

# Your Home Cellar

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

JUNE 2001

## On-line Newsletter Reaches More Brewers and Winemakers

Current and back issues of 'Your Home Cellar' newsletter are available on-line in PDF format on the [ibrew](http://ibrew.com.au) website.

PDF (portable document format) enables the majority of PC owners to view printed matter on screen and also download and print out as well.

You will require Adobe Acrobat to enable you to take advantage of PDF format and this is available to download for free from [www.adobe.com](http://www.adobe.com).

## Australian Grape Concentrate... The Best Choice in Home Winemaking

Little known by the consumer, concentrated Grape juice has been used during the fermentation process by Australian Wineries for many years.

The concentrating of premium Australian Winemaking grape has many advantages including:

- Prolonges shelf life and is easier to transport.
- Increases availability for varietal styles throughout the year.
- The grape can be harvested at exactly the right time, then concentrated and stored ready for fermentation when needed.
- Adds varietal diversity to a wineries own grape production

The concentrating of premium Australian grapes is done by the most advanced method in the world, and this helps to keep the quality and characteristics of the grape intact. The only thing removed during concentrating is the water content.

## This Brings Huge Benefits for the Home Winemaker

Bett-A-Brew lead the way in purchasing quality **Australian** grape concentrates for the Home Wine maker.

Marketed under the label '**Austro Vino**' these concentrates enable the home wine maker to make premium grape wine of commercial quality, without the need to source and have delivered wine making grapes.

Concentrates, also reduce the risk of large variations in your end result as the grapes are harvested at exactly the right time, and the process of concentrating stabilises the grape. The home winemaker can choose from a variety of wine styles, including Shiraz, Cabernet Sauvignon, Pinot, Port, Chardonnay, Riesling, and Moselle as well as special blends throughout the year.

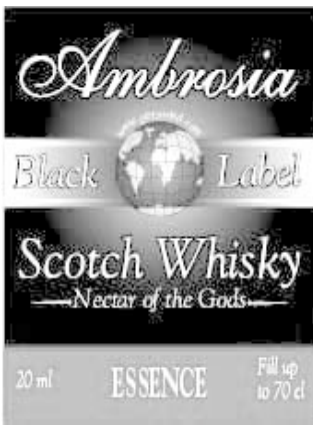
Each 3 litres of pure grape concentrate will make 20 bottles of quality wine. By **pure** concentrate we mean that the product is made from all Australian Grapes and that it contains no other ingredients or added sugars.

Another great advantage for the home winemaker who likes to make wines from fruit, is the addition of some grape concentrate to their fruit wine recipe. The concentrate will add essential nutrients and enzymes, adding more complexity and viscosity to their fruit wine.

Austro Vino 100% Australian grape concentrates are available from [ibrew](http://ibrew.com.au) on-line, Bett-A-Brew retail showroom on the Gold Coast, and Brewtechnique in Toowoomba.



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



Ambrosia Scotch Whiskey, Nectar of the Gods...The finest Black Label Single Malt Scotch Whiskey essence imported by ibrew. Concentrated from natural Whiskey aromas and oak extracts.

Prestige essences are made from natural produce and nature identical aromas. A manufacturer always reveals natural and nature identical aromas, as this is the proof of quality and proof that there are no inferior synthetic aromas used.

## Quirky Quotable Quotes

" Sir, if you were my husband, I would poison your drink"....  
*Lady Astor to Winston Churchill*

" Madam, if you were my wife, I would drink it."....  
*Winston Churchill's reply*

# Honey in Beer.

*Virtually any type of honey can be used in the brewing process, with each type of honey contributing something different in terms of end product, colour, aroma and flavour.*

In lagers, brewers tend to prefer mild honeys such as light clover honey whereas stronger flavoured honey can be used in Porter, or Stout.

### How should Honey be used in the Brewing Process?

Many book recipes call for honey to be boiled however, according to the Honey Board, Brewers should avoid exposing honey to high temperatures for an extended period of time. This is done to prevent the loss of honey volatiles, which contribute to the flavour of the final product..

