

MINUTES FOR MIDLANDS CRAFT BREWERS SEPTEMBER 14<sup>TH</sup> ORGAN GRINDER, LOUGHBOROUGH

1. **Attended** by TA, JA, SH, SB, GC, MN, MC, AQ, VA, JF, JC, JD, AG and SR.
2. **Apologies** from IR-B, SOT, MW, TY, AM, GD, CB, CW, BT, AB, JS, AdB and BK.
3. The group welcomed SB and GC to their first meeting.
4. **Tasting of Beers:**

	Brewer	Style	ABV	Aroma	Appearance	Flavour	General
1	JC	Mild	3.5	Light, cereal, fruit	Good clarity and condition	Sweetish, good body, balanced	Pleasant light coloured mild
2	SH	Mild	4.2	Not strong, esters	Good, condition and colour	Subtle with light body	Contained seaweed and 11% crystal (but not pronounced crystal flavour?)
3	SB	Bitter	4.2	Light, cereal, banana?	Good clarity and condition	Well balanced	Belgian Black Country Bitter!
4	JD	Red IPA	4.4	Malty	Cloudy bottled yesterday	Dry, slight astringency	Contained 30% Redex Hops Nugget, Chinook
5	GC	XX	XX	Light	Light colour, cloudy	Fizzy	Should have been an IPA
6	VA	Milk stout	5.7	Coffee, chocolate and deep roast	As per style	Sweet then dry. Chocolate aftertaste prolonged	Lactose at 4%, Fuggle 30 IBU brewed end of June. Excellent example of the style
7	MW	DIPA	7.7	Strong hop aroma, lemon, liquorice	Colour, clarity and condition all good	Hops aplenty, alcohol tasted deceptively low	IBU76, double dry hopped with Centennial total 190g. Lager yeast W3470 but brewed at ale temp. Excellent
8a	CW*	Black IPA		Not strong, roasted	Good condition clarity	Bitter roast flavour but missing any hop contribution	
8b	CW*	Stout		Rich coffee/chocolate	As per style	Rich coffee and dark chocolate	Well balanced stout
8c	CW*	Funk		Mellow citrus aroma	Hazy gold with low	Fresh bitterness	

					carbonation	and citrus notes	
--	--	--	--	--	-------------	------------------	--

\*CW (The Beat Brewery) provided three bottles of three different brews so one was allocated to each table.

## 5. MCB COMPETITION REVIEW AQ

A roundtable discussion took place on the possible improvements that could be made on the Witbier entered for the 2019 competition by AQ.

### a. Introduction

Having never brewed a Witbier I was interested in the brewing process including ingredients I have never used before but also including ingredients I have used many times. A number of results were obtained during my effort some of which I found puzzling. I intend to brew a modified version soon after this meeting as practical. I would like assistance from the group with the redesign of the batch record.

### b. The recipe was described:

BATCH RECORD WITBIER BREW DATE: 17/6/2019

Batch size 20L, SG 1042, FG 1008, ABV 4.6%, YEAST: US 05.

Malts used: Pilsner malt Dingemanns 2.0kg, Flaked wheat 2.0kg, Rolled Oats 200g and sugar 55g. Oat husks 250g (sparging aid). Coriander seeds 30g and Cardamom seeds 3g both freshly ground and added 10 minutes before end of boil. Hops used Fuggles (home-grown and stored frozen) 300g wet weight. Boil Fuggles 100g (wet), Boil + 75min. and Fuggles 200g (wet). Total boil 90min.

Mash efficiency 69%, brewhouse efficiency 62%, IBU 20

FERMENTATION 5 DAYS AT 20°C, CONDITIONING 2 DAYS AT 18°C.

Bottling date 24/6/2018 primed with sugar at 2g/L.

### c. Issues (with Actions for next batch in capitals)

#### 1. Use of oat husks

- a. Prevention of a stuck mash and common in literature for a Witbier. INCLUDE.
- b. Calculating quantity of liquor for mashing (thin mash). EXCLUDE.
- c. Add them as a layer first? EXCLUDE

#### 2. Use of unmalted wheat (flaked wheat)

- a. Never used before. INCLUDE
- b. Ratio of unmalted wheat to malt (Pilsner) NO CHANGE
- c. Diastatic activity Lager vs Pale malt. Other Witbier brewers used similar ratios and ingredients. Internet 40% for flaked wheat.
- d. Starch test negative

