

Midlands Craft Brewers

Minutes for the meeting of January 25th 2020

Venue: Vat and Fiddle Nottingham

Chairman IanRB

Those Present:

IanRB, JohnC, MalcN, FredB, JohnA, AndyR, KarlH, VassosA, StuartB, AllenB, JamesF, BrianT, MikeC, JimS, SteveH, DavidR, SteveR, SteveS, CarlH (Crisp Maltings).

Apologies:

Tom Atherton, SeanOT, GranvilleD, MattS, MattH, BruceK, AlanQ, JamesC.

Introductions:

Introductions were duly made, it was nice to see some old faces and some new members. It was noted that DavidR brewed his first beer at midnight last night.

Beer tastings:

There were 7 beers scheduled for tasting and 1 for the clinic. In addition Sean sent a bottle of his Mild Ale which came third in the recent Worcestershire home brew competition and a further Clinic beer was put forward. A sheet was issued for general comments.

Beer 1, Brewer: SeanOT Style: Dark Mild ABV: 3.1%

Comments:

Table1: Nice clear beer, Malt and chocolate came through, quite dry, very drinkable, no faults, good body.

Table2: Good condition for a mild, nice malt aroma, chocolate, dry on the finish, nice clean beer.

Table 3: A mild of good balance, Roast caramel and crystal stand out, low hop aroma, couldn't detect the vanilla.

Table 4: Roast on the nose, Roast barley initially, dissipating with the second sip, dry finish, hints of chocolate, sweetness from the vanilla, nice lingering finish.

Beer2 Brewer: BrianT Style: Brown Ale ABV: 4.6

Comments

Table1: Clear, good head, fruity aroma. Maybe a slight musty smell? Dry and fruity.

Table2: Low on head but retained what was poured, complex malty flavour, fruitiness from yeast, very drinkable beer.

Table3: crystal and malt perfect for a Brown Ale, malty, good head retention.

Table 4: Pleasant mouthfeel, fruitier than the previous brew but not overly so, good carbonation.

Beer 3: Brewer: SteveH Style: Red Ale ABV: 4.8%

Comments

Table 1: Colour like brown ale, late bitterness, stone fruit, dry, mouthfeel good, carbonation good.

Table 2: Low head, good condition, good colour, good aroma, bitter almost to the point of astringency but not quite, dry on the finish

Table 3: Dry finish, flavour of dry hops, astringent maybe, great red colour.

Table 4: Dry Finish, sweetness from the malt, pleasant, balanced.

Beer4: Brewer AndyR Style: Blonde beer (green beer), ABV 5.4%

Table 1: Slight nose, few lumps???, aroma spicy, farmyardy?, mouthfeel good not dried out, low carbonation, taste spicy

Table2: Nice head and condition, typical goldings and woody flavour, very nice drinkable beer, slightly cloying finish.

Table3: A good beer, fruit salad, rounded Quaffable, bright quality balanced beer.

Table4: Nice bitter hop from the EKG, nice body and mouthfeel, balanced, aroma is vastly different from the taste, taste is good.

Beer5: Brewer: StuartB Style: Vimto Porter, ABV: 5.4%

Table 1: Clear, not heavily carbonated, slightly light, sweet, bodied, genius.

Table 2: Good head and retention, clean tasting, Vimto comes through strongly maybe too much, sweet.

Table 3: A flavoured porter, A good Black Country traditional beer, clean, enjoyable, fruity body, would like to try with our Vimto.

Table 4: A gentle roast and fruit on the nose, vimto dominated, best vimto porter ever had (Allen), Good carbonation and mouthfeel, Vimto leaves a slight bitterness on the palette, would be interesting to try a 3% vs 5% .

Beer 6: Brewer Johnc Style: Christmas Porter, ABV: 7.4%

Table 1: Clear, well carbonated, taste spicy, very good indeed, deceptive 7.4%

Table 2: Mellow, full, spicy- cloves, cinnamon, mace, perfect level, good balance, slightly sweet.

Table3: Perfect for style, warming in flavour and aroma, could be less spicy.

Table 4: Hints of cinnamon, fruity, boozy, pleasant.

Beer 7: Brewer VassosA Style Belgium Triple (chiminay) ABV 8.4%

Table 1: Lively, cloudy, banana & spice- delicious, warm

Table 2: On style, good head condition, great beer

Table 3: Very warming- a very good beer for style. "no sulphur present" again good, a lot of ethers maybe- only fault, but looking for faults, well done brew.

