

# Melbourne Brewers Beerfest 2025 Competition Results

22/02/2025



## Champion Brewer (40 Participating Brewers)

Place	Brewer	1st	2nd	3rd	Score	Club
1st	Christopher Holmes	2	1	1	9.00	Melbourne Brewers [Australia]
2nd	Peter Nicolouleas	1	2	0	7.00	
3rd	Jo Skuse	1	0	1	4.00	THursty Brewers



## Club of Show

The club with the highest number of placing points



CRYER MALT

## Best Club (8 Participating Clubs)

Place	Club	1st	2nd	3rd	Score
1st	Melbourne Brewers [Australia]	3	2	3	16.00
2nd	Merri Mashers [Australia]	1	2	1	8.00
3rd	Thursty Brewers	1	1	1	6.00
4th	Bayside Brewers [Australia]	0	0	1	1.00

## Best Novice Brewer

Awarded to the highest placed brewer who has not placed before in any other VICBrew recognised competition.

Peter Nicolouleas



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## 1. AMERICAN ALE (Sponsored by Beerco): 18 entries

Judges: Tom Cooper, Miles Crawford, Andries Ellis, Andrew Hamilton, Nykolai McHerron, Andrew Bulman

Place	Entrant	Entry #	Style	Club	Score
1	Jo Skuse	276	American Pale Ale	THursty Brewers	110
2	Richard Bailey	255	American Amber Ale	Melbourne Brewers [Australia]	108
3	Sharif Slamet	312	American Pale Ale	Merri Mashers [Australia]	106
4	Fionn O'Sullivan	278	American Pale Ale	Merri Mashers [Australia]	102
5	Angus Robertson	258	American Amber Ale	Melbourne Brewers [Australia]	102
6	Hayden Henderson	268	American Pale Ale	Melbourne Brewers [Australia]	98
7	Cameron Eldridge	251	American Pale Ale	Merri Mashers [Australia]	97.5
8	John Keske	290	American Pale Ale	Melbourne Brewers [Australia]	97
9	Christopher Holmes	304	American Pale Ale	Melbourne Brewers [Australia]	93
10	Lucas Dunoon	260	American Pale Ale		93
11	John Vendel	320	American Pale Ale	Melbourne Brewers	91
12	Martin Mioduszewski	262	American Pale Ale		91
13	Chris Schwinghamer	326	American Pale Ale	Merri Mashers [Australia]	82
14	Richard Bailey	254	American Pale Ale	Melbourne Brewers [Australia]	71
15	Peter Nicolouleas	223	American Pale Ale		65
16	Eric Beck	301	American Pale Ale	Merri Mashers [Australia]	65
17	Jeremy Skuse	273	American Pale Ale	Thursty Brewers	54
18	Neil Milne	314	American Pale Ale	Bayside Brewers [Australia]	52

## 2. BRITISH ALE (Sponsored by Bintani): 15 entries

Judges: Andrew Bulman, Cameron Eldridge, Hayden Henderson, Nykolai McHerron, Martin Mioduszewski, Karl Kusko

Place	Entrant	Entry #	Style	Club	Score
1	Peter Nicolouleas	221	Best Bitter		113
2	Peter Nicolouleas	222	British Brown Ale		110.5
3	Neil Milne	316	Best Bitter	Bayside Brewers [Australia]	110
4	Jason Ayres	227	Dark Mild	Bayside Brewers [Australia]	106
5	John Keske	239	Dark Mild	Melbourne Brewers [Australia]	101.5
6	Angus Robertson	291	Wee Heavy	Melbourne Brewers [Australia]	101
7	Andries Ellis	217	Best Bitter	Melbourne Brewers [Australia]	98
8	Andrew Miller	232	Best Bitter		92
9	Brian Murray	248	British Brown Ale	Merri Mashers [Australia]	91
10	Christopher Holmes	305	Dark Mild	Melbourne Brewers [Australia]	91
11	Fionn O'Sullivan	279	Strong Bitter	Merri Mashers [Australia]	86.5
12	Angus Robertson	259	Scottish Export	Melbourne Brewers [Australia]	83.5
13	John Kingston	298	Strong Bitter		80
14	John Keske	289	British Brown Ale	Melbourne Brewers [Australia]	79
15	Jo Skuse	270	British Strong Ale	THursty Brewers	79

### 3. BELGIAN ALE (Sponsored by Bintani): 15 entries

Judges: Paul Kerwin, Jillian Tallboys, Sharif Slamet, Dean Smith, Matt Zuerrer, Cameron Eldridge

