



Midlands Craft Brewers

Brewing Quality
Beers . . . at home



Meeting Date: 13 January 2018

Location:
The Pretty Bricks, John St, Walsall

Attendance

Present

Nick W (Chair), Allan G, Chris W, John C, Steve R, Ray C, Mark L, Sean O'T (Minutes), Andy R, Granville D, Steve O, Allen B, Jon A, Tom Y, Dianne Y, Matt H, Karl H, James F, Ian R-B, Karol K.

Apologies:

Peter F, Adam B, Mike C, Steve H, James S, Tom A, Peter F, Brian T, Alan Q.

A great turn out for the start of the year with 20 members in attendance.



1. Beer tastings

The following members submitted their beers for tasting.

Matt H – IPA 5.0%

A nice beer. Fruity/peachy aroma. Slight haze. Maybe a little over carbed.

Tom Y – Old Ale 5.7%

Another good beer. Maybe slightly light on body for 5.7%. Sweet Malty aroma & flavor with low carbonation.

Sean O'T – English IPA 6.2% (Recipe attached).

Generally well liked. Floral/citrus on the nose. Some noted it was not as much aroma for the amount of hops used.....but the beer is almost 2 years old.

Sean O'T – Blackcurrant & Blackberry Porter 4.9% (recipe attached).

Mixed reviews but no faults. Generally accepted that the fruit overpowered the beer masking any malt. Slightly acidic due to the amount of fruit used. Suggestion was that the remainder could be aged on wood or soured by adding brett.

Steve O – Porter 5.2%

Brought in as a clinic beer but not really anything wrong with it. Roasty, malty & chocolatey. On the brown end of the porter spectrum. Hint of liquorice in the flavor. Would have been better with a yeast other than US05.

2. A taste testing session on different beer colours.

Nick ran an experiment to see how people's perception of malt flavours changed due to the colour of the beer.

4 different beers were served of different colours, a light beer, an amber beer, a brown beer and a black beer. Each taster the 'scored' each beer for both aroma and flavour in each of the below categories, using an online form.

Biscuit Malty Caramel Roast Coffee Cocoa/Choc

Almost all the participants were somewhat aware that the beers (specifically the coloured ones) were of poor quality, that they seemed thin and lacking in some flavour. However, this did not stop the overall perception of things like roast, coffee, chocolate and caramel ratings increased as the beer colour got darker.

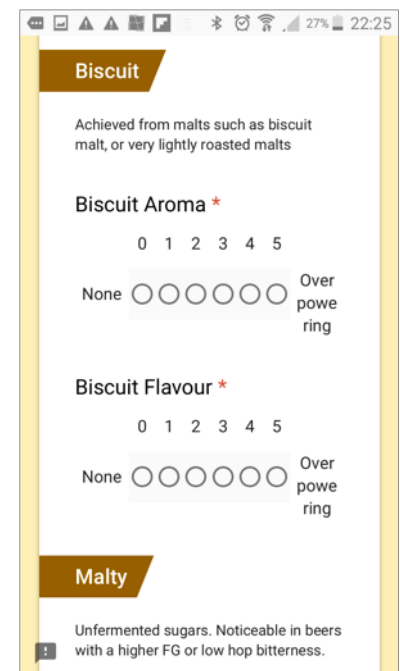
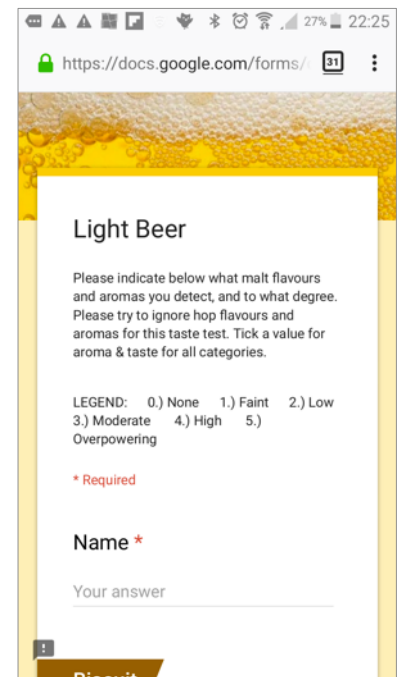
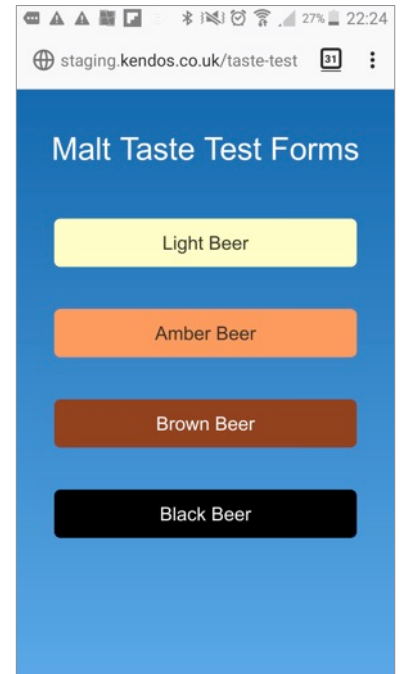
A lot of people verbally commented about the beers during the tasting, a lot were presuming these were just badly produced commercial beers.

