

Suffolk ACB Meeting Notes 2nd March 2019

Venue: The Dove, Ipswich

Attending:-

Pete Young, Nick Davis, Guy Johnson, Steve Plampton, James Pettifor, Dave Caiels, Ray Ashworth, Steve Bennett, Roger Yates, John Watson, Nik Leng, Peter Burgess.

1. 9 beers were entered in the 2.8% challenge. Amber Ale, Orange Wheat, Pale Ale & Rye, IPA, Mild, Bitter, Belgian Keg & NEIPA. 1st place to John Watson's Mild, well done John, 2nd was Pete Young's Orange wheat & 3rd Nick Davis's Belgian keg. James was not happy with his Pale Ale & Rye and asked the floor if they could offer any constructive criticism. There didn't appear to be any major faults and the old chestnuts about water treatment and sanitation were raised.

2. Next up were Nick Davis's Vintage beers 2014, 2015, 2016, 2018. Nick explained that the beer was intended to emulate the taste of Xmas pudding. Star Anis, Orange zest, Nutmeg, Cloves, Cinnamon and other spices had been used. Following the tasting (brilliantly organised by Nick with colour coded cups for all) it was quite difficult to identify the brews. However the general view was that the newer beers were better tasting (2016 & 2018) and keeping the beer longer did not improve their quality, in fact, probably quite the reverse. Well done Nick for a very interesting session.

3. Andrew Harvey then entered the meeting to say that he has 2 Corny Kegs and associated dispensing system

for sale and anyone interested could contact him on

andyunderscoreharvey2003@yahoo.co.uk.

4. James Pettifor then gave an extremely well presented demonstration of his latest edition Grainfather equipment. All singing and dancing. Too much detail to go into here but very enlightening. Well done James and thank you.

5. The Lacons challenge and brewery visit was discussed and you have all received an e-mail from Simon, since, giving you the latest.

6. Any other beers:- John produced an outstanding American wheat beer with lots of late hops and dry hops. James gave us an equally outstanding Vienna Lager. Well done you two. Peter B then tabled a very immature Westvleteren 10 clone which was outstanding but for different reasons.

7. Rousing was mentioned at the end of the meeting but none of the members did this so the meeting closed.

NB. Ray had mentioned that it was interesting that during the 2.8 % tasting nobody had picked up the fact that two of the beers had been brewed using malt extract. Testament to the fact that this has greatly improved over recent years. He also stated that he thought it unwise to add hop at high krausen in the FV as there was not enough alcohol present to prevent contamination and off flavours.

PS. The three winning beers in the 2.8% challenge were brewed with Braumeister, Grainfather, and Braumeister respectively.