



**Meeting Date:** 20 July 2019

**Location:**  
The Woodman, New Canal Street, Birmingham.

**Present**  
Sean O'T(Chair), Brian T, Alan Q, John C, Steve H, Mike C, Andy R, Granville D, Matt H, Fred B,

**Apologies:**  
Tom A, Allen B, Des M, Chris W, Jon D, James F, Allan G, Jon A,

**1. Intro**

The meeting started at 12:00. Intros were skipped.

**2. MCB Wheat Beer Challenge.**

- a. There were 12 entries in total: 7 Weissbiers & 5 Witbiers. Each flight was tasted either side of lunch.
- b. Attendees were split in three tables for scoring the beers. The order of the beers in each flight was randomly determined by Alan Q picking numbers from a "hat".
- c. The scoring methodology is according to BJCP. See Appendix 1 of these notes with a sample scoresheet.
- d. A decent standard of beers overall, but there was a marked difference in the colours of beers entered, from pale Amber coloured beers through to the darker red end of the spectrum. Final Scores are below. Full score sheets have been circulated to each brewer for feedback.
- e. Final scores summary as follows (out of 150):



Rank	Beer #	Style	Brewer	Total Score	Comment
1	1	Weiss 10A	Steve H	113	
2	10	Wit 24A	John C	101	
3	3	Weiss 10A	Mike C	100.5	Taste off between equal scoring beers. Beer#3 wins on a show of hands by 5 to 4.
4	8	Wit 24A	Alan Q	100.5	
5	9	Wit 24A	Sean O	97.5	
6	6	Weiss 10A	Tom A	88.5	
7	2	Weiss 10A	Allan G	88	
8	12	Wit 24A	Matt H	82	

9	5	Weiss 10A	Brian T	79	
10	11	Wit 24A	Allen B	77.5	
11	4	Weiss 10A	Fred B	64	
12	7	Weiss 10A	James F	49.5	

f. Recipes for the above are attached with these notes in Appendix 2 (9 so far. Will reissue on receipt of further recipes).

g. Thanks to Steve H for the certificates.

### 3. Competitions update

Sean gave an update on recent BJCP competitions since our last meeting as well as status on upcoming competitions. See Appendix 3 for details.

The next main large upcoming competitions are:

- 14/09/19 - Welsh National Homebrew Competition at Tint Rebel, Newport – Entries now full
- 24/11/19 – Brewcon World Series III at Beavertown, London- Open for entries. 500 entries max – some places still remaining as of 20/07/19. <https://www.brewcon-worldseries.com/index.php?section=entry>

### 4. Beer Clinic

Andy R brought in a Jaipur clone which had been exhibiting banana characteristics. On the day, the beer had cleaned itself up and no off flavours observed.

### 5. MCB organisational matters – John C.

July is the month for election of MCB Coordinators, Webmaster and Treasurer. Last year Allan G decided not to stand for re-election as coordinator and Peter F resigned as treasurer.

An alternative proposal to run the club in a simpler format with Tom A and John C as joint coordinators, Sean O'T as Webmaster and Mike C as treasurer was put to the members and after some discussion and a vote it was adopted.

A recent email was sent out to say the existing Club Organisers are willing to continue in their current roles but if anybody wished to put their name forward for one of the roles to please do so. Given that there were no offers we assume that either members do not have time or they were happy the way the club was being organised.

Given the above it was agreed that the following persons continue in office for another year.

Tom A continues as Joint Coordinator for the West.

John C continues as joint Coordinator for the East.

Sean O'T continues the Webmaster.

Mike C continues as Treasurer.

I would like to thank Tom, Sean and Mike for their efforts during the past year and look forward to another successful year for the MCB.

Also many thanks to those members that have stood up to run meetings, organise brewery trips, socials and competitions.

There had been concerns raised regarding having 2 coordinators and the communications problems that may arise. I am pleased to report that there has been no communications issues between the Club Coordinators. One of the unexpected advantages is that and was seen today John C was able to cover for Tom A.

I am also pleased to report that many members have commented how they like the relaxed style of the proposal which has been easier for both members and Club Organisers.

With regard to any changes to the current format ,any ideas would always be welcome on the basis that these would make the club simpler to run or that they are necessary and can be supported.

Thanks to Sean work the website and social media has been particularly successful this year in attracting new or potential members.

## **6. Coordinator's Report – John C**

### **Next Meeting**

The next meeting will be held on Saturday the 14th September in The Organ Grinder (Blue Monkey) in Loughborough. As before please bring your own food or there are many local food outlets including Greggs, Subway, McDonald's and a number of small cafes. Full details will be published in due course.

