

TALL SPIRITS & brewers news

A free magazine for distillers, winemakers and brewers

MARCH 2016 Issue Number 78

HAURAKI BCL
HAURAKI BREWING COMPANY LIMITED
8 View Rd, Henderson, Auckland, New Zealand
www.spiritsandbrewing.co.nz

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

Hauraki Brewing Company Limited
Box 317111, Hobsonville, Auckland 0664
Phone: 09 837 3311 Fax: 836 5391
Email: spirits.hbcl@xtra.co.nz
www.haurakibrewing.co.nz
www.vodkamaker.co.nz www.beermaker.co.nz

Editorial

This issue features more new products for our distillers.

A brand new range of the world's best flavours, made from the genuine extract. Better flavour, better aroma. Then there's the new production kits and the return of the old favourite and New Zealand's original distillers yeast Superbrew.

Also the release of two production kits featuring the first new generation Turbo Yeasts.

For our brewers, the release of the brand new international Morgan's Kits and for wine makers an easy to use sachet packed range of essentials.

Our new South Island stockists



Bin Inn New Brighton



Jarryd and Paul in Your Shout, Linwood

World Low on Scotch

According to a CNN report, distilleries simply can't keep up with demand.

"The shortage of old and rare single malt ... Has already started, and it's going to get worse," Rickesh Kishnani who launched the world's first whisky investment fund.

Many new markets have growing thirst for the drink – particularly Asia, which now consumes one-fifth of all Scotch exports.

Because single malt whisky takes years to produce – by law, all Scotch whisky must be aged for at least three years - and the best are aged much longer - distilleries have been unable to quickly ramp up production

About 20 million casks are currently maturing in warehouses in Scotland.

"We are currently working at full capacity - seven days a week, 24 hours a day," said Charlie Whitfield, a brand manager for Scotch whisky firm Macallan.

American distillers making bourbon whisky are facing similar problems.



Editorial

Our new South Island Stockists

World Low on Scotch

Morgan's – the new International Beer Brand

Short Tips

Gold Medal Collection

Fault Finding and Problem Solving

Consumers Drink Less and Turn to Craft Beers

And What About the Family?

In this Issue

Morgan's

- the New International Beer Brand

Originally developed for Australia the reworking of hops and malts has produced a classic range ideal for all brewers. Sold in UK, Europe and USA/Canada, Morgan's has earned its reputation for ease of brewing, consistently good beers at a fair price.

The 1.7kg range will be released in March to all retailers. Expect to pay around \$20 for 30 full sized bottles of crafted beer.

For those looking to personalise these beers, there is the great Brewmaster range of adjuncts and Morgan's own fifteen varieties of hops, tea bag packed and easy to use.

As with all of Hauraki Brewing Company products, leaflets contain all specifications and technical descriptions. Move up to Morgan's



Dockside Stout
Full bodied with a rich roast flavour and satisfying residual bitterness.

Royal Oak Amber Ale
A smooth full flavoured beer with a high hop level.

Hints and Tips

Fermenting Temperatures
Always start your yeast off at a temperature near to the actual fermenting temperature envisaged. The rehydrating temperature optimizes the yeast's actual working temperature. It's important to maintain a constant temperature during fermentation to ensure consistent results.

Air lock not bubbling
Don't assume anything from the air lock not bubbling. Fermenters often leak gas from around the seals. Don't over tighten. Check for visual signs of fermentation when in doubt.

Off or sour beer
Caused by infection either prior to or during fermentation. Always ensure all equipment is thoroughly clean and sanitised, paying particular attention to the tap in your fermenter.

Storage of Hops
Unopened, hops can last up to 12 months, with very minimal alpha degradation. We recommend you store Hops in the fridge. Once the pouch is opened and the pellets subjected to oxygen, the alpha levels can start to deteriorate. They should be used within 3 months to maintain optimum alpha levels.
Fresh is best!



Golden Saaz Pilsener
A pale golden lager with that unique fresh saaz aroma.

Golden Sheaf Wheat Beer
A golden yellow highly aromatic Wiss style beer with excellent head and vanilla overtones.

Stockman's Draught
A genuine "from the tap" style beer that is medium hopped, rich in flavour and colour with a close head.

Blue Mountain Lager
A pale refreshing lager with a light pleasing hop bouquet.

