

## **Minutes from The Midlands Craft Brewers meeting held at The Organ Grinder, Loughborough on the 15<sup>th</sup> July 2017**

Members present were James F, Sean, Nick, Allan, (chair) Brian, Chris, Steve R, Ray, Andy, Jim S, Des, Alan Q, Karol, Matt S, Granville & Peter. Apologies were received from Bruce, Mike C, John C, Tom A, Jon A, Colin, Richard, Allen B, Ian R-B, Adam, Jon D, Steve H & Mark L.

The meeting commenced at 12:40.

### **Beer Tasting**

There were three beers plus a cider submitted. The meeting was divided into four groups and after sampling feedback was given to each brewer. Where submitted, the recipe details for these beers can be found at the end of these minutes.

### **Beer Clinic**

There was one beer submitted and described as a Golden Ale. After tasting there were no brewing faults identified and the general feedback was that there was perhaps a little too much crystal malt in the formulation. This was evident in the toffee notes detected and a darker beer colour than expected for the style.

### **Beer Torrent Presentation**

Ray started with a talk about the company which was based in Leamington Spa. He outlined the services and products they offered and had brought examples of their combination brewing vessels, these were roughly comparable with the Grainfather but offered higher specifications at a lower overall cost. There were two sizes, 30L and 45L which could be ordered with various accessories although both models included a 9 step mash programmer, a stainless steel overflow cap and a 12" bazooka filter for the basic price. The accessories include a 13m immersion chiller, a hop spider suitable for pellets, hose adaptors for the chiller to connect with standard hozelock fittings and a pump reverse flush facility, again with fittings and a current price list is shown below.

Ray then explained the "Come and Brew" service intended for brewers who lack facilities at home. The cost of a brew was £45 + ingredients and included the fermentation and free bottling + cost of bottles, caps and label designs if required.

## Mibrewery Machine Advantages

All stainless steel (304)

30 litre capacity (40 litre kettle)

Compact, small footprint

Recirculating mash

9 step mash temperature settings (the last setting can be the boil)

Easy to clean

Light

More like a Braumeister than a Grainfather

Expandable grain holder (up to 10 kg grain)

Handles for easy lifting

Tap fitted (can be used with a plate chiller)

Powerful pump

2.5 kW heating element

Pump can be easily reverse flushed for cleaning

Large bazooka filter fitted

Stainless steel cooling coil supplied

Hop spider supplied

One year guarantee in the UK

Repair service and support available



## **MCB organisational matters.**

Allan stated that he had produced a policy document which he had circulated to all members prior to the meeting. This was to address several issues which had recently arisen, in particular certain members openly eating their own food when a buffet was available, other members turning up unannounced and sitting where they pleased. (the latter had caused difficulties with a seating plan drawn up in advance with the purpose of ensuring a good balance between experienced and new members) Also that an excessive number of competition beers tasted by each member in a single session ( 20 on one occasion ) would likely lead to compromised tastebuds resulting in erratic scores. Alan Q stated that considering that we were not being charged for the use of the room and were being allowed to taste our own beers that it was unreasonable for members to bring their own food, this could lead to a return booking being refused. Jim S suggested that members who wished to bring their own food should leave the pub during the break and consume it off the premises, this was agreed as reasonable. Regarding the number of beers for tasting per meeting, a maximum of 8 was agreed upon, this number was also to include any “clinic” beers. As for future competitions it was agreed that the beers must be “anonymous” with bottles not being decanted in view of competitors. Allan also drew attention to advertising specific meeting venues and dates on social media and requested an “understanding” from members that this would not now occur, problems had in the past been caused by uninvited guests turning up at a joint MCB / NCB meeting with members assuming they belonged to the other group.

*The Policy Document referred to is printed below.*

## **MCB POLICY DOCUMENT**

### **Prior to the Meeting**

- 1) The Co-ordinator will make sure that meetings are evenly distributed throughout our area, taking into account good transport links. Members will be encouraged to volunteer to chair a meeting and the Co-ordinator will attempt to match volunteers with preferred locations.

