

MIDLANDS CRAFT BREWERS

MINUTES OF MEETING HELD AT BURTON BRIDGE INN ON 11th JULY 2015

Attendees-Alan Q, Allen B, Andy R, Colin F, Ian P, James F, James S, Jody E, Jonathan D, Karl H, Malc N, Mark C, Mike C, Nick W, Steve H, Steve R, Tom A, Tom Y and Allan G (Chairman)

Apologies: Bruce K, David S, Gary C, Ian R B, John C, Matthew S, Peter F, Ray C, Russell P, Ryan S, Shaun O.T, Simon J

It was nice to see a number of new members at this meeting. Allan gave a short introduction explaining how MCB was organised and pointing out the popularity of the organisation which currently has nearly 130 people on the mailing list. Members (defined as those who had attended a meeting in the last 2 years) are now over 50.

Members Beers for Tasting

We split into groups for this session as people often feel more comfortable in small groups. It also gives people a better chance to discuss their thoughts on a particular beer and hopefully come to a consensus. As this session is not a competition but rather an appraisal of the various beers sampled, no scoring is involved.

James F- Harvest pale clone - 3.8 ABV

A beer in the style of harvest pale with citrus and grapefruit aroma and flavour. However, head retention was lacking and some astringency was noticed by a couple of groups.

Nick W- Mild - 3.9 ABV

A typical mild with malty aroma and flavour having good head retention.

Colin F-Best bitter - 4.5 ABV

A best bitter with good head retention and well balanced. A couple of groups noticed a golden syrup aroma with this beer.

Tom Y-India Pale ale- 4.5 ABV

True to style, this beer came second in the IPA category at the recent Home Brew Festival Club Competition. This beer was well received although Tom thinks this beer needs to be drunk young as the hop aroma was starting to fade.

Allan G – Dry Stout – 4.5 ABV

True to style this beer got best beer in show at the recent Home Brew Festival Club Competition.

Steve H- Draught Burton Ale clone at 4.8 ABV
True to style dark bitter with good malt/hop balance and excellent head retention.

Jody E-Belgium Blonde - 6 ABV
Typical Belgium beer with bubblegum, fruit etc. Good head retention but with slight haze.

Mark C-Belgium Brown ale - 8.2 ABV
Typical Belgium strong Ale with Christmas pudding, cherries, raisins etc
Good head retention. Very distinctive, true to style but not to everyone's taste

Yeast and Fermentation-Discussion led by Alan Q

The attendees were asked what type of yeast they routinely used for their brewing. A number only used dried yeast but would consider using liquid yeast or yeast slants in the future. An overview of the use of liquid yeasts was given as a few were unfamiliar with some of the terms e.g. agar slants (an example was shown) and yeast propagation. Attendees were told that two "Yeast days" had been done in the past where a day had been spent on both the theory and practice of yeast storage and propagation. A detailed information sheet is on our website. It was suggested that another Yeast day could be organised later in the year for newer members or those who had missed the previous sessions.

Beer Clinic

This session has been changed to include beers which are faulty but also beers which the brewer feels could be improved.

Ian P –Bitter -3.7 ABV

Although this beer was included in the clinic because Ian thought there were some subtle background flavours which he didn't like, the rest of the meeting felt that there were no obvious faults with this beer. A suggestion was made that some darker malts could improve the flavour but a reasonable easy drinking summer beer nevertheless.

Malc N- Best Bitter – 5 ABV

This beer was included in the clinic because Malc thought that the beer had an odd taste about a month ago. This now seems to have disappeared although the consensus was that it tasted a bit thin with little hop aroma (despite being dry hopped) and a bit too carbonated.

Purchase of vacuum sealer and hops in bulk-Discussion led by Malc N

It was agreed that a vacuum sealer should be bought out of club funds at an approximate cost of £200. Bags used would be Mylar foil bags and that members would be consulted on which variety of hops should be purchased. It was agreed that hops should be available in 250 gram packs only.

Appointment of officers for next year

MCB do not have a committee but have appointed a co-ordinator, treasurer and web master for administration purposes. In accordance with democratic

principles, elections for these posts are held each year. Alan Q had previously agreed to be the adjudicator but as no one else had shown any interest in taking over these duties, the existing incumbents were re-elected for a further 12 months.

Future Events

31st July Deadline for submitting a beer to be brewed by Thornbridge and sold via Waitrose.

1st August Summer Social in Leicester

15th August Slater's Brewery Trip

12th September National Homebrew Competition

26th September Derby Meeting

31st October MCB/NCB Competition

Treasurers Report

The current balance on the bank account was £541.21 prior to any transactions occurring at this meeting

Murphy's of Nottingham had agreed to donate 2 free water analyses in aid of club funds and a raffle was held at the meeting for one of these prizes.(the second will be in September) A total of £24 was raised and the lucky winner was Karl H.

AOB

This item included a number of topics suggested mainly by new and recent members.

However, due to time constraints these were deferred until our next meeting.