

Your Home Cellar

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

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ibrew.com.au

Your chance to WIN! your own 'Okanagan' American Oak barrel.....

Arriving from the Okanagan Barrel Works Company, Canada, is a shipment of the finest Kentucky and Missouri oak barrels.

DrinkART Pty Ltd (Australia) have imported a range of these outstanding cooper made oak barrels in sizes 23, 30 and 50 liter to meet the needs of smaller scale home users and boutique wineries.

Why choose an Okanagan Barrel?

Okanagan American oak barrels are made of stave wood from the Mid-West region of the United States, specifically the Missouri and Kentucky areas. The oak species is *Quercus alba*.

The oak is naturally air dried for a minimum of 24 months before being skillfully shaped into staves and raised into barrels. The weather cycles of rain, snow, wind and sun serve to wash out the heavier tannins and "mellow" the wood. The wood is then graded and passed through a dry kiln, not to dry the wood more but to even out the moisture content of all the pieces. The wood is selected on grain tightness and uniformity, giving the finished barrels a wonderful complexity.

Manufacturing Process

The Staves are 3/4" thick for 23 liter barrels and 1" thick for 30 and 50 liter barrels. The staves are raised in a steel hoop and placed over an oak fire to be heated for bending (20-30 minutes at 170 deg. C) initial moisture content is +/-8%. Once bent into shape the barrel is back over the oak fire for around 40-45 minutes for toasting. (Temperatures reach 220 deg C). The barrels are finished with galvanized hoops, pressure tested with air and water, drained, sanded and gassed with SO₂ (to prevent bacterial growth).



Cal Craik, owner and cooper of the Okanagan Barrel Works proudly displays a new 50 litre oak cask ready for shipment to Australia. Sizes imported in the first shipment are 23, 30 and 50 liter due to dock in October.

How does oak contribute to the ageing of wines and spirits?

Wine and spirits have been aged in oak barrels for many centuries because it makes a far superior finished product. Scientific evaluation of finished wines have identified over 200 components directly attributable to oak wood. Over a dozen of these can be readily sensed through taste and aroma by wine drinkers everywhere. Vanillins, toasty caramel, spice notes and sweet coconut to name a few.

The other magical aspect of wine from a barrel comes from the very slow introduction of oxygen through the pores of the wooden staves. Oxygen, in a controlled introduction, is what ages wines and spirits.

How to Win!

Answer 4 questions about Okanagan Barrels on the **ENTRY FORM** and return to Bett-A-Brew retail outlet on the Gold Coast personally, or send by post. Entry forms will be posted out to subscribers of our newsletter or can be picked up from our retail outlet. Alternatively fill out our **ONLINE ENTRY FORM** at www.ibrew.com.au. The winner will be drawn on 17th December 2004good luck!

100% Apples 100% Cider...

Why settle for less!

Would you like to make pure Apple Cider but don't relish the thought of selecting and crushing your own apples or purchasing expensive crushers.

Making your own 100% natural cider is simple to do with Austro vino apple cider concentrate.

A complimentary blend of natural concentrated Australian apples suitable for Cider goes into each Austro Vino Apple Cider concentrate....that means No artificial flavours, artificial ingredients or flavoured sugar syrups..just pure apples to make pure cider.

Austro Vino Apple concentrate is the *natural* alternative to crushing your own apples.

Each 3 liters, (4.5kg) of concentrate is prepared to make 30 large bottles of Cider. Champagne yeast is supplied which will give a fine sparkling finish in the bottle. This champagne yeast is easy to use but it is recommended that the cider be allowed to mature for at least one month to reap the benefits. The high natural sugar content from the apples makes up to 9% alcohol without the addition of any other fermenting sugars.

