

Minutes of Midlands Craft Brewers Meeting

The Brunswick Arms, Derby

Saturday 13th September 2014

The meeting commenced at 12:15 and the following members were present. Malc, (chair) Alan G, Nick W, Steve R, Jim S, Mike C, Alan Q, Simon, Steve H, Sean, Andy, Russell, Peter, Allan S, Adam, Karl, Mike N, Jody, Tom, James F and John.

For the purpose of tasting and evaluating the various beers brought along, the meeting was split into five groups with a spokesman for each group to report on the beers.

Flavouring Beer Malc introduced the subject by outlining the objectives and discussing how to achieve them .

A paper has been submitted in the Brewing Topics section of the web site.

Malc then poured samples of a beer he had made called “ Dandelion & Burdock Mild.” After tasting the following comments were noted; aroma as expected / initial sweetness followed by dryness / mild characteristics were “overwhelmed”/ similar to soft drink / surgical spirit detected / good condition but poor head retention / liquorice notes in aroma and flavour / thin body.

Tasting members beers The following beers were sampled and feedback from each group given to the respective brewer. The recipes for these beers have been requested using the template on our website and if received will be added to these minutes.

Jim S. (2) Wheat Beer

Light/Hoegaarden nose. Slightly cloudy as expected. Average head retention. Dark colour for style. Sweet. Taste of cloves, banana which some described as harsh. Lightly carbonated.

Mike C. (3) German Wheat Beer

Low aroma of clove/banana also described as sharp. Cloudy as expected. Good head and retention. Subtle flavours of clove and low bitterness. Fruity. Good carbonation. Refreshing.

Simon. (4) Watermelon Wheat Beer

Watermelon aroma detected by some but not all. Some thought acidic. Cloudy as expected though slight pink tinge was off-putting to a few. Some found the watermelon flavour bland others enjoyed it. Good carbonation. Generally opinion divided.

James F.(5) Saison

Saison aroma. Clarity and head were well received. Spicy and fruity flavour though some thought slightly too bitter. Well balanced. Good carbonation, dry, easy drinking.

A buffet lunch followed

Tom bought along three beers for sampling, one a traditional mild whilst the other two were French style beers. These were not formally evaluated by the meeting.

Beer Clinic

Nick brought along a Northern Brown Ale and was given feedback after being sampled by members.

It was generally agreed that the beer was contaminated with acetic acid which was detectable by smell and taste.

Possible causes were thought to be either a contaminated yeast supply or infection during fermentation. It was agreed that nothing could be done to rectify the beer.

Temperature control during fermentation

Allan G gave a talk on Practical Temperature Control emphasising the importance of fermenting at the correct temperature and describing current practice within MCB .

He also made suggestions for both a simple box with a heating element as well as a more sophisticated insulated cabinet incorporating both heating and cooling facilities. More information is contained under Brewing Topics elsewhere on this website.

A discussion followed and several members described their approach to the subject. Mike C uses an old fridge with a Ranco ATC and Simon J emphasised the importance of keeping the fermentation temperature cool. Andy R uses a Python Chiller Coil for cooling.

Questions and Answers

Jim S. enquired about the dangers of copper in brewing equipment and in particular whether there was any risk in using an immersion chiller constructed entirely of copper tubing. In answering it was pointed out that several years ago our group took samples of finished beer from three MCB brewers who had differing levels of copper in their equipment. (none / a small amount / a large amount) With the kind assistance of Ray these samples were then analysed at Leicester University and all were found to have negligible copper and fell well within the permitted levels. It was suggested that although

some copper is leached out during brewing it is precipitated out later in the process during the hot / cold breaks with further absorption via the yeast during fermentation.

Adam was keen to upgrade from brewing with beer kits and there were several helpful answers to his question. Offers were made to loan kit.

Allan G stated that he had experienced lower attenuation using S04 yeast than Malc had when using almost identical mash times / temps and pitching rates. After some discussion it became apparent that Allan had used a considerable amount of crystal / roasted malt in his recipe and this was thought to fully explain the discrepancy in the rate of attenuation.

Steve R had experienced a blockage whilst draining his Brupaks boiler and asked for advice on how to counter this. Mike C suggested a small stainless steel pad could be placed over the inside of the tap to minimise the chance of further clogging in future.

Treasurers report

Peter stated that the current MCB account stood at £246.17 with expenditure at £15.39 for the website and £20 for the room at Burton. There had been £18 collected from the July meeting.

Any Other Business

Allan mentioned the group library and whether any members had suggestions for new books, he stated that there was now a good selection of books in stock, however the facility seems rarely used and it was hoped that more members would make use of it in the future.

The joint NCB / MCB meeting is to take place in Sheffield on Saturday 1st November and it is hoped that as many members as possible will attend. The venue will be notified in due course when finally decided.

The Homebrew Club Allan mentioned this organisation and that MCB members would be welcome to join.

Cornelius Kegs Allan stated that he had received a suggestion that this could be a subject for a future meeting or workshop. After gauging support from the members present he stated that it would be possible to hold a workshop at his house perhaps during October. Peter had stated that he would be willing to demonstrate the use, maintenance, fittings, dispense options etc. for these kegs and Allan mentioned that this could be combined with a practical look at his fermentation chamber which was mentioned earlier.

Haseland Hops Peter mentioned that Allan had been contacted by them and that they were willing to sell us hops directly in several convenient packs.

The varieties grown are Goldings, First Gold, Challenger and Sovereign with prices / postage as follows.

100g £2.00 postage @ £1.20 / 500g £8.00 postage @ £2.80 / 1kg £15.00 postage @ £3.50

Peter mentioned that he had contacted them about packaging and if enough orders were placed they would invest in vacuum / foil packaging equipment. Hops are being harvested at the present time and they can be contacted via their website www.HaselandHops.com

Mike N mentioned that stocksfarm.net would also supply vacuum packed hops directly to home brewers with several varieties available.

The meeting concluded at 16:40

Recipes

Beer Name	Dandelion & Burdock Mild
Competition	N/A
Brewer	Malc Newton
Beer Type	Vegetable/Spice Beer
Original Gravity	1.039
Final Gravity	1.006
Brew Length	23l
Malt Schedule	3.1kg Pale malt 0.2kg Carafo Type 3 0.2kg Crystal Malt 0.15kg Malted Oats 90 min mash at 64 degrees followed by drain and two batch sparges.
Other Ingredients	36g Dried Burdock Root 24g Dried Dandelion Root 15g Star Anise (15 mins) 10g Shredded Liquorice Root
Hop Schedule	25g Whitbread Goldings (60 Mins)
Boil Time	60 Mins
Yeast	West Yorkshire Wyeast 1469
EBU Bitterness	From Hops - 22
ABV	4.2
Brewers Comments	

Beer Name	Wheat Beer
Competition	N/A
Brewer	Jim Streeton
Beer Type	Wheat
Original Gravity	1.049
Final Gravity	1.011
Brew Length	24l
Malt Schedule	3.2kg Wheat Malt 1.4kg Pale Malt
Other Ingredients	N/A
Hop Schedule	30g Northern Brewer
Boil Time	60 min
Yeast	Hoegaarden culture
EBU Bitterness	20
ABV	5
Brewers Comments	