



# The Midland Craft Brewers Association



Brewing crafted ales.....at home

Burton On Trent Meeting – 15<sup>th</sup> May 2010

**Venue- Burton Bridge Inn**

**We started at 11.50am with a tour of the Burton Bridge Brewery. Bruce Wilkinson gave us an interesting and detailed insight into the equipment and processing of their popular ales.**

**Ordering of the food, Dave H welcomed everybody to the meeting. Thank you to everyone for a good turnout**

**Attendees- 20 in total** David H, Tracey H, Paul D, Peter F, Greg P, Luke L, Stuart G, Fran G, Nick F, Allan G, Alan Q, Ray C, Jim, Rick H, Paul T, Mike C, James F, Ron A, Linda and Gary C

**Lunch-** Well received, top chilli and good size portions

**Beer Tasting- 13 samples in total and I think we all agreed that every single one was of outstanding quality**

Alan Q - 4.6% Wheat beer, LC maris otter, Pearl, Cascade fermented with Nottingham yeast 1045>1011 comments were – quite bitter, very clean taste with a dry finish

Nick F - 4.7% Bitter, ingredients including honey, maris otter, crystal, goldings and fuggles fermented with safale SA 4 1049 >1013 fruity, very clear with lots of head

Jim - 4.5% Pale ale, Pale malt. Target, east kent goldings, saaz and aurora hops made up this lively peachy/ apricot ale which was fermented out with safale yeast 1046>1015

Rick H - 4.7% Porter, great chocolatey flavour - we had a lot of mmm's around the room for this one, based on a Graham Wheeler recipe with pale malt, black malt, crystal and sugar with challenger and golding hops. Wyeast 1968 London ESB 1051>1022

Paul T - 5% Stout, very dark with a lovely aroma of coffee/ chocolate. It had only been bottled for 1 week, ingredients included german de-husked chocolate malt, pale malt and flaked barley and Nottingham yeast for fermentation.

Steve H - 4.7% Bitter, a Bitter and Twisted clone made with M O malt, lager malt with styrian, aurora, challenger and hallertauer for the hops with Nottingham yeast. A nice hoppy beer which was suggested that it would go well with a curry

Ray C - 5% Ruby/ Scottish Bitter, being reddish in colour with orange/ grapefruit in the flavour with M O malt, Belgian aromatic malt, torrified wheat with nelson sauvin used as a single hop

Mike C - 5%+ Bombay ale, a clear beer with a signs of being phenolic, had a discussion about what could have caused it but no real answer was found

Rick H - 5% Bitter, a Camerons Strong Arm clone from the Graham Wheeler book using pale malt, crystal malt, black malt and sugar, added goldings and challenger for the hops

Allan G - 5.1% Stout and bitter mix. Allan didn't realise that he had brought 2 different bottles of beer with him and began to pour one into another but still very good. Stout made with pale malt, crystal, roast barley, chocolate and terrified wheat with northdown, target, goldings and fuggles. Fermented with Nottingham yeast. Bitter made with Pale, crystal and wheat, hopped with fuggles and cascade to finish

Ron A - 5.5% Speciality beer, very smoky in both taste and aroma which was well liked, with an IBU of 40 and OG of 1052 brewed with rauchmalt, wheat and chocolate malt, perle hopped, fermented with Gervin yeast

Paul D - 5.5% Bitter, brewed in celebration of his families new cat, made with pale malt, crystal malt and torrified wheat. Hopped with bramling cross, nottingham yeast also used. 35 EBU

Dave H – 5.6 Bitter, dark in colour brewed with pale, crystal and chocolate malt. Hopped with challenger, fuggle and finished with goldings. Quaffable, sweet on the tongue maybe due to a 67 degree mash. Steve H said that it was the worst beer of the day (thanks bro)

**Tasting finished glass refills and toilet break taken- no beer clinic needed due to the fine quality of beer**

**The month's topic- Grain.** Time was running tight so the subject was discussed briefly

We discussed the different pale malts on the market and varying prices. Pearl malt was mentioned and Paul Taylor ( The man from Murphy and son) suggested that with pearl being a bigger malt it yields more extract but that was his point of view and not scientific fact.

A company who promotes MO malt held a blind taste trial and MO came out on top

Allan Q questioned whether there is a standard as MO has wide variety of prices i.e. Is price linked to the standard of grain?

Steve H mentioned that there was a new grain on the market -Victoria Pale Malt

Greg mentioned that he has been using Muntons Tipple as it give a higher yield at lower cost but found that his diacytal levels in his beer have gone through the roof

Rick H mentioned that it was probably best to stop local when purchasing grains

Dave H asked the question of how colouring units are worked out at this point a couple of people produced colouring charts

Paul D said that it's not the colour of grain in the sack but the finished product, to reply to the question about the varying levels colour in malt

It was also discussed that whole grain lasts longer than crushed, once crushed grain is open to the air it deteriorates quicker, so milling should be done on the day of brewing to ensure more freshness

Some people decided that best before dates were to be stuck by but there were a few that have used out of date grain without any problem. Alan Q recommended investing in a mill for the freshest possible grain. Paul D says that he gets better extract from crushing his own grain

Recommended suppliers- Barley Bottom, Murphy & sons

Paul Taylor who works at Murphys mentioned future purchases of supplies at a discounted rate and any water analysis could be done by contacting him [paultaylor@murphys.co.uk](mailto:paultaylor@murphys.co.uk)

Sugar instead of grain? It was said that sugar is used for ABV and that it thins the body of the beer

Storage- food grade air tight bins, mango chutney bins on ebay also used

Mashing of grain- 90mins or not 90 mins, Nick F says sometimes he mashes longer. Bruce said conversion takes place in the first 15mins, James F said he had done an overnight mash (with a four degree drop) for his dark porters

Disposal of grain- Dave H puts it in the garden, Steve H has a bio bed which encourages the worms and give him good soil also good as a chicken feed and even used in recipes

A.O.B

It was said that it would be nice to visit more breweries

Luke Lucas mentioned potential one day brew sessions at White Shield

Possible trip around Corrs in 6 months time and also a possible Murphys trip

CAMRA brewery trips around Marstons £6 each also mentioned

The question of how many people are going to the Skipton competition and entering beers, possibly 4 people at the moment. Please contact Ron for further details if you are interested going

Luke Lucas- If anybody is interested in putting one of their beers on at the Burton Beer Festival for charity he would be able to arrange it

***Next meeting- Nottingham July 3rd 2010***