The Midland Craft Brewers Association

Brewing crafted ales.....at home

Minutes of the meeting held on Saturday 10th March 2012 at The Crown, Nuneaton

Members present were; DS (chair), SO, JF, JS, Shane S, SH, PS, SR, Steve S, SJ, IR-B, RC, PF, R&M A, JC, AQ, AG, JT. Guest; Lee Byatt of Byatt's Brewery Coventry. Apologies from GP & JN.

The meeting commenced at 11:30 and after the usual welcome and introductions, a tasting of members' beer proceeded. The beers brought were all of good quality and a detailed list with ingredients and specifications will be found in the appendix to these minutes.

Kipling Comparison AG distributed three samples of a beer made to identical specifications but each fermented with different yeast. These beers had differing finishing gravities and after sampling, the group was asked to give opinions and preferences on each beer. Six members preferred Beer No 2 , (WLP002) five members opted for Beer No 1 (Safale SO4) whilst just two members preferred Beer No 3. (Nottingham)

Group name and logo JF & SH had several examples to show the group and after some discussion the name "**Midlands Craft Brewers,** with the "slogan" **Brewing Quality Beers at home"** was decided upon. It was also agreed that JF would produce some further graphic examples of a logo for members to make a final choice, these would be submitted via RA. It was decided that including a "Midlands Area Map" on the logo was impractical due to the very large area covered by the group.

The W.A.G Survey DS, who had organised the survey gave a brief summary of the findings and particularly those relevant to our own group. The full report is attached at the end of these minutes – double click to open up a separate PDF file containing the full document.

- The survey had 389 responses, of which 251 (about two-thirds) were not members of the CBA.
- 63 out of 386 (not every respondee answered every question!) or about 18% identified themselves as East or West Midlands.
- 81 out of the 389 identified themselves as members of a regional UK brewing group.
- All-grain brewing was dominant, either solely or in conjunction with kit / extract brewing. Extract and kit brewers were far less likely to be members of the CBA (only one non-AG brewer was a member). This perhaps raises the question as to whether more needs to be done nationally or locally to help kit / extract brewers make the step to all-grain.
- Note there is an error in the table for "Level of Experience". The figures in the Non-CBA and Total columns are incorrect.
- The responses about "Use of Forums" indicates a high level of online activity which may suggest benefit in more use of this medium.

- Views on “Organisation Structure” favour arrangements with local and national groups working together in some way (although not necessarily as one organisation).
- Highest priority objectives were
  - Improving the quality of members' home brewing
  - Sharing knowledge about home brewing
  - Providing opportunities for home brewers to socialise
- Highest priority activities that seem appropriate for a local group to note were
  - Arranging local events (e.g. socials, brewery tours, presentations, brewdays)
  - Helping home brewers find and contact others in their local area
  - Providing a means for local brewers to meet, share experience and swap beer
  - Providing a national network of home brewers for sharing knowledge and experience
- Other high priority activities were
  - Linking up existing local home brewing groups
  - Supporting / facilitating the creation of new local home brewing groups
  - Providing a regular publication for members
  - Creating relationships with other beer-related organisations in the UK (e.g. SIBA, CAMRA)
  - Campaigning on behalf of home brewers
- Important benefits to members were a regular newsletter, website and online discussions. The website was the highest rated and is also the most relevant of these at a local level although there may also be a case for a local discussion forum to be considered.
- When considering the format for distributing magazines / newsletters there were preferences for electronic formats, reinforcing the earlier note that online activity was high amongst respondents.
- A local emphasis was also noted when considering competition formats.

Conditioning Survey; DS outlined the response and results from the survey.