Honey does contribute fermentable sugars, but it also contributes a flavour and aroma of its own and adds value to some beers. Honey beer is often 'lighter' and 'crisper' than all malt beer, but it does not lack character....

### Does Honey make a Sweet Beer?

Because Honey's carbohydrates are over 95% fermentable, no residual sweetness is noticed in the beer. It is only Honey's flavour compounds that remain in the beer. Honey is often used to obtain a lighter, dryer, more refreshing beer than an all malt beer.

### Does Honey Beer taste like Honey?

There is no single answer. The typical flavour of honey is a combination of sweetness, acidity and aromatics. The strength of the honey flavour in honey beer, commonly called Mead Ale, depends largely on the type of honey

used. At the very least you can expect honey to introduce a smoothing or rounding effect on the overall flavour profile of the beer. If using honey in beer, the addition of refined sugar should be reduced proportionately.

### Does Honey reduce the Shelf Life of the Beer?

There is no evidence that honey will reduce the shelf life of a beer, in fact there is more evidence supporting that some beers improve with age where honey is added..

### Are Melomel and Cyser Honey Beers Also?

No, Melomel is a mead flavoured with fruits and Cyser is a Mead made from Apple and Honey. They are more like a wine.

Mead Ale is classified as a beer because a large proportion of the ingredients are grain based as

in barley malt and also Hops are added.

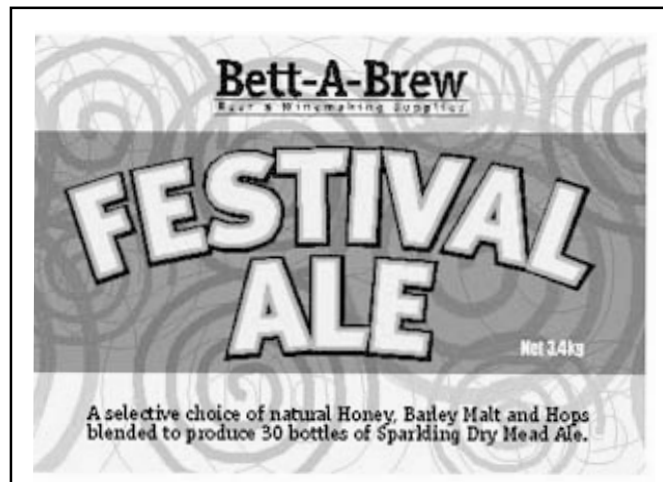
If you are not keen to experiment with your own recipes, Bett-A-Brew have developed a complimentary blend of Honey, Barley Malt and Hops to produce a unique and balanced 'Sparkling Mead Ale' called Festival Ale.

## 'Summer in a Glass'

Bett-A-Brew 'Festival Ale' is a selective blend of Australian Honey, Barley Malt and Hops which ferments to produce a refreshing light Ale best described by many of our customers as 'Summer in a Glass'.

### Now Festival Ale is available in a Larger 3.4kg Pack.

At double the weight of most beer packs, this new release pack, holds 3.4kg of all natural ingredients to produce 30 large bottles of spar-



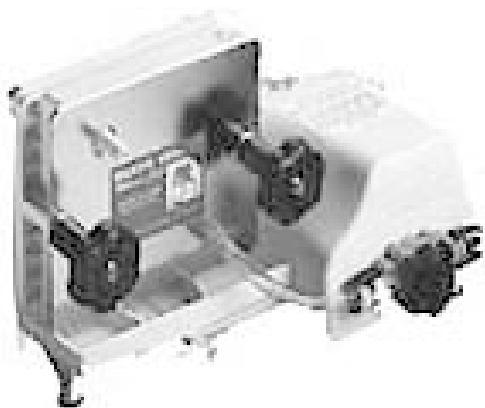
# How to Filter your Beer prior to Kegging

The Buon Vino wine filter proves to be just as versatile at filtering beer, as it is at wine filtration.

For those who are serving their beer from a pressurised system, this filter will clear your beer to sparkling clarity in no time at all prior to kegging.