Each 3 liter concentrate with yeast to make 30 large bottles....\$34.00

Therminator™

Blichmann Engineering, LLC



Stainless Steel Brazed Plate Heat Exchanger

Looking for a miniature version of the plate chillers that the pros use....then look no further. The 'THERMINATOR' is here. The Therminator is a stainless steel plate-type wort chiller which is unquestionably, the fastest way to chill your wort to yeast pitching temperature.



The Therminator will chill 30-40 liters of boiling wort to pitching temperature within 5 minutes when using 58°F cooling water at 5 gpm.

This super-efficient chiller uses less water than any other chiller on the market. The plates and fittings are all 316 stainless steel; they have been brazed together with pure copper in an oxygen-free furnace.

There is no potential for leaking, as in a gasketed unit. This chiller has tremendously low restriction, making it ideal for gravity feed. (no pumps required)

Imported by DrinkArt with adapter sets to suit Australian fittings. For downloadable pdf manual on this product go to www.ibrew.com.au

ThruMometer™

Blichmann Engineering USA



The ThruMometer is the most advanced way to monitor wort temperature from a counter flow chiller to get your fermentation off to a bacteria free fast start.

Easy to sanitize mirror smooth interior
No fittings means no places for bacteria to hide!

Shorten your yeast lag-time for cleaner tasting, clearer beer!

Super fast responding (10F per sec)
10F precision, 0.50F accuracy.

Never needs calibrating.

Precision press-fit hose barbs are easy to clean and don't damage hoses like traditional serrated barbs.

Made from heat treated highly corrosion resistant aluminum alloy - designed to last a lifetime!

Manufactured by Blichmann Engineering, U.S.A and imported to Australia by DrinkART Pty Ltd. Available online at www.ibrew.com.au or the Bett-A-Brew retail outlet.

Conical Fermenters

from the U.S.A.



**Weld Free
Stainless Steel**

There is no denying that Stainless Steel is the ultimate material for a fermenter or storage vessel.

The 'Fermentor' goes even one step further and brings advanced cylindroconical technology, usually only available to the professional brewer or wine maker, to a scale suitable for the home brewer and home wine maker or small scale boutique establishment.

The 'Fermentor' is a unique WELD FREE conical design which delivers durability, sanitation and appearance to give a lifetime of service.

In fact the 'Fermentor' is so durable it is just the equipment to leave to the next generation of wine makers or brewers in your family! They will thank you for it one day.

The 'Fermentor' has many Advantages:

It is impervious to heat, won't shatter like glass and won't admit light.

Collecting wort samples is fast and easy and adding dry hops or oak chips is a breeze through the small lid hatch.

Yeast can be removed via the bottom dump for collection, immediate re pitching or disposal.

In fact one of the greatest advantages of the conical design is the easy removal of yeast eliminating the need to rack and syphon wine or beer off yeast sediment for longer lagering or wine maturation.

The latest model now also features a domed lid and is designed for Co2 pumping where the wine can be pumped out under pressure.

The 'Fermentor' Features include:

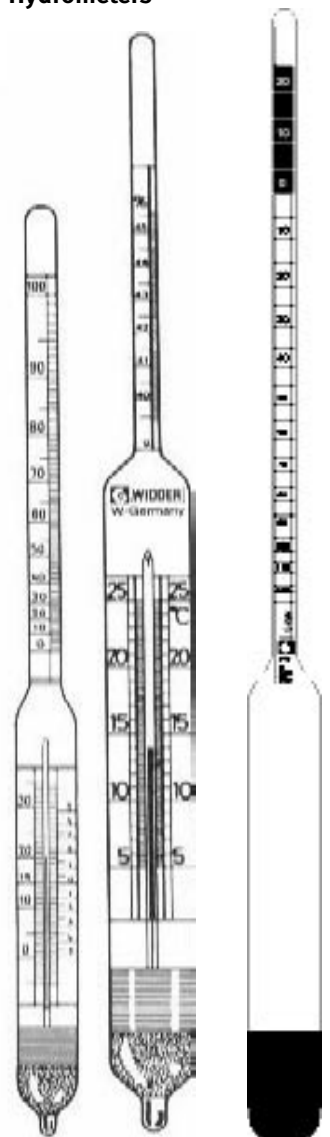
- Most advanced **WELD FREE** interior
- Replaceable threaded fittings
- Rotating racking arm.
- Directional 90 degree bottom dump.
- Stainless ball valves.
- Soft touch carry handles
- Stainless lid with adjustable clamp.
- Beaded silicone lid seal.
- Lid hatch allows monitoring and sampling without removing the whole lid.
- Channel shaped legs are welded to tank wall exterior, with scratch preventing pads on the feet.

