap-A-Draft patented tap and regulators and charge with CO2 for dispensing pressure.

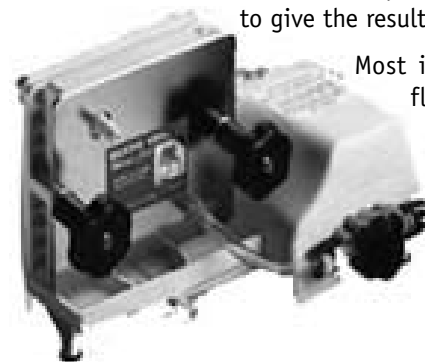


## Filters give a 'sparkle' to wine and beer.

**Buon Vino Mini Jet filter** with incorporated U.S. flo jet pump puts the professional sparkle into wine and beer.

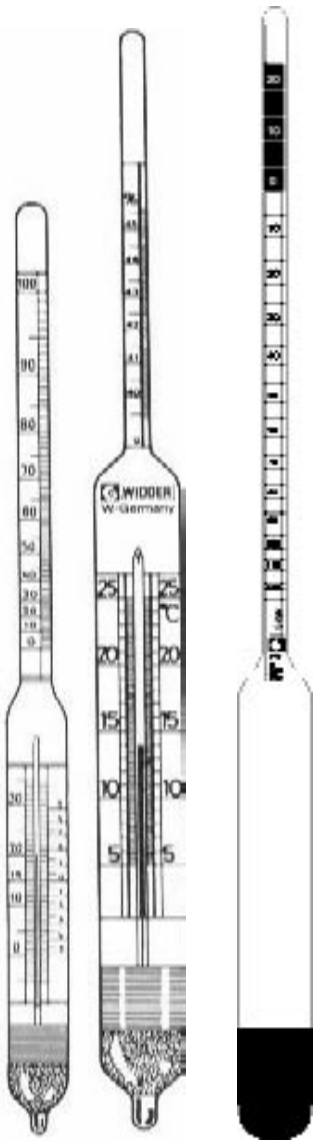
Designed specifically for the small scale home user, with FAST efficient ease these filters mimic the design and operation of more expensive larger commercial filters to deliver results just as immaculate.

Buon Vino Filter pads are genuine beverage filter pads, which will not affect the colour or character of your wine or beer and are available in coarse, polishing and sterile to give the result you desire.



Most importantly, the flow rate of the pump is designed to work in conjunction with the Buon Vino Filterpads to give the best filtration possible.

# Specific Gravity Hydrometer



## Accuracy is Everything

When it comes to alcohol test equipment, Widdler laboratories in Germany produce the finest range of Laboratory standard test equipment.

- Alcoholometers Range 0-100%
- Alcoholometers Range 30-60%
- Alcoholometers Range 30-60% with thermometer
- Distillers Thermometers
- Calibrated Glass Test jars
- Hydrometers

The Hydrometer is best described as a floating weight. It is the most important instrument used by the wine maker or brewer.

The hydrometer is used to determine the 'Specific Gravity' of the beer or wine either before fermentation begins or at the end of fermentation. It does this by reading the fermentable sugar content in the wort (brewing recipe) or grape juice. The more sugar there is in the liquid, the thicker or denser it will become and the higher the 'Specific Gravity'.

### Uses for the Specific Gravity Hydrometer

- It is used to determine when the wine is fully fermented.
- It calculates how much alcohol has been developed in the wine.
- Find out how much sugar to add to impart the correct body.
- Determines when wine should be drawn off.
- Calculates how much sugar is needed to give a required alcohol strength.
- Checks that wine is not too dry, which can ruin flavour, fullness and keeping quality.
- Works out incremental sugar dosing of strong wine (if too much is added at one time fermentation will be inhibited.)
- Checks sugar content at start of fermentation, following up to see when fermentation has ceased.
- In short, it checks the entire progress of fermentation for either brewing or wine making.

