



The Midland Craft Brewers Association



Brewing crafted ales.....at home

Meeting held on Saturday 2nd July 2011

At The Swan & Rushes, Leicester

Present: Mike C, James F, Peter F, Ron A, Steve R, James T, Dave S, Phil S, Alan Q, Steve S, Simon J, Bill G, Ian R-B, Russell P and Allan G (Chairman)

Apologies: Greg P, Geoff C

1. Introductions & welcome.

1 new member - James T and one prospective member - Russell P - were present for the first time and welcomed to the meeting.

2. Future Meetings

September 10th - Burton on Trent at the Burton Bridge (Peter F).

Theme "Retrobrewing".

November 26th - Joint social with the Cambridge group in Peterborough

January 2012 - Venue and date to be decided (Alan Q)

Theme to be decided.

March 2012 - Nuneaton at The Crown (David S)

Theme "Conditioning and Storage"

A discussion took place on the timing of socials, bottle swaps and normal meetings because in July an event was organised on 3 out of 4 consecutive weekends whereas at certain times of the year there is a gap of 2 months between events. It was agreed in future that wherever possible there should be only one event each month.

3. Best practice.

Allan G proposed a series of actions that would facilitate MCBA meetings. These had been discussed with Ron and were adopted by the group.

- Meeting venues to be selected for
 - Good transport links for usual attendees
 - Sufficient room to accommodate 25 people
 - A good range of hot and cold food
- Agenda to be sent to Ron for circulation 1 month before meeting
- Each meeting to include a theme or main topic backed up by a questionnaire if appropriate
- A maximum of 9 beers for sampling to be available at each meeting and agreed with Ron
- Chairman should consider asking a colleague to take notes for the minutes.
- Minutes should be produced within 14 days of meeting and main topic write up within 1 month so the website can be updated as soon as possible.
- Allan to be available to provide support if required
- One meeting each year to be a joint meeting with another local group. .
Alternatively this could take the form of a social

4. Role of MCBA Co-ordinator

Ron our present Coordinator outlined his approach to the role which was to facilitate all activities within the MCBA. It is not to provide management of the group or act as chairman (unless organising a meeting). The issue of members attending one or two meetings and then not returning was discussed and it was agreed that Ron would contact the people involved to obtain feedback.

5. The Way Ahead

Allan G summarised the current initiative which is a review of the structure and modus operandi of the CBA. He described a number of criticisms of the CBA in its present guise including the lack of a national competition this year, poor website, lack of financial records and whether Brewers Contact and the present structure of the CBA meet the needs of the members..

A number of volunteers from the various local groups have already come forward and the June edition of BC will contain an explanation of the initiative and give the whole membership a further opportunity to take part. An initial meeting of the Group will shortly be organised.

6. Beer Tasting

BEER TASTING SUMMARY

Name	Type	Malt	Hops	Yeast	SG	ABV (%)	Other
Dave S.	Pale Ale	L, PM, CM, TW.	Pioneer	S-04	1033	3.0	Primed with honey
James T.	Pale Ale	PM, W, CM, FB.	Cascade	S-04	1040	3.7	
Peter F.	Pale Ale	PM, V, CM.	Fuggles, Goldings, Challenger	Wyeast 1469	1047	5.0	Celeia dry hop
Steve R.	Bitter	PM, CM, W, B.	Challenger, Saaz	Nottingham	1046	4.0	
Steve S.	APA	PM, V, TW, CM, CR	Simcoe inc. dry hop	WLP001	1055	5.5	Tropical fruit flavours

Alan Q.	Porter	PM, Choc. A, W.	Fuggles	Gervin	1045	5.0	
Ron A.	Porter	PM, Br., B, FM	Green Bullet	Gervin	1060	6.6	Invert sugar and golden syrup
James T	Tripel	BTR, L, BA, Candi sugar	Bobek Challenger.	WLP500	1072 - 1004!	9.1	Orange peel in boil
Bill G	APA	PM	Challenger, Amarillo, Cascade	US-05	1072	8.1	
Simon J	Miami Weiss	PM, W.	Amarillo	Mauribrew Weiss	1048	4.7	Cloves

Key to Malt Types: PM pale malt, CM crystal (all types), L lager, A amber, W wheat, CR Cara red, TW torrefied wheat, Br brown malt, BTR Belgian two row, BA Belgian aromatic, FB flaked barley, V Vienna, B black.

7. Clinic

Allan G brought a beer which he had entered in The Springthing. This beer received high marks and the judges detected no brewing faults. However subsequent tastings indicated an astringent taste but this was not confirmed by the group. A couple of tasters thought the beer had an off aroma (which could not be identified but possibly vegetal) which was not reflected in the taste.

8. Mashing, Sparging and Boiling

Allan G summarised the responses to the questionnaire sent out in June which had resulted in an excellent response (24 replies). The results of the questionnaire including the discussions at the meeting are included in the write up under "Brewing Topics"

9. AOB

Alan Q reported that he had been unable to contact Newnham Farm by phone regarding a hop walk. A letter was written to the Farm at the beginning of June but no response as yet had been received.. It was suggested that something could be arranged via Farams (Hop Merchants) and Allan G agreed to contact them.

Note: Subsequent to the minutes Allan G contacted Farams and was given the name of Martin and Julie Powell-Tuck, who are situated near Ledbury (Tel: 01531 670416 - for future reference).

10. Financial update from Peter F

The balance on the bank account as at the end of June 2011 remains the same as last reported in the Birmingham minutes, at £245.77.