At the end of the tast session, it was disclosed that the four beers tasted were actually the same beer, Warsteiner lager which apart from the first light beer, had been coloured with varying amounts of brewers caramel which is virtually flavourless at those concentrations to achieve the colour differences.

Overall, the experiment showed that indeed our perception of beer colour affects what we think we taste. Whether or not our brains were tricked, or there was some pressure to rate darker beers higher on roast, coffee, chocolate etc due to the colour of the beer remains to be seen.

3. Discussion on how members got their fruit/spices etc into their beer for the final of the BOTY competition Round 3 Sept 2017.

Time beat us on this one on the day so the following comments have since been submitted on how the flavours were added to the entrants' beers.



John C – Vanilla Stout

3-off vanilla pods added to FV 3 days into primary. Perhaps more should have been used.

Allan G – Plum Porter

“Uncle Roy's Plum essence bought off internet and added at bottling with either 1 or 2 drops added per bottle. A sampling session with missus and a friend resulted in them thinking 1 drop was subtle and about right but I thought 2 drops as I was aware my beer being dark would be judged towards the end of the tasting session after members had already sampled many beers. I went with 2 drops but the consensus at meeting was that 3 would have been better”.

Jon A – Rhubarb Saison

“Mine was a 25L batch of Rhubarb saison with a 250g fresh blanched rhubarb addition 15 mins from end of boil and then a further 450g of blanched rhubarb into fermenter after four days and let sit for seven days until racking”.

Chris W - Peach IPA.

“I made a peachy concoction with fresh peaches, peach puree, peach extract and vodka. Chucked it in when FG had been reached then crashed to 1.5c for 2 weeks to try and get it clear. Must admit the peachy concoction mixed with lemonade tasted even better than the beer”.

Matt H - Raspberry Vanilla IPA

“I racked onto 1.3kg of fresh raspberry and 2 vanilla pods, although the vanilla didn't really come through at all”.

Brian T – Black Cherry & Chocolate Porter

“I brewed a basic porter (10l batch) then added black cherries (500g, drained from Kirsch they had been processed with & stored in) in primary fermentation 5 days after pitch. Cacao Nibs (30g) added 1 week later into primary for infusion 4 more days.

Secondary fermentation: racked onto more cherries (820g), this time processed in syrup, for 1 more week. Bottled & matured over 2 months”.

James F – Coffee Stout: A sachet of Nescafe instant coffee (like those found in hotel rooms) was added to each bottle entered.

Ian R-B – Cranachan Ale

“Lactose in end of boil and also extra for adjustment into secondary. Honey pasteurised and into secondary. Shed loads of raspberries pre frozen into the primary i think”.

Nick W – Morello Cherry Stout

“In a similar method to Allan, I added concentrated Morello cherry juice to each bottle. It was 3ml as I recall”.

4. Discussion on the future direction of the MCB group.

Allan chaired a short discussion on how the MCB moves forward keeping the MCB fresh & modern, whilst minimising the work of the officers of the MCB who are volunteers.

Prior to the meeting, Allan collated and circulated members' feedback on suggestions on a way forward.

A summary of the areas under discussion are as follows:

- If the group gets too large, we may need to consider splitting into an East & West Midlands subgroups.
- Forum – can be used via phones or computers. Jon A will look at this at feed back at the next mtg.
- Closed Facebook group – Ian R-B & Karl H will follow up and feed back at the next mtg.
- WhatsApp group – Andy made the point all but a few memebvers use phones and a WhatsApp group could be a good way of getting instant discussion / help especially on a brew day. This can be set up immediately.
- Using an online club management system for paying subs etc.
- Formalising a welcome procedure for new members.

This will be followed up at the next meeting.

5. Competition

- Internal competition – It was suggested that we have two rounds (say the next meeting in April and then in July). The top 4 or 5 would then go forward to the “final” at a joint MCB/NCB meeting at the end of October. Suggestions for the two rounds were i) Style & ii) Clone.
- The objective is to have details confirmed within 4 weeks of this meeting. Allan G will follow up and feed back to members.

6. Brewing Q and A Session

No members submitted any brewing questions for this meeting.

7. Reports by Co-ordinator and Treasurer.

Allan reported in Peter’s Absence that the MCB accounts current balance was approximately £1250.

8. AOB

Future Meetings:

March – Loughborough (07/04/18)

May - Leicester (Date TBC)

July - Burton (Date TBC)

September - Birmingham (Date TBC)

Homebrew Festival

The Homebrew Festival Committee has decided to downsize the event by limiting attendance to 50 on a first come first served basis. The concept of members has been abolished. The venue is now at Acton Scott south of Shrewsbury.

