

# MINUTES OF MCB MEETING HELD AT THE DEWDROP INN ILKESTON DERBY

30<sup>th</sup> SEPTEMBER 2017

## Members present

Ian R-B (Chairman), Sean O'T, Chris W, Nick W, Jon A, John C, Allan G, Jim S, Karl H, Brian T, Allen B, Peter F, Matt S, Steve R, Matt H, and James F. (11 apologies were received)

## Introductions

These were unnecessary as all attendees had been to our meetings on previous occasions.

## Beer of the Year Competition 2017

This competition was based on members brewing a dark beer for our January meeting, a pale beer for May and a speciality beer for this meeting. The intention of the speciality beer was that it would test members brewing skills by them having to brew a style of beer out of their comfort zone, using herbs, spices, fruit or other unusual ingredients.

Altogether there were 9 different beers entered for this leg of the competition with a wide variety of ingredients used. Participants were Chris W (Peach Pale Ale), Nick W (Morello Cherry Stout), Jon A (Rhubarb and Custard Saison), John C (Vanilla Stout), Allan G (Plum Porter), Brian T (Black Cherry and Chocolate Porter), Matt Hales (Raspberry and Vanilla IPA), James Farley (Coffee Stout), Ian R-B (Cranachan Ale) and Karol K (Tropical IPA)

Beers were allocated to different tables and no one was allowed to judge their own beer. Beers were also sampled anonymously The BJCP score sheet was used where beers were allocated marks out of a maximum of 50 points.

The winners of this 3<sup>rd</sup> leg were 1<sup>st</sup> John C ( Vanilla Stout), 2<sup>nd</sup> Nick W (Morello Cherry Stout), 3<sup>rd</sup> Chris W (Peach Pale Ale) and 4<sup>th</sup> equal were Jon A (Rhubarb and Custard Saison) and Allan G (Plum Porter).

The overall points awarded over the 3 legs were very close with the winners of each round being awarded 42,41 and 40.5 points respectively. In addition, 4 members managed to achieve in excess of 100 points over the 3 legs with the final results as follows.

1<sup>st</sup> Allan G 115.5 2<sup>nd</sup> Jon A 114.5, 3<sup>rd</sup> Nick W 109.08 and 4<sup>th</sup> Chris W 104.75.

The recipes for this final leg of the competition are attached to these minutes.

## Beer Tasting

This session after lunch was to allow members present to taste the competition beers which they had not sampled during the judging process.

## Quiz

The chairman entertained us with a quiz.

## **Co-ordinator's Report**

MCB/NCB Meeting 28th October Sheffield-Allan said he had had a very limited response and asked for members views. The general feeling was that members would prefer a "social" rather than a formal meeting. Allan said he would convey this to NCB.

A Christmas social in Birmingham is currently being arranged by Andy R and Nick W,

January Meeting Walsall chaired by Nick W

March Meeting Loughborough chaired by Peter F

May Meeting. Members were asked to consider volunteering to chair the meeting. .

July Meeting Burton-upon Trent chaired by Tom A

September Meeting chaired by Sean O'T

Allan suggested that at our January meeting members discussed the future structure and activities of MCB to ensure it continues to meet members' expectations.

Allan explained that not many couriers were now prepared to transport liquids so getting beers to competitions was getting more difficult. However he had now set up an account with UPS who were prepared to carry liquids for organisations which had an account with them. Please contact Allan if you wish to use this service.

## **Treasurer's Report**

The MCB main bank account has a current balance of £1000. The number 2 account has a small balance of £20 which apart from a £1 float consists of overpayments by 2 members.

## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

<b>BREWER:</b>	John C	<b>RECIPE NAME:</b>	Vanilla Stout
<b>ORIGINAL GRAVITY =</b>		<b>1.042</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
MO Pale Malt		2900	
Flaked Barley		262	
Chocolate Malt		66	
Black Malt		90	
Roast Barley		360	
Torrefied Wheat		100	
		<b>Weight (gm)</b>	
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
First Gold @ 6.7%		14	75
Golding @ 5.9%		30	75
<b>Additional Ingredients</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
3 Vanilla Pods de-seeded and added to secondary fermenter			
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE	22/08/2017		
BATCH SIZE (LITRE)	20.0		
PRIMING SUGARS	yes		
BITTERNESS UNITS (IBU)	39		
MASH TEMPERATURE (°C)	67		
BOIL TIME (MINS)	90		
FINISHING GRAVITY (AG)	1.010		
ALCOHOL (ABV)	4.25%		
COLOUR (EBC)	95		
YEAST VARIETY	Gervin		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	dried		
DATE RACKED TO CASK/BOTTLE	27/08/2017		
FINAL CASKING/BOTTLING GRAVITY (FG)			

## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

<b>BREWER:</b>	<b>Allan G</b>	<b>RECIPE NAME:</b>	<b>Plum Porter</b>
<b>ORIGINAL GRAVITY =</b>		<b>1.057</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt		3570	
Medium Crystal Malt		650	
Brown Malt		594	
Crafa Soecial 1 / Carafa Special 2		73 / 154	
Wheat Malt		150	
Flaked Barley		304	
		<b>Weight (gm)</b>	
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Challenger @ 6.6%		58	75
Challenger @ 6.6%		12	15
<b>Additional Ingredients</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Plum Essence added at bottling			
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	23L		
PRIMING SUGARS			
BITTERNESS UNITS (IBU)	34.8		
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)	90		
FINISHING GRAVITY (AG)	1.018		
ALCOHOL (ABV)	5.30%		
COLOUR (EBC)			
YEAST VARIETY	WLP002		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

## MIDLANDS CRAFT BREWERS

## BEER RECIPE CARD

<b>BREWER:</b>	<b>Brian T</b>	<b>RECIPE NAME:</b>	<b>Black Cherry &amp; Choc Porter</b>
<b>ORIGINAL GRAVITY =</b>		<b>1.044</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @ 85%)</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt		1900	
Medium Crystal Malt ( 70L )		190	
Torrefied Wheat		120	
Chocolate Malt		100	
Roast Barley		100	
		<b>Weight (gm)</b>	
		2410	
<b>HOPS FOR START OF BOIL</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
East Kent Goldings @ 5.9%		10	60
Fuggles @ 4.2%		5	30
Fuggles @ 4.2%		10	15
<b>Additional Ingredients:</b>		<b>Weight (gm)</b>	<b>Stage</b>
Black Cherries		500	Primary
Black Cherries		820	Secondary
Cacao Nibs		30	Primary
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	11.0		
PRIMING SUGARS	yes	Brewers Sugar	
BITTERNESS UNITS (IBU)	24		
MASH TEMPERATURE (°C)	65		
BOIL TIME (MINS)	60		
FINISHING GRAVITY (AG)	1.010		
ALCOHOL (ABV)	4.53%		
COLOUR (EBC)	50		
YEAST VARIETY	Mangrove Jack M36	Liberty Bell	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	Chris W	<b>RECIPE NAME:</b>	Peach Pale Ale
<b>ORIGINAL GRAVITY =</b>		<b>1.045</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt			80.3%
Vienna Malt			5.1%
Carapils Malt			7.3%
Crystal Malt			7.3%
<b>TOTAL GRIST</b>			
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
<b>HOPS</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Bravo		40	60
Citra		60	Dry-hop
Cascade		60	Dry-hop
<b>ADDITIONAL INGREDIENTS</b>		<b>Weight (gm)</b>	<b>Stage</b>
Peach Puree			with dry-hops
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	23.0		
PRIMING SUGARS			
BITTERNESS UNITS (IBU)			
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)			
FINISHING GRAVITY (AG)	1.011		
ALCOHOL (ABV)	4.50%		
COLOUR (EBC)			
YEAST VARIETY	Wilko		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	Ian R-B	<b>RECIPE NAME:</b>	Cranachan Ale
		<b>ORIGINAL GRAVITY =</b>	<b>1.054</b>
<b>GRIST (Malt Extraction Efficiency Calculated @</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
MO Pale Malt		9000	
Home Roast Quick Oats		900	
<b>ADDITIONAL INGREDIENTS</b>			
Raspberries ( added to secondary )		5000	
Honey ( added to secondary )		1360	
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
Lactose ( added to boil and secondary )		1400	
<b>HOPS FOR START OF BOIL</b>		<b>FWH /YES</b>	<b>Weight (gm)</b>
			<b>Time (Min)</b>
Chinnok	@ 12.7%		80
			75
Amarillo	@ 10.8%		20
			10
<b>HOPS FOR AROMA</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Amarillo	@ 10.8%	20	5
Amarillo	@ 10.8%	20	2
Amarillo	@ 10.8%	20	1
Amarillo	@ 10.8%	20	flame-out
<b>ADDITIONAL INFORMATION</b>		<b>DETAILS</b>	<b>COMMENTS</b>
BREW DATE			
BATCH SIZE (LITRE)		60.0	
PRIMING SUGARS		white sugar	to 2.2 volume CO2
BITTERNESS UNITS (IBU)		48	Estimated
MASH TEMPERATURE (°C)		66	
BOIL TIME (MINS)		75	
FINISHING GRAVITY (AG)			
ALCOHOL (ABV)		6.00%	
COLOUR (EBC)			
YEAST VARIETY		Gervin	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)		33g	
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	Jon A	<b>RECIPE NAME:</b>	Rhubarb & Custard Saison
		<b>ORIGINAL GRAVITY =</b>	<b>1.045</b>
<b>GRIST (Malt Extraction Efficiency Calculated @</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
MO Pale Malt		3900	78.0%
German Light Munich		500	10.0%
UK Wheat		300	6.0%
Flaked Oats		300	6.0%
		<b>TOTAL GRIST</b>	
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
Lactose ( added last 15 mins of boil )		100	
<b>HOPS</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Hallertau Hersbrucker pellets @ 2.1%		75	60
EKG pellets @ 7.0%		25	15
EKG pellets @ 7.0%		20	Whirlpool ( 20 )
EKG Leaf @ 7.0%		40	Dry-hop
<b>Additional Ingredients</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Pink Rhubarb ( blanched & frozen )		250	15
Pink Rhubarb ( blanched, frozen & boiled )		550	with dry hops
<b>ADDITIONAL INFORMATION</b>		<b>DETAILS</b>	<b>COMMENTS</b>
BREW DATE			
BATCH SIZE (LITRE)		23.0	
PRIMING SUGARS		yes	
BITTERNESS UNITS (IBU)		33.96	
MASH TEMPERATURE (°C)		65.5	
BOIL TIME (MINS)		60	
FINISHING GRAVITY (AG)		1.006	
ALCOHOL (ABV)		5.00%	
COLOUR (EBC)			
YEAST VARIETY		Belle Saison	
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			



## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	<b>Matt H</b>	<b>RECIPE NAME:</b>	<b>Raspberry &amp; Vanilla IPA</b>
		<b>ORIGINAL GRAVITY =</b>	<b>1.045</b>
<b>GRIST (Malt Extraction Efficiency Calculated @</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pilsner Malt		2650	
Wheat Malt		880	
Flaked Oats		440	
		<b>TOTAL GRIST</b>	
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
Lactose		500g	
<b>HOPS FOR START OF BOIL</b>		<b>FWH /</b>	<b>Weight (gm)</b> <b>Time (Min)</b>
Mosaic		67	60
Mosaic		27	10
<b>Additional Ingredients</b>		<b>Weight (gm)</b>	<b>Time (Min)</b>
Fresh Raspberries		1300	
3 x Vanilla Pods			
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	23.0		
PRIMING SUGARS			
BITTERNESS UNITS (IBU)			
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)			
FINISHING GRAVITY (AG)			
ALCOHOL (ABV)	4.50%		
COLOUR (EBC)			
YEAST VARIETY			
QUANTITY OF YEAST (GRAMS, DRY OR BALM)			
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)			

## Midlands Craft Brewers

## BEER RECIPE CARD

<b>BREWER:</b>	Nicholas W	<b>RECIPE NAME:</b>	Morello Cherry Porter
<b>ORIGINAL GRAVITY =</b>		<b>1.045</b>	
<b>GRIST (Malt Extraction Efficiency Calculated @</b>		<b>Weight (gm)</b>	<b>Ratio %</b>
Pale Malt		3500	
Flaked Barley		1000	
Roasted Barley		500	
<b>TOTAL GRIST</b>		<b>5000</b>	
<b>COPPER SUGARS</b>		<b>Weight (gm)</b>	
<b>HOPS FOR START OF BOIL</b>		<b>FWH /YES</b>	<b>Weight (gm)</b>
			<b>Time (Min)</b>
Hops ( unspecified ) to 30 IBU's			
<b>ADDITIONAL INGREDIENTS</b>		<b>Weight (ml)</b>	<b>STAGE</b>
Morello Cherry Extract		200	FV
Morello Cherry Extract		3	per bottle
<b>ADDITIONAL INFORMATION</b>	<b>DETAILS</b>	<b>COMMENTS</b>	
BREW DATE			
BATCH SIZE (LITRE)	23.0		
PRIMING SUGARS			
BITTERNESS UNITS (IBU)	30		
MASH TEMPERATURE (°C)			
BOIL TIME (MINS)			
FINISHING GRAVITY (AG)	1.012		
ALCOHOL (ABV)	4.20%		
COLOUR (EBC)			
YEAST VARIETY	Muntons		
QUANTITY OF YEAST (GRAMS, DRY OR BALM)	1 Pack		
DATE RACKED TO CASK/BOTTLE			
FINAL CASKING/BOTTLING GRAVITY (FG)	1.012		