

## Midlands Craft Brewers

Minutes of the Chesterfield Meeting held on Saturday 6 July, 2013

Venue: The White Swan, 16 Saint Mary's Gate, Chesterfield, S41 7TJ

Time: 12.15 to 4.00pm

Present: Mike C (Chair), Allan G, Alan Q, Simon J, Tim L, Ian R-B, Steve R, Ray C, Peter F, John C, James F, Phil S, James S, David S, Lorna W, Steve H, Frazer A

Prospective new members: Tom S, Jody E, Jon D, Karl H

Guest contributors: Dr David Cook, Paul Booker

- Welcome and introductions

Mike C welcomed all attendees particularly Tom S, Jon D, Jody E and Karl H who had not been to a MCB meeting before. Also our two guests, Dr David Cook from Nottingham University Brewing School and Paul Booker from Angel Homebrew in Chesterfield.

- MCB business

Allan G raised several points and invited further comments from the members present. A statement by Allan is attached in the appendices.

Points raised included:

Beer swaps

Brewery visits

Maltings visit (Mike C and Tim L agreed to investigate this option)

Brew days

Bulk buying

- Brewing malts

Dr David Cook from Nottingham University Brewing School gave an excellent presentation on malting processes with particular emphasis on the flavours developed in the various processes and how these flavours can be achieved in our beers. He agreed to make his Powerpoint slide show available for all members to access. Mike C to organise distribution as soon as it becomes available.

- Malt tasting

A selection of samples of Weyermann specialty malts (30 in total!) were available for members to taste. A PDF download of their full range can be found on their website

[http://www.weyermannmalt.com/eng/produkte\\_neu.asp?go=brauerei&umenu=yes&idmenu=37&sprache=2](http://www.weyermannmalt.com/eng/produkte_neu.asp?go=brauerei&umenu=yes&idmenu=37&sprache=2)

- Lunch

A decent buffet was provided by the pub and everyone appeared satisfied!

- Beer tasting

Four excellent beers were tasted. The Chair had decided that a reduced number of beers from usual was appropriate due to the packed agenda. See appendices for details of beers sampled.

- Any other business

Paul Booker of Angel Homebrew in Chesterfield displayed several quality stainless products from his ever increasing range of brewing equipment. His web site is strongly recommended. <https://www.angelhomebrew.co.uk>

Thermometer comparison - a concern was expressed before the meeting regarding the accuracy of the thermometers we used in our brewing. Several members brought their thermometers and a comparison was made. See appendices for the results of this mini-survey courtesy of Alan Q.

## Appendices

### **Statement by MCB Coordinator**

This was Allan's first meeting as Coordinator and although he undertook to try to further move the MCB forward, he stressed the need for feedback, ideas and occasionally some help.

Last year at the Burton meeting the overwhelming feeling was that MCB should continue to stay informal and carry on much as before, so that is the spirit in which we will continue to operate.

Peter has agreed to stay on as Treasurer, James as Webmaster and Steve R as auditor.

Previously the membership of the MCB was in effect a mailing list of people who had at some point expressed an interest in joining. However this did not give preference to participants of meetings and events. Therefore there is now a mailing and a membership list. The mailing list, which is open to anyone, previously contained 75 people and has now been reviewed. Anyone who has not confirmed that they wish to remain on the list has now been deleted from it. The list now comprises 54 individuals. A members list has also been created which includes people on the mailing list who have attended a meeting over the last 2 years.

The intention is to make this work as follows - If there is ever a need for a vote on an issue, only the members will be entitled to have their say. In respect of MCB activities such as a brewery trip, the members will be consulted as to the venue and then it will be offered to everyone on the mailing list, although members will be given priority.

For some time we have collected a pound from each person attending a bi monthly meeting. This started off as voluntary but in future will be compulsory and in effect be the same as a subscription to a club. These funds will be used to defray expenses and also to build up a balance to finance a major event such as a beer competition in the future.

The 'About Us' page on the website has been revised to include some of the above points and also to emphasise that the MCB is a totally independent organisation.

It is intended to have a range of events such as brewery visits, workshops and brew days although there does not seem to be a lot of enthusiasm for beer swaps at the moment.

## Thermometer Comparison

The Objective was to compare the performance of brewer's thermometers (spirit and digital) at two temperatures.

A large jug of iced water left at room temperature was used for the lower temperature.

A small jug of heated water (about 1L) was used for the higher temperature. Temperatures recorded in Table but note that the heated jug was cooling with time. Samples are recorded in chronological order.

Initials	Lower Temp. (°C)	Higher Temp. (°C)
JF	19.5	90
AG	19	90
SR*	20.5	79.4
PF		87
PF (digital)		90
DS	20.5	87
SH (Boots)	20.5	79
SH (AG)	21	83
AQ	18	77
JC	17.5	80

\*Thermometer in Fahrenheit and converted (69 and 175 respectively).

Variation in recordings was observed. However, later discussion suggested that the results were not so much down to the thermometers but to their use. Some were required to be fully immersed whereas others had to be immersed to a depth of 3 inches (as purchased by AG). In the samples above it was not possible to get complete immersion at the higher temperature.

## Beers sampled

### Lorna W - Lorna's Summer Ale

#### 14 litres

Grist-Pale Malt.90% Torrified Wheat 5% Rauchmalz 5%

Hops-Start of boil-Cascade(9.2%)-10 grms-90 mins

10 mins-Cascade (9.2%)- 10 grms

Nelson Sauvin (12.7%) 20 grms

Flame out-Nelson Sauvin(12.7%) 52 grms -30 mins as hop tea in 1.4 litres wort

IBU-41

Mash Schedule—90 mins 67c

OG 1040 FG 1006 ABV 4.4%

Yeast- Nottingham

### Steve R - Bramling Gold

Grist-Pale Malt -12lb / Wheat Malt-1lb

Hops Start of boil (90 mins) Bramling cross 60 grams

Mount Hood 40 grams

Late Hops (15 mins) Mount Hood 30 grams

Mash-90 mins-66c / Boil - 90 mins

OG 1054 / FG-1011 / ABV-5.8%

Yeast- Nottingham / Date Bottled-16/12/12

Ian R-B - double IPA - American style but mainly NZ hops. About 9 to 10%.

More details to follow.

Simon J - A Belgium Sonnet (Belgian Dubbel)

Original Gravity (OG): 1.072 / Final Gravity (FG): 1.010 / Alcohol (ABV): 8 %  
Colour (SRM): 13.6 / Bitterness (IBU): 22.8

61.54% Pilsner / 15.38% Abbey Malt / 15.38% Candi Sugar, clear / 7.69% Carabiege

2.2 g/L Sonnet (3.9% Alpha) @ 90 Minutes (Boil)

2.2 g/L Sonnet (3.9% Alpha) @ 5 Minutes (Boil)

2 step Infusion at 66°C for 60 Minutes / Mash out at 76°C for 15 Minutes.

Boil for 90 Minutes

Fermented at 20°C with WLP575 - Belgian Ale Blend