

TALL SPIRITS

& brewers news



Newsletter from the inventors of New Zealand's original home distilling system.

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A free magazine for distillers, winemakers and brewers

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FROM THE FRONT

Robobrews, Kegerator 4s and Fermentasaurus, the all new latest brewing and fermenting equipment in our warehouse in May. They provide some very clever solutions in the search for brewing perfection.

We are supplying these units only to retailers who can show and demonstrate the features and benefits and what's more have run them like us and so can give you good practical advice.

This Month's motto
"We make it right"

Export to Survive

Hauraki is doing its bit to compete overseas and to give Fonterra a hurry up! Each month over 61% of our production is exported and since August has included customers in the USA, Chile and Croatia to Austria, Mauritius and UK. Big and small they all count.

But to us customers in Gore, Gisborne and Eltham are equally important.



Top shop

We are regularly asked where is the best brew shop in my area? Sometimes there is no choice and there are some we just couldn't recommend, but in general Kiwi brewers do have a great choice of good stores. Those with the wide product range, plenty of practical knowledge and product you can check out before you buy, earns points with us.

So in this issue is the start of "Top Shop", and in no particular order but choice, service and knowledge is guaranteed.

It starts here in Henderson where we make and distribute a great range of products for brewers, distillers and winemakers.

PS: You are always welcome to visit, just give us a call first.



Hauraki's team for personal attention

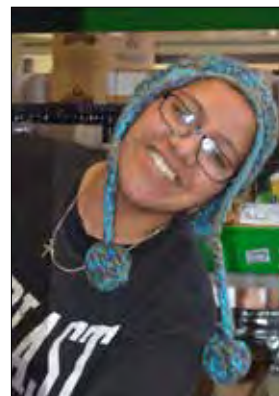
Matt
(Operations Manager)
also a professional drummer



Lisa
(QC Controller)
also makes lead light windows



Andrea
(Warehouse Supervisor)
off to the USA to play touch rugby



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Stillmaster

COMPETITION 2017

Some notes for this year's Stillmaster competitors

Here are the notes supplied to our judges.

They also have a refined sample (50/50 with water) of the class leader in the commercial world.

To reach a silver award the entry must at least be equal to the commercial product.

NOTES FOR JUDGES

CRAFT SPIRITS

Home or craft distilled spirits must be true to type and free from all objectionable odours and flavours.

Typical faults of poorly distilled spirits are

- Pungent aroma, sulphur, cabbage, oily, musty
- Burnt flavour, heavy oiliness on the palate, burning along the inner lips
- Specs, floc, sediment
- Poor clarity

Any entry exhibiting these characteristics should not be judged.

- Aroma should be judged on undiluted spirit, flavour on a 50/50 mix with water.

1. RUMS

Produced from sugar cane products including white, brown and gold sugars or molasses.

DARK RUM

- Slightly sweet with underlying molasses, licorice, caramel, toffee flavours. Black to dark brown in colour.
- Oak, tannin and vanilla may be present.
- Heavy aroma.

GOLD RUM

- Light sugary notes.
- Little oak.
- Higher vanilla.
- Soft and round.
- Solid aroma.

WHITE RUMS

- Clean, light sugary notes. Sweet but heavier mouth-feel than vodka.
- No oak, light molasses/sugar nose

SPICED RUMS

- As for Gold Rums but with distinct flavour of vanilla, cinnamon, ginger, nutmeg, cloves. Vanilla should not dominate.

2. MALT WHISKY

Basic ingredient Malted Barley Extract with varying peat aroma and flavour

ISLAY STYLES (Single Malt)

- Dark golden with a distinctive phenolic reek.
- Soft in the mouth with some lip burn.
- Sweet oak in flavour.
- Phenolics linger.

HIGHLAND STYLE (Blended Malt)

- Lighter in colour.
- Less phenolics.
- Lighter mouth-feel and residue in the mouth.
- Still sharp on the lips.

SPEYSIDE STYLES (Light blended low malt content)

- Lightest in colour and flavour.
- Only enough phenols to distinguish the spirit as Malt Whisky.
- Still sharp in taste but not lingering.

NB Blended Whisky can have less than 10% Malt Whisky blended with neutral grain spirit.

IRISH WHISKEY

Traditionally distilled twice or more giving a lighter aroma than other Malt Barley Whiskies.

- Barrel aging increases density and mouth-feel
- Colour is normally darker than other Whiskies.

3. GRAIN WHISKEY

Base grain 50% minimum corn with wheat, rye, barley permitted.

SOUR MASH BOURBON (Jim Beam style)

- Dark golden to dark brown.
- Distinctive aroma, sweet vanilla tones.
- Soft mouth-feel with some creaminess.
- Soft oak may impart caramel after-taste.
- No mouth burn.

STRAIGHT CORN BOURBON (Jack Daniels style)

- Dark golden to dark brown.
- Aroma less of vanilla/perfume.
- Fuller flavour with some oakiness.
- Slight mouth-burn but richer after taste.
- Vanilla should not dominate.