Allan Q will be the Chairman for the day and will be presenting a subject.

AQ addressed the meeting regarding which subject the members would be interested in. Sean O'T reported that he is currently going through all of the past minutes to see the subjects already covered and will provide AQ with this information.

Fred asked if it would be possible to have food brought in by a third party such as Deliveroo. John C agreed this would be investigated on the proviso that the hosts Blue Monkey agreed to this.

### **Xmas Social**

The social this year will be in Leicester either at the end of November or at the beginning of December. Hopefully James Farley will be organising this event. Full details will be issued nearer the time. It was noted that on the 23rd November is BrewCon in London.

### **2020 Meetings.**

As per this year there will be 4 meetings, one of which will include an in-house competition, a brewery trip, a Xmas social. We are also going to investigate a speaker for one of the meetings.

The competition and brewery trip will be organised by the eastern region and the social will be held in the western region.

It is likely that the meetings will be held in January, March, May/June and September. The brewery trip mid year and the social near Christmas.

A visit to a Hop Harvest was suggested.

If anybody could undertake the role of chairman for one meeting , a brewery trip or a social it would be most appreciated. If you are unsure what this involves please discuss with Tom or John. Even collecting buffet monies, assist pouring drinks, finding venues etc for one meeting would be most appreciated. Every little helps.

At the March meeting several members were keen for the MCB to hold open competitions and after some discussion a feasibility study was to be conducted. AQ informed me that the MCB used to hold these competitions in the dark past and that he would be most willing to meet those conducting the feasibility study and pass on his experience and knowledge for organising such an event.

Matt, who is one of the investigation team commented that there has been no progress with this matter. He also commented that to have in-house qualified judges may be required as these people are difficult to organise and can be costly.

John C said he would provide Matt the names of the volunteers for the investigation team for him to progress the matter.

### Club Clothing

Fred asked if there is any possibility of purchasing club tee shirts and agreed to organise this matter. John C to provide him with some information on this matter.

### 7. Treasurers Report – Mike C

Mike reported that the MCB accounts current balance was £890.37.

### 8. AOB

#### Venue

Thanks to Will & the staff at the Woodman for hosting us.

#### Birmingham Beer Week.

#BrumBW19 runs from 19-28 July 2019. A full program of events throughout the city can be found at [www.birminghambeerweek.uk](http://www.birminghambeerweek.uk)

#### Purity Brewing Co.

Matt & Sean recently brewed their beers on Purity's pilot brew kit. 50L of each beer will go on sale at Purecraft Bar & Kitchen next week on 24 July as part of #BrumBW19.

<https://twitter.com/Purityale/status/1145615488539602944>

#### Twitter

We currently have 127 followers as of 20/07/19.

#### Breweries

Congratulations to members who have recently opened their own Breweries & tap rooms.

Nick W & Karol K have recently opened New Invention Brewery in Bloxwich

<https://www.newinventionbrewery.co.uk/> @NIBrewery



Chris W is one of the team at Beat Ales in Stourbridge.

<https://beatales.com/> @BeatAlesBrewery



If you get the chance, please pop in and give them your support.

#### BrewCon London

BrewCon takes place for the third year on 23-24 November at Beavertown in London. <https://www.brewcon.co.uk/bc-london>

#### Stirchley Beer Mile

Jon A has will be organising a trip to do the Stirchley Beer Mile approximately at the end of August / early September. Date to be confirmed in due course.

Starting at Kings Norton Station (5 stops / 15 mins south of Birmingham New Street), Stirchley Beer Mile currently has the following venues

Venue	Notes	Google Maps timings
Kings Norton Station		
Cotteridge Wines	Bottle shop and tap room.	7mins / 0.3miles walk from Kings Norton
Glasshouse Brew Co	Tap room opened end July 2019.	8mins / 0.4miles from Cotteridge Wines

Birmingham Brewing Co	Brewery & Tap open since 2018. Usually has street food on site.	7mins / 0.48miles from Cotteridge Wines
The British Oak	1920s Grade 2 listed trad pub with good food menu and cask ales.	7mins / 0.4miles from Brum Brew Co
Cork & Cage	Micro pub and eatery with lambics, wild, sour, traditional and modern beer styles.	1min / over the road from The British Oak
Wildcat Tap		<1min / 3 doors down from Cork & Cage
Attic Brew Co	Brewery & Tap open since Nov 2018. Usually has street food on site.	4mins / 0.2miles from Wildcat
Bournville station	4 stops back into New street.	2mins / 0.1 miles from Attic Brew Co

#### Appendix 1

Page 6 - Wheat Beer Challenge

Wheat Beer Challenge scores breakdown – Only sent to members.