Place	Entrant	Entry #	Style	Club	Score
1	Christopher Holmes	306	Belgian Tripel	Melbourne Brewers [Australia]	127
2	Brian Murray	247	Belgian Dark Strong Ale	Merri Mashers [Australia]	120
3	Christopher Holmes	307	Belgian Dark Strong Ale	Melbourne Brewers [Australia]	117
4	Ellie MacCauley	297	Belgian Dark Strong Ale	Merri Mashers [Australia]	113
5	John Sheehan	241	Belgian Dubbel	Bayside Brewers [Australia]	108
6	Craig Bates	237	Belgian Dark Strong Ale	Melbourne Brewers [Australia]	107
7	Brian Murray	246	Belgian Single	Merri Mashers [Australia]	105
8	Richard Bailey	286	Belgian Single	Melbourne Brewers [Australia]	105
9	Hayden Henderson	266	Belgian Dark Strong Ale	Melbourne Brewers [Australia]	102
10	Jason Ayres	253	Belgian Single	Bayside Brewers [Australia]	97
11	John Kingston	299	Belgian Dark Strong Ale		96.5
12	Ian Bennett	281	Belgian Dark Strong Ale	Melbourne Brewers [Australia]	96
13	John Keske	288	Belgian Single	Melbourne Brewers [Australia]	93
14	Angus Robertson	257	Belgian Dubbel	Melbourne Brewers [Australia]	93

#### 4. SOUR & WILD ALE (Sponsored by Boatrocker): 15 entries

Judges: Michael Guenzel, Alessio Mancini, Brian Murray, Dean Smith, Tom Cooper, Angus Robertson

Place	Entrant	Entry #	Style	Club	Score
1	Sean Dawson	284	Brett Beer	Merri Mashers [Australia]	120
2	Chris Schwinghamer	324	Mixed Fermentation Sour Beer	Merri Mashers [Australia]	114
3	John Kingston	300	Fruit Lambic		114
4	Ellie MacCauley	212	Oud Bruin	Merri Mashers [Australia]	111
5	Brett Tyrrell	293	Fruit Lambic	Bayside Brewers Club	110
6	Christopher Holmes	311	Gose	Melbourne Brewers [Australia]	108
7	Sean Dawson	285	Oud Bruin	Merri Mashers [Australia]	105
8	Eric Beck	303	Mixed Fermentation Sour Beer	Merri Mashers [Australia]	103
9	Hayden Henderson	264	Mixed Fermentation Sour Beer	Melbourne Brewers [Australia]	98.5
10	Eric Beck	302	Flanders Red Ale	Merri Mashers [Australia]	98
11	Hayden Henderson	263	Fruit Lambic	Melbourne Brewers [Australia]	93.5
12	Sharif Slamet	313	Mixed Fermentation Sour Beer	Merri Mashers [Australia]	92
13	Ellie MacCauley	213	Mixed Fermentation Sour Beer	Merri Mashers [Australia]	83
14	Jo Skuse	275	Mixed Fermentation Sour Beer	THursty Brewers	62
15	Neil Milne	315	Mixed Fermentation Sour Beer	Bayside Brewers [Australia]	53

## 5. FRUIT & SPICE BEER (Sponsored by Keg King): 13 entries

Judges: Sharif Slamet, Matt Zuerrer, Mark Chapman

Place	Entrant	Entry #	Style	Club	Score
1	Tim McDonald	283	Fruit Beer		112
2	Christopher Holmes	309	Spice, Herb, or Vegetable Beer	Melbourne Brewers [Australia]	111
3	Ian Bennett	322	Winter Seasonal Beer	Melbourne Brewers [Australia]	110
4	Sean Dawson	294	Fruit and Spice Beer	Merri Mashers [Australia]	103
5	Hayden Henderson	265	Specialty Fruit Beer	Melbourne Brewers [Australia]	100
6	Cameron Eldridge	256	Spice, Herb, or Vegetable Beer	Merri Mashers [Australia]	100
7	John Sheehan	242	Fruit Beer	Bayside Brewers [Australia]	100
8	Chris Schwinghamer	325	Fruit Beer	Merri Mashers [Australia]	100
9	Christopher Holmes	308	Specialty Fruit Beer	Melbourne Brewers [Australia]	98
10	Ian Bennett	323	Fruit Beer	Melbourne Brewers [Australia]	97
11	David Harrison	282	Spice, Herb, or Vegetable Beer		96
12	Hayden Henderson	269	Spice, Herb, or Vegetable Beer	Melbourne Brewers [Australia]	87
13	David Harrison	249	Fruit Beer		84