***The reason for this is to make the meetings accessible for all and as varied as possible.***

- 2) Chairmen will select a suitable venue and agree with the landlord the terms of our using his premises. In particular, the bringing of a limited number of beers for sampling. Sometimes the Chairman may get assistance from another member if the meeting is to be held somewhere other than the Chairman's home town. This could provide an opportunity for a member to shadow a chairman before running his own meeting.
- 3) Chairmen should where possible send details of their meeting including the agenda and buffet costs to the Co-ordinator for circulation to all those on the mailing list at least 3 weeks prior to the date of the meeting. Where a detailed agenda is delayed, the main agenda items, venue and buffet costs can be circulated. The detailed agenda can then follow nearer the date of the meeting.

***The purpose of this is to enable members to plan attendance.***

- 4) A booking form must be filled in and sent to John C at least 1 week before each meeting. This states that the person is coming to the meeting, whether a buffet is required, the date the monies were paid into our bank account and details of any beer which is brought for tasting. .Apologies for non attendance should also be sent to John. Beers will be accepted for sampling on a first come first served basis and will be limited to 8 including clinic beers unless members are notified otherwise. Separate arrangements apply to competition beers(At the meeting paragraph 3). In very exceptional circumstances, a member who is able to attend at the last minute must get in touch with John C or the Co-ordinator so plans can be amended. .

***This enables the organisers to plan the meeting properly. The restriction on the numbers of beers is to ensure proper feedback can be given and that meetings are not clogged up with beer tastings.***

- 5) Each brewer bringing a beer is requested to bring 1 copy of our Beer Assessment Form for each tasting table. Comments are entered on the form.

***This will enable each brewer to consider the feedback after the meeting and possibly adjust his next brew accordingly.***

- 6) All buffet monies are to be paid in advance directly into our bank account.

***This is to prevent buffets being ordered then the member not turning up, resulting in MCB footing the bill. It also facilitates the smooth running of the meeting.***

- 7) If any member wishes to post on social media, the post must contain no more information than is provided on our website. The website intentionally gives the date and town with no mention of the venue. People on the mailing list receive specific details of the meeting by email.

***The purpose of this is to avoid gate crashers, a situation which has happened in the past.***

### **At the Meeting**

- 1) Only food provided by the pub can be consumed on the premises. This is good manners as we get a room free of charge.

***By bringing our own food there is a possibility that a landlord will ask us to vacate the premises if he is providing food in house. It certainly will not encourage him to allow us to use his venue again.***

- 2) Sampling of beers should normally be done in groups led by an experienced member.

***This encourages newer members in particular to participate rather than if we didn't split into groups for this exercise.***

- 3) All competitions should be run according to standard home brewing competition rules which include anonymity of entries. If the number of beers entered into a competition is excessive, the competition organiser should ensure some means of rationing takes place so we all do not taste every beer. Specific entry rules for each competition will be agreed in advance.

***The purpose of this is to ensure all beers are judged fairly and to stop the tasters' taste buds being overwhelmed, thus casting doubt on the results of the competition.***

- 4) Chairmen will be encouraged to get someone to take notes during the meeting.

***This will assist with the preparation of minutes and allow the Chairman to concentrate on the meeting.***

- 5) The Co-ordinator and the Chairman may be flexible in respect of certain aspects on the day if it is considered reasonable.

### **Post Meeting**

Chairmen should where possible aim to send the minutes to the Coordinator within 3 weeks of each meeting, for publication on our website.

## **Question & Answers session**

The first enquiry referred to Beerstone which Peter explained as a slightly rough surface, almost like very fine emery paper which formed near and on the base of FV's and beer kegs. It was more likely to occur in soft water areas, particularly with beer styles such as Lagers or Wheat beers where Calcium additions had been low or omitted, whilst the usual alkaline cleaners were useless for removing the stone. Murphy's had suggested dilute Phosphoric acid to assist removal, their own products targeted specifically at Beerstone not being available in quantities less than 30kg. Ray suggested vinegar would remove the stone whilst Peter drew attention to "B.S. Remover" from Five Star Chemicals. The latter is now available from the Malt Miller in suitable quantities at a reasonable price and should be well fitted to the job if used according to the instructions.

