



The Midland Craft Brewers Association



Brewing crafted ales.....at home

Minutes of the MCBA Meeting Burton-on-Trent 10.9.2011-09-13

Apologies

Gary & Linda C, Mike C, Jim N, Greg P, Alan Q

Present

Ron & Margaret A, Ray C, Paul D (after lunch), James F, Peter F (chair), Bill G, Allan G, Stewart G (new), Steve H, Stephen H (new), Simon J, Steve O, Russell P (new), Steve R, Ian R-B, Steve S, James T, Lorna W (new)

Welcome and Introduction

The chair welcomed everybody to the meeting, with a special welcome to new members attending for the first time. He also congratulated members present who had won prizes at the recent competition in Bristol – Allan (3rd), Russell P (two 2nds) and Steve S (2nd). This was followed by a brief personal introduction from everybody.

Beer Tasting

Seven members had brought along a total of eight beers. All were of a high standard and further details are provided in the appendix at the end of these minutes.

Joint Meeting with Cambridge Craft Brewers

Ron gave a brief report from the Cambridge group meeting on 27 August that was also attended by Allan and Peter. The CCB thought that a social meeting, where members of both groups could talk about brewing informally, would be the most appropriate forum for the joint meeting on 26 November in Peterborough. Peter and Margaret and Ron had previously been around a number of pubs looking at possible venues and the sacrifice involved in walking between pubs and assessing the beer quality was appreciated by those present.

Christmas Social

Ron reported that the Summer Social in the Black Country, although not well attended, was very enjoyable. The normal date for the Christmas Social is the last Saturday in November but this has been taken this year by the joint meeting. He asked if there might be support for another day around this time and many of those present were in favour. There are two possible dates, either 19 November or 3 December. The Canning Circus area in Nottingham was suggested (also previously visited by the intrepid trio).

The Way Ahead

Peter and Allan lead the discussion and Ron said that he would be circulating two documents giving some background and proposals for the way ahead (circulated on 12 September). The feeling of the meeting was that the CBA should continue in some form.

Retro Brewing

Peter had prepared a very useful document and this was handed to all those present. There was some discussion and two beers brewed to old recipes were tasted – Peter's Whitbread Pale Ale from the 1930s and Ron's Whitbread Export Stout from 1914. Allan suggested that a retro beer might be the next comparison brew exercise and this suggestion was welcomed. Allan and Peter will liaise and Ron will circulate a recipe and further details in due course.

Yeast Propagation

Again, Peter had prepared a very useful document. He also brought along some yeast culture samples, answered a number of questions, and gave some interesting practical advice and tips.

A.O.B

Allan repeated his offer of a brew day to other members.

Allan mentioned a charity walk in aid of his local hospice and said contributions would be welcome.

The possibility of a joint meeting with the Oxford Brewers was raised and Allan and Steve O agreed to liaise and come up with a proposal, although finding a suitable location might pose some problems.

Peter reported that there was £245.77 in the MCBA bank account and welcomed suggestions for further expenditure.

Ron closed the meeting by thanking Peter for his excellent preparation and high quality handouts and this was greeted with warm applause.

Appendix One – Beer Tasting

Ray C – Wheat Beer. OG1040, Safbrew WB-06 yeast, 45% each Maris Otter & Wheat Malt, 10% Malted Oats, Green Bullet and Nelson Sauvin hops + 10gms crushed coriander at end of boil.

Stephen H – Pale Ale. OG 1050, Maris Otter 95%, and Crystal Malt 5%, Cascade hops.

Simon J – Hopping Hare Summer Ale. OG 1044, abv, 4.3%, Mauribrew 514 yeast, 88% Maris Otter, 6.5% Wheat Malt, 5.5% Caramalt, First Gold, Cascade, and Goldings hops.

Russell P – ESB. OG 61, Brulab East Midlands Yeast, 90% Maris Otter, 5% LC Crystal, 5% MC Crystal, Fuggles and First Gold hops.

Russell P – Smoked Porter. OG 1052, Wyeast 1275, 55% Rauchmalt, 15.2% Maris Otter, 11.3% Brown Malt, 11.3% Dark Crystal, 7.3% Chocolate Malt, Fuggles hops

Steve R – Old Speckled Hen. OG 1050, abv 4.5%, Nottingham yeast, Pale Malt 92%, Crystal Malt 7%, Black Malt 1%, Challenger and Goldings hops.

Ian R-B - Fledgling Bitter. ABV 3.9%, SO-4 yeast, 95% Maris Otter, 5% Crystal Malt, First Gold, Simco and Cascade hops.

Steve S – Black Magic Dry Stout. OG 1052, abv 5%, WLP 004 yeast, Pale Malt 66%, Chocolate Malt 12%, Flaked Barley 10%, Pale Oats Malt 4%, Roasted Barley 4%, Torrified Wheat 4%, Fuggles hops.