RYE WHISKEY

Malted Rye being the main ingredient, the spirit is light and aromatic.

- Colour pale gold to medium brown.
- Aroma sweeter and sharper than Malted Barley and Corn Whiskies.

4. GIN

Very clean spirit required. Juniper must be evident, fresh herbs may impart a cut grass aroma.

Other additions orange, lime, coriander, cardamom must fit into the overall flavour balance but not dominate.

- Overall sweetness is a fault.
- Dry gins should have a 'crinkle' effect on the mouth.
- Aroma distinctive juniper with hints of other herbs.
- Dry Gin must be exceptionally clean to taste.
- Aroma levels are traditionally low in 'London Dry' styles but dominant in Plymouth, Bombay and high value brands.
- Alcohol level should not be below 40%.

5. VODKA

The test of all distillers. Perfectly crystal clear.

STRAIGHT VODKA

- Neutral, tending sweet nose
- No off aromas.
- No off flavours (burnt, bitter, sulphur)
- Taste to be almost sweet and smooth.
- A trace of the base fermented material is acceptable, sugar, grape, potatoes, grain.
- No oiliness.

FRUIT VODKAS

May be lightly coloured

- Not overly sweet.
- Distinctive clean aroma and taste of the fruit.
- Can include not fruit, vanilla, chocolate, coffee etc

6. BRANDY

Classically golden to medium brown, red tinge is acceptable. Distinctive aroma.

- Clean taste with noticeable grape background.
- Some oakiness in aged product.
- Slightly heavy mouth feel.
- Initial taste sharp with some burn.
- Usually higher in methanol giving a sharpness.
- Brandy distilled on the skin or spirit that has been rested on dundar will have noticeable colour and flavour increases.

OTHER SPIRITS

TEQUILA

- Colour clear to amber.
- Nose slight to definite Agave.
- Taste distinctive oily, dry with residual agave taste.
- May have some cask aging which will concentrate flavour.

SCHNAPPS

A large class covering traditional fruit brandy eau de vie styles to blends using herbs steeped in spirit. Some merge into Aperitif and liqueur classes.

- Heavier, oilier mouth feel distinguish these from fruit vodkas.

What does it take to be a Judge?



Good eye to detect colour (Like brown gin) and floaties



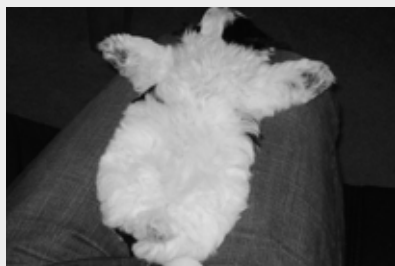
A good nose to detect a trace of impurities



A good mouth to understand the nuance of texture verses petrol or dates



A steady hand to record a fair result



A laid-back attitude to accept what's new



Years of Training



And expect to be challenged

Morgan's Blue Mountain Lager

New Zealand's competition Beer

The idea for brewing clubs to select one beer competition has been supported by Hauraki BCL for many years, we donate prizes and cups throughout the country.

Two years ago River Valley Club chose Morgan's as their competition beer and the interest was so great it was selected as last years Regional Competition Beer.

And now, Manukau, who are holding this year's Nationals have chosen the same beer. So for the first time brewers from throughout the country will compete using great kit beer as their base.

Of course they can play around (as all brewers do) and add extra hops, malt or what ever while remaining in the true to style And why Morgan's? Because its produced by brewers with over 100 years experience with malts and yeasts suited to our climate and tastes.

And why Blue Mountain Lager? It's crisp, clean with a soft malt finish. The Hallertau and Fuggles hops gives it a good base that will respond to late dry hopping
Why not try it some!



Top Shop



*BK is hopping for all good ideas.
He has a great range and great service.*

Brewers World,

5 Maunu Road, Whangarei,
Phone 09 430 0988



Your Shout

at Linwood in Christchurch.
Jarryd is your man, Phone 03 381 2299
Or visit him at 225 Linwood Avenue

And a New Shop

Welcome

Joining the team of retailers for Hauraki is
Paeroa 4 Square, 104 Normandy Road, Paeroa,
Phone 07-862 8266
Call in and see what's new with Gordon.

And new Stuff for your Brewing

All are available from your local brew store who can give you personal advice on set up and operation.



The Robobrew

The latest complete mashing system, completely self-contained and equipped. The ultimate converter of grain to beer and very well priced so you won't need to buy any extras.

The 35L system is designed to do brews up to 30L so there is enough head space during the boil.

This Brewery system can be run of a single phase 240v standard power outlet.

NOW WITH DELAY START FEATURE

System Includes:

- Immersion Chiller
- Digital Backlit Temperature Control/Display
- Malt Pipe
- Dual Element Control
- Stainless 1/2inch Ball Valve
- Magnetic drive pump mounted in the base of the unit



The Fermentasaurus

At last a fermenter that doubles as a pressure vessel. Conical bottom and sediment point ensures clear beer everytime. You can also prime and carbonate in this unit. Australian designed and made.

