



Minutes of MCB meeting held on Saturday 8th September 2012

at The Bridge Inn, Burton On Trent.

Members present were, Ron A (chair) & M, Ray C, Mike C, James F, Allan G, Stewart G, Dave & TH, Steve H, Simon J, Tim L, Steve O, Russell P, Alan Q, David S, Phil S, Steve R, James & JS, James T, Lorna W, Peter F, Fraser A and Paul B. Apologies from John C, Ian R-B and Greg P.

The meeting commenced at 11:45 and after brief introductions the Comparison Brew tasting commenced with a total of nine beers having been submitted by members.

Members then enjoyed a good quality lunch with plenty of time spare for another trip to the bar.

The results from the comparison brew were announced with Steve O being placed first with Tim second followed by Ron in third place and Steve O was congratulated on his success.

An additional item on the agenda was announced by Ron.

This was a brief presentation by Tim of a proposal for a future “beginner’s meeting,” aimed at transferring some of the large knowledge collectively held by the MCB membership. Tim had already floated the idea under hash tag #ALLGrain101 on the MCB Twitter account and has received some interest. James F suggested the use of homebrew shops to advertise. The idea of a workshop session was proposed by Tim, where the curious and less experienced could circulate around small expert groups to listen or question. These groups could be focused on key brewing areas such as hygiene & faults, yeast & fermentation, hop usage etc. *Post Meeting Note:* David S has suggested that this could be a MCB drop-in event at a beer festival he intends to organise at the NEC in Summer 2013. This could potentially bring-in a wider spectrum of the curious, and prove an interesting meeting venue for the MCB.

Ron introduced the next agenda item, **Recipe Formulation** and provided the group with a handout containing some relevant facts and details. Peter followed up by briefly mentioning beer design software and particularly the Beer Engine which several members were already familiar with.

A brief look at the software on Peter's laptop concluded this item and there are a few quick notes attached to the end of the minutes which newcomers may find useful.

Managing the MCB

Ron started this item by observing that nearly 40% of the MCB membership (currently 55) was at the meeting and there was a good cross section in terms of age and years of belonging to the group, hence any decisions reached would be valid.

There were useful contributions from many of those present and after about 25 minutes Ron summed up the discussion. There was a strong feeling that we should carry on as we have done since the beginning of the group nearly 10 years ago. Thus, there would continue to be a small number of post-holders and they would carry out their work as they have always done. The emphasis would continue to be on informality, co-operation, and consensus. The idea of a formal Management Group found little support. There is, however, nothing stopping the post-holders from discussing problems, ideas, and proposals together, nor indeed other groups of members doing the same.

Post-holders would consult the wider membership if major decisions had to be made. This is also a continuation of existing policy. If a vote ever has to be taken, (and there never has been a vote in the past) only members present when the vote takes place, who had attended at least one meeting out of six prior to this meeting, will be entitled to vote. A bottle swap will count as a meeting.

A small monetary contribution (currently £1) would be expected from those attending each meeting, with the proviso that if our total funds looked to be sufficient then the contribution would be suspended until the balance reduced.

Forthcoming Events; Allan reminded the group about the following events.

12th October Visit to Sarah Hughes Brewery at the Beacon Hotel Sedgely.

3rd November note altered date MCB meeting at The Western Pub, Leicester with further details to follow.

1st December Xmas Social (details to follow later on MCB website)

Treasurers report; Peter announced a total expenditure of £126.57 which was much larger than usual, however this had included expenses incurred for the July meeting, publicity posters, and materials for both of the recent "yeast days." Income amounted to £15 which was the total collected at the July meeting.

A.O.B. Allan announced that he was resigning from his post as web manager. Ron then thanked Allan for all the hard work he had performed whilst in this post, Ron also mentioned that the post would not be replaced as the webmaster (James F) had agreed to seek assistance from suitably qualified group members should the need arise.

The meeting closed at 15:45.

