

Notes of Midland Craft Brewers Meeting 10th May 2014

Venue: The Craven Arms, Upper Gough Street, Birmingham, B1 1JG

Chair: David S

Attendees: Steve S, Karl H, Mike N, James F, Tim L, Jody E, Steve R, Jon D, Alan Q, Lorna W, Paul N, Andrew R, Peter F, John C, Tom A, Ron A, Ray C, Steve H, Phil S, Russell P, Allan G, Allen B, Nico T, Mark O

1. David S welcomed everyone attending, which once again included some new faces.
2. The main feature of the meeting was based around the subject of British Hops with a presentation on the subject and the tasting of members' beers brewed for the "British Hops comparison".
3. David S began with the first part of the hops presentation, covering the history of hops in Britain – see note 6.
4. There was an initial round of tastings of members' beers brewed with a British Hops theme. Results are in note 7.
5. David S continued with the second part of the hops presentation, covering the state of British hops today, followed by the second round of tastings.
6. The presentation on British Hops was collated from a number of sources in print and on the internet, which required a certain amount of editorial effort in order to present what was felt to be the most accurate interpretation of sometimes contradictory information. As a result it is felt not appropriate to publish the transcript, due to the risk of either infringing copyright or of propagating inaccurate information. Instead, attendees and other readers of these minutes are recommended to visit the sources used:
 - Martyn Cornell's Zythophile blog (zythophile.wordpress.com)
 - Ron Pattinson (The Homebrewer's Guide to Vintage Beer)
 - British Hops website (www.britishhops.org.uk)
 - Charles Faram & Co (The Family Tree of English Hop Varieties)
7. The beers provided for the British Hops tastings, and average score for each (out of 60), were as follows:

Brewer	Beer Description	Average Rating
Tim L	ESB, 1054OG, using Challenger and Goldings	47
Allen B	Porter [no further details]	46
John C	Porter, 4.9%, using Goldings and Fuggles	43
Ray C	Best Bitter, 4%, using Target, Fuggles and Endeavour	42
Karl H	Imperial IPA, 8.7%, using Challenger and Goldings	41
Steve H	Pale Ale, 1038OG, using Boadicea	39
Lorna W	Bitter, 3.4%, using Fuggles	38
Malc N	Bitter, 4.8%, using Phoenix and Fuggles	36

8. Following lunch there were two beers submitted for the clinic, which were sampled and feedback given.

9. There were further tastings of members' beers that had recently been entered into the NCB Saltaire competition. Ratings from this tasting were compared to the ordering of the same beers in the competition.

Brewer	Beer Description	Average Rating	Saltaire Score
Tim L	Parsnip & Jasmine Tea IPA	41	34
John C		39	37
Malc N	Oatmeal Stout with Rum-soaked Pecan Wood Chips	38	43
Allan G	Pepper Stout	38	42
David S	Chilli Porter	38	48
Steve S	Winter Spiced Ale	30	56

10. New local commercial brewer, Gwen Sanchirico, who brews under the “Sacre Brew” label in Wolverhampton, gave a talk on yeast (see copy of slides provided separately).
11. Due to time constraints, an intended discussion on managing fermentation temperature was postponed to form part of the July agenda.
12. Upcoming events were summarised
 - 6th July – MCB Burton Meeting
 - September – MCB Derby meeting
 - 13th September – CBA National Contest
 - October – Steve H construction workshop
 - 1st November – MCB/NCB Sheffield joint meeting
13. Peter F gave the Treasurer’s report which advised that the MCB funds continue to remain healthy.
14. Attendees were reminded that the new website is now up and running, with sponsorship kindly provided jointly by The Malt Miller and Birmingham Beer Bash.