Twitter

The MCB Twitter feed is up and running again @midscraftbrew



Brewery visit

Any members who are willing to arrange a brewery visit for later in the year are requested to contact Allan G.

Congratulations

Congratulations to Karol K who is now a BJCP judge.

Meeting closed 16:30

Appendix A – Recipes for beers which were tasted.

Sean O'T – English IPA 6.2%



Brewer's Friend Heading Stats Hops

#025 1868 IPA

Method: **All Grain**
 Style: **English IPA**
 Boil Time: **70 min**
 Batch Size: **23 liters** (*fermentor volume*)
 Boil Size: **27.5 liters**
 Boil Gravity: **1.052** (*recipe based estimate*)
 Efficiency: **72.5%** (*brew house*)
 Source:

Original Gravity: **1.062** Final Gravity: **1.014** ABV (standard): **6.29%**
 IBU (tinseth): **167.82** SRM (morey): **4.88**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
6.06 kg	United Kingdom - Pale 2-Row	38	2.5	97%
0.185 kg	Torrified Wheat	36	2	3%
6.25 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
40 g	East Kent Goldings	Leaf/Whole	4.56	Boil	70 min	18.54
250 g	East Kent Goldings	Leaf/Whole	5.49	Boil	70 min	139.49
50 g	East Kent Goldings	Leaf/Whole	5.49	Boil	10 min	9.79
50 g	East Kent Goldings	Leaf/Whole	5.49	Dry Hop	8 days	

Mash Guidelines

Amount	Description	Type	Temp	Time
15.6 L		Fly Sparge	66 C	60 min
Starting Mash Thickness: 2.5 L/kg				

Yeast

Fermentis / Safale - English Ale Yeast S-04			
Attenuation (avg):	75%	Flocculation:	High
Optimum Temp:	12.2 - 25 °C	Starter:	No
Fermentation Temp:	19 °C	Pitch Rate:	-

Notes

Brew Date - 17/04/16
 Dry Hops added 21/04/16
 Bottled - 29/04/16

Taken from Durden Park Beer Circle book, "Old British Beers and How to Make Them" 3rd Ed.

This recipe is not shared.

Last Updated: 2018-01-01 14:28 GMT

Sean O'T - Blackcurrant & Blackberry Porter 4.9%

#036 - Bridge Over Troubled.....Porter

Method: **All Grain**
 Style: **Fruit Beer**
 Boil Time: **70 min**
 Batch Size: **23 liters** (*fermentor volume*)
 Boil Size: **27.5 liters**
 Boil Gravity: **1.042** (*recipe based estimate*)
 Efficiency: **75%** (*brew house*)
 Source:

Original Gravity: **1.051** Final Gravity: **1.012** ABV (standard): **5.11%**
 IBU (tinseth): **21.98** SRM (morey): **27** ■

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2.25 kg	United Kingdom - Pale 2-Row	38	2.5	45%
0.245 kg	United Kingdom - Munich	37	6	4.9%
0.215 kg	German - Carafa III	32	535	4.3%
1.5 kg	United Kingdom - Wheat	37	2	30%
0.14 kg	United Kingdom - Chocolate	34	425	2.8%
0.5 kg	German - Munich Light	37	6	10%
0.15 kg	United Kingdom - Lager	38	1.4	3%
5 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
18 g	Fuggles	Leaf/Whole	5.5	Boil	70 min	10.99
18 g	Goldings	Leaf/Whole	5.5	Boil	70 min	10.99

Mash Guidelines

Amount	Description	Type	Temp	Time
12.5 L	Sparge water at 75-80C	Fly Sparge	66 C	60 min
Starting Mash Thickness: 2.5 L/kg				

Other Ingredients

Amount	Name	Type	Use	Time
1.4 kg	Blackcurrants	Flavor	Primary	5 days
400 g	Blackberries	Flavor	Primary	5 days
50 g	carafa III - cold steeped then added to boil	Other	Boil	70 min.

Yeast

Fermentis / Safale - English Ale Yeast S-04

Attenuation (avg): 75% **Flocculation:** High
Optimum Temp: 12.2 - 25 °C **Starter:** Yes
Fermentation Temp: 19 °C **Pitch Rate:** 0.5 (*M cells / ml / ° P*)
 145 B cells required

Priming

Method: DME CO₂ Level: 1.5 Volumes

Target Water Profile: Dublin (Dry Stout)

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
110	4	12	19	53	280
http://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=M8YKTXJ					

Notes

2 packs of S-04 in 1.8 litre start - 2 days on stir plate.

Brew date 23/09/17

Bottling / Kegging date 13/10/17 - 12 litres kegged & force carbed, 8 litres bottled.

Racked onto fruit at start of fermentation.

Actual OG measured after racking onto fruit before adding yeast was 1050.5