### How do I use the hydrometer?

The hydrometer has long glass section containing the calibrated scale and it is weighted at the bottom, (with a bulbous lower end) so that it will float upright in a liquid. The scale of figures on the hydrometer appear to be 'upside down' the smallest being at the top and the largest at the bottom.

To read the hydrometer you can either float it directly in the fermenter or decant some of the liquid into a tall test jar.

Always spin the hydrometer after placing it in the liquid to remove any air or gas bubbles clinging to the glass which will give an inaccurate reading.

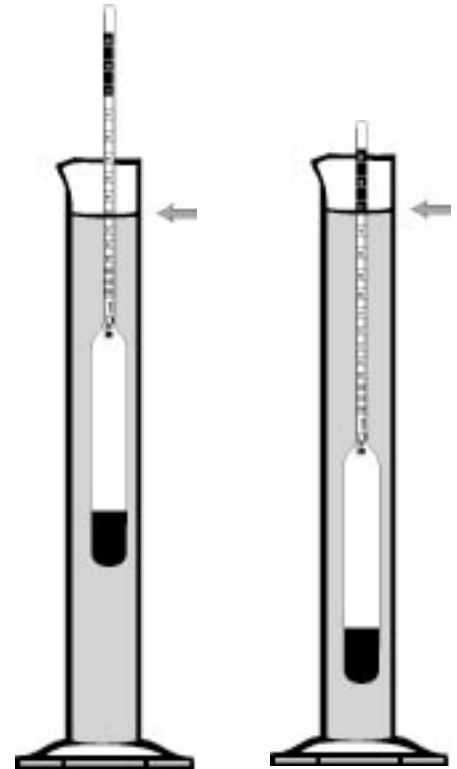
Steady the hydrometer and take your reading immediately it stops bobbing as all hydrometers will slowly rise up.

### Example to determine potential alcohol of a beer

Starting SG reading.....1045  
 Final SG reading..... - 1000  
 difference.....45

Subtracting one from the other leaves a figure of 45 . To determine potential alcohol you then have to divide this figure by **7.46** and you have the approximate alcohol in your beer.. In this case 6.03 percent.

The accuracy of the hydrometer can be tested in water, where it should float at S.G. 1000. at 60 F.



Here the hydrometer floats high before fermentation begins.

At the completion of fermentation the hydrometer sinks lower in the liquid.



# Synthetic CLOSURES

The Century Old tradition of bottling wine with natural wine corks is now being challenged by the development of synthetic closures made from Thermo Plastic elastomer.

To the traditionalists, Natural cork which has been used since the 17th Century will always be the closure of first choice. But this choice is based more on romantic or aesthetic appreciation than actual usefulness of the cork itself.

Natural corks are prone to shrinkage in undesirable storage conditions causing oxidation and leakage. Cork taint, recognised by a mouldy or damp smell in the wine, is estimated to affect between 2-5% of bottled wine sold. Cork taint is usually caused by a compound known in the industry as TCA. The development of Thermoplastic corks has made significant inroads into the wine industry with

the acceptance of synthetic corks as a more reliable alternative to natural cork.

Synthetic closures have many advantages. With the world wide shortage of natural cork being a reality in the future, synthetic corks can be manufactured on call without restriction. The elimination of cork taint is a major factor contributing to their acceptance and they have made particular inroads in sealing aromatic white wines like Riesling and Chardonnay. The synthetic cork is acknowledged as allowing the wine to mature at its natural rate, prolonging the life of the wine.

## Home Winemakers benefit!

There is no doubt that Home Winemakers will benefit greatly by using synthetic wine closures. Many home winemakers use inadequate corking tools which can damage natural cork on insertion causing very early loss of wine. Also many home wine storage facilities are not ideal, with large fluctuations of temperature and humidity affecting natural cork closure over time.

Synthetic corks are more difficult to insert and if you wished to use a wide range of synthetic and natural corks then the best corking tool would be a floor model corker with jaws. These corkers are recognised for their ability to squeeze the cork smaller before actually inserting, which causes less damage to any cork.