Wheat Beer Score sheets – Only sent to entrants.

#### Appendix 2

Page 9 - Wheat Beer Competition Recipes.

#### Appendix 3

Page 12 - BJCP Competitions updates

## Appendix 2

<b>Beer Name</b>	Not supplied
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>Steve H</b>
<b>Beer Type</b>	Weissbier 24A
<b>Original Gravity</b>	1048
<b>Final Gravity</b>	1008
<b>Brew Length</b>	Not stated
<b>Malt Schedule</b>	60% Wheat Malt, Pale (Weyermann) 40% Pilsner (Weyermann)  Mash profile: 10 mins @ 40c 25 mins @ 50c 40 mins @ 62c 75 mins @ 75c
<b>Other Ingredients</b>	
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	11 IBU's Hallertauer Mittelfruh first wort hops
<b>Boil Time</b>	60mins
<b>Yeast</b>	Fermentis Safbrew WB-06
<b>IBU Bitterness</b>	11
<b>ABV</b>	TBC
<b>Brewers Comments</b>	Fermentation profile; 5 days @ 17c 9 days @ 20c

<b>Beer Name</b>	Not supplied
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>John C</b>
<b>Beer Type</b>	Witbier 10A
<b>Original Gravity</b>	1045
<b>Final Gravity</b>	1012
<b>Brew Length</b>	23 litres
<b>Malt Schedule</b>	45% Pilsner malt 49% Flaked Wheat 2% Munich Malt 4% Oat husks  90 mins @ 66.5 0c
<b>Other Ingredients</b>	Bitter Orange peel 50 grams @ 5Mins Coriander 18 grams @ 5mins  OTHER 1 teaspoon gypsum @ 75 mins Irish moss @ 15 mins
<b>Hop Schedule</b> Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	Hallertau (mittlefruh) 30 grams @ 75 mins Hallertau (mittlefruh) 30 grams @ 30 mins
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	Imperial B44 Belgium Ale in 20 litres
<b>IBU Bitterness</b>	19
<b>ABV</b>	4.3%
<b>Brewers Comments</b>	Fermentation temp appx 17 0c, cold crashed at 6.0°C

<b>Beer Name</b>	Not supplied
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>Mike C</b>
<b>Beer Type</b>	Weissbier 24A
<b>Original Gravity</b>	1020
<b>Final Gravity</b>	1011
<b>Brew Length</b>	32 litres
<b>Malt Schedule</b>	Premiere Pilsner Malt 3500 g Wheat Malt Light 3500 g Mashed in 17 litre @ 73°C to give mash temp of 68°C for 90 minutes
<b>Other Ingredients</b>	
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Boiled with 85 g Saaz hops (2.0%) for 60 minutes
<b>Boil Time</b>	60 minutes
<b>Yeast</b>	WLP 380 Hefeweizen IV
<b>IBU Bitterness</b>	Not stated
<b>ABV</b>	5.1%
<b>Brewers Comments</b>	Dropped temp to 19°C once fermentation was seen to have started. Did not crash cool before bottling / kegging.



<b>Beer Name</b>	Not supplied
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>Alan Q</b>
<b>Beer Type</b>	Witbier 10A
<b>Original Gravity</b>	1042
<b>Final Gravity</b>	1008
<b>Brew Length</b>	20 litres
<b>Malt Schedule</b>	Pilsner malt Dingemanns 2.0kg Flaked wheat 2.0kg Rolled Oats 200g Sugar 55g.
<b>Other Ingredients</b>	Coriander seeds 30g and Cardomom seeds 3g both freshly ground and added 10 minutes before end of boil.
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Fuggles (home-grown and stored frozen) Total used = 300g wet weight. Boil Fuggles 100g (wet), Boil + 75min. and Fuggles 200g (wet).
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	US-05
<b>IBU Bitterness</b>	20
<b>ABV</b>	4.6%
<b>Brewers Comments</b>	Brew date: 17/6/2019 Fermentation 5 days at 20°C, conditioning 2 days at 18°C. Bottling date 24/6/2018 primed with sugar at 2g/L.  Mash efficiency 69%, brewhouse efficiency 62%