Ironbark Dark Ale
A unique pale Mexican style lager, great with that slice of lime.

Cortez Cerveza
A pale refreshing lager with a light pleasing hop bouquet.

Short Tips

"Brewed" written by, Jules van Cruysen and published late last year, lists 140 breweries in New Zealand and tasting notes on four hundred beers. What a job, the books 222 pages is full of other details from hops, beer classes and serving temperatures to details on rain days and wild and woolly breweries. There's even maps. Find yourself a copy.

Heritage and experience is part of Hauraki Brewing Company's history and here are photos from Nailsworth in the Cotswolds where the Wheelers got into brewing in 1855.

Tobacco

If your crop is in, it's been cured and ready, are you looking for a slicer or shredder?

Try, Scott at:

Charbella Imports Ltd

Ph: 09-837 8103

Mob: 021 721 399

www.charbella.nz

From John Window

Using a commercial distiller, I produced my liqueur for the Puhoi pub, which went quite well until poor health stopped me. I didn't make any money.

I still make the brew for myself and now always do two distillations from eight litres of sugar solution, producing 1.2 litres of 55% alcohol. Then, instead of diluting this with plain water and dissolve 100 - 400mls of honey into that flavoured diluent, making 800mls with which to dilute the alcohol down to 40%. The amount of honey used varies according to whether I'm going to keep the result as a liqueur, or for normal drinking, diluted with a mixer such as Schweppes light ginger beer, sometimes with a splash of lime also.

I always do two distillations - it's so much more convenient - and I start them about 6 or 7am as time goes so much quicker at that time of the day!

Now I have achieved my aim, I hope other people will enjoy it too.

'A SHOT OF WHISKEY'

In the old west a .45 cartridge for a six-gun cost 12 cents, so did a glass of whiskey. If a cowhand was low on cash he would often give the bartender a cartridge in exchange for a drink. This became known as a "shot" of whiskey.

*The Hauraki Team in Auckland
- less Phil Todd (on holiday)*



Gold Medal Collection



KENTUCKY SOUR MASH BOURBON No 650

TRUE TO LABEL, THIS BLEND IS SOURCED FROM KENTUCKY AND HAS A HIGH CORN CONTENT INCREASING THE SOFT PROFILE FOUND IN ALL SOUR MASH BOURBONS. THE EXTENDED AGING PRODUCES A SMOOTHER VANILLA FINISH.



CONNEMARA IRISH WHISKEY No 656

BLENDED FROM EXTRACTS TRADITIONALLY THIRCE DISTILLED WITH LIMITED USE OF PEAT. AMERICAN OAK AGED FOR LIGHTNESS AND SWEETNESS.



SANTIAGO GOLD RUM No 660

A LIGHTLY BARREL AGED PALE DEMERARA RUM WITH SOME SWEETNESS AND FULL FLAVOUR. THIS RUM HAS CARAMEL AND HONEY TONES.



TROPICAL SPICED GOLD RUM No 662

A FULLY AGED PALE DEMERARA RUM IN THE STYLE OF CARRABEAU ESTATE RUMS INFUSED WITH TROPICAL SPICES INCLUDING CLOVES, GINGER AND CINNAMON.



HIGHLAND WHISKY No 653

A SELECTED BLENDING OF SINGLE MALT AND GRAIN SPIRIT EXTRACTS TO PROVIDE THE TRADITIONAL AROMA AND FLAVOUR OF SCOTCH.



JAMAICAN AGED DARK RUM No 657

DISTINCTIVE FULL CHARACTER DARK MOLASSES RUM, BARREL AGED WITH DUNDAS. A VERY AROMATIC AND DISTINCTIVE SPIRIT.



ISLAY MALT WHISKY No 652

DERIVED FROM PEATED MALT WHISKY, PHENOLIC AND OAKY ONLY THE MALTS.



PREMIUM D'ORIGINE COGNAC No 666

A CAREFUL BLEND OF BRANDY EXTRACTS ENHANCED BY VARIETAL GRAPE EXTRACT TO PROVIDE THE RICH QUALITY FOUND ONLY IN FAMOUS BRANDS



ANEJO TEQUILA No 654

THE PURE AGAVE USED DOMINATES THE AROMA OF ANEJO CONCENTRATE THAT HAS HAD A SHORT BARREL AGING. THIS SPECIAL BLEND IS DESIGNED FOR SHOTS AND ONLY THE VERY BEST MARGARITAS.