For those who are relying on carbonating their beer naturally in the bottle, (priming with sugar) unfortunately this filter is not an option as the filtration is successful in removing yeast cells, which are paramount for bottle carbonation.

The Buon Vino Mini Jet filter and the Buon Vino Super Jet filter are imported by [ibrew](http://ibrew.com).

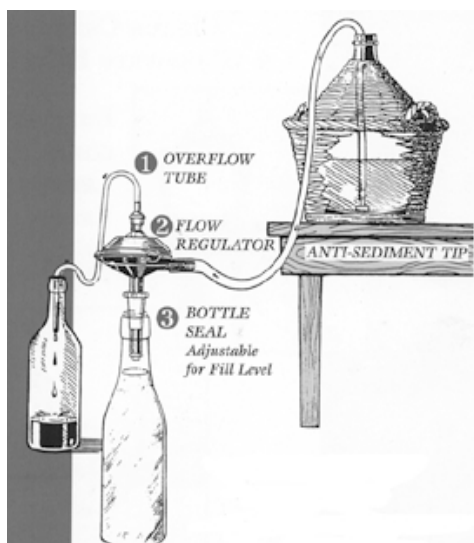


## Belt Heaters or Plate Heaters..

### *Which are the Best?*

The best heating systems are those specifically designed for brewing or wine making. These come in two varieties which are equally as good.

## Automatic Bottle filler



The Buon Vino Super Automatic Bottle Filler allows for quick and easy filling of wine bottles for the home wine maker.

The bottle filler is easily primed and is self-levelling and self-deactivating to help prevent accidental over flow. The specially designed tapered tip cascades wine into the bottle.

In order to fill additional bottles, you need simply remove the automatic filler from the first bottle and place it into the next, pushing down on the activation lever to continue the wine flow.

### Plate Heaters

Provide a solid heating surface which will hold either demijohns or standard fermenters. There are several models of plate heaters available at [Bett-A-Brew](http://Bett-A-Brew.com).



### Belt Heaters

Wrap around the base of your fermenter or demijohn. (pictured below)

The advantages of either of these systems is that they do not interfere with the airlocking of the fermenter or demijohn and the heat is applied where it is most needed. at the base of the fermenter where the yeast deposit is active.



This book contains easy, step by step instructions for making exotic wines from produce from your local market or even your own backyard.

Includes a selection of 125 unusual Recipes, using herbs, fruits and flowers including Apricot wine, Meads, Cranberry Claret, Strawberry Wine, Cherry Melomel. The list goes on.

The following Punch recipe is an example of one of the unusual recipes found in this book.

### Sparkling Cranberry Punch

This sparkling clear red punch not only looks pretty, but also tastes so good make sure you have enough for seconds.

To make 2.5 litres you will need:

- 480ml cranberry juice
- Juice of 1 grapefruit
- 750ml of home made mead wine (recipe available in book)
- Juice of 1/2 lime
- 240ml gin
- Sugar or honey to taste
- 1 litre Soda
- Cherries and orange peel to garnish.

Mix all ingredients (except soda and garnishes) in a punch bowl that holds a moulded ice ring. Just before serving, add the soda and garnish

**Book Available for \$29.95**

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the online division of Bett-A-Brew Australia

# Imperial Stout



Now in a  
**Huge**  
**3kg**  
pack

Get your hands around this giant stout pack and discover what Stout brewing is all about first hand!

You don't need secret skills or to shop for 'extra ingredients' to make an authentic full flavoured Stout.. The Bett-A-Brew Imperial Stout pack delivers premium Stout ingredients in one easy to use pack with the minimum of fuss.

Each pack is blended with a huge 3kg of robust ingredients, to make 30 large bottles of Stout with real character.

Nothing less than 100% premium roasted malt goes into each Imperial Stout pack. You can be assured of an all natural Stout as this product is free of any artificial colours or flavours.

The product is very easy to prepare for fermentation by simply dissolving the ingredients in tepid water...no boiling, no straining, no mess, no fuss brewing that Bett-A-Brew products are renowned for.

So why not make your next brew an Imperial Stout and experience 'The luck of the Irish' first hand.

## 3 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet

