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**2019-20 Issue 34 Meeting No. 3216
27 February 2020**

The news journal of the *Barossa Valley Rotary Club*

Club Information

Every Thursday at 6.00 PM for 6.30 Start

The Clubhouse

45 Macdonnell St

Tanunda, SA 5352

Australia

Phone: 0418 856 569

Email: secretary@barossavalleyrotary.org

 [District Site](#)

 [Venue Map](#)

World President: Mark Daniel Maloney
District Governor: Jane Owens
Club President: Keith Millington
Club Secretary: Sandie Simons



**The Four-Way Test
of the things we Think, Say or Do.**

1. Is it the TRUTH?
2. Is it FAIR to all concerned?
3. Will it build GOODWILL & BETTER friendships?
4. Will it be BENEFICIAL to all concerned?

Invocation:

Oh lord and giver of all good, we praise thee for our daily food.

May Rotary Friends and Rotary ways help us to serve thee all our days.

PLEASE REMEMBER TO ADVISE MARIE ROTHE OF APOLOGIES (MEMBERS) AND ATTENDANCES (FRIENDS/PARTNERS) EACH WEEK (Ph: 8563-2156 Mob: 0411 524 156)

***Beer Production 101!
Visit to Rehm's Brewery***



Brew tank (left), Lauter Tun (right)



Kettle (far right), Fermenters (middle) Beer Tank (close left)

Last night Rotarians visited the Rehn Brewery at Magnolia Road, Tanunda. The brewery is family owned and operated by Brenton and Robyn Rehn, originally from a backyard shed in Angaston but since October 2017 from the Tanunda premises.

After a self-catered burger dinner Rotarians were invited to tour the premises while Brenton explained the process of making beer. He began by saying they use grain which is already malted, hops which is already processed and malt; 95% Australian grown (Coopers) and 5% New Zealand made.

The grain is measured and passed through a mill to crack it. Hot liquor (water) is added and the brewing begins. It then passes into the mash tun, and in the mashing process the starches in crushed grains are converted into sugars for fermentation. This is called wort. The mash tuns are insulated to maintain a constant temperature and have a false bottom and spigot so that the sparging process can be done in the same vessel. NOTE: The colour of the beer is determined by the grain type. This process takes 60 minutes and the mash reaches temperatures of 70 degrees Celsius which sterilizes the beer and depletes the sugars.

The grain and wort is then transferred into the lauter tun which separates and clarifies by taking the flour out. This process takes 30 minutes, but the longer you leave it the clearer the liquid. (I

think it's safe to assume Coopers leaves it for the bare minimum in that case!!)

Next the wort is transferred to the kettle for boiling for 60 minutes and the addition of hops pellets. It is here the beer gets its bitterness and flavour.

The next step is to pump the wort from the kettle into the whirlpool to rid the wort of impurities which affect flavour. The whirlpool creates a vortex to rid the product of 'trump', which Brenton likened to the lees in the making of champagne. It is then pumped through a heat exchange set at 95 degrees Celsius and yeast is added. This whole process has taken eight-and-a-half hours.

The beer is then left to ferment for 5-7 days before pumping it into a tank to condition and carbonate the beer. Finally, the beer is bottled and ready for consumption.

(Photos courtesy of John Tunnicliffe - thanks John!)



Said consumption at play!



Oh dear, Brian!

Announcements

Tanunda Show Gate Roster for 2020

Bilyara Road Gate

7 A.M. - 10 A.M. Mark Graetz, Sue Graetz, Phile Graetz
10 A.M. - 1 P.M. John Monfries, Peter Fraser, Mary Martin
1 P.M. - 4 P.M. David West, Geoff Zerk

Elizabeth Street - Playground Gate

10 A.M. - 1 P.M. Peter Canning, Peter Flaherty, Geoff Zerk
1 P.M. - 4 P.M. Keith Millington, Ray Fiebiger

Elizabeth Street - Show Hall Gate

6.30 A.M. - 10 A.M. Peter Sich, Peter Perkins, Peter
Thomas, Bryce Lillecrapp
10 A.M. - 1 P.M. Bill Simons, Sandie Simons, Don Farley
1 P.M. - 4 P.M. Marie Rothe, John Tunnicliff, Anne Tunnicliff

Ian Rice has extended his leave of absence due to eye sight problems. Please keep him in your thoughts.

Birthdays

None

Anniversaries

Peter & Jo Perkins - 28 yrs
(March 1992)

Mark Graetz - 27
yr (1/3/1993)

James Miller - 41
yr (1/3/1979)

Peter Perkins - 28 yr
(3/3/1992)

B. Stephenson - 17 yr
(4/3/2003)

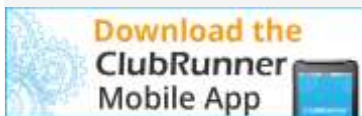
Attendance Report 20 February 2020

Total Club Members Attending	36
Total Friends Attending	5
Partners Attending	2
Visiting Rotarians	0
Guests Attending	1
Apologies/Leave of absence	12

Duty Roster		
	3217 5 March 2020 Venue: Rehn's Brewery	3218 12 March 2020 Venue: The Clubhouse
Invocat ion	Ro Forgan	Brian Graetz
Loyal Toast	Lisa Akeroyd	Robert Brookes
Sergea nt	Bob Sloane	Robert Brookes
Rotary Info.	Bryce Lillicrapp	David West
Chairpe rson	Pru Maitland	Geoff Zerk


Speaker	Sandie Simons	Sandy Schuster
Subject	My Life	Lutheran Community Care
Bulletin	Roxane Canning	Roxane Canning
Setting Up	Peter Canning	John Semmler
Cashiers	Marie Rothe Bev Stephenson	Marie Rothe Bev Stephenson
Clothing Bins Angaston Nuriootpa Tanunda	5 March -19 March M. Graetz P. Sich B. Klæbe	5 March - 19 March M. Graetz P. Sich B. Klæbe

"Whoever drinks beer, he is quick to sleep; whoever sleeps long does not sin; whoever does not sin enters Heaven. Thus, let us drink beer. " Martin Luther King



This email was sent to Marie-Louise Lees by Roxane Canning
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