



The Midland Craft Brewers Association



Brewing crafted ales.....at home

Notes from Meeting on 15.1.2011, Brunswick in Derby

Present: Ron A (chairman), Margaret A, Ray C, James F, Bill G, Dave H, Tracey H, Steve H, Peter F, Allan G, Simon J, Jim N, Steve O, Alan Q, Steve R, David S, Steve S.

Welcome & Introductions: The Chair welcomed everybody and names were exchanged.

Tasting a Sutton Entry: This item was led by Allan G who had brought along 4 bottles of a bitter beer that he had entered at the 2010 Sutton Craft Brewing Festival. He had also submitted it to the recent beer swap meeting and received varied opinions on the beer. Tasters at the Derby meeting were asked to use the scoring sheets used at the National Festival in Skipton to score this beer. Again, the 16 tasters at Derby gave the beer a wide range of scores from 22 up to 41 out of a maximum of 50 points. The score sheet listed a possible 18 faults with a beer and our 16 tasters found 9 individual faults although 5 tasters found no faults at all. The judge at Sutton found 2 faults with this beer, but only one of these faults was detected by one taster at the meeting. In addition some noted a difference in favour in the ale depending upon which jug it was received from. The overall conclusion was that, although this beer received 6 opinions from the beer swap + 16 from the Derby meeting, the opinions were so diverse that no conclusion could be drawn. It was noted by some that the score sheet only allowed for the scoring of characteristics as faults, although not all of the listed faults would necessarily have to be faults.

Beer ingredients included Pale, Amber, and Wheat Malt, Flaked Maize and Flaked Barley. Hops were Goldings and Fuggles for 90 minutes and Nelson Sauvin at turn-off. Marston's Pedigree yeast was used and this was obtained during a recent MCBA visit to the brewery.

Beer Tasting: This session was in two sections broken up by lunch, where the Brunswick kitchen performed a minor miracle by getting 17 lunches to us within a few minutes.

In all, no less than 10 beers were sampled and commented on. The range was very eclectic, varying in both gravities and styles. They included a Scottish 72/-Ale, an American style IPA of 6.9%, Amber Ale, a heavily smoked Rauchbier, and a Christmas Pudding Ale. Fuller details of the beers are at the end of these notes.

The overall standard was again very high, with no brewing faults detected. It was especially pleasing to taste the excellent beers brought along by our younger members.

Brewing Records: Ron A highlighted some of the findings from his Brewing Records Questionnaire. A number of interesting points came out in the discussion, including what may be a major fault. Some respondents took record to include measure whilst others measured some variables but did not record them. This might explain why despite all 3 processes having a central impact upon the success of a brew, only 85% said they recorded strike temperature, 89% mash in temp, and 66% yeast pitching temperature. Some said they were happy to use the figures for certain measurements that were calculated by their brew software. Another point was that as a result of the questionnaire some colleagues (including myself) began to think seriously as to why they measured/recorded the variables they did.

Thornbridge Brewery Visit: AG outlined details of the visit on Thursday 24 March and the Chair undertook to circulate details to the full group (done).

2011 Events: The Chair briefly went through the calendar of events for 2011. It is proposed to hold the joint meeting between the MCBA and the Cambridge group as a social walk about in Peterborough on 26 November. The reason was explained and all present agreed. There will be a Summer Social, in lieu of the Christmas Social, on 25 June when some famous Black Country pubs will be visited. Full details will be circulated nearer the event.

MCBA Library: Allan G introduced the idea of having a library for the use of MCBA members, with a list of books available on the website. How this might work was discussed, with possibilities including individuals lending their books to other members, and the MBCA buying some volumes. Peter F pointed out that there were funds in the MBCA Waterfall account doing nothing. Exchanges would probably take place at meetings. The notion received broad support and, again, details will be circulated.

AOB: Alan Q raised an interesting query relating to the advice on some repackaged Nottingham yeast. It said to store in a freezer. Alan is following this up and will report back at the next meeting, where the brewing topic will be yeast.

It was discussed whether MCBA should consider running a CBA National in the future? Pros and cons were raised, Ron A will contact Greg with regards to future nationals to get a better idea of what the wider thinking on this issue is (done).

Brewery Tour: The "formal" business ended at 15.30 and then Graham, the Brunswick brewer, very kindly showed a number of members around the brewery.

The beers Brought to the Meeting:

Ron A; Rauchbier —80% Rauchmalz, 10% each Special B and Melanoidan, OG 1052, FG 1010, abv 5.5%, Spelt Select hops, IBU 35, Muntons Gold yeast, bottled 15.11.2010

Ray C; Christmas Pudding Ale, Maris Otter, Crystal, Chocolate, Oats, Amber, Roast Barley, and Flaked Barley, Molasses sugar, OG 1065, Northdown, Motueka and Goldings (home grown) hops, IBU 47, Windsor yeast, brewed 31.10.2010

Peter F; Scottish 72/ -Ale, Pale, Vienna, Wheat Malt, Cara-Munich 3, Acid Crystal Malt, OG 1039, abv 3.9%, Fuggles, Goldings, Boadicea, Challenger hops, IBU 36, Y1728 yeast, brewed 22.12.2010

Bill G; Guinness Extra Stout (Graham Wheeler), Pale Malt, Flaked Barley,

Roasted Barley, OG1051, FG 1010, abv 5.4%, Target hops, Nottingham yeast

Allan G; British Lager —Lager malt, OG1054, Perle hops, IBU 54, S23 yeast, brewed February 2010

Dave H; Light Brown Ale, Pale, Extra Pale, and Pale Chocolate Malt, OG 1045, FG 1008, abv 4.9%, Goldings hops, IBU 28, Nottingham yeast, brewed 3.12.2010

Simon J; WC IPA , Maris Otter, Pilsener, Crystal, Cara Aroma, and Wheat Malt, OG 1058, Cascade and Wiilamette hops, IBU 36, WPL029 yeast, bottled 12.12.2010

Alan Q; Amber Caramba, Pale and Amber malt, OG 1045, FG 1010, abv 4.7%, First Gold (home grown) hops, IBU 46, Marstons yeast, bottled 15.9.2010

Steve R; Jennings Cockerhoop (clone), Pale Malt, Torrified Wheat, Black Malt, OG 1046, FG 1020, abv 3.4%, Challenger and Styrian Goldings hops, Nottingham yeast, bottled 6.6.2010

Steve S; Rebel IPA , Pale Malt, OG1061, FG 1009, abv 6.8%, Chinook, Ahtanum, Simcoe, Nelson Sauvín hops, IBU 68, Nottingham yeast, bottled 26.11.2010

Ron A 8/2/2011