



# The Northern Craft Brewers

*"We Live We Brew"*



## MEETING NOTES: - 25<sup>TH</sup> MARCH 2017

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### 1 WELCOME AND INTRODUCTIONS

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Present:

Tom and Diane Yates  
Jason Fielding  
Ian Priddey  
Adrian Steer  
Nigel Attack  
Peter Kennett  
Eileen Goulding

Apologies: David Stephenson, Paul Bromley, Martyn Pashley, Derek Spedding and Ian Rouston (there were a couple of other apologies, but apologies for forgetting who those were!)

The meeting was held at the Sportsman pub which is an excellent venue for a real ale drinker, with loads of well-kept beers on hand pumps and a few unusual ones on keg. No noisy piped music and a sensible crowd at the bar. The meeting was held in a separate room from the main bar of which they had two, the smaller being the one we used due to the limited numbers. The food was probably the best I'd had in a pub although it was somewhat pie centric, but who doesn't like pies? Even veggie options available, so Ian was happy. All in all, an excellent venue and one I would like to go back to plus its only 5 minutes from the railway station.

### 2 THE GOOD, BAD AND THE UGLY (MEMBERS BEER TASTING)

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Two beers were presented one from Tom which was an American IPA and one from Adrian which was an Oatmeal Stout. Both beers were of good standard so no ugly beers to comment on. Members are encouraged to bring beers they have problems with for an in-depth analysis and problem solving however none were presented so I guess we are too good! Anyway, Tom's American IPA was very unusual in that the hops were not added to the boil but after the wort had cooled down after boiling to 86°F (30.5°C). This gave a really good IPA without the gum sucking bitterness that sometimes accompanies IPA's. The idea behind this is that it doesn't lose all the aroma oils in the boiling process and it certainly works in that it gave a well balance enjoyable IPA – well done Tom.

Adrian's effort was an Oatmeal Stout which I prefer as the oatmeal takes away some of the dry bitterness sometimes found in Stouts to give a smoother finish. The discussion was somewhat hampered by me forgetting the recipe sheet as I seemed to have everything else including the kitchen sink in my suitcase. However now being back home I can reveal that it had 3 Kg of pale malt, 750 gms flaked barley, 500 gms of roast barley, 200 gms oat flakes and 200 gms of wheat malt. The consensus was that it was a good beer but possibly on the thin side and would benefit by cutting the



# The Northern Craft Brewers

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wheat out and replacing it with flaked barley and possibly mash at a slightly higher temperature to promote body. Something to try next time; anyway I'll get the recipes from Tom and myself put in standard format so people can have a look at them.

## 3 LOW ALCOHOL DARK MILD COMPETITION (2.8% TARGET)

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Sadly, due to the low turnout we had only five entries from Tom, Ian, Nigel, Peter and Adrian. However Jason volunteered to do the officiating and did a storming job whilst we were banished to the bar so we didn't know which was which in the jugs sadly at that point we had to have another beer from the bar! Just to get out taste buds going, well actually I was working my way down the bar.

Anyway, we duly filed back in and took our places and scoring sheets in the agenda pack. All scoring was done individually with a great deal of consideration, gum sucking and holding beer up to the light. Scoring was done based on five criteria as per normal for NCB meetings. Appearance (max 10 points), Aroma (max 10 points), Flavour (max 40 points), Mouthfeel (20 points max) and overall impression (20 points max) giving a maximum total score of 100 points. The beers were judged against the BJCP style guidelines for a dark mild (also in the meeting notes). The beers were then ranked 1 to 5 on each score sheet and these rankings entered onto the summary sheets. This is the NCB preferred way of doing scoring as it means each person has equal weight in the final score. Anyway, having entered the positions these were all added up and the person with the lowest total score was the winner which turned out to be Tom - well done Tom a coveted certificate from NCB was duly awarded. I was pleased to come second as I rather undershot with the sg and ended up with a 2.4% beer which I must say tasted OK. Either way great fun had by one and all and Eileen enjoyed it even though she declined to vote. Good to see she still enjoys a beer!

