



**Minutes of MCB meeting held at The Western, Leicester on
Saturday 3rd November 2012.**

Present:

RA & MA, JA (first meeting), RJC (chair), PF, AG, SH, SJ, TL, RP, AQ, SR,
I R-B, JS & JS, SS.

Apologies:

GC & LC, JC, MC, JF, JN, GP, LW.

RJC opened the meeting by thanking all those present for coming and then everybody briefly introduced themselves.

Recent Brewing Awards by MCB Members

Hot Break Competition, Barlow Brewery, 4 August 2012

NF 2nd Stout
AG 3rd Stout, 3rd Lager

**Bristol National Home Brewing Competition, St Werburgh's Community
Centre, 15th September 2012**

Best of Show

SS 2nd (Imperial IPA - Debaser),

Belgian Strong Ales (28 entries)

SS 2nd Tripel Trubbel
RA 3rd Kiwi Dubbel

English Pale Ales (57 entries)

SO 1st English Pale Ale

RA 2nd Golden Bitter

IPA (58 entries)

SS 1st Debaser

SS 2nd Stoned IPA

RA 3rd Classic Pale Ale

New Zealand Pale Ale (12 entries)

SS 1st Kiwi Pale Ale

RA 3rd Kiwi Gold

Lager (15 entries)

SS 3rd Goodnight Vienna

SS HM Schwarzer Engel

English Brown (5 entries)

IR-B 2nd Three Rivers

Beer Tasting

Tasting of five hop varieties used for dry hopping. RJC brewed a base beer (recipe in appendix) which was split into 5 portions. Each 5 litre portion was dry hopped for one week during the secondary fermentation with 30 g of either Goldings, Fuggles, Nelson Sauvin, Citra or Cascade. Bottled samples were brought to the meeting, coded and were tasted blind. The coding for the beer was:

A - Goldings, B – Fuggles, C – a mixture of the 5 beers, D – Citra, E – Nelson Sauvin. Tasters were informed of the hop varieties used, but not the order. Two members correctly identified 3 of the hop varieties. Three members correctly identified 1 of the hop varieties. Eight members did not identify any of the hop varieties correctly.

For the preferred beer, where a preference was expressed, there were 4 votes for E, 3 votes for C, 2 votes for B, 1 vote for A and one taster could not decide between E and C. Overall then Nelson Sauvin was the most preferred hop, followed closely by the mixture of the five beers. The tasters did stick to their normal preferences, as some are known to prefer UK hops and others new world hops. In conclusion, the hop tasting showed the subjective nature of tasting, again. There was a split in preference between ‘old world’ and ‘new world’ hops. A number of tasters preferred the beer with a mixture of hops, which may have added more complexity.

Comparison Brewing

AQ gave a helpful summary of past comparison events in the MCB and started a debate on what the purpose of the comparisons was. More details are found in the appendix to these minutes.

Saison Beer Yeast

TL hopes to get a number of free sachets of a dried Saison yeast from Lallemand. It was agreed that the next comparison brew would be a Saison using this yeast with the recipe up to the brewer. Saison is a generic term covering a wide variety of recipes and styles. The book Farmhouse Ales by Phil Markowski was mentioned as being potentially helpful. RA agreed to circulate news of this exercise before the minutes came out (done).

Tasting Members Beers

AQ 3.6% abv bitter
RA 3.6% bitter (Bristol prize winner)
TL 4.1% bitter, incorporating elderflowers
IR-B 5% Brown Ale (Bristol prizewinner)
SJ Belgian Saison 1051 OG with Dupont yeast
SR 1048 OG Amber Ale
SS 1083 OG Double IPA

A wide variety of beers with the overall standard very high.

Future Events

Christmas Social Sheffield 1 December, meet in The Tap on the station at 11.00.

RA to circulate details about next year's meetings soon (done).

The first meeting in 2012 will be on Saturday 12 January in Loughborough at the Organ Grinder (Blue Monkey Brewery pub), chaired by AQ.

AOB

RP exhibited a reasonably priced water testing kit and answered questions.

AG explained how he broke his thermometer during brewing and deposited the mercury it contained in his beer. He asked advice on whether to bottle the beer or throw it away.

SS said that there would be another Pale Ale competition in Saltaire in April.

TL informed the meeting about a Home Brew Forum meeting (Spring Thing) on 10th – 12th May at the Green Man in Ixon.

Appendix One

Beer recipe for dry hop tasting:

Marris Otter pale malt 3 kg

Flaked barley 250 g

Melanoidin malt 250 g

Wheat malt 250 g

Aromatic malt 70 g

Mashed at 67°C for 1.5 h.

First wort hopped with 50 g Target hops.

Boiled for 1 h. Final volume 25 litres.

Primary fermentation for 3 days at 18°C with Safale US-05.

Secondary fermentation for 7 days at 18°C with dry hop.

OG 1039, FG 1009

Recipe for SR Amber ale:

OG 1048

pale malt 4.05 kg, crystal malt 300 g, wheat malt 250 g, amber malt 400g. Mashed at 66°C for 90 mins. Start of boil 80 g

Challenger hops, late hops 30 g Goldings, boil time 90 mins. Nottingham yeast. FG 1009.

Appendix Two

MIDLANDS CRAFT BREWERS

LEICESTER MEETING (3/11/12)

COMPARISON BREWS

1. Introduction

2. List of Comparison Brews (MCB/Burton Beer Circle)

Number	Date	Batch (AQ)	Brew	Volume (L)	Comments
1	25/11/04	FM25	Crystal Bitter	23	
2	2/1/08	FM66	Network Ale	23	
3	31/12/08	FM76	Highgate Mild	25	
4	24/3/09	F35	Jaipur (S. Carter)	75	
5	5/1/10	F42	Harvest Pale	75	
6	11/1/11	FM98	Burton Bridge Porter	25	
7	8/9/12	-	Session Bitter	-	Burton MCB
8	3/11/12	Ray C	Dry hopping		Leicester MCB

- Originally shared recipe
- Kits provided so no raw material differences (SH)

3. Judging and Scoring

- I think that this is essential and there should be a scoring system.
- A number of systems have been used and should contain “weighting” towards aroma and flavour.
- Results available and “interrogated”

4. Difficulties

- Brewers who ignore or modify the recipes
- The “best” beer on the day
- No comparators (Examples: Harvest Pale and Jaipur)
- Tasting approx. 12 “similar” brews

5. Within-Brewer Comparisons (AQ et al)

Hop additions and bitterness

“Taste the Difference” (13/10/09) attempted four different hop additions with the same wort. The exercise was overambitious in practical terms. Followed up by both tasting and bitterness analysis (written up for BC).

Yeast comparisons

FM37 (22/4/05) split wort in half and compared Fullers Yeast and WLP-001. At bottling again split each in half and tried hop oil for “dry hopping”. The brews with hop oil were deemed “not very nice”. In general the brew with WLP-001 was pleasanter.

FM38 (23/6/05) split wort in half and compared WLP-023 and Munton’s Gold (2x18L). No discernible differences.

6. The Way Forward

- Fix the judging Process
- Evaluate the scoring
- How much effort one is prepared to take and how much do we want to learn (even if never a scientific study)
 1. Low Effort -beer style only designated
 2. Medium Effort- recipe and kit use
 3. High Effort split batches and or team up with other brewers
Examples +/- dry hopping, yeast comparisons, Handley’s, dilution.