OREL RUSSIAN VODKA No 665

MADE FROM WINTER WHEAT AND DISTILLED A NUMBER OF TIMES. THE RESULTING SPIRIT IS VERY CLEAN WITH A SLIGHTLY SWEET FLAVOUR AND NOTICEABLE DRY GRAIN FLAVOUR.



BOMBAY SPICED GIN No 664

KNOWN FOR ITS WIDE SOURCE OF AROMATICS THIS SPICED GIN IS JUNIPER BASED ALSO HAS A FURTHER EIGHT SPICES WHICH ENHANCE THE GIN FLAVOUR BY PROVIDING COMPLEXITY.



ENGLISH DRY GIN No 661

GIN HAS BECOME A SOPHISTICATED STYLE WITH A WIDE RANGE OF FLAVOURS. WE HAVE SELECTED A RANGE WITH GOOD JUNIPER TONES AND EXTENDED THE PROFILE WITH CARDAMOM, LEMON AND CORIANDER. A DISTINCTIVE GIN.



TENNESSEE BOURBON WHISKEY No 651

MADE IN THE TRADITIONAL MANNER OF US CORN WHISKIES. THIS BOURBON MATCHES THE PROFILE OF THE WORLD'S LARGEST PRODUCER.



CANADIAN WHISKY RYE No 655

A GRAIN BILL HIGH IN RYE PROVIDES THE SPECIAL AROMA AND FLAVOUR EDGE FOR THIS WHISKY MAKING CANADIAN A UNIQUE STYLE.

This unique range of spirit flavours is based on the best of extracts (not synthetics) sourced from the real place of origin. So our bourbon bases come from USA, Tequila from Mexico, Ouzo aniseed from Greece. The Collection is shipped worldwide to distillers who want the very best. We guarantee every blend.

New Production Kits

In continuing feedback, Spirits Unlimited customers have been asking for a production kit, so we have made two. Both feature the new generation Turbo, Alcotec 200. This has been tested in our lab under New Zealand conditions and it runs down to 995 on 6kg sugar in under four days and to 990 on 7kg sugar in under 6 days. They clear rapidly and produce fine spirit.



TS&bn4








ISLAY SINGLE MALT WHISKY No 652
 IIVED FROM A HIGHLY
 ED ALL MALT
 SKY, WITH STRONG
 NOLIC CHARACTER
 OAK BASE FOUND IN
 Y THE BEST SINGLE
 TS.

ANISE OUZO No 663
 ANISEED WITH A BIEND
 OF HERB AND SPICES FOR
 GREATER FLAVOUR DEPTH.
 WHEN DILUTED IT
 PRODUCES THE MILKY
 FINISH EXPECTED FROM
 ALL TRADITIONAL
 PRODUCERS OF PLOMARI
 QUALITY.




QUEENSLAND 4670 No 659
 THE REDDISH COLOUR
 AND HIGHLY DISTINCTIVE
 AROMA CLASSIFIES THIS
 RUM AS BUNDE STYLE.
 ALTHOUGH A SIMPLE RUM
 WITH ONE AROMA, ITS
 POPULARITY IN
 AUSTRALIA IS INNENSE

TROPICAL SPICED DARK RUM No 658
 AGED DARK MOLASSES
 RUM STEPPED WITH FIVE
 TROPICAL SPICES FOR A
 SPECIAL FLAVOURED
 AROMA



150 YEARS IN THE MAKING
HAURAKI
 BREWING COMPANY LTD

SPIRITS UNLIMITED
 Est. 1989
DISTILLERS PRODUCTION KIT

- New Generation Turbo Yeast. Ferments rapidly & cleanly. Ferments 6kg sugar (under 4 days) or 7kg sugar (under 7 days)
- Twin Pack Clarifier Cleans Quickly

Spirits Unlimited, 60 Stafford St, Timaru, NZ
 Hauraki BCI, 8 View Road, Auckland, NZ
 O'Brien, 65 Denning St, North Rockhampton QLD 4701