Sizes currently imported 46 and 108 litre capacity. Manufactured **in the U.S.A.** by Blichmann Engineering. Imported by DrinkART Pty Ltd. phone 07 5594 0388

When Accuracy is Everything

When it comes to alcohol test equipment, Wigger 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





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Proprietors

Jayne Lynn & John Bezer

Kieselsool and Chitosan

ADVANCED LIQUID FINING AGENTS

for Wine & Pre Distillation washes.
Imported from Sweden.

There are several recognised fining materials available to the home wine maker with the purpose of removing unwanted haze, yeast and proteins to give a desirable clarity to wine or alcohol mashes.

The combination of liquid Kieselsool and Chitosan are the most effective clarifying agents.

Fining A: Kieselsool:

Kieselsool liquid is negatively charged and settles out the positive charged particles in wine or pre distillation washes.

Fining B: Chitosan liquid:

Chitosan is a non-proteinaceous fining agent derived from Chitosan extracted from shellfish.

It works by a process of molecular adsorption where chitosan has an electric charge which attracts oppositely charged particles clouding the wine or wash, by

binding with them and pulling them out of suspension.

These two fining agents when combined form an advanced clearing system and are sold in a set of two sachets (A & B) in liquid form.

For superior fining results Fining A (Kieselsool) is added first with Fining B (Chitosan) added second)

Two sachets to clean 25-30 litres wine or mash.....\$5.50
per 5 sachet sets.....\$5.00 each

Why should I use a clearing agent if I am filtering my wine through filter pads?

A wine should be cleared and fined prior to filtration, as attempting to filter a hazy wine is fraught with frustration as filter pads become blocked very quickly and time and money wasted replacing pads continually.

Fining and clearing a wine prior to filtration through filter pads ensures the finest sparkling result, adds to the stability of the wine and is more cost effective as you will require less filter pads to give you that final commercial clarity.



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the online division of Bett-A-Brew Australia

Tasmania's Secret is Out

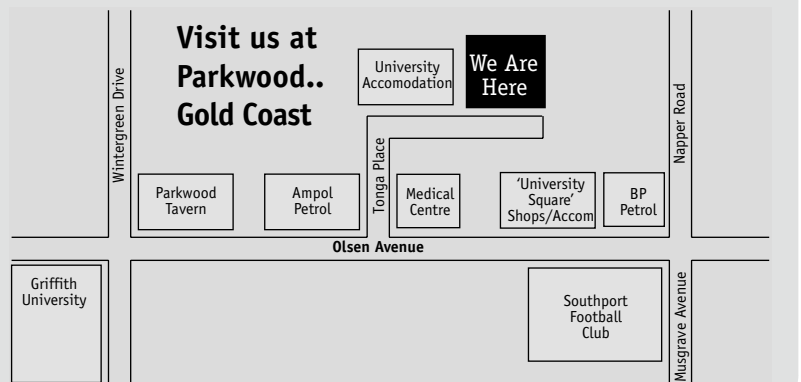
Cascade Brewery is proud to launch its Master Craftsman home brewing kits; a range that was inspired by Peter Degraives, the founder of Australia's oldest brewery.

In store now at Bett-A-Brew
Beer & Wine Making Supplies
Gold Coast



4 Ways to Shop

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



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