3. **Mash efficiency (ME)** and brewhouse efficiency very low. Needed to add sugar to meet specification, minimum SG. Other brewers did not experience same problem with similar recipes. ACTION WAS TO REPEAT WITHOUT SUGAR, CHECK PH BUT NO IDEA WHY MASH EFFICIENCY SO LOW. MC did say that he had a similar low ME with his Witbier (not entered in the competition)
  4. The specific use of the coriander seeds and any other spices/additives used (e.g. orange peel). ONLY USE CORIANDER WITH NEXT ATTEMPT.
  5. Judging the Witbiers, lack of any orange/coriander flavour. CHANGE DOUBLE/TREBLE QUANTITY CORIANDER, CONSIDER DRY TOASTING CORIANDER BEFORE USE.
  6. Previously, a Commercial brew (Hoegaarden Wit) was tasted and it failed to have any coriander flavour but clove aroma and flavour were evident. At this stage AQ provided a wheat beer for tasting (using malted wheat at 40% grain bill) and with the same amounts of coriander used in the Witbier. The orange aroma and flavour from the coriander were evident to all.
  7. Inclusion of cardamom in my Witbier recipe was a mistake as it imparted clove aroma and flavour REMOVE
  8. Major difference between Witbier and Weissbier use of phenolic yeast. Can get “phenolic” aroma and taste by other routes.
  9. The use of the US05 Safale yeast was discussed and a neutral Belgian yeast was suggested KEEP SO5 FOR NEXT BATCH.
  10. AQ thanked everyone for their contribution and promised, if the brew was successful to bring to future meeting.
6. **Clinic Beers** There were no beers submitted.
7. **Meetings this year** The Xmas social in Leicester will be in early December, James F gave a few ideas of venues, details to follow.

Stichley Mile social is being organised by Jon A, Jon gave an overview and is to advise on a date. This function is open to all MCB members.

8. **Meetings next year** As per the original proposals there will be four meetings, a brewery trip and a social. We are also looking to run a 5<sup>th</sup> meeting, but this will depend on volunteers, please give this some thought, Tom or I will be there to help.

Regarding meeting subjects, we are in contact with a grain company and will be looking to have a meeting about hops or hop growing.

The MCB has covered many subjects over the years, is there any subject that anyone would like to have included in future meetings? I will send a form out for replies.

In addition, we will be looking to organise some if not all of the following, not necessarily for next year.

To organise a beer festival meeting.

Previously we have spoken about running an MCB beer competition, this is still work in progress.

Another consideration is to organise a hop project similar to the [Manchester Hop Project](#) that kicked off in 2018. The group set out to get a hop growing community together, brew a beer together, and then drinking it together. Sean is to investigate.

We are also considering having a yeast propagation day, these have been very successful in the past, these can only be provided to small groups.

For the competition next year, we are considering these styles of beers

1. Low gravity beer <3.5%
2. A clone beer of your favourite brew, entrants will be required to supply 3 bottles of home brew and 3 bottles of the commercial beer cloned
3. A Rye Beer (I had a beer from Charnwood and it reminded me of a pedigree).

The brewery trip next year will either take place in Nottingham, Derby or Leicester

9. **Web Site** The website continues to be successful in attracting new members mainly by the inclusion of social media sites. Sean has been looking at other homebrew web sites and will be sprucing up ours including a new logo.

The NCB is all but finished, they still meet for a beer, consequently they do not wish to continue with the joint web site. Sean is to change the subscription to Moonfruit to single membership next March. I have contacted Adrian to see if they would like to have a competition with us. He is going to discuss this with his members or ex members not sure what they are.

It was suggested that we contact other homebrew clubs regarding an inter club competition, JC to investigate.

10. **Membership** The membership fees will remain at £6 for further year.
11. **Brewcon** takes place this year on the 23/24<sup>th</sup> November at Beavertown in London. Saturday night is club night and the MCB are planning to take part. Each club must have a least 4 members to take part, at the moment we have 2 plus a possible one other. It is an opportunity to promote the MCB and attract new members. If this takes place, we will have a banner made advertising the MCB, this could be used for other events. Please contact Sean for further information as it should be a good event.
12. Finally, all of the above proposals will depend on members taking part or maybe part of a group organising an event, please have a word with Tom, Sean or Myself.
13. Many thanks to those who have organised events for this year, Nick, Sean, Ian, Alan, James, Jon A and Matt.
14. **Competitions** No major updates from last time. Since the last meet, there have been no major comps. As usual, if anyone wants to give me any missing info, please do so.

Next major comps as follows:

Sat 14th Sept - Welsh National.

Sun 15th Sept- Leamington Beer Fest Homebrew Comp.

Sun 24th Nov - Brewcon London Comp - entries now closed.

It was mentioned that Birmingham Amateur Brewers holds competitions. Subsequent to the meeting this was investigated and according to their website the last competition was held in 2018.

See separate pdf for full details of other competitions

15. **Treasurer's Report** MC stated approx. £1000 in the funds

16. **A.O.B.** None

17. **Close of Meeting.** Everyone agreed that the venue and buffet were good and the staff at the Organ Grinder could not have been more helpful.