## 4 FOOD AND BEER PAIRING - BEER AND CHEESE

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The next section took some preparing so whilst Ian was chopping up the cheese we retired to get a selection of beers from the bar to sample the cheese against. As is common with most pubs a lot of the beers on tap are one form of IPA or another. Anyway for the first round of tasting we got an IPA (Almestrey), a bitter (Taylor's Boltmaker) and a strong stout (9% Bourbon). The cheeses on selection were: - Pecorino, Wensleydale, La Bouche (goat), Brie, mature Cheddar and Stilton. A pretty board selection to try our pallets against. We split the beers amongst us so that each had a selection of three beers then proceeded to munch cheese whilst sipping beers and making suitable note. It did surprise me how some beers did seem to go together whilst others clashed, my suspicion was that there would be no clear winners as it's down to personal choice however we will see (I've not tabulated the results yet). The la Bouche Goat cheese got much acclaim as did the Brie although most people didn't think the Brie went with anything. Anyway, having got a taste for the cheese and drunk the first three beers we decided to go round again. This time we went to the bar and got a German Helles lager, a Bock lager (don't think I've seen these on tap elsewhere) and a pint of cider. Fresh cheese was diced into small pieces and the new beers duly divvied up the tasting then continued. Again must munching and discussion.



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## Cheese off results

Beers→ Cheeses↓	IPA	Boltmaker	Bourbon Stout	Pauliner Helles lager	Black jack Bock	Medium Cider
Pecarino	2	1.5	4	2.5	2	3.5
Wensleydale	2	4	2.5	3.5	1.5	3.5
La Bouche Goat	3.5	4	2	2.5	1	2.5
Brie	1.5	1	1	3	1	0
Mature cheddar	3	3	3	4.5	4	4
Stilton	0.5	1	2	0.5	2	3

As we had six sets of score sheets completed (more or less I suspect alcohol effects were coming into play) These are the results where I have cross referenced all the scores entered giving 1 point for a yes, 0.5 point for a maybe and zero for a no. So, all scores are a max of 6 points. The bourbon stout was felt to go well with the pecarino cheese by the majority scoring. IPA didn't really hit it off with any cheese. Boltmaker went well with Wensleydale and la Bouche Cheeses (which got the most mmmms for the cheese). The Helles lager went well with the mature cheddar as did the Bock and the Cider. Anyway, make of this as you will but most people seemed to enjoy this group activity why not try your favourite cheese again with the same style of beer and see if it still matches.

## 5 PUBLICITY AND MEMBERSHIP

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This was a somewhat shortened section due to the cheese and beer munching above; however members were asked to make sure they circulated the poster regarding forthcoming events to their local home brew shops. I'll update it with the detail for the next meetings and recirculate. Ian has also done an operating guideline for the club as it appears we don't have any. This follows on from the discussions in the January meeting regarding should we have insurance and what's our liability. All rather boring until somebody falls down the stairs due to drinking too much home brew. Anyway, Dave Stephenson is looking into this for us. With regard to membership it is very disappointing that of the 52 members on the email list, 19 forum members and 153 Facebook members only 8 people turned up for the actual meeting which is the point of being a NCB member. We certainly have a way to go in mobilising the membership. Feedback would be most welcome! One suggestion was to visit local home brew clubs with a view to promoting the NCB. It does seem nowadays people are unwilling to travel.

## 6 MEETINGS AND FUTURE PLANS

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With regard to the next meeting I decided not to book anywhere in the summer until I check with the actual people who turn up whether they are happy going to Macclesfield. Those present raised no objections so I'll sort a venue out shortly. Looks like a day out in Macclesfield Ian! With regard to future plans the next meeting is a joint meeting at the Wishbone brewery on the 29<sup>th</sup> of April with



# **The Northern Craft Brewers**

***“We Live We Brew”***



the fruit Pale Ale theme, hope you've got your entries made! I'll be manning a stall with a food and drink theme (when I decide what) any help would be welcome. This is a very useful venue for promoting the NCB. I'll also be looking at a trip out possibly with a food and drink theme and will circulate the details. With regard the autumn meeting, the MCB suggest this should be more a social meeting where people bring beers along to share with a vote on the best beer to date. As it's their choice I'm OK with this, I did also check the venue will still be open as there was some talk of it closing.

## **7 BEER AND BREWING EVENTS**

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Ian did a summary of beer events in the near future and I include it here for your interest. Also, worthy of note is the Woodfest in Castleford on 6 to 8<sup>th</sup> of July, tickets required but it's a beer festival with all the beers served from wooden casks.

20 April	Skipton BF, Ermysted's Grammar School, BD23 1PL
26 April	Newcastle Beer & Cider Fest, Northumbria University SU, NE1 8SB
27 April	Hull BF, Holy Trinity Church, HU1 2JJ
27 April	Bolton BF, Bolton Ukrainian Club, BL2 1PL
28 April	Barnsley Beer & Music Fest, Elsecar Heritage Centre, S74 8HJ
11 May	Doncaster BF, Unity House, DN4 5AA
1 June	Stockport Beer & Cider Fest, Edgeley Park Football Ground, SK3 9DD

## **8 ANY OTHER BUSINESS**

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Hic! now onto the other pubs!