

Minutes from The Midlands Craft Brewers meeting held at The Swan in the Rushes, Loughborough on 21st January 2017

Members present were Colin, Adam, Mark, Richard, Sean, Ray, Des, Bruce, John C, Allan, Jon A, Steve H, Peter, (chair) Mike C, Nick W, James, Jim, Granville, Martin, Chris, Brian, Matthew, Andy & Steve R. Apologies were received from Ian R-B, & Alan.

The meeting commenced at 12:00 with the usual round of introductions.

MCB 2017 Beer Competition; Leg 1 “Dark Beer” Peter explained that members were to be divided into five groups and that the beers would be judged to BJCP standards with printed guidelines supplied for each style of beer submitted. Upon completion of the judging the score sheets were collected and the group broke for lunch.

After lunch Peter announced the competition results which were as follows;

1 st	Allan G	Porter
2 nd	Chris W	Black IPA
3 rd	Nick W	Milk Stout
4 th	Jon A	Scottish Export

Peter thanked both Ray and Sean for their assistance in pouring the beers and collating the score sheets. The recipes for the first four beers can be found attached to these minutes.

pH control throughout the brewing process.

Peter delivered a talk and answered questions on the subject. There is a relevant article downloaded to the MCB website which members may find helpful.

Treasurers Report and Announcements.

Future Events;

Allan announced the following locations for MCB meetings; dates and venues will be forwarded to members via email in due course.

March **Birmingham**

May **Chesterfield** 2nd leg of MCB 2017 Competition

July **Burton**

Sept **Leicester** 3rd leg of MCB 2017 Competition

Allan mentioned that John C hoped to organise a brewery visit for members later this year.

There has been a MCB / NCB meet up for 3 years so far with each club taking it into account to organise the event. Allan suggested that since it would be the MCB's turn in 2017, this subject should be discussed at our March meeting.

Allan reminded members that the London and South Eastern Homebrew Festival takes place in May.

The Homebrew Festival is to be held in Market Bosworth on June 9th – 11th.

The National Homebrew Festival is to be held during September at Bristol.

Allan mentioned the summer and winter socials that normally take place each year and asked members to contact him re offers to organise and suggest possible locations.

Allan mentioned that it might be possible to arrange a bulk order of pH meters at a discounted price. Also another order will be placed for Polo and T shirts at reduced prices and requested that members contact him if interested.

Peter announced that the MCB account balance stands at £1,001.84 for the No 1 account and £77.50 for the No 2 account. He also apologised to members for the meagre buffet supplied and regretted having to postpone the agenda item "Brewing Low Gravity Beers" due to time constraints.

The meeting closed at 16:00

Midlands Craft Brewers

BEER RECIPE CARD

BREWER:	Allan G	RECIPE NAME:	Porter
Porter BJCP Cat 13C			
ORIGINAL GRAVITY =		1.056	
GRIST (Malt Extraction Efficiency Calculated @		Weight (gm)	Ratio %
Pale malt		3568	
Crystal malt		649	
Brown malt		594	
Carafa Special		1139	
Wheat malt		149	
Flaked Barley		304	
TOTAL GRIST		6403	
COPPER SUGARS		Weight (gm)	
HOPS FOR START OF BOIL		FWH /YES	Weight (gm) Time (Min)
Challenger @ 6.6% a/a		58	75
HOPS FOR AROMA		Weight (gm)	Time (Min)
Challenger @ 6.6% a/a		12	15
ADDITIONAL INFORMATION	DETAILS	COMMENTS	
BREW DATE			
BATCH SIZE (LITRE)	25.0		
PRIMING SUGARS			
BITTERNESS UNITS (IBU)	35		
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)	75		
FINISHING GRAVITY (AG)	1.020	due to high % of dark malts?	
ALCOHOL (ABV)	4.90%		
COLOUR (EBC)			
YEAST VARIETY	WLP002		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)	1.020		