- A total of 25 responses were received (including a couple of cases where an individual provided two different responses for different styles of beer.
- Most responses (21/25) could be broadly classified as UK ales, with the remainder (4/25) as Belgian or Strong UK styles.
- End of fermentation was determined in a variety of ways, however use of measurement (hydrometer / refractometer) was the most common either on its own (7/24) or in conjunction with another method (12/24).
- Following completion of primary fermentation, practices were again varied. 10/25 choose to bottle / keg immediately (3 of these via a secondary vessel, 7 directly). 6/25 leave in the primary vessel for further conditioning, and 9/25 transfer to a secondary vessel for further conditioning.
- For those who allow further conditioning time, the temperature ranges used varied, but tended towards 10°C-15°C if using a secondary vessel (with a couple using lower temperatures), with durations from 1-4 weeks, occasionally longer. When conditioning in the primary vessel the temperature range tended towards 20°C-22°C (again with a couple lower than this) and the length of time for additional conditioning was generally shorter, mostly 1-4 days.
- Bottles were the favoured method of storage (15/25) followed by pressurised keg (8/25). The remainder were traditional case (1) and plastic keg (1).
- Nobody used any sort of physical filtering beyond allowing the beer to settle before transfer.
- Priming was common (17/25 total consisting of 12/14 for bottles and 5/8 for kegs with one further bottler using priming occasionally where necessary). The rate of priming varied, and

due to several responses being in terms of teaspoons it was necessary to attempt to approximate this to weight for comparison purposes on the basis of one teaspoon being roughly 3g of sugar. Rates reported were from 1g/l to 6g/l. Strong / Belgian ales tended to have higher levels of priming, but were not the only ones to be primed at these highest rates. Priming was generally undertaken using sugar (11/18), glucose (2/18), a glucose / sugar mix (3/18) with DME and wort making up the remaining two responses.

- Seeding with fresh yeast was only reported in 5 cases, and these aligned closely with the Belgian / Strong UK category (all four of these were seeded, plus one other). Mostly this would be with a different yeast to the main fermentation, 2 using dry yeast and another 2 taking the yeast from the next batch.
- Fining was only normally used in one instance, though there were three cases where in some circumstances it might be used.
- Following bottling or kegging, warm conditioning was generally undertaken at room temperature (16°C -20°C) for 1-2 weeks, although there were durations of 2-3 days and 3-4 weeks reported in a couple of cases each. Subsequently cold conditioning was undertaken at a lower temperature (ambient / garage / cellar temperatures falling mostly into a range of 10°C-15°C but some lower). The duration of cold conditioning was from a minimum of anything from 1-4 weeks, in some cases longer depending on strength.
- Temperature control at this stage was used in 9/25 cases, 8 of these being in a converted fridge or cupboard, the other in a cellar. 16/25 did not use any temperature control (including one non-response to this question). Temperature control was more common for bottles than for kegs.
- Alternative storage methods covered the variety of options. Those who did not use bottle as their main method all used bottling as a second option. Every response indicated the use of two (and in one case more) forms of storage in total.

DS brought three bottles of a beer for comparison, the only difference was the priming rate. One had one teaspoon of sugar, the second had a half teaspoon and the third no priming at all. When the bottles were poured the differences could clearly be seen.

A brief discussion on conditioning followed and Lee Byatt, the only commercial brewer present informed the group that his brewery used a priming rate of 2g sugar per litre (added to the casks in which the beer is conditioned, immediately prior to bottling), the bottles were subsequently stored at 20 – 25C before being dispatched to the trade.

News and A.O.B

Future meetings & events

May 5th MCB meeting at The Alexandra, Derby. Theme; Comparison of beers entered for the NCB"IPA competition" held at Saltaire on 31st March. Two bottles and judge's feedback sheet requested. Also " Dry-Hopping techniques." PF chair, time to be confirmed.

June 9th Birmingham Social / walkabout, details to follow.

July MCB meeting to be held in Nottingham; SJ chair, details and venue to be confirmed.

August; Brewery Visit Date and venue(s) to be confirmed

September; MCB meeting in Burton. Possible hop walk.

October; Burton Beer-swap.

November; MCB meeting in Leicester

December; Xmas social

A.O.B

A comparison brew with a set recipe and ingredients was suggested for a future meeting and members considered this a good idea.

PF stated that the MCB funds remained at £245.77 with no expenditure having occurred since the last meeting.

Member's beers

The recipes are attached below in the brew logs.

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Brewer and Beer title:Ron Allison Rauchbier Gyle95

Style, description and any background info of beer:
Based on the famous Schlenkerla example but not a clone or copy, and certainly lighter in colour.

ORIGINAL GRAVITY – 10xx.

