



1. Nick Van Duyn - American Brown Ale:
7.1% ABV. OG 1066, FG 1012 with Cascade & Centennial & Simcoe hops.
2. Timothy Train - Late drop out.
3. Shannon Brooks - ANHC IPA:
6.3% ABV. 23l, 1064-1016, EBC 13.5, IBU 73. Fermented at 18°C with Wyeast 1056.

4.5 kg Pale Malt, 1kg Munich I, 1kg Vienna, 250g Caramalt. 60-minute boil: 8g each of Amarillo, Nelson Sauvin, Citra, Hallertau Mittlefrueh @ 60. 10g of each @ 15. 10g of each @ 10. 10g of each @ 5. 23g of each dry hopped for five days.
4. Luke Corbin - Mongrel Saison:
9% ABV. 28% JW Ale; 56% Briess 2-Row; spec. grains, honey and sugar. 90m step mash, 120m boil. 6g Amarillo @ 30, 25, 20, 15, 10, 5, 0. No-Chill. WLP585 and M20 then 1kg fruit, ginger, lemongrass. Light on the nose and ready to drink!
5. Justin Spicer - Frau Farbissina Hefeweizen:
5% ABV, 13 IBU. 55% Wheat, 45% Pilsner. Helga hops @ 60m only.
6. Stuart Jaques - Poignarder Rouge Saison:

5.4% ABV, IBU 23.4, Belle Saison @ 20°C. Very recently brewed - drink last, after 12/12/14!

7. Mattias Isaksson - Raspberry Session Saison:
4.7% ABV. 1040-1004. 40l. 89% Pilsener, 11% Wheat. 90m boil. 40g PoR @ 90m; 50g Mosaic @ 0. Fermentation 24-6°C with Wyeast 3711. Yeast is one helluva mofo. Can't go wrong with that one.

Pitched the yeast on a Saturday, 2kg thawed frozen raspberries went in on Monday. Cold crashed Thursday. Kegged and carbed on the Sunday. Brewed with 58L keggles, 55L esky and 50L keggles HLT.

8. Thomas Parker - 'Hop Suspension' ESB:
4.90% ABV, 1.012 SG, 29.9 EBC, 40.5 IBU.

9. Declan Jones - Choc Mint Stout:
6.1% ABV. 1056-1010. 3.6 kg Pale, 0.9 kg Biscuit, 0.23 kg Roasted Barley, 0.23 kg Choc Wheat Malt. 14g Magnum @ 60mins. 40g Hersbrucker, 13.3g Mittlefrueh, 4g Magnum all @ 20 mins. 30g Mint @ flameout and 2 mint lollies! Wyeast 1275. Dry "hopped" with 15g mint for 3 days in primary.

10. Nathan Keatch - Cherry Porter: 6.6%ABV.

11. Jacob Rogers - Hop to Wit.

7.5% ABV. 1066-1011. 67.5°C 80 min mash, 74°C sparge. Wyeast 3944 at 17.5°-24°C. Brewed 26/10/14, pitched 29/10/14, bottled 18/11/14.

Brew day made possible with help from Declan, Justin and Mark. Double-batch (~46L) on 65L Esky MLT, 65L SS pot as kettle & NASA burner.

7.00 g Calcium Chloride, 7.00 g Gypsum. 4.3 kg Pilsner (2 Row), 1.5 kg White Wheat Malt, 0.9 kg Flaked Wheat, 0.21 kg Dex/DME mix.

60 min boil: 35g Columbus @ 60, 1.21 tsp Yeast Nutrient @ 10, 17.5 g Coriander Seed & 15g Orange Peel, sweet @ 5, 35g Cascade, 34g Centennial, 22g Simcoe, 2g Amarillo & 5.5g Cascade all @ 0.

12. Tim Martin - Mornington IPA Clone:

6.1% ABV. Maris Otter 85%, Vienna 10%, Crystal 5%. Amarillo and Simcoe for 101 IBU. Citra 4.2 gm/lit Dry Hop. Best after 11.12.14.

13. Baz Fletch - Summer Special Session (SSS):

3.5% ABV. 1033-1006. M44. 71.5% Pale Malt, 26% Wheat Malt, 2.5% Carahell. Mashed at 64° for 75mins; then batch sparged on a typical 3 vessel setup with some electric tweaks.

Boiled for 60mins: 10g each of Motueka & Nelson Sauvin @ 30, 15g each @ 10, 10g each @ 0. 30g Motueka dry hop for 3 days after primary, immediately prior to bottling.

14. Jesse Swallow - Brew Like a Monkey:

9.8% ABV Belgian Dark Strong. 24l, 31.5 IBU, 78 EBC. Wyeast 1214.

2x Coopers Australian Pale Ale kit cans (3.4 kg), 1x Coopers dark LME (1.5 kg), 1x Coopers wheat LME (1.5 kg), 1kg dextrose. 21g Hallertauer Mittelfruh 6.3% @ 60 mins.

Sat on 45g bourbon-soaked American oak chips for 24 days.

15. Kevin Hawley - Expat Special Bitter ESB:

4.6% ABV, 1055-1020. Brewed with BIAB Crown Urn on 12/10/14 with 12g Gypsum. 69°C mash for 60m. Wyeast 1968 from 2l starter @ 18°C. 4.5kg Thomas Fawcett MO, 500g Dingemans Biscuit, 500g Weyermann Melanoidin, 300g Simpsons Medium Crystal, 20g Black Patent, 500g DME.

20g Northdown & 10g Target @ 60 mins, 10g Cascade @ 10 mins. Chilled to 20°C over 20 mins. 25g EKG and 15g Cascade in with the chiller. 25g EKG & 50g Cascade dry-hop for 2 days.

16. Vivek Chandra - Simple APA: 5.8% ABV.

17. Kris Nielsen - Double IPA:

7.5-8% ABV. Only recently bottled, please leave for a few weeks before drinking.

18. Craig Plunkett - Oat Choc Stout: 5% ABV.

19. Jordan Elwell - Mosaic Single Hop AIPA.

20. Dove Bailey - Amarillo Berliner Weisse:

3.3%, 1031-1005. 1.5kg Wheat, 1.5kg 2-Row. 14g Amarillo in the mash. 86g Amarillo four day dry hop. Pitched on to a “yeast” cake of Wyeast Brettanomyces Lambicus & Wyeast Lactobacillus Brevis (as well as some commercial bottle dregs).

WARNING: Due to use of Brettanomyces this beer will probably over-carbonate given long enough, best to drink young.

21. Ruth-Anne Azia - Late drop out.

22. Zeggie - Highland Amber:

4.3% ABV Scottish Heavy. 20IBU. Bottled 29/10/14. Brewed with BIAB on 40l crown urn. Smooth maltiness with an earthy finish from a touch of smoked peat malt.