

Meeting Date: 11 April 2020

Location:

Zoom online meeting

Present

Tim L, Sean O'T, Matt H, Vassos A, Allen B, John C, Andy R, Brian T, Nick W, Jon A, Stu B, Jon D, Steve S, James F

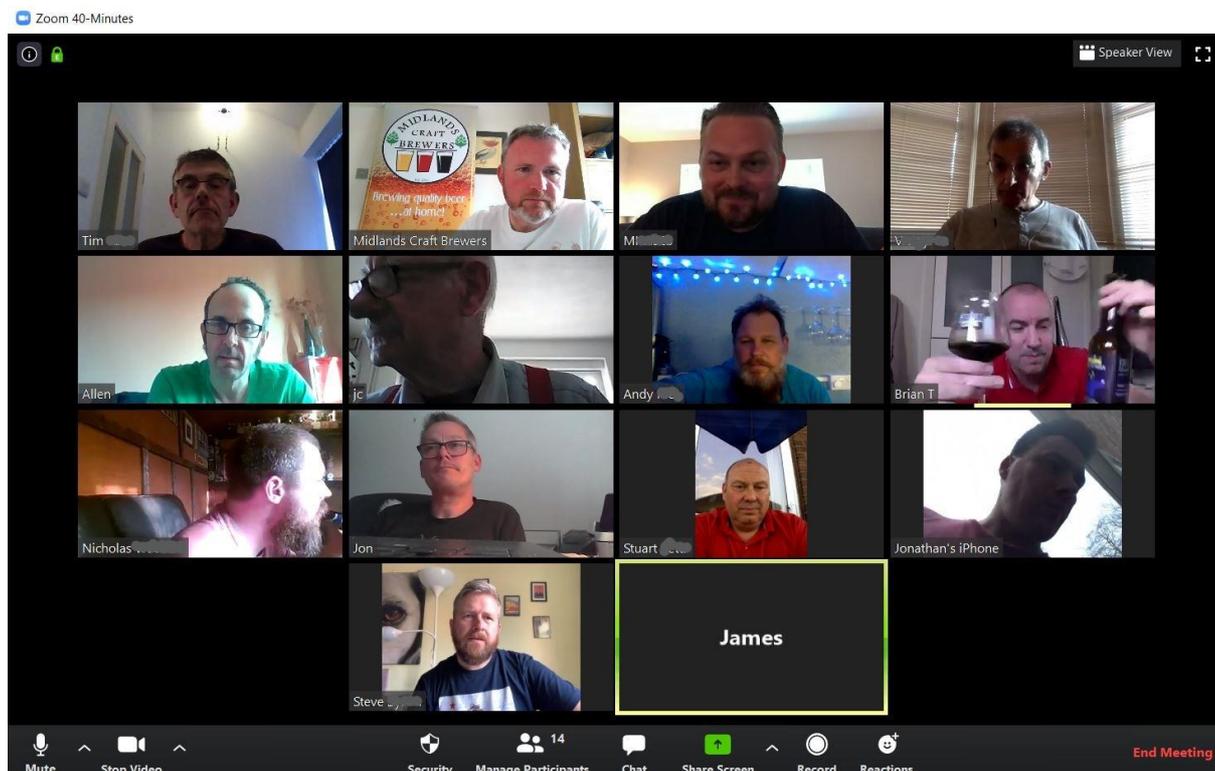
Apologies:

Malc N, Tom A.



Like many Homebrew groups around the country, physical meet ups are not possible presently and so we moved online using Zoom.

It was good to see 14 members join. As this was the first time we have held such a meeting, we did not have a formal agenda and just keep it to two hours of beery chat.



Amongst things discussed

- What have we been brewing....or not
- Have we all got enough ingredients.
- How are the pro brewers within MCB getting on.
- Michael Jackson – The Beer Hunter videos
- Andy showed us around his brew shed and bar.
- We discussed the MCB competition beers that was previously scheduled for the July meeting. At this stage, do not know if this will go ahead or not. We are looking at options and will advise in due course.

- All Together Now IPA
 - The coronavirus pandemic has hit the hospitality industry hard, as bars, restaurants, and breweries have had to adapt to a situation where most people are staying home. Many have had to lay off workers while jobless numbers hit record highs. Looking for a way to help, the brewers at Other Half Brewing in Brooklyn, New York, devised a plan: an open-source collaboration beer, in which any brewer can participate and make their own version, with proceeds going to support hospitality workers in dire straits during the pandemic.
 - To that end, they have launched a website, <https://alltogether.beer> , explaining the initiative and offering the recipe. As of 13/04/20, more than 500 breweries in 39 countries worldwide have agreed to brew beers based on essentially the same recipe, using proceeds from sales to support the cause either locally or nationally. Two versions of the beer will be made; a NEIPA and a West Coast IPA.
 - The recipe has also been made available for homebrewers. This can be found at <https://alltogether.beer/#consumer-section> I have also attached at the end of these notes.
 - Perhaps some of you will brew it and we could compare it to a commercially available one at a future meeting.
 - More info can be found at the following links:
 - <https://alltogether.beer>
 - <https://beerandbrewing.com/recipe-all-together-ipa/>

We ended the meeting saying that we will do this again on Saturday 02 May 2020. Vassos has agreed to talk about Belgian ales which he was initially going to do at the March meeting which was cancelled.

Sean.
13/04/20

ALL TOGETHER

Recipe by Other Half Brewing

alltogether@otherhalfbrewing.com

This homebrew version of our ALL TOGETHER recipe is designed for 5 gallons. You know your system best, adjust for your own efficiency.



Yeast:

London Ale (NEIPA) or Chico (WCIPA)

OG 16 P or 1.064 SG

FG 3.2 P or 1.013 SG

Mash Temp. 154 F

In Brooklyn we have a very soft, neutral water profile. For NEIPA we recommend calcium chloride additions and we aim to stay under 300ppm chloride. For WCIPA we recommend calcium sulfate and we aim to stay around 150ppm or less. You know your water best so adjust accordingly.

Grain Bill:

2-row: 10.5 lbs

Flaked Oats: 1.5 lbs

Briess Carapils: .5 lbs

Hop Schedule:

Columbus (or bittering hop of your choice) to 10 ibu @ 60 Min (NEIPA)

or to 50 ibu @ 60 min (WCIPA)

Mosaic 2 oz @ Whirlpool

Cascade 1 oz @ Whirlpool

Simcoe 2 oz @ Dry Hop

Citra 2 oz @ Dry Hop

Mosaic 4 oz @ Dry Hop

Cascade 2 oz @ Dry Hop