Table 4: Hot, clove, spice, banana, dryness, maybe fermentation temp a bit high, improved when in glass for a while.

Beer 8: Brewer JohnA, Style: Cider ABV 4.5%

Table 1. Nice

Table 2, Clean, appley, good

Table 3, A good quality medium sweet cider, a good front and finish, maybe something missing in the middle, but a good cider

Table4, Really pleasant.

Presentation by Carl Heron of Crisp Maltings

Carl gave an over view of his career, he had been in the brewing trade for many years as a brewer, latterly as the head brewer at sharps brewery and for the last 4+ years at Crisp. He had a great knowledge of brewing and this shone through in his presentation.

Initially he gave an overview of the growing and production of malts and the factors that affect the quality during malting.

A number of Crisp malts were tasted, Carl gave an overview of each malt.

There were 3 questions that had been requested in previous emails namely,

1. Production and use of acidified malt
2. Use and additions of certain malts
3. Specifications of malts

Please see attachments for full details

This was followed by Q and A session which was very informative.

Carl passed over to the MCB a Crisp book of Malts which included some recipes. He is to send Johnc a PDF version which will be circulated to members.

An enthusiastic round of applause was given to Carl for an excellent presentation.

Clinic Beers

FredB brought a clinic beer which was thought to have no faults, the group gave Fred some feedback.

SeanOT provided one small bottle of beer to be tasted, not necessary a clinic beer. It was generally agreed it was a good beer.

Future Meetings and Socials

Johnc advised the group that the next meeting would be in Stoke on Trent and the Chairman would be Vassos. The date is to be confirmed but is likely to be 28th March 2020.

The brewery trip is to be in May possibly in Derby or Nottingham. There was some discussion regarding small breweries all being very similar and we should do something different . It was suggested and generally agreed that Thornbridge would be the preferred option as they had some high tech equipment and a canning line. Malc is to contact Thornbridge and Mike is to investigate Mini buses from either Derby or Chesterfield.

The meeting in June will be the MCB brewer of the year and is likely to be held in Leicester. Three brews were mentioned, a Rye beer, a Peroni Clone or a high gravity beer. After some discussion there was some support for the Peroni on the basis it is a refreshing summer beer, the malt to be used is on the Peroni web site 25% flaked maize and spring barley, in general lagers are more difficult to make. JohnC to discuss with Tom and Sean.

The September meeting and Xmas social is yet to be arranged.

Treasurers Report

MikeC reported that the MCB funds remained healthy and the attendees were given the balance figure. As the minutes are posted on the web site the balance is not included in these minutes. If any member wishes to be advised of the sum please email JohnC, MikeC, or TomA

Competition Update

Congratulations to Sean in coming 3rd with his Dark Mild in the January Worcestershire Homebrew Club competition. This club have intimated that they would be looking to have a competition with the MCB
SeanOT provided a list of future competitions some of these were read out. The full list is attached to these minutes.

StuartB mentioned his brewing club, details as follows

Black Country Brew Club meet at

New Invention Brewery and Taproom in Bloxwich (that's Karol Kaweki's place) on the First Saturday of every month. Next meeting is in 6 days time. 12 noon start.

He also mentioned that the Reading Amateur Brewers competition, detail on their facebook page.

Other note from SeanOT not discussed at the meeting.

Sean has spoken to Jo Williams from Stock's Farm at the Worcester Comp last weekend. She is looking to hold some sort of Homebrew comp at the hop farm during harvest time. She's going to put some details together with Worcester HBC and will keep Sean posted.

Banner

SeanOT has purchased a MCB advertising banner to be used to promote the club. A photo of this was circulated, see attachment. If any member wishes to borrow this for an event please contact Sean.

Clothing

Fred reported that he had obtained some prices, he is to summarise these for JohnC to circulate.

AOB.

Some discussion was held about the Disclosure of Information act, Karl informed the group that this act did not apply to clubs such as the MCB. Karl has kindly agreed to produce a new policy for this issue.

The matter of club equipment was raised, MikeC is to contact AllanG to discuss its recovery.

JohnC thanked IanRB for an excellent meeting and the members gave him an enthusiastic round of applause.

Close of Meeting___The meeting closed at approx 16:30pm.

MCB advertising banner