## 6. SMOKED & WOOD AGED BEER (Sponsored by Bintani): 11 entries

Judges: Karl Kusko, Hayden Henderson, Karl Kusko

Place	Entrant	Entry #	Style	Club	Score
1	Christopher Holmes	310	Specialty Wood-Aged Beer	Melbourne Brewers [Australia]	126
2	Jeremy Skuse	274	Classic Style Smoked Beer	Thursty Brewers	112.5
3	Jo Skuse	272	Specialty Wood-Aged Beer	THursty Brewers	103
4	Cameron Eldridge	250	Specialty Wood-Aged Beer	Merri Mashers [Australia]	99
5	Daniel Abernethy	318	Specialty Wood-Aged Beer	Bayside Brewers [Australia]	95.5
6	Brad Washington	321	Wood-Aged Beer	Melbourne Brewers [Australia]	95
7	Daniel Abernethy	317	Wood-Aged Beer	Bayside Brewers [Australia]	89
8	Jo Skuse	271	Wood-Aged Beer	THursty Brewers	84
9	Angus Robertson	319	Wood-Aged Beer	Melbourne Brewers [Australia]	77
10	Peter Nicolouleas	287	Classic Style Smoked Beer		71
11	David Harrison	243	Specialty Wood-Aged Beer		48



Entrants in this category each received 5 kg of Voyager undermodified pilsner malt to brew any beer they wanted. Beers were not judged according to BJCP styles. Instead, a panel of judges voted on their favourite in each round until an ultimate champion was found.

**Table 7: Voyager (18 entries)**

<b>Place</b>	<b>Brewer</b>	<b>Entry Name</b>	<b>Club</b>
1st	Paul Kerwin	Blonde Bombshell	Melbourne Brewers [Australia]
2nd	Peter Nicolouleas	Zithos	
3rd	John Vendel	Cold IPA	Melbourne Brewers [Australia]

## Round 1 – Top 2 in each Group went to Round 2

### Group 1

Entry Number	Required Info	Place
228	A Czech Pilsner, 93.6% voyager under modified pilsner with carapils making up the remainder. Saaz hops and Wyeast 2124	1
280	Belgium Dark Strong Ale	2
296	A Belgian single, it should be crisp, refreshing with plenty of Belgian character for a lower abv beer	
236	A classic Bohemian Pilsner w/ Saaz hops.	
215	Belgian Tripel	

### Group 2

Entry Number	Required Info	Place
235	Belgian Blonde	1
238	Multi step mash Cold IPA using Lager yeast	2
208	New Zealand Pilsner,	
230	Pilsner, using 3 stage mash. 45°C of 30 min, 55°C for 30 min and 66°C mash for 90 min. Hopped with SAAZ finishing hops	

### Group 3

Entry Number	Required Info	Place
211	Czech Pilsner 400g of specialty grains added Saaz hops	1
226	Plan to use unmodified Pilsner malt to make a Cold IPA	2
233	Using 5kg of unmodified pilsner malt, including smoked grains 1 x carolina reaper chilli and 2 x chipotle chillis.	
234	NZ Pilsner with Motueka, Nelson Sav and Superdelic hops	

### Group 4

Entry Number	Required Info	Place
220	Italian Pilsner style lager fermented with Bohemian lager yeast and with added Maize. Minimal hops, clean bitterness.	1
207	Belgian Pale - 100% Voyager Pilsner Malt with Light Belgian Candi Sugar for colour	2
219	Hazy IPA	
231	Highlighting the malt Flavour, med mash SMASH beer (+80gm of Roasted cold seep, colour only)	
229	To be continued	

Round 2 – (top 2 places in each group from round 1)  
Top 2 in each category went to the Final

### Group 5

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Entry Number	Required Info	Place
235	Belgian Blonde	1
226	Plan to use unmodified Pilsner malt to make a Cold IPA	2
228	A Czech Pilsner, 93.6% voyager under modified pilsner with carapils making up the remainder. Saaz hops and Wyeast 2124	
207	Belgian Pale - 100% Voyager Pilsner Malt with Light Belgian Candi Sugar for colour	

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### Group 6

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Entry Number	Required Info	Place
220	Italian Pilsner style lager fermented with Bohemian lager yeast and with added Maize. Minimal hops, clean bitterness.	1
238	Multi step mash Cold IPA using Lager yeast	2
280	Belgium Dark Strong Ale	
211	Czech Pilsner 400g of specialty grains added Saaz hops	

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# Final

Entry Number	Required Info	Place
235	Belgian Blonde	1
220	Italian Pilsner style lager fermented with Bohemian lager yeast and with added Maize. Minimal hops, clean bitterness.	2
226	Plan to use unmodified Pilsner malt to make a Cold IPA	3
238	Multi step mash Cold IPA using Lager yeast	4