<b>Beer Name</b>	#050 Into the White
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>Sean O'T</b>
<b>Beer Type</b>	Witbier 10A
<b>Original Gravity</b>	1050
<b>Final Gravity</b>	1012 Planned. Actual FG 1008
<b>Brew Length</b>	24 litres (kettle end volume)
<b>Malt Schedule</b>	<p>2.49 kg Bohemian Pilsner  2.26 kg Flaked Wheat  0.51 kg Flaked Oats  0.113 kg United Kingdom - Munich  0.227 kg Rice Hulls  5.6 kg Total</p> <p>Mash - 15 minutes 50°C  Mash 60mins 68°C  Mashout 15minutes 75°</p>
<b>Other Ingredients</b>	<p>1 g Chamomile Flowers Dried 5 min.  10 g Coriander seeds cracked 5 min.  50 g Bitter Orange Peel 5 min.</p>
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	43g Hallertau Mittelfruh 4%AA 60mins
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	White Labs - Belgian Wit Ale Yeast WLP400
<b>IBU Bitterness</b>	19
<b>ABV</b>	4.9% planned. Actual 5.5%
<b>Brewers Comments</b>	<p>Ferment initially at 20°C until SG reaches 1.025, then raise temp to 22°C. Then cold crashed for 2 days @ 4°C</p> <p>Target carbonation = 2.5 vols CO<sub>2</sub></p>

<b>Beer Name</b>	-
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>Tom A</b>
<b>Beer Type</b>	Weissbier 24A
<b>Original Gravity</b>	1048
<b>Final Gravity</b>	1010
<b>Brew Length</b>	Not stated
<b>Malt Schedule</b>	2kg pale malt, 3kg wheat malt, 250g rice hulls Mash - 60 minutes, 67C Mashout & Sparge - 75C
<b>Other Ingredients</b>	
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	25g Hallertau Mittelfruh for 90 minutes 10g Hallertau Mittelfruh for 60 minutes
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	Mangrove Jacks Bavarian Wheat
<b>EBU Bitterness</b>	Not Stated
<b>ABV</b>	5.0%
<b>Brewers Comments</b>	Ferment @ 19.5°C for 10 days, 21.5°C for 4 days

<b>Beer Name</b>	No name
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	Allan G
<b>Beer Type</b>	Weissbeer
<b>Original Gravity</b>	1050
<b>Final Gravity</b>	1011
<b>Brew Length</b>	23 litres
<b>Malt Schedule</b>	Lager Malt 40% Wheat Malt 55% Carahell 5% 10 mins 45c 20 mins 55c 30 mins 63c 30 mins 71c
<b>Other Ingredients</b>	250 grams oak chips
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Goldings 22.5 grams@ 5.93 aau FWH + 90 mins Archer 22.5 grams @ 5.07 aau 15 mins
<b>Boil Time</b>	90 mins
<b>Yeast</b>	WLP 380
<b>EBU Bitterness</b>	16.2
<b>ABV</b>	5.2
<b>Brewers Comments</b>	

<b>Beer Name</b>	Craftwork
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	Brian Tomlinson
<b>Beer Type</b>	Weissbier 10A
<b>Original Gravity</b>	1048
<b>Final Gravity</b>	1010
<b>Brew Length</b>	26.5 ltr pre-boil
<b>Malt Schedule</b>	Wheat Malt 2.2kg Pilsner Malt 2.2kg 60 min mash, single step 66°C
<b>Other Ingredients</b>	Rice Hulls 0.25kg, half tspn Gypsum, 1 tspn Irish moss
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	Saaz AA 3%: 32g @ 45 min 20g @ 15 min 15g @ 5 min
<b>Boil Time</b>	60 min
<b>Yeast</b>	Lallemande 'Munich'
<b>IBU Bitterness</b>	15
<b>ABV</b>	5%
<b>Brewers Comments</b>	Fermented 20-21°C

<b>Beer Name</b>	-
<b>Competition</b>	MCB July 2019 Wheat Beer Challenge
<b>Brewer</b>	<b>James F</b>
<b>Beer Type</b>	Weissbier 24A
<b>Original Gravity</b>	1049
<b>Final Gravity</b>	1014
<b>Brew Length</b>	25L
<b>Malt Schedule</b>	3kg pale malt, 1kg Vienna Malt, 1kg wheat malt, 0.5kg Flaked wheat 30 minutes, 79C Sparge - 70C
<b>Other Ingredients</b>	
<b>Hop Schedule</b> Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	50g Saaz Pellets 90 minutes
<b>Boil Time</b>	90 minutes
<b>Yeast</b>	Wyeast Munich Lager 2308
<b>EBU Bitterness</b>	20
<b>ABV</b>	4.6%
<b>Brewers Comments</b>	Ferment @ 18°C for 7 days,