GRIST (Malt extraction efficiency calculated @ 75%)	20 litres	Ratio %
Rauch Malt		95%
Special B		5%

HOPS

Start of boil [i.e. FWH]

Perle (@ alpha 9.6%)	40 gm	100%.

Late Hops [i.e.15 mins]
None

Aroma Hops [at flame-off / 70 – 80C]
None

Dry Hops Contact time:
None days

Priming Sugars	White sugar	1tsp/bottle
Bitterness units	40 IBU	
Mash Schedule	65.4 C / 90 min	
Boil	75 min	
Apparent [finishing] gravity [AG]	1046	*[OG-AG x .130]*
Alcohol ABV	4.5 %	*[= xxx abv%]*
Colour		
Yeast variety used	Mauri Brew	*dry*

Quantity of yeast/pitching rate	15 gm	*cells*
Date racked to cask/bottles	13/09/2011	
Final casking/bottling gravity [FG]	1046	

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Brewer and Beer title:James Trent. Strange Dunkel.

Style, description and any background info of beer: Munich Dunkel.Brewed on 10th dec 2011, and lagered in my garage for 8 weeks. To avoid under carbonation after such a long and cold condition I decided to repitch with 3gm Nottingham dry yeast for the first time, and the bottles were well carbonated after only 10 days. Having mashed at 68C I was hoping for a higher FG, but the lager yeast still attenuated to 88% - so not a sweet as I wanted it to be.

ORIGINAL GRAVITY – 1070.

GRIST (Malt extraction efficiency calculated @ 65%)	19 litres	Ratio %
Lager malt	5000 gm	70%
Munich	1100 gm	15%
Caramunich	500 gm	7%
Carared	500 gm	7%
Black malt	40 gm	1%

HOPS

Start of boil [i.e. FWH]

tettnang (@ alpha 3.8 %)	25 gm	90 min

Late Hops [i.e.15 mins]

H Hersbruck (@ alpha 4.3%)	25gm	30 min
H Hersbruck @ 4.3%	20gm	15 min

Aroma Hops [at flame-off / 70 – 80C] Stand:

XXXXXXX (@ alpha xxxx%)	xx gm	mins

Priming Sugars	100g sugar/ 2.5atms CO2
Bitterness units	17 IBU
Mash Schedule	68C / 90min
Boil	90 min

Apparent [finishing] gravity [AG]	1009 ’	*[OG-AG x .130]*
Alcohol ABV	7.9 %	*[= xxx abv%]*
Colour	30 EBC	
Yeast variety used	WLP830	*dry /balm/vial*
Quantity of yeast/pitching rate	xxxx gm/ml	xxxxxxx *cells*
Date racked to cask/bottles	04/02/2012	
Final casking/bottling gravity [FG]	1009	

- **MIDLAND CRAFT BREWERS BEER RECIPE CARD**

David Shipman / Boscomoor Bitter (#12)

- Style, description and any background info of beer:

ORIGINAL GRAVITY – 1041.

GRIST (Malt extraction efficiency calculated @ 75%)	25 litres	Ratio %
Pale Malt	4390 gm	96.00%
Chocolate Malt	80 gm	2%
Torrefied Wheat	100 gm	2%

- **HOPS**
- **Start of boil [60 mins]**

Challenger (@ alpha 8.7%) 29 gm

- **Late Hops [20 mins]**

Bramling Cross (@ alpha 6.3%) 10 gm
Progress (@ alpha 6.4%) 11 gm

- **Aroma Hops [at flame-off]** Stand:

Bramling Cross (@ alpha 6.3%) 10 gm
Progress (@ alpha 6.4%) 11 gm 10-15 mins

- **Priming Sugars** None
- **Bitterness units** 26 IBU
- **Mash Schedule** 67-68 C / 90 min
- **Boil** 70 min
- **Apparent [finishing] gravity [AG]** 1009 *[OG-AG x .130]*

Alcohol ABV	4.20%	*[= xxx abv%]*
Colour	28 EBC	
Yeast variety used	Brewlabs TV2	
Quantity of yeast/pitching rate		
Date racked to cask/bottles	16/01/12	
Final casking/bottling gravity [FG]		

