



# The Midland Craft Brewers Association



Brewing crafted ales.....at home

Saturday 6 November, 2010

Venue: The Market Pub, Chesterfield

## **Present:**

Ron and Margaret A, Peter F, James F, Alan Q, Ray C, Allan G, Steve R, Greg and Lynn P, Jim and Fe N, Simon J, Steve S and Mike C (Chair)

## **Agenda:**

- 1) **Introductions:** The chair for the day welcomed members present and their guests. It was particularly pleasing to welcome two members to their first MCBA meeting.
- 2) **Bottling techniques:** Allan G had prepared a very informative questionnaire for members to report their individual techniques in the bottling of their beers. Sufficient returns of the questionnaire enabled a profitable discussion of members' practices. Allan talked us through the findings and members added their comments as appropriate. We discovered that while we had very varied range of techniques we did ultimately produce many top quality beers.
- 3) **Next year's calendar:** A schedule of meetings for next year was debated and the calendar has now been circulated to members by separate e-mail. The calendar is also available on our website.
- 4) **Lunch:** Our hosts, Douglas and his staff, provided an excellent hot & cold buffet lunch.
- 5) **Beer judges – What do THEY know?:** It must be emphasised that this item was in no way a criticism of judges at our competitions and it is to be recorded here that we all appreciate the sterling task they perform on our behalf. Several members were however a little bemused by some comments they received at the recent Skipton festival and brought their beers along for us to sample. Beers were provided by AG, AQ, SR and RA. Our tasting notes mostly coincided with the judges with a few unexplained exceptions.
- 6) **Christmas Social:** Our plans for a festive get together has been organised by Ron A and will take place on 27 November in Dudley and surrounds. Full details have been circulated to members by e-mail and are available on our website.
- 7) **MCBA website:** An update on our website by Allan G and James F.
- 8) **Beer tasting:** This regular Agenda item is our raison d'être and provides welcome feedback on our beers. See Appendix for notes on beers tasted today.
- 9) **Any other business:** Allan G that at our last MCBA meeting in September we had raised £140 for the LOROS charity ( Leicestershire Organisation for the Relief of Suffering ). Allan

also informed the meeting that a trip to the Thornbridge Brewery is being arranged and he is looking into how best to get there.

Meeting closed at 4.00 and the Chair, encouraged by our new visitors to Chesterfield, led a guided tour to a few town centre pubs.

#### **Beer tasting notes:**

Jim N: 1.070 Abbey-style Belgian dubbel 'Dubbel Strubbel'. Brewed 06/05/10 using Maris Otter (5000g), Aromatic Malt (1050g), Belgian Special B (290g) and 500g of Dark Candi Sugar. It fermented down to 1009, making it a reasonable 8.1% abv. Mash time was 90m using water treated to similar specifications you'd use for brewing a porter, and it was hopped to 35 EBU using Styrian Goldings, Saaz and Perle together for bittering (90m), Aroma (5m) and the post boil hops, for 15m once the wort had dropped to 80 degrees centigrade. The yeast used was White Labs Trappist Ale yeast WLP 008, it was bottled without priming sugars.

Simon J: American IPA using Columbus/Citra/Simcoe hops. OG: 1.058

Boil Time 60m. Maris Otter Malt (91.67%) Crystal 30 (4.17%) Wheat Malt (4.17%)

Fermented at 20°C with WLP001 - California Ale (Full details on request)

James F: First beer was a clone recipe of Sarah Carter's Jaipur recipe made June 09 and the second was a clone of Harvest Pale from the commercial recipe.

**Ray C: Allotment Porter 2/10/10. Maris Otter, crystal malt, torrefied wheat, amber malt, brown malt, melanoidin malt. Fresh green Goldings hops (unknown AA) used for first wort hopping and end of boil. OG 1038. Nottingham yeast used.**

Steve R: Old Hooky from Hook Norton brewery.

Mike C: Grandad's Stout with pale malt, crystal, roast barley, flaked barley, wheat malt and black malt. Main hops Challenger and Northern Brewer with late Fuggles. Safale SO4 yeast.

Ron A: OG 1061 FG 1013 IBU 45 Mash time 90 min Boiling time 90 min ABV 6.3%  
70% MO with small quantities of Rauchmalt, Chocolate Malt, Crystal, Special B, and 250gms of dark Muscavado sugar. Gervin yeast and 70 gms of Northdown as copper hops, no aroma hops. Bottled 9.5.2010