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BEER RECIPE CARD

BREWER:	Chris W	RECIPE NAME:	Black IPA
Black IPA BJCP Cat; Specialist Beer			
ORIGINAL GRAVITY =		N/A	
GRIST (Malt Extraction Efficiency Calculated @		Weight (gm)	Ratio %
Pale malt			85.0%
Chocolate malt			4.0%
Roast barley			6.0%
Flaked barley			2.5%
Carafa No 3			2.5%
TOTAL GRIST			
COPPER SUGARS		Weight (gm)	
HOPS FOR START OF BOIL		FWH /YES	Weight (gm) Time (Min)
Unspecified		2 Handfulls	60
HOPS FOR AROMA		Weight (gm)	Time (Min)
Unspecified		2 Handfulls	15
Unspecified		2 Handfulls	flame-out
ADDITIONAL INFORMATION	DETAILS	COMMENTS	
BREW DATE			
BATCH SIZE (LITRE)			
PRIMING SUGARS			
BITTERNESS UNITS (IBU)			
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)	60		
FINISHING GRAVITY (AG)			
ALCOHOL (ABV)	5.00%		
COLOUR (EBC)			
YEAST VARIETY			
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

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BEER RECIPE CARD

BREWER:	Nicholas W	RECIPE NAME:	Milky
Milk Stout BJCP Cat 16A			
ORIGINAL GRAVITY =		1.051	
GRIST (Malt Extraction Efficiency Calculated @		Weight (gm)	Ratio %
Marris Otter		3300	58.9%
Flaked Barley		1000	17.9%
Roasted Barley		500	8.9%
Crystal (150EBC)		300	5.4%
TOTAL GRIST		5100	
COPPER SUGARS		Weight (gm)	
Lactose (Granules) - Added at 10 mins to go on the boil		500	8.9%
HOPS FOR START OF BOIL		FWH /YES	Weight (gm) Time (Min)
Challenger (AA 6.1%) pellets		50	90
HOPS FOR AROMA		Weight (gm)	Time (Min)
ADDITIONAL INFORMATION	DETAILS	COMMENTS	
BREW DATE			
BATCH SIZE (LITRE)	23.0		
PRIMING SUGARS	Half tsp per bottle		
BITTERNESS UNITS (IBU)	34.6		
MASH TEMPERATURE (°C)	67C	for 90 minutes	
BOIL TIME (MINS)	90		
FINISHING GRAVITY (AG)	1.013	Inclusive of lactose	
ALCOHOL (ABV)	5.10%		
COLOUR (EBC)	70		
YEAST VARIETY	Nottingham	Rehydrated	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	1 Pack		
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)	1.013		

Midlands Craft Brewers

BEER RECIPE CARD

BREWER:	Jonathan A	RECIPE NAME:	Scottish Export
Scottish Export BJCP Cat 14C			
ORIGINAL GRAVITY =		1.047	
GRIST (Malt Extraction Efficiency Calculated @		Weight (gm)	Ratio %
Golden Promise (including 1kg Maris Otter)		7000	90.5%
Carafa No 3		150	1.9%
Torrefied Wheat		150	1.9%
Crystal malt(120 EBC)		150	1.9%
Chocolate malt		100	1.3%
TOTAL GRIST		7550	
COPPER SUGARS		Weight (gm)	
HOPS FOR START OF BOIL		FWH /YES	Weight (gm)
Fuggles @ 5.6% a/a			55
Styrian Goldings @ 1.8% a/a			70
HOPS FOR AROMA		Weight (gm)	Time (Min)
Styrian Golding pellets @ 2.1% a/a		40	15
Styrian Golding pellets @ 2.1% a/a		60	flame-out
ADDITIONAL INFORMATION	DETAILS	COMMENTS	
BREW DATE			
BATCH SIZE (LITRE)	41.0		
PRIMING SUGARS	Half tsp per bottle		
BITTERNESS UNITS (IBU)	31		
MASH TEMPERATURE (°C)	64C / 68C	for 20 / 70 minutes	
BOIL TIME (MINS)	60		
FINISHING GRAVITY (AG)	1.015		
ALCOHOL (ABV)	4.25%		
COLOUR (EBC)	35		
YEAST VARIETY	Y1469 (W. Yorks)		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	1 Pack		
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)	1.015		