The Beer Engine *useful free software to assist recipe formulation.*

Many craft brewers will be familiar with this software which was devised and written by Graham Wheeler and can be found on www.practicalbrewing.co.uk and downloaded free on your computer. It comes with pre-loaded examples which cover several basic recipes for some of the most common beer styles. These can be viewed by clicking on "File" then "Load Example Recipe." Here are a few basic notes which new users may find useful. Let's assume we are going to brew "Bog Standard Bitter" from the example recipe. Click on "file" then "load example recipe" followed by the above example. You'll notice that this brew has an OG of 1.050 for a batch size of 23L with 35 IBU's. The ingredients are simple, 90% pale + 10% crystal malt with goldings and fuggles hops of 5.7% and 4.9% a.a.u's respectively. However let's assume we don't want a beer quite so strong, say 1.038 with IBU's of 27 and we wish to use fuggles hops at 4.5% and substitute the goldings with challenger at 7.2% for which we will boil for 60 minutes. Firstly place the cursor in the "Original Gravity" box then enter 1.038 followed by return. Then click to highlight the golding hops followed by "remove." Then click on "add hop" and scroll down till you find challenger then double-click to enter. To alter the alpha acid values of the particular hop simply highlight the hop and click on "alpha +/-" till you have the required value. Similarly we alter the boil time from 90 minutes to 60 by clicking on "time +/-" for both hop varieties and we also enter the figure 28 in the "Bitterness EBU" box followed by return. If you wish to use any other malts in your grist all you need to do is select them from the "add new" box (just to the left of OG) in the same way as for the hops. You can also add quantities of malts and hops manually by unclicking the "OG" and "Bitterness EBU" boxes then enter the weight of each malt you want in grams.

If you use hop pellets please note that the software doesn't make any allowance for increased extract / efficiency when used in the boil. If your average hop utilisation works out at 25% for leaf hops then you should adjust the pellets for 30% extract / efficiency which you will have to calculate manually.

I've used the Beer Engine for a considerable time and programmed it to suit my own efficiency figures and added my favourite malt & hop varieties to the database which is very simple to do. All my beers now are designed with the aid of this software and although I've tried others, the Beer Engine has for me proved its worth.

There are also comprehensive notes on the the above website which can be downloaded for your assistance.

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

John Collins: Combat (Comparison Bitter)

ORIGINAL GRAVITY – 1.036

GRIST (Malt extraction efficiency calculated @ 75%)	23 litres	Ratio %
Pale Malt	4300 gm	97.7 %
Torrefied wheat	100 gm	2.3 %

HOPS

Start of boil 90 mins

Fuggles (@ alpha 3.8%)	21 gm
EK Goldings (@ “ “ 5.7%)	14 gm

Boil 45 mins

Fuggles (@ alpha 3.8 %)	18 gm
EK Goldings (@ “ “ 5.7%)	13 gm

Late Hops 15 mins

Fuggles (@ alpha 3.8%)	46 gm
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Bitterness units	30 IBU	
Mash Schedule	66C / 90 min	
Boil	90 min	
Apparent [finishing] gravity [AG]	1.007	<i>[OG-AG x .130]</i>
Alcohol ABV	3.7 %	<i>[= xxx abv%]</i>
Colour	N/A	
Yeast variety used	US05	dried
Quantity of yeast/pitching rate	N/A	
Priming Sugars	None	
Date racked to cask/bottles	20/07/12	
Final casking/bottling gravity [FG]	1.007	

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

James Streeton: Comparison Bitter

ORIGINAL GRAVITY – 1.038

GRIST (Malt extraction efficiency calculated @ 75%)	27 litres	Ratio %
Pale Malt	4000 gm	100 %

] **HOPS**

Main boil

Fuggles (@ alpha 5.0 %)	80 gm
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Bitterness units	29 IBU	
Mash Schedule	N/A	
Boil	N/A	
Apparent [finishing] gravity [AG]	1.010	[OG-AG x .130]
Alcohol ABV	3.7 %	[= xxx abv%]
Colour	N/A	
Yeast variety used	SO4	Dried
Quantity of yeast/pitching rate	N/A	
Priming Sugars	½ tsp bottle	
Date racked to cask/bottles	06/07/12	
Final casking/bottling gravity [FG]	1.010	