H254

Standard Pack

Contents

Alcotec 200 Turbo Yeast

Twin Pack Turbo Clearer

Expect to pay under \$8



150 YEARS IN THE MAKING
HAURAKI
 BREWING COMPANY LTD

www.haurakibrewing.co.nz
 8 VIEW ROAD, HENDERSON, AUCKLAND
 PH 09 837 3131



150 YEARS IN THE MAKING
HAURAKI
 BREWING COMPANY LTD

SPIRITS UNLIMITED
 Est. 1989
DISTILLERS PRODUCTION KIT

FREE TURBO ULTRA

- New Generation Turbo Yeast. Ferments rapidly & cleanly. Ferments 6kg sugar (under 4 days) or 7kg sugar (under 7 days)
- Twin Pack Clarifier Cleans Quickly
- Contact Reactive Carbon

Spirits Unlimited, 60 Stafford St, Timaru, NZ
 Hauraki BCI, 8 View Road, Auckland, NZ
 O'Brien, 65 Denning St, North Rockhampton QLD 4701

H255

Bonus Pack

Contents

Alcotec 200 Turbo Yeast

Twin Pack Turbo Clearer

Reactive Carbon Pack

FREE TURBO ULTRA

Eliminates fermentation and distilling odours

Expect to pay under \$13



150 YEARS IN THE MAKING
HAURAKI
 BREWING COMPANY LTD

SPIRITS UNLIMITED
 Est. 1989
Super Brew TURBO YEAST
 Reliable Clean Efficient
 250g



150 YEARS IN THE MAKING
HAURAKI
 BREWING COMPANY LTD

HAURAKI BREWING COMPANY
 OUR FAMILY TRADITION FOR SIX GENERATIONS. FOUNDED BY SAMUEL EDWARD WHEELER (1842-1925) BREWMASTER AT MACKAY, QUEENSLAND. BREWING IS IN OUR DNA.

SUPERBREW TURBO YEAST

250g

Our company takes pride in every product it manufactures or distributes. We test them all in our lab and with test brewers so you can believe what we say. So if you want to move up to something better, try these new Production Kits save time and money and get a much better result.

In the 1990's Superbrew was the original distillers yeast and retained loyal following. We have updated the blend with a modern yeast which gives the same reliable (bomb proof) fermentation for 6kg sugar. It accepts temperature variations down to 12°C (it just slows down).



Fault Finding and

This is part one of a three part chart originally published in "Spirits Unlimited" The complete guide to home distilling.

This updated version includes all of the tips from over 25 years of craft and commercial distillery.

Fermentation

FAULT	REASON	CAUSE	CORRECTION
Will not start	Yeast not activating	<i>Bad sugar</i>	Use only refined sugar. Avoid bleached or treated sugars.
		<i>Water ph</i>	Adjust to 6 with soda ash or citric acid.
		<i>Chlorine</i>	Use boiled water or from hot water system.
		<i>Incorrect yeast</i>	Use known type i.e. Alcotec or Stillmaster Turbo Yeast.
		<i>Incorrect mixing</i>	Agitate/aerate to start yeast. – add 25mls Peroxide/10 litres
		<i>Boiling water used</i>	Yeast killed, add new high alcohol tolerant yeast.
Slow fermentation	Wash not in balance	<i>Residual steriliser</i>	Flush equipment with hot water. Use Brewmaster Sterilising Detergent (ANZFSA and MPI approved).
		<i>Excess sugar</i>	Use 225g-325g/litre sugar or 300g-375g/litre dextrose depending on the yeast used.
		<i>Nutrient incorrect</i>	Use a balanced nitrogen, phosphate, potash, vitamin blend. i.e. Use Alcotec, Stillmaster or Superbrew Turbo Yeasts.
			Ferment at 20 – 25°C.
Fermentation stuck above 1000 SG	Nutrient shortage	<i>Temperature</i>	Difficult to restart fermentation if SG below 1050. Dilute 1 to 1 with water, add 6kg sugar/25 litres plus EC1718 yeast. Re-ferment.
		<i>Phosphate SG1030</i>	Keep at a constant and even temperature around 25 °C especially as SG falls and alcohol level rises.
		<i>Niacin SG1010</i>	Check SG with hydrometer.
		<i>Sugar SG1000</i>	
Other Wash Problems	Smells	<i>Temperature shock from varying night and day temperatures.</i>	
		<i>Fermentation complete with sugar/nutrient used.</i>	
		<i>Vinegar smell, acetobacta converting alcohol to vinegar.</i>	Tip wash away, sterilise ALL equipment with Brewmaster Sterilising Detergent including all seals and air-locks.
		<i>Sulphur smell, anaerobic bacteria producing Sulphur gas from impure nutrients/ yeast or over use of metabisulphate.</i>	Dump the brew and clean as above. Always use Turbo Ultra to minimise fermentation odour. It also virtually eliminates distilling smells.
	Foaming	<i>Ammonia smell from excess nitrogen.</i>	Too much nitrogen nutrient. Neutralise with 1g Citric Acid/litre.
		<i>Extreme activity by yeast. CO² reacting with protein and phosphate. Often occurs in direct sunlight.</i>	Reduce fermenting temperature, remove from sunlight, add 10ml Distilling Stabiliser to flatten foam.
	Thickening	<i>Infection by bacteria (ropey bacilli) common at higher temperatures and high water Ph.</i>	Completely sterilise all equipment for 24 hours with Brewmaster Sterilising Detergent. Check water pH, adjust to 6 with Citric Acid. All seals and taps need to be dismantled.



