



The Midland Craft Brewers Association



Brewing crafted ales.....at home

Meeting held on Saturday 7th May 2011

At The Barton Arms Birmingham

Present: James F (Chairman), David S, Ron & Margaret A, Jim N, Geoff C, Greg P, Ray C, Ian R-B, Steve O, Allan G.

1. Introductions

The Chairman welcomed everybody, all of whom were regular attendees, so introductions were unnecessary.

2. Hop Tasting Quiz

The hop test was conceived to test MCBA member's ability to distinguish between particular single hops in nine different beers. The nine beers were all made from the same original wort. It was split into different batches and then each batch was boiled with a different hop. The hops were chosen based on popularity of the hops and whether they were aroma or bittering hop.

The members present found the exercise an interesting one and a full account of their "prowess", or rather lack of prowess, is posted elsewhere on our site.

3. Yeast Questionnaire Feedback

This was a continuation of the discussion at the previous meeting in March in Beeston and full details of the questions and responses can be found on our website under "Brewing Topics"

4 Beer Tasting

The following beers were sampled:

David S Penkrige Porter

Pale, Amber, Crystal, Chocolate, and Black malts plus Oats and Torrified Wheat. Hops were Northdown and EKG with Fuggles at flame out. Other information; OG 1052, FG 1015, ABV 4.9%, IBU 59, Yeast Nottingham.

Ron A Dry Irish Stout

Pale, Special B, Melanoidan, Roast Barley malts. Hops were Northdown from the beginning of the boil only. Other information; OG 1045, FG 1013, ABV 4.3%, Yeast SO4

Jim N Squid Ink

Pale, Crystal, Chocolate, Black, Melanoidan, and Brown malts, plus Malted Oats. Hops were BH as first wort hops and Northdown and EKG as post boil hops Other information; OG 1067, ABV 6.3%, IBU 40, Yeast SO4

James F Jaipur

All details as per Sara's recipe on the MCBA Website

Steve O Nearly IPA

All details as per Steve's winning recipe at the CBA National Competition 2010 on the MCBA Website.

Allan G Kipling/Jaipur Cross

Pale, Lager, Munich and Wheat malts. Hops were Warrior, Chinook, Centennial, and Ahtanum. Other information; OG 1052, FG 1011, ABV 5.8%. Yeast Nottingham

Future Meeting

The September meeting, expected to be held in Burton, was discussed although no details were available. (It has since been confirmed that the meeting will be in Burton-on-Trent and details are on the website.)

Next Meeting

Allan G reported that he was unable to carry out the planned practical exercise at his Leicester meeting, due to take place on 2nd July, owing to a lack of team leaders. The theme for the meeting will now be mashing, sparging, and boiling. A questionnaire and agenda will be circulated at least a month before the meeting but in the meantime anyone who is brewing before then is requested to record the following temperatures at the end of the sparge

- 1) At the top of the mash
- 2) At the exit from the mash tun when the last runnings are being transferred to the boiler

AOB

The question of non-CBA members continually attending MCBA meetings free of charge was discussed and the general feeling was that this was unacceptable. (The MCBA Co-ordinator sought the views of the whole membership, by email, after the meeting. There was a good response and all agreed with the view of the meeting.)

Financial Update from Peter F

The balance in the bank account as at the end of April 2011 was £245.77 Disbursements since the last meeting were

- 1) Purchase of book for Library from Amazon £11.97 (Yeast and Fermentation)
- 2) Website Maintenance £ 15