



**Meeting held on Saturday 7th July 2012
At The Cross Keys Nottingham**

Present: Alan Q, Allan G, Bill G, Jim S, John C, Lorna W, Peter F, Ray C, Russell P, Steve H, Steve O, Steve R, Tim L and Simon J (Chairman)

1) Introductions & welcome.

The Chairman welcomed everyone. All were regular attendees so introductions were unnecessary.

2) Beer Tasting

The following beers were sampled

1) Tim L-American Pale Ale (Regret)

Pale Malt. Hops were Summit(FWH) and Glacier (15 mins + flame out). Total IBU's 44, OG 1050, Yeast US 05, ABV 3.9%

This was considered to be a nice Beer, although quite a low aroma for an APA.

2) James T -Mild

Pale, Crystal and Chocolate Malts. Hops were Progress (FWH), Fuggles (15 mins) and EKG (5 mins) . Total IBU's 10.2, OG 1038, Yeast WLP 002, ABV 3.9%

This was considered to be a nice malty beer which needs to be drunk very young.

3) Simon J-Belgian Dubble.

Pilsner, Wheat, Aromatic, Biscuit, Caravienna and Special "B" Malts. Hops were Styrian goldings (FWH) Other ingredient- Homemade Candi sugar. OG 1071, Yeast WLP 500 Trappist Ale, ABV 7.3%.

This was considered to be a very good example of the style.

3) Posters

Allan G explained that the Posters were intended to be placed primarily in homebrew shops and also chemists selling Young's products in return for the MCB advertising the shop on our website. Posters were taken by James T, Lorna W, Ray C and Simon J. Recipients were asked to inform Allan G when the posters had been displayed so that the website could be updated. John C enquired whether it was possible to get Hop and Grape and Malt Miller to advertise the MCB on their websites. However there did not appear to be any facilities for them to do this at the moment and the reason that they were advertised on the MCB website was to thank them for past sponsorship.

4) Website

Allan G explained that there were still a number of outstanding issues regarding the website and these will be discussed between Ron, Peter, Allan and James before the Beer Swap in Derby next week. An update will then be provided to the next meeting in September.

5) Purchase of Hops

Allan G explained that there was only sufficient interest in Nelson Sauvin hops to justify ordering the 5 kilo minimum from Farams. However Farams had recently been in touch to say that this year's crop had already been pre ordered. A provisional order was placed for the 2013 crop.

6) Comparison Brews

A brief discussion took place regarding the principles to be adopted and Alan Q agreed to prepare a paper for the next meeting in September including a series of recommendations.

7) Tasting some common off-flavours including their causes and effects.

Simon J had negotiated a deal whereby a range of off flavour samples were supplied free of charge in return for feed back on how effective the experiment was and any suggestions as to how the exercise could be improved. The basic approach was to have a bland lager as a control drink then to add each sample of an off-flavour to a quantity of the same lager. This was then distributed for each of us to see if we could recognise the particular defect. The off flavours tasted, as well as a Beer Troubleshooting guide are included under "Brewing Topics" on this website. There is also a reference to " A HomeBrewer's Guide to Beer Flavour Descriptors published in Zymurgy in 1987.

This was considered to be an interesting, enjoyable and very informative exercise. The web address for the tasting kit is :

8) Beer Clinic

The following beers were sampled.

James T -Mild

This beer had fermented from an original gravity of 1039 down to 1004. However the general consensus was that the beer was fine but that the beer is better drunk very young. The accuracy of the hydrometer was also questioned.

Jim S - Wheat Beer

This beer was made with a cider yeast which Jim had cultivated himself. The general opinion was that the flavour was predominately smoked bacon and that Jim should abandon his cider yeast and instead use a good quality beer yeast. However a couple of the tasters liked the flavour.

Alan Q- IPA

This beer was entered into the Saltaire Competition where the judges found a number of faults. Alan brought the beer for a second opinion which confirmed the verdict of the judges.

Allan G -IPA

This was another beer entered into the Saltaire Competition. The judges did not detect any faults with this beer although Allan had opened a bottle recently and detected substantial diacetyl. The majority could not taste any faults with this beer although one taster detected slight diacetyl. The conclusion was that the bottle sampled previously by Allan was probably a rogue bottle.

9) Future Events

July 14th - Beer Swap -Brunswick Inn Derby 12.00

August 4th -Hot Break Competition- Barlow
Derbyshire

August 11th -Second yeast day, Leicester

August 18th Cambridge Craft Brewers Meeting

September 8th MCB Meeting-Burton
September 10th- 14th Possible Hop Walk and visit to
Brew Pub -Worcester
September 15th CBA Competition-Bristol

October Possible visit to Grainstore Brewery -
Oakham

10) Finance

Peter F MCB Treasurer reported on the finances which can be summarized as follows

	£
Balance brought forward	223.39
Collection at meeting	+ 15.00
Disbursements for meeting	- 30.00

Balance carried forward	208.39
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At the end of the meeting the majority of us adjourned to the Brewdog Bar to sample some rather different ales.