Problem Solving

FAULT	REASON	CORRECTION
Wash won't clear	And also smells Bacterial infection	Dump wash and sterilise ALL equipment with Brewmaster Sterilising Detergent.
	Suspended yeast	Use only Distiller yeast: Alcotec, Stillmaster, Superbrew that do drop out.
	Time	Allow 2-3 days to settle. Keep air locked to prevent spoilage. Change to a self-cleaning Turbo Yeast.
	Ingredients/Yeasts	Use Turbo Klar (twin pack), change to Turbo 200 Production kit.
Additives	Carbon	Of no use. Not used by any commercial distillery.
	Turbo Ultra	Combines with sulphur compounds eliminating odour and flavour. Improves spirit quality.
	Stabiliser (antifoam)	Useful if using grain based fermentation. Breaks the foam formed by protein. NB. The 'cap' in open topped tanks is essential to prevent air intrusion. It is broken at the end of fermentation.

Production Kits

The Hauraki Premium Distillers Kit contains new generation Turbo Yeast, Turbo 200, Distillers Carbon, Twin pack clarifier and Turbo Ultra.

Next Issue . . . Distilling Problems

Consumers Drink Less And Turn To Craft Beers

Lion Beer, Spirits & Wine has posted a 21 percent decline in full-year earnings as the industry adjusts to a market that's seen a rise in craft beers and where people are drinking less.

Lion, which is owned by the Japanese Brewer Kirin Holdings, has described the New Zealand beer market as highly competitive. Falling sales reflected aggressive pricing and promotion, although a re-launch of its 10 percent. The company is increasingly targeting premium, craft beers, low-alcohol and non-alcoholic drinks to grow profit.

An ANZ Bank report on the sector, published last year, said beer sales in New Zealand had fallen 12 percent since 2008, yet off-premise craft beer sales had risen to 13 percent of the market from 9 percent, while beer exports to Asia had doubled.

Lady Astor and Churchill

You are drunk sir!

And you are ugly madam!

But when I awake I shall be sober, and you?

A duck walks into a bar and says "Give me 200 beers".

The bartender says "How are you going to pay for that?"

So the duck says "Just put it on my bill!"

Mark Twain

Too much of anything is bad, but too much of good whiskey is barely enough.

The fact that jellyfish have survived for more than 500 million years despite having no brain gives hope to many people.



And What About the Family?

While you are supping your best ale and others enjoying a bourbon or two, what about the non-drinkers I say? Hauraki Brewing Company isn't famous just for its beers and spirits. Our Flavour Burst arm delivers the very best in general beverage products. From the country's best milkshake mixers, to soda machine concentrates with real bite and pancake syrups for private use, look at what you have been missing out on. Your local brew retailer can order these online.



Sports mad? Sportzade is your answer but you need to ask for the Athletes Instant Energy mix. No sugar, but D + Glucose which becomes instant energy available NOW.
Originally made for our family (only one is an athlete), it's a natural passionberry flavour coloured blue. Taken at the first sign of fatigue and when it's all over recovery is very quick. It's not quackery but simple chemistry.
Did you know the brain uses ONLY D + Glucose for energy. I must get some now as this is the end of the newsletter.



FLAVOUR BURST™



FLAVOUR BURST™

