

## Essex ACB Meeting Notes 2nd February 2019

Venue: The Victoria Inn Colchester

Present 17 members plus Peter Darby: Colin Miller, Ashley Carr, Gerard Galvin, Simon Baker, Roger Yates, Ray Ashworth, Steve Bennett, Nik Leng, Keith Bailey, Steve Plampton, Dom Anthony, James Pettifor, Tony Tilbury, Kevin Warnes, Andy Gill, Dave Souch, & Chris Ridout

### Meeting Notes

Meeting started at 11am with a very good turn out and a big thank you to Andy and Sheena for setting up the room ready for the meeting and presentation by Dr Peter Darby later on.

Sheena and Andy then presented the results of our 'Future Champions' Festival (known affectionately by the Vic locals as the 'Shed Brewers' Festival) back in November. There were 35 legible score sheets out of 100 tickets sold, which is a better than average response on the scoring sheets provided. As with previous festivals, drinkers had their own favourite beers with some very humorous comments provided.

The winning results were as follows, and the complete range of results with points scored, will be put up on Group spaces by Simon separately:

1st...Joe 90 brewed by Simon Baker with a total score of 99  
2<sup>nd</sup>...Wild Mild brewed by Dave Souch with a total score of 97  
3<sup>rd</sup>...Moonshine Bitter brewed by Claire Barrett a total score of 96

Congratulations to Simon Baker followed closely by Dave Souch and Claire Barrett.

A big thank you to all the brewers who entered and for helping with the serving. I am already looking forward to next year's festival.

FYI Thanks to Dave Souch for putting up all the recipes from the Festival on Groupspaces (for new members click on the Minutes & Files, and on the left hand side 2<sup>nd</sup> from bottom is the Vic Festival tab with all information.)

### Low ABV Beer Challenge

Then on the agenda was our low gravity beer challenge (2.8% or less in any style).

There was a good level of support for this difficult beer challenge with 9 beers presented.

The results were as follows:

1st was Nik Leng followed joint second by Ashley Carr and Alan Orbiston (Nik's winning recipe below copied from his brewing records).

Well done Nik and thank you to all those that entered a beer.

## Nik's Winning Low Gravity Beer

### Two - Eight - Max

**Date:**

**Gyle Number:**

Fermentable	Colour	lb: oz	Grams	Ratio
Extra Pale Malt	2.5 EBC	8 lbs. 13.0 oz	4000 grams	69.1%
Flaked Oats	0 EBC	2 lbs. 3.3 oz	1000 grams	17.3%
Chocolate Malt	1050 EBC	0 lbs. 14.0 oz	400 grams	6.9%
Roasted Barley	1350 EBC	0 lbs. 3.2 oz	90 grams	1.6%
Crystal Malt, Dark	300 EBC	0 lbs. 10.5 oz	300 grams	5.2%

Hop Variety	Type	Alpha	Time	lb: oz	grams	Ratio
Fuggle	Whole	4.9 %	30 mins	0 lbs. 2.8 oz	80 grams	50%
Fuggle	Whole	4.9 %	0 mins	0 lbs. 2.8 oz	80 grams	50%

**Final Volume:** 40 Litres  
**Original Gravity:** 1.029  
**Final Gravity:** 1.009  
**Alcohol Content:** 2.6% ABV  
**Total Liquor:** 52.8 Litres  
**Mash Liquor:** 14.5 Litres  
**Mash Efficiency:** 75 %  
**Bitterness:** 20.9339877504073 EBU  
**Colour:** 120 EBC

## Talk & Presentation by Dr Peter Darby

We then came to the main event of the day with a big thank you to Peter who took time out of his busy schedule to drive up from Canterbury, a 2 and a half hour journey taking in the sights and smells of Dartford tunnel, to discuss all things hoppy.

My laptop was duly set up and via the HDMI connection to the OHP and screen setup,

Steve Plampton kindly used his drinking arm to record the first part of each of the 3 sections of Peter's talk and has added a link on Facebook, if you want to revisit the details... To view I'm afraid you'll have to join Facebook, unless someone knows how to download them.

Link

1. <https://www.facebook.com/groups/craftshedbrewers/permalink/1201004833397235/>

Link

2. <https://www.facebook.com/groups/craftshedbrewers/permalink/1201086236722428/>

History of Hops

Peter started with a fascinating talk on the history of hops and their world tour travelling east and west before being bought together under Dr Salmon.

We broke for lunch at 2.15pm and a good wholesome chilli was supplied by Sheena, with a beer break, ready for more on hops from Peter after lunch.

Peter resumed his Talk after lunch

Hop Propagation & Growing On A Small Scale

Peter gave us detailed information on planting a hop bine, possible diseases and remedies.

Finally Peter finished with a discussion on new UK hop varieties including the latest hedgerow hops.

AOBeers

There were 2 beers for the AOB tasting, which we tasted with our lunch to free up time for Peter to finish his talk after lunch

James bought along his Belgian Blond 8.5% which was well received.

I bought along my second beer from a split brew 4.6% APA with tangerine juice and zest added.

Meeting ended at 4pm to make way for the rugby on the big screen.