

Minutes from The Midlands Craft Brewers meeting held
at The Burton Bridge Inn, Burton-upon-Trent
5th March 2016

Members present were Allan G, Steve R, Malc N, David B, Ray C, Andy R, Des M, John C, Adrian S, Ian P, Jon A, Jodie E, Peter F, Matt S, James F, Jim S, Alan Q, Adam B, Steve H, Nick W, Tom Y, Karl H, Sean O'T and Jon D. There were two guest members from NCB with a total of 25 present. The meeting commenced at 12:00 with the usual round of introductions. Ian R-B was the chair.

Beer tastings; For this purpose the meeting was split into six groups. Members beer submitted included a Dark Mild, Dry Stout, Old Ale, British Ale 'with no name', and American Pale Ale, an oaked IPA and a clinic beer was sampled a Cascade Pale Ale.

The Dark Mild was submitted by Ian P of NCB. It was brewed at low gravity OG 1038 with FG 1012 and was brewed with Danstar Windsor yeast. Members discussed difficulties with getting Windsor to finish at low gravity and it was suggested that it is not capable of fermenting one type of sugar. The hops were home grown. Members considered it true to style.

The Dry Stout was submitted by Adam B. It was brewed with malt extract and not full grain. Grain steeped were Crystal, Roasted Barley, Black Malt and Dark Choc Malt. Yeast was Mangrove Jack British Ale and hops were Challenger and Bramling Cross. Members commented it was not as roasted as a Stout would normally be and was more a Dark Mild style.

The Old Ale was submitted by Tom and was a clone of a Boddington's seasonal ale. Yeast was Windsor and members commented it was sweet, possibly due to the addition of brown sugar.

The British Ale 'with no name' was submitted by Steve, who described it a boring bitter. Members were very positive with its condition and flavor. Steve explained that it was brewed to appeal to lager drinkers as an introduction to ale and used Northdown and EK Goldings.

The American Pale Ale was submitted by Jon. The yeast was WLP 001 Californian Ale Yeast which Jon has been re-using from the same

original batch for 12 months without any difficulties. It was dry-hopped with Citra.

The Oaked IPA was submitted by Malc as a trial to see what members thought as oaking is usually reserved to darker and higher gravity beers. Members commented that the oakiness flavor came through (it had been stored in an oak barrel for a week) but that it might be more appropriate to a darker beer.

The clinic Cascade Pale Ale was submitted by Nick. Members were puzzled as there seemed to be something in the after-taste but it was difficult to pin-point it. Some members couldn't detect anything and liked it and considered it very hoppy but faultless. There was a discussion as to whether it had been fermented too warm.

This was followed by lunch.

Discussion, recognition and tasting of different beer styles

Ian R-B had arranged for a tasting of various commercial examples of different beer styles and members were to try and guess which style they were sampling out of the following choices : English IPA, Northern Brown Ale, Scottish Heavy, Dark Mild, Porter, Irish Stout, Old Ale, Ordinary Bitter and Southern Brown Ale. One style was not present. Top scores were two tables who managed 3 out of 8 proving it was not an easy task. There was much discussion about how a style might change over the years and be perceived differently amongst different drinkers.

There was very positive feedback about this session and it was apparent that it provoked a lot of debate.

Treasurers Report

Peter confirmed that the current balance was £1026.33. Advertising and sponsorship was a good boost to funds especially through the website. It was time consuming to collect cash on the day so members were requested to transfer funds directly to our bank account prior to each meeting..

Yeast Workshop Feedback

Alan Q asked for feedback from members who had attended them and it was all positive. There was a request for Peter and Alan to go global and make a You tube video.

Allan G

Use of grain mills

Discussion over the benefits of grinding fresh or buying crushed. Several members strongly advised the use of mills to avoid the 'Alpen' effect and that whole grain keeps in good condition longer than crushed.

Logo.

Steve H had designed some logos and samples were circulated for approval. Anyone interested in merchandise with a logo can buy them by registering their interest by emailing Allan. Likely costs were £5 for a T-shirt, £8 for a polo shirt and £12 for a fleece.

Future Events.

The next meeting is to be held in Walsall on 14th May.

If any members had any ideas or suggestions for future events then they are encouraged to email Allan.

Flavour Perception Experiment

Allan G arranged for a blind tasting for some lucky volunteers to see how taste perceptions change after a few.

An eclectic choice of beers included low alcohol lager, Budweiser American (Lite) or Light!, Cider, Water, Stout and English Bitter. All who participated gave it very good feedback and notably all managed to safely pick out the water sample, the lager and all thought that a Marston's English Pale Ale was a typical New World style American Pale Ale.

All in all an excellent meeting enjoyed by all.