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

Mike Curley: Comparison Bitter

ORIGINAL GRAVITY – 1.039

GRIST (Malt extraction efficiency calculated @ 75%) Ratio %

Pale Malt	95.0 %
Torrefied wheat	5.0 %

HOPS

Start of boil 90 mins

Goldings (@ alpha ?)	100 %
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Bitterness units	30 IBU	
Mash Schedule	N/A	
Boil	90 min	
Apparent [finishing] gravity [AG]	1.010	[OG-AG x .130]
Alcohol ABV	3.7 %	[= xxx abv%]
Colour	N/A	
Yeast variety used	Nottingham	dried
Quantity of yeast/pitching rate	N/A	
Priming Sugars	N/A	
Date racked to cask/bottles	07/07/12	
Final casking/bottling gravity [FG]	1.010	

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

Russell Paul: Comparison Bitter

ORIGINAL GRAVITY – 1.038

GRIST (Malt extraction efficiency calculated @ 75%) 23 litres Ratio %
Pale Malt (Golden Promise) 95.0 %
Shredded wheat 5.0 %

HOPS

Main boil 60 mins

EK Golding to 28 IBU's

Late Hops at flame-out for 5 mins

EK Goldings 60 gm

Dry Hops after 3 days in FV 35 gm :

Goldings

Bitterness units	28 IBU	
Mash Schedule	66C / 80 min	
Boil	60 min	
Apparent [finishing] gravity [AG]	1.010	[OG-AG x .130]
Alcohol ABV	3.7 %	[= xxx abv%]
Colour	N/A	
Yeast variety used	WLP002	Vial
Quantity of yeast/pitching rate	1 x vial	
Priming Sugars	Yes	
Date racked to cask/bottles	07/08/12	
Final casking/bottling gravity [FG]	1.010	

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

Steve Hucker: The Chairmans Tipple

Comparison Bitter

ORIGINAL GRAVITY – 1.038

GRIST (Malt extraction efficiency calculated @ 75%) 30 litres Ratio %

Pale Malt 4460 gm 94.9 %
Torrefied wheat 240 gm 5.1 %

HOPS

Main boil 60 mins

Golding (@ alpha 5.8 %) 78 gm

Late Hops 5 mins

Goldings (@ alpha 5.8%) 30 gm

Dry Hops 7 days contact time 50 gm :

Goldings (@ alpha 5.8%)

Bitterness units	29.5 IBU	
Mash Schedule	66C / 60 min	
Boil	60 min	
Apparent [finishing] gravity [AG]	1.009	[OG-AG x .130]
Alcohol ABV	3.7 %	[= xxx abv%]
Colour	6 EBC	
Yeast variety used	US05	Dried
Quantity of yeast/pitching rate	N/A	
Priming Sugars	N/A	
Date racked to cask/bottles	19/08/12	
Final casking/bottling gravity [FG]	1.009	

MIDLANDS CRAFT BREWERS BEER RECIPE CARD

Tim Lane: Comparison Bitter

ORIGINAL GRAVITY – 1.040

GRIST (Malt extraction efficiency calculated @ 75%) 23 litres Ratio %

Pale Malt 4300 gm 97.7 %
Torrefied wheat 100 gm 2.3 %

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HOPS

Main boil 60 mins

Fuggles (@ alpha 5.0 %) 35 gm

Late Hops 15 mins

Fuggles (@ alpha 5.0%) 35 gm

Dry Hops :

Fuggles Type 90 pellets 20 gm

Bitterness units	29 IBU	
Mash Schedule	66C / 60 min	
Boil	60 min	
Apparent [finishing] gravity [AG]	1.009	[OG-AG x .130]
Alcohol ABV	4.2 %	[= xxx abv%]
Colour	9 EBC	
Yeast variety used	Fullers	1845 bottle
Quantity of yeast/pitching rate	N/A	
Priming Sugars	N/A	
Date racked to cask/bottles	22/07/12	
Final casking/bottling gravity [FG]	1.009	