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Simon Joachim ; Stella

Style, description and any background info of beer:
American wheat / rye beer

ORIGINAL GRAVITY – 1.054

GRIST (Malt extraction efficiency calculated @ 70%)	23 litres	Ratio %
Pale Malt	4000 gm	%
Rye malt	1000 gm	68.38
Crystal malt (60 EBC)	200 gm	3.42
Vienna malt	200 gm	3.42
Wheat malt	200 gm	3.42
Golden Syrup	250 gm	4.27

HOPS

Start of boil 60 mins

Magnum (@ alpha 12.7 %)	30 gm

Late Hops

Stella (@ alpha 15.7%) 10 mins	20 gm
Stella " " 5 mins	20 gm

Aroma Hops [at flame-off / 70 – 80C] Stand:

Stella (@ alpha 15.7%) 30 gm mins

Dry Hops Contact time:

Stella (@ alpha 15.7%) 30 gm days

Priming Sugars	
Bitterness units	58 IBU
Mash Schedule	66 C / 60 min
Boil	60 min

Apparent [finishing] gravity [AG]	1.014	*]*
Alcohol ABV	5.31%	
Colour	16 EBC	
Yeast variety used	WLP060	American
Quantity of yeast/pitching rate		
Date racked to cask/bottles		
Final casking/bottling gravity [FG]		

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Peter Fawcett Galaxy Light Bitter

Style, description and any background info of beer:

A low gravity, light golden brew

ORIGINAL GRAVITY – 1.036

GRIST (Malt extraction efficiency calculated @ 75%)	30 litres	Ratio %
Pale Malt	4250 gm	90 %
Munich malt EBC 20	335 gm	7 %
Cara-Munich 3 malt EBC 150	155 gm	3 %

HOPS

Start of boil

Galaxy	(@ alpha 15 %)	75 mins	15 gm
Challenger	(@ " 5 %	60 mins	11 gm
14g Fuggles	(@ " 6 %	60 mins	14 gm

Late Hops

Galaxy	(@ alpha 15 %)	5 mins	15 gm

Aroma Hops [at flame-off / 70 – 80C] Stand: mins

Dry Hops Contact time:

Citra (pellets) (@ alpha 12 %) 5 gm 5 days

Priming Sugars	Golden cane + glucose	90g
Bitterness units	33 IBU	
Mash Schedule	66 C/ 100 mins	
Boil	75 min	
Apparent [finishing] gravity [AG]	1.009	
Alcohol ABV	3.7 %	

Colour	13 EBC	
Yeast variety used	Y1469	W. Yorks
Quantity of yeast/pitching rate	2L starter	
Date racked to cask/bottles	25/02/2012	
Final casking/bottling gravity [FG]	1.008	

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Alan Quirk Bitterswheat

Style, description and any background info of beer:
Cross between a Bitter and a German traditional Wheat beer. First gold hops grown at allotment and assumed to be 8% AAU.

ORIGINAL GRAVITY – 1.042

GRIST (Malt extraction efficiency calculated @ 75%)	23 litres	Ratio %
Pale Malt	3200 gm	70 %
Wheat malt	1400 gm	30 %

HOPS

Start of boil 60 mins

First Gold @ 8.0% alpha	50 gm
Cascade @ 6.1%	25 gm

Late Hops 15 mins

First Gold @ 8.0%)	50 gm

Aroma Hops [at flame-off / 70 – 80C] Stand: 50 mins

First Gold @ 8.0%	65 gm
Cascade @ 6.1%	15 gm

Dry Hops Contact time: days

Priming Sugars	Granulated sugar	2g / L
Bitterness units	49 IBU	
Mash Schedule	66 C/ 90 min	
Boil	75 min	

Apparent [finishing] gravity [AG]	1.008	
Alcohol ABV	4.7 %	
Colour	N/A	
Yeast variety used	WLP300	Hefeweizen
Quantity of yeast/pitching rate	Slope	0.8L Starter
Date racked to cask/bottles	17/01/12	
Final casking/bottling gravity [FG]	1.008	