The Fermentasaurus is the world's first conical PET fermenter that is pressurisable up to 2.4 Bar working pressure. This new model of fermenter has only been possible

to manufacture using a highly specialized PET grade and a new type of PET injection/blow moulding machine that has been commissioned in Springvale, Victoria, Australia. This Australian made product will change the way home brew is made and greatly simplify the home brewing process.

Home brewers can see the yeast in action as the Fermentasaurus is crystal clear. You can dump yeast from the conical shape and clarify the beer without the need to rack off into another vessel. In the past clarifying beer meant racking from one fermenter to another increasing the risks of infection and oxidation. Don't waste time and put your beer at risk; now you can ferment, clarify and carbonate in one vessel.

The Fermentasaurus comes with a yeast 500ml harvesting container that is also pressure rated. The yeast harvesting container is ideal so you can save your yeast from one brew and pitch it into the next brew.

The breakthrough in this new design means that customers can finally naturally carbonate their clear conditioned beer in the Fermentasaurus and dispense directly to tap. No need to carbonate beer in the keg or bottle. You can drink directly from the Fermentasaurus saving time and hassle.

The Fermentasaurus has been designed with a sanitary butterfly valve with stainless gate. This butterfly valve has been designed so that no threads are immersed in liquid when the Fermentasaurus is in use. Many fermenters on the market use ball valves which are notoriously difficult to sanitise as the ball valve assemblies have small cavities in them that fill with liquid and are near impossible to clean without disassembly.

With the pressure kit you can pressurise the vessel up to 35psi to allow you to carbonate and dispense directly from vessel like a keg! Alternatively you can transfer under pressure to stainless kegs with practically no exposure to oxygen.

Kegerator Series 4 Double Tap SS

All stainless construction with stainless steel fronts and tops. This is the latest developments in Kegerator Systems and it will take 3 kilograms

This all new Series 4 Kegerator model is similar in size to the Series 3 Kegerator however it has been improved in the following ways:

- 1 Improved font and tap options
- 2 Now includes font fan as standard
- 3 Includes improved circuit board and temperature control buttons
- 4 Improved guard rail
- 5 Onboard temperature memory included
- 6 Intertap taps included as standard
- 7 More powerful compressor. Approximately 20% more electrically efficient.
- 8 Improved drip tray
- 9 Improved cylinder bracket holder
- 10 Included glass holder
- 11 More space inside the Kegerator

Perfect for anyone looking to put beer on tap at home or at a café, restaurant, or bar.

Series 4 Double Tap SS Includes:

- 2 x Intertap Stainless Steel taps and Stainless Steel Shanks
- Stainless Steel 304 grade font
- MKIII regulator
- Font Fan
- CO2 Cylinder Bracket Holder
- Beer and Gas Line
- Hose Clamps
- Tap Tool
- Guard Rail
- Drip Tray
- Castor wheels
- Stainless steel Door (sides are black powder coated steel and the top is black plastic)

The only additional parts you require are the gas cylinder, kegs and connectors to attach to your kegs (depending on which kegs you are using).



In the Mail, In reply

Gluten free beer

Your new GF kit is exactly that, it uses maize for the malt base, cane sugars and caramels for colour plus New Zealand hops.

And it does taste like a good lager should.

Bulk Flavours

Not a good idea for limited production. We pack in the familiar 50ml bottles, plus 25litre, 220litre and even 1000 litre pallecon but you need to have a good sized plant to handle these as even else smallest commercial pack 25litres makes 2500 bottles of rum.

The problem with "mini" bulk packs of say 1litre is the effect

air has on the contents after it's been opened, As more is taken out, more air gets in and results in oxidisation, which ruins of taste. So be happy with the 50ml, it makes one to 5litres.

Recommended stores

We are often asked to this, so starting with this issue we listing retailers we know do a good job with the essentials – Convenience, Range, Knowledge, Price, Service, Support.

If it's a cheap bag of caps that won't work, perhaps, too bad but if it's \$90 wine kit or a \$500 piece of equipment, you do need to get personal advice

*So many beers,
and cocktails
and wines
and spirits and ...*



Dad ©Sarah Wheeler, age 13years

Stillmaster COMPETITION 2017

Entries open July 1 and close August 31.

The 2017 Classes are

Malt Whiskey, Vodka, Fruit Vodka, Bourbon Whiskey, Gin, Dark Rum, Spiced Rum.

This year's Stillmaster will receive a \$250 travel voucher and best in class winners a \$100 pack of distillery products.

Distilleries Small and Large



A Moonshine portable model in Hokunui



An alembic style Malt whiskey still from USA



Fonterra's Monster at Repaproa producing most of the spirit for Australian and New Zealand vodkas and gins

And Here's How Your Flavour Extracts are Produced at Hauraki in Auckland



The big corker, extracting the base concentrates from molasses, grains, malts and botanicals



Primary Blender, 1000 litres at a time, that's 20,000 bottles of flavour concentrate



Our Alice, she organises, bottles, caps, labels and packs our 50ml plastic and 40ml glass bottles



And out they go