



# The Midland Craft Brewers Association



Brewing crafted ales.....at home

## Notes from Meeting on 5.3.2011, The Crown in Beeston

**Present:** Jim N (Chair) Ron A,, Phil S, Dave G, Ray C, James F, Bill G, Dave G, Steve H, Peter F, Allan G, Simon J, Ian R-B, Mike C, Steve O, Alan Q, Steve R, David S, Steve S.

**Welcome & Introductions:** The Chair welcomed everybody and names were exchanged. There was a very high turn out, with 19 attending. The room was a snug fit.

### **Beer Tasting:**

This session was in two sections broken up by lunch.

In total 14 beers were presented for sampling and comment. As usual there was a broad range of ales produced, ranging from a 1038 Mild to a 1062 Dubbel. More details of the beers are attached to these notes.

As so often of late the beers were of a very high standard, and very enjoyable.

### **Discussion: Yeast**

JN began the discussion on yeast, but unfortunately the talk was not completed, with a combination of factors including high numbers and cramped quarters making everything take a little longer, the (enjoyable) length of time it took to sample all the beers, and the volume of information gathered through a high response to the questionnaire.

As the questionnaire had yielded such a lot of information, it was suggested that the topic be concluded at the next meeting in Birmingham in May. As this will be the case, a full write up will be circulated after that meeting.

**Thornbridge Brewery Visit:** AG reminded us of the visit to Thornbridge brewery on 24 March, and a short discussion on the travel options was had.

**Financial Information:** The balance in the Bank account as at the end February 2011 was £272.74. There were no disbursements since the last meeting.

The meeting closed at around 1600.

# The Beers

Peter F **Thames Valley Dark Mild**

## **Malt Bill**

Pale, wheat, munich, pale amber, dark crystal and black malts, Black treacle. ,

## **Hops**

Fuggles bittering and aroma @15m

## **Vital Statistics**

O.G. 1038      IBU 27

ABV 3.7%      Yeast Brewlabs Thames Valley Yeast

Alan Q      **Ordinary Bitter**

## **Malt Bill**

Low coloured, Lager, Crystal, Amber, Wheat

## **Hops**

Green Fuggles

## **Vital Statistics**

O.G 1040      IBU 28

ABV      Yeast Nottingham

Dave G      **Irish Stout**

## **Malt Bill**

Pale and roasted Malt, flaked maize

## **Hops**

Northdown

## **Vital Statistics**

O.G 1046      IBU

Yeast Muntons Gold

Mike C            **Neon Bitter**

**Malt Bill**

Pale, Crystal, Carapils and Wheat malts

**Hops**

Northdown bittering, First Gold aroma @ 10m, Styrian Goldings aroma 0m

**Vital Statistics**

O.G 1047        IBU

ABV 4.5%        Yeast SO4

Rob W            **Delta IPA**

**Malt Bill**

Pale, Crystal and Black malts

**Hops**

Delta for bittering and aroma @ 15m and 0m

**Vital Statistics**

O.G 1055        IBU

ABV 5.5%        Yeast Nottingham

David S            **HRT**

**Malt Bill**

Pale, Chocolate and Crystal malts, Torrified Wheat

**Hops**

Challenger bittering, EKG aroma @ 10m and 0m

**Vital Statistics**

O.G 1051        IBU

ABV 5.0%        Yeast Nottingham

Simon J            **Hop Heaven**

**Malt Bill**

Pale, Brown and Crystal malts, and flaked oats

### **Hops** (deep breath)

Pacific Jade in the mash tun and sparge water, Chinook bittering @ 60m Chinook, Citra aroma @ 15m, Chinook, Centennial aroma @ 0m, Chinook, Citra, Centennial Dry hopping @ 7 days and 10 days.

### **Vital Statistics**

O.G 1052      IBU 82

ABV 5.1%      Yeast WLP 04 Pacific Ale

Allan G      **Kipling Clone**

### **Malt Bill**

Pale, Munich and Wheat Malts

### **Hops**

Nelson Sauvín

### **Vital Statistics**

O.G 1052      IBU 55

ABV 5.5%      Yeast Nottingham

Ray C      **Magnum 45 Bitter**

### **Malt Bill**

Pale, Melanoidin, Belgian and Carapils type III malts, Torrified wheat

### **Hops**

Magnum bittering and aroma @ 15m and 0m

### **Vital Statistics**

O.G1055      IBU

ABV      Yeast SO4

Jim N      **Aotearoa**

### **Malt Bill**

Pale, Lager and acid malts, Torrified Wheat

### **Hops**

Nelson Sauvignon and Pacifica FWH, bittering, and Aroma @ 0m

**Vital Statistics**

O.G 1058      IBU 57

ABV 5.8%      Yeast SO4

Steve H      **Oatmeal Stout**

**Malt Bill**

Pale, Crystal, chocolate and Black malts, Flaked and Roasted barley, Flaked oats

**Hops**

Fuggles and Goldings bittering

**Vital Statistics**

O.G1049      IBU 49

ABV 4.4%      Yeast

Bill G      **Worthington White Shield clone**

**Malt Bill**

Pale Crystal @Torrified Wheat White sugar

**Hops**

Challenger and Northdown( 90 mins)+Northdown for last 10 mins

Recipe based on Worthington White Shield from GW's book + Torrified Wheat

**Vital Statistics**

O.G 1053

Ian R-B

**Malt Bill**

Pale and Wheat malts

**Hops**

Challenger bittering @ 90m, 60m and 45m Goldings aroma @ 15m, 10m 5m and 0m

**Vital Statistics**

O.G 1056      IBU 68  
ABV 6.0%      Yeast SO4

Steve S      **Dubbel Trubbel**

**Malt Bill**

Lager, Belgian and Aromatic malts, Candi Sugar, crushed coriander

**Hops**

Styrian Goldings FWH, Styrian Goldings bittering @ 60m, Saaz Aroma @ 10m

**Vital Statistics**

O.G 1062      IBU 31  
ABV6.8%      Yeast WLP 550 Belgian Ale Yeast

Steve R      **Exe Valley Autumn Glory clone**

**Malt Bill**

Pale and Crystal malts

**Hops**

Fuggles and Goldings(90mins)

Styrian goldings (last 15 mins)

**Vital Statistics**

OG 1049  
FG 1022      Yeast Nottingham