

*HAWKES BAY AMATEUR WINEMAKERS
AND BREWERS CLUB*



June 2022

WEBSITE: www.wine-and-beer-hb.org.nz

Hi everyone, last month's meeting was a great success, with David at the helm, steering us onward into the new club year.

We hope to see you all at the next Club Meeting on Wed 15th June, at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm.

Last month we had a very entertaining talk from Willie the new Brewer at Roosters Brewery, we learned a bit about the history that led to him becoming the Brewer, and tried some of the beer that he is producing, including his new Cherry Sour.

This led right on into some of the Fat Monk entries that had been brought along for discussion and for voting on which should win this most prestigious prize. It turned out that Jono, who was visiting us for the first time was the winner, with a very good sour beer of his own that he had brought along.

The Points cup competition results were as follows:

Nigel won Bronze for his Brown Ale

David won Silver for his Mild.

No wine medals were won.

The Raffle was won by Nigel.

Trip to Roosters;

Hot on the tails of Willie's visit to the club, we paid him one in return. The club lunchtime visit to Roosters Brewery in Omahu Road on Saturday 28th May, was a great way to round off the talk he gave us at Club Night, and see the setup there for ourselves. Of course, we also took the opportunity to try the excellent food and beer on offer.

Annual Subscriptions;

We have a total of 9 members who have now paid their \$30 subs for the new year. Anyone who has yet to do so, can pay them online to ASB 12-3145-0229205-00 using your name as a reference for the deposit.

Fat Monk;

This is our fun monthly "show and tell" session for classes not being competed for in the points cup for that month. Basically, if you have any fermented beverage that you want to show off, or have some feedback on, bring it along for everyone to digest and vote on. We will be shifting this session to the start of the night, to encourage more focus on the discussion and sharing of knowledge and ideas. For the June Meeting it will be Wine, Cider and Liqueurs first up followed by the Brewers.

Club Website;

Dont forget to check out our Club Website for the latest postings from our members, Subscribe to the site and better still, get in there and post something of your own !

<https://www.wine-and-beer-hb.org.nz/>

Contact Brian for a password

Clubnight Raffle;

Still only \$2 a raffle or three for \$5.

Hopefully we will see everyone for this month's meeting, at the Deaf Club Rooms, Lee Street, Taradale, 7.30pm on the 15th June.

We don't have a speaker lined up, this should give us more time to hear all about your Fat Monk entries, so don't be shy, bring along whatever you have made lately, as well as your Points Cup entry and a few \$\$ for the raffle.

Upcoming events;

- 16th June is club night, we meet at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm. The classes for our points cup judging are:

W4	Dry White Grape.
W8	Medium Red Fruit.
B7	Stout (1,2,3,4 or5)

- 20th July Meeting, we are expecting a speaker from Paritua Winery, Ryan Fraser is a Viticulturist there.
- We are still hoping to make good on suggested visit to the Williams Warne factory in Hastings.
- Club Night Speakers still being courted by Nigel, include Seleni Winery, Tuatara Brewery.
- The Regional Competition is scheduled for the 6th to 9th October this year by the Manawatu Club. To be held at the Palmerston North Community Leisure Centre, 569 Ferguson Street.



“HOP, TOPIC”

This month we go back to finish off a beginners guide to British beer styles by Mike Reis.

British Beers Part 5.

Irish Red Ale

Red beer has a long history in Ireland; literary mentions go back at least as far as the ninth century. But as a style, the stuff we call Irish red ale is a more recent development. Many credit Coors with the popularization of the beer as we know it today—after purchasing an established brewery, they renamed and rereleased an existing beer as George Killian's Irish Red Ale. The beer found wild success in the 1990s and spawned a slew of imitators.

Killian's Irish Red is now actually made with a lager yeast strain, so it isn't an ale at all, but most Irish red ales are indeed made with ale yeast. They tend to be

caramelly, malt-driven beers with little hop character, a touch of bitterness on the finish from roasted barley, and a deep reddish hue imparted by the malt used for its production. Expect toasty and caramelly flavors along with a light, coffee-like bitter finish.

Strong Scotch Ale

Though Scotland hangs its boozy hat mostly on whisky, Scottish beer shouldn't be forgotten.

By far, the most common Scottish-style beer you'll encounter in the US is the strong Scotch ale, also known as "wee heavy." These are rich, strong (6-10% ABV) amber or reddish-brown beers that boast some serious malt character. Expect a flavor that's somewhat similar to barleywine—dense and caramelized with some fruitiness and sweetness. Some breweries (especially in the US) have taken to including a portion of peat-smoked malt in their Scotch ale recipes, probably to recall the smokiness of some Scotch whiskies.

Less-strong Scottish beers do exist, but they are pretty uncommon in the US. If you see a reference to shillings on a label, you've probably got one. These will tend to have similar malty flavors but are lighter in both body and alcohol.

CHEERS !

And see you all on Wednesday.

Jim