EnoPlastic synthetic wine closures are available in several sizes and colours. Minimum requirements would be a two handle Italian corker and preferably a floor model corker with jaws. We recommend the narrower closure (23mm wide) which is easier to insert by home users.

Available from Bett-A-Brew Beer and Winemaking Supplies or online at [www.ibrew.com.au](http://www.ibrew.com.au)



Bottling and Corking wine is the culmination of the entire wine-making process. Although bottling may seem a fairly simple procedure there are many issues that need to be considered:

- Wine must be crystal clear.
- Wine must be stable.
- Blending of wines should be done weeks before bottling to give the wines time to 'marry' and stabilise.
- Wine should be transferred to the bottle without oxidation.
- Selecting the right corks and last but not least,
- **CORKING using a quality corking tool.**

For a corking tool to be most effective it must perform two functions, and these two functions must be performed separately.

**Firstly the cork must be COMPRESSED narrower than the bottle opening and secondly the cork must be driven into the bottle.**

Floor model corking tools compress the cork *before* driving it into the bottle, giving the most effective seal of all hand operated corking tools.

## Digital Probe Thermometer



This very useful thermometer has a range between 0-120C. The probe is attached to over a meter of flexible wire coil enabling the unit to sit either on or some distance from the fermenter.

Batteries are required.

# Bett-A-Brew

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

# Taking the 'Amateur' Out of home wine making.

There's no such thing as an amateur wine maker when you use **Austro Vino 100% Australian grape concentrates for your home wine making.**

Austro vino pure grape concentrates take the guess work out of home wine making. You can become a successful home wine-maker by following traditional techniques of grape fermentation in the convenience of your own home.

Austro Vino selected grape varieties, purchased from leading Australian Vineyards, are concentrated by the most advanced system which keeps the varietal characteristics of the grape intact.

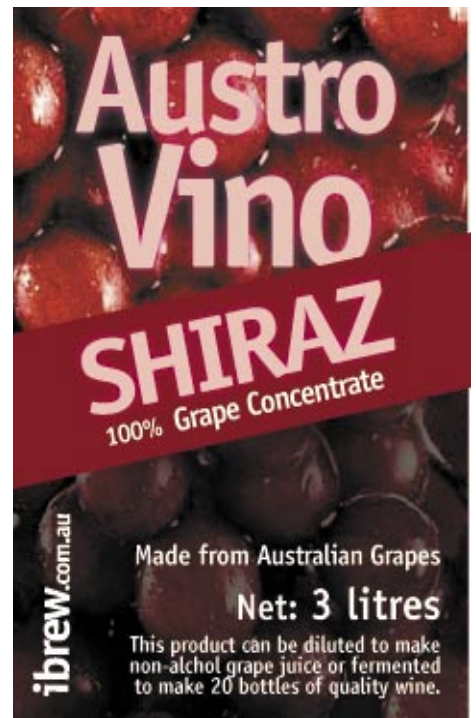
The concentrates are available in Chardonnay, Riesling, Moselle, Shiraz, Cabernet Sauvignon, Pinot and a blended white concentrate specially designed to make a sparkling White wine.

(The concentrates are seasonal and subject to availability.)

Each 3 litres of concentrate will make 15 litres (20 wine Bottles) and comes with a matching SIHA Begerow (German) or Lallemande pure strain wine yeast to ferment.

Each concentrate is pure Australian grape...no fruit syrups or sugar syrups are used....just 100% grape to make 100% grape wine...putting the 'professional' back into home wine making results.

Winemaking skills are easy to learn and our simple but comprehensive instructions will guide you through the learning process. You will be captivated by the fermentation



process as grape sugars are converted into alcohol.

A home wine making hobby can bring hours of enjoyment as you learn the techniques of winemaking in the convenience of your own home. And the results are sure to please.

As your understanding of the winemaking process grows, you will delight in making subtle changes to the wine to suit your own personal taste, by blending concentrates, or incorporating fresh seasonal fruit into the process. Home winemaking is a hobby that brings many rewards for friends and family as they enjoy sampling your latest 'home vintage'.

## 4 Ways to Shop

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