The next question was about how to maintain a constant fermentation temperature. Allan suggested a Thermowell could be used to monitor the temperature and had brought a side mounted model and a homemade top mounted version for members to inspect. He then handed round photos of his homemade insulation box with tubular heater and plug in thermostat for maintaining the temperature. Peter mentioned that in his experience Temperature Control Strips costing a couple of pounds were quite effective in monitoring the temperature when fixed to the side of an s/s FV but not sure that this would work as well with a plastic FV. Andy R described his 120L set-up which utilised a s/s coil in conjunction with a Cornelius 110 Maxi-Chiller and an Inkbird controller which he said maintained his temperature exactly as required.

Another member suggested that a Thermal Heat Wrap of the sort used for a vivarium may be useful. Ray mentioned that a Glycol cooler for a Grainfather would cost £1200! Noting time constraints Allan drew the session to a close and suggested other questions could be dealt with at a future meeting.

## **Co-Ordinators Report**

Allan congratulated James F for his Saison and Karol for his Double IPA, both these beers had both won 1st prizes at recent competitions. Nick Wooton had received 2<sup>nd</sup> prizes for both his IPA and Lager whilst Allan himself had been awarded a 1<sup>st</sup> prize for his ESB and a 2<sup>nd</sup> prize for his Porter.

Moving on to the September meeting which would take place in Leicester and the 3<sup>rd</sup> leg of the BOTY competition which was "Speciality Beers" would be held there. Allan mentioned that any members intending to brew beers for this event should contact Peter first listing the ingredients for style approval.

The joint MCB / NCB meeting would take place in October at Sheffield with the MCB hosting on this occasion. There was to be a competition held which could be of any style with the winner being judged "beer of the day." Also each group has an hour spot for a subject and Allan asked for volunteers to lead on this.

Andy Rice said he would be prepared to organise a Christmas Social.

Re the election of officers, Allan said that as no member had volunteered to take on the role of Co-Ordinator he was prepared to continue for the present whilst Peter and Sean were happy to continue in their respective roles of Treasurer and Webmaster.

### **Treasurers Report**

Peter stated that the balance of the MCB No 1 account was £1,007.50 and the balance of MCB Account No 2 was £7.20

He went on to explain that he had obtained debit cards for both himself and Allan. Peter pointed out that if a member who was chairing a meeting needed to pay a pub expenses for a buffet / beers etc. he should be contacted and would pay with the debit card via phone, if Peter was unavailable Allan would make the payment. This means it should not now be necessary for members to have to pay with their own cards and claim re-imbusement later.

There being no other business the meeting closed at 16:00

### **Postscript; MCB organisation matters**

Since this meeting the Co-Ordinator wishes it to be known that this was very much a democratic process as one member has queried why there was not a vote taken.

It would not have been appropriate to take a vote at the meeting for the following reasons.

We have 38 paid up members in MCB all who are entitled to vote irrespective of whether they attended the Loughborough meeting.

Prior to the meeting, 8 people *who did not attend the meeting* voted in favour. There were no votes against.

Out of the 16 attendees *at the meeting* 8 had already voted with 7 in favour and 1 against.

So in total *prior to the meeting* 16 votes had already been cast with 15 in favour and one against.

It would not have been right for members who had already voted to vote again so out of the 16 members present at Loughborough, there were only 9 members who would have been entitled to vote so even if they had all voted against, there would still have been a majority of 7 in favour.

It was not the intention to stifle debate by announcing this at the meeting so instead any dissent was requested. Quite clearly a consensus would have been preferred.

Allan hopes that this explains the situation and that it was very much a democratic process.



## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

<b>BREWER:</b>	<b>Granville</b>	<b>RECIPE NAME:</b>	<b>Amber Clad</b>
<b>An American Rye Pale Ale</b>			
<b>ORIGINAL GRAVITY =</b>		<b>1.058</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt		2150	
Rye Malt		290	
Crystal Malt		80	
<b>TOTAL GRIST</b>			
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Amarillo @ 10.5%		10	60
Cascade @ 5.5%		15	10
Equinox @ 15.0%		15	10
<b>HOPS FOR AROMA</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Cascade		10	steep @ 85C
Equinox		10	steep @ 85C
Mosaic		10	steep @ 85C
Cascade / Equinox / Mosaic		15 / 15 / 15	dry-hop 7 days
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	9.0		
PRIMING SUGARS	n/a		
BITTERNESS UNITS (IBU)	n/a		
MASH TEMPERATURE (°C)	n/a		
BOIL TIME (MINS)	60		
FINISHING GRAVITY (AG)	1.014		
ALCOHOL (ABV)	5.80%		
COLOUR (EBC)	n/a		
YEAST VARIETY	US-05		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	n/a		
DATE RACKED TO CASK/BOTTLE	n/a		
FINAL CASKING/BOTTLING GRAVITY (FG)	n/a		

## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	<b>Peter F</b>	<b>RECIPE NAME:</b>	<b>Dublin Porter</b>
<p><b>An attempt to recreate a style of beer that was very popular in Dublin prior to WW2</b></p>			
<b>ORIGINAL GRAVITY =</b>		<b>1.038</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt ( Crisp Flagon )		4500	83.0%
Dark Crystal Malt EBC 340		160	2.5%
Black Malt		185	3.0%
Roast Barley		440	7.0%
Flaked Barley		290	4.5%
<b>TOTAL GRIST</b>			
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
None			
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Northdown @ 8.5%		45	60
Bramling X pellets @ 5.0%		25	15
<b>HOPS FOR AROMA</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Bramling X pellets @ 5.0%		15	flame-out
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE	21/06/2017		
BATCH SIZE (LITRE)	31.5		
PRIMING SUGARS	golden cane / glucose	3g per litre	
BITTERNESS UNITS (IBU)	32	estimated	
MASH TEMPERATURE (°C)	66C	105 minutes	
BOIL TIME (MINS)	65		
FINISHING GRAVITY (AG)	1.010		
ALCOHOL (ABV)	3.80%		
COLOUR (EBC)	215 EBC	estimated	
YEAST VARIETY	S04 + BRY-97		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	11.5g + 5g	re-hydrated	
DATE RACKED TO CASK/BOTTLE	29/06/2017		
FINAL CASKING/BOTTLING GRAVITY (FG)	1.009.5		

## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

<b>BREWER:</b>	Allan G	<b>RECIPE NAME:</b>	Dry Stout
<b>ORIGINAL GRAVITY =</b>		<b>1.049</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt		2950	
Medium Crystal Malt		204	
Carafa Special 2 / Carafa Special 3		41 /41	
Roast Barley		567	
Wheat Malt		170	
Flaked Barley		539	
		<b>Weight (gm)</b>	
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Northdown @ 9.2%		50	75
Bullion @ 8.6%		25	15
<b>HOPS FOR AROMA</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
<b>ADDITIONAL INFORMATION</b>		<b>DETAILS</b>	<b>COMMENTS</b>
BREW DATE			
BATCH SIZE (LITRE)		23L	
PRIMING SUGARS			
BITTERNESS UNITS (IBU)		48	
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)		75	
FINISHING GRAVITY (AG)		1.015	
ALCOHOL (ABV)		4.50%	
COLOUR (EBC)			
YEAST VARIETY		WLP004	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)		1.015	

## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

BREWER:	Des	RECIPE NAME:	Exmoor Autumn Gold
A British Golden Ale ( BJCP Style 12C )			
ORIGINAL GRAVITY =		1.046	
GRIST (Malt Extraction Efficiency Calculated @ 85%)		Weight (gm)	Ratio %
Pale Malt ( Maris Otter Warminster )		4300	93.1%
Crystal Malt 100 EBC		320	6.9%
TOTAL GRIST			
COPPER SUGARS		Weight (gm)	
HOPS FOR START OF BOIL		Weight (gm)	Time (Min)
Fuggles @ 4.7%		30	90
E.K. Goldings @ 5.9%		30	90
HOPS FOR AROMA		Weight (gm)	Time (Min)
Styrian Goldings @ 4.0%		23	10
ADDITIONAL INFORMATION		DETAILS	COMMENTS
BREW DATE		14/03/2017	
BATCH SIZE (LITRE)		23.0	
PRIMING SUGARS		Corn Sugar	
BITTERNESS UNITS (IBU)		40	estimated
MASH TEMPERATURE (°C)		66C for 75 mins	mash out at 76C
BOIL TIME (MINS)		90	
FINISHING GRAVITY (AG)		1.018	
ALCOHOL (ABV)		3.80%	
COLOUR (EBC)		14	estimated
YEAST VARIETY		S04	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)		23	
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			