MIDLAND CRAFT BREWERS BEER RECIPE CARD

Steve Syson NZ Pale Ale

Style, description and any background info of beer:
American Pale Ale

ORIGINAL GRAVITY – 1.057

GRIST (Malt extraction efficiency calculated @ 75%)	21 litres	Ratio %
Pale Malt (MO)	4000 gm	66.7 %
Vienna malt (EBC 10)	1000 gm	16.7 %
Crystal malt (EBC 65)	500 gm	8.3 %
Wheat malt	500 gm	8.3 %

HOPS

Start of boil 60 min

Pacific Jade @ alpha 12.3 %	10 gm	
Riwaka @ " 5.4 %	10 gm	

Late Hops 10 min

Pacific Jade @ alpha 12.3 %	60 gm	

Aroma Hops [at flame-off / 70 – 80C] Stand: 30 mins

Pacific Jade	30 gm	
Riwaka	30 gm	

Dry Hops Contact time: 7 days

Riwaka	60 gm	

Priming Sugars	NS
Bitterness units	44 IBU
Mash Schedule	66.7 C/ 100 mins

Boil	60 min
Apparent [finishing] gravity [AG]	1.010
Alcohol ABV	6.0 %
Colour	16 EBC
Yeast variety used	US05 Dried
Quantity of yeast/pitching rate	11.5 gm
Date racked to cask/bottles	08/01/2012
Final casking/bottling gravity [FG]	1.010

MIDLAND CRAFT BREWERS BEER RECIPE CARD

John Collins Wheat Beer

Style, description and any background info of beer:

ORIGINAL GRAVITY – 1.042

GRIST (Malt extraction efficiency calculated @ 75%)	23 litres	Ratio %
Pale malt	2760 gm	
Wheat malt	1840 gm	
Oats	360 gm	
HOPS		
Start of boil (alpha not specified)		
Cascade	17 gm	
Perle	25 gm	
Late Hops		
Aroma Hops [at flame-off / 70 – 80C]		Stand: 30 mins
Cascade	25 gm	
Perle	17 gm	
Spice		
Coriander (crushed)	20 gm	

Priming Sugars	1 tsp per bottle
Bitterness units	N/S
Mash Schedule	66 C/ 100 mins
Boil	N/S

Apparent [finishing] gravity [AG]	1.009	
Alcohol ABV	4.43 %	
Colour	N/S	
Yeast variety used	US05	Dried
Quantity of yeast/pitching rate	N/S	
Date racked to cask/bottles	7/12/2011	
Final casking/bottling gravity [FG]	1.009	

Way Ahead Group Survey 2011

Summary of results

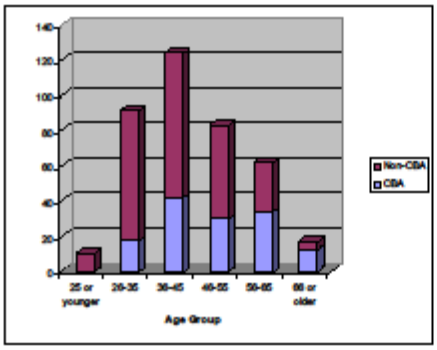
Level of Response

A total of 389 responses (mostly completed online, some returned by post) had been received when the survey was closed at the end of December 2011.

Profile of Respondents

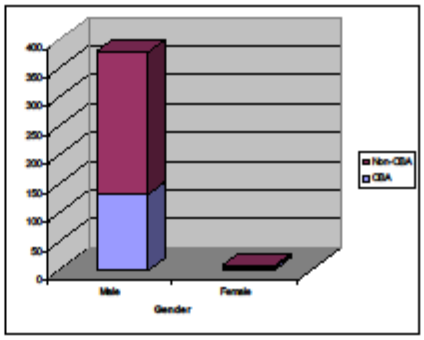
Note that of the 389 responses received, a total of 136 were CBA members at the time of completing the survey. Results given here are shown split by CBA and non-CBA members.

Age



	CBA	Non-CBA	Total
25 or younger	0	10	10
26-35	18	73	91
36-45	42	82	124
46-55	30	53	83
56-65	34	28	62
66 or older	12	5	17
Total	136	251	387

Gender



	CBA	Non-CBA	Total
Male	132	247	379
Female	4	3	7
Total	136	250	386