

# Norfolk ACB Meeting Notes 13<sup>th</sup> July 2019

Venue: John Innes Centre

Present: Ashley Carr (Chair), Ray Ashworth, Keith Bailey, Steve Bennett, Craig Hincliffe, John Lee, Colin Miller, Tony Munday, Steve Plampton, Chris Ridout, Nigel Sadler, Bob Stoner. Carmen Nueno-Palop (NYC Guest Speaker).

## Meeting Notes

Arrival saw the bar set up by Keith, which if he hadn't left the CO2 in his garage would have been perfect. Chair's dash back saved the day, hero status all round. Many thanks to Keith, who used his chiller to ensure we had 5 Beers to delight the members all served at the perfect temperature. Thanks also to members who contributed a Beer to the day. Thanks also to Chris for supplying a terrific Buffet much appreciated by all. Members did a whip round, the surplus from which will be used to pay for the meeting room next year.

## ACB Homebrew Competition

First item was an update on this from Steve P. Steve and the other organisers Nick Davis & Colin Miller were very pleased with the support by the venue, attracting fulsome praise from judges on the day as a perfect venue for judging. Getting judges for the event was a challenge so Steve et.al. are keen to promote members taking up training to become one, although one came from Wales!

It was a very successful event and very encouraging, so next year will almost certainly go ahead with a date to be advised. The surplus of £300 will go into the ACB funds and be used to build out the website and act as "seed corn" for next year. A donation to our hosts the Royal British Legion and tasting kits mopping up the rest. Steve also praised the response of sponsors who were very generous.

## Update on Lacon Beer Challenge

Unfortunately Simon was unable to attend so will provide this in a mail out to Groupspaces.

## NAB Festival 2019

The next item was an update on the Norwich Amateur Brewers Festival held on the 8<sup>th</sup> June. The Festival was a huge success, grossing over £2.5k, raising £1k for charity and a 50% growth in visitors. It is unlikely to be able to accommodate any more than 150 as the capacity of the venue makes more a real challenge. In the end 24 Beers were served and virtually every keg was drained.

NAB members have already agreed to stage the event again next year on the 6<sup>th</sup> June. Get it in your diary now. The festival is rapidly becoming a go to event in the Norwich Beer calendar and really raising the profile of home brewing.

## Alt Beer Challenge

We were inundated by 2 Beers for this challenge from Alan Osbiston and Steve Bennett. With Alan narrowly walking away with the laurels. The Beer also did well at the ACB competition.

## Talk on the role of the National Yeast Collection

We were really lucky to have Carmen from the NYC agreeing to speak to us and she proved to be a very popular speaker.

NYC was established in 1948 to act as a “bank” for disappearing breweries yeast to be saved for the nation and as a security deposit for existing breweries looking to secure their strain.

There are now over 530 species, split into 445 Ales, 86 Lagers, the rest made up from distilleries and wine, with over 4k strains in all.

The NYC's research on the genetic fingerprint of the collection is showing some very interesting results. It was widely thought that the practice of borrowing a bucket of yeast from a neighbouring brewery would mean a lot of strains would be very close to each other. To test this they made a test wort and pitched several yeast thought to be similar into it and realised how differently they behaved. See below.

Compound	Flavour & aroma	Threshold (mg/L)	Content (mg/L)																NYC strains																		
			Wort	240	1006	1013	1026	1030	1031	1090	1117	1139	1187	1681	1033	1016	1060	1134	1141	1161	1171	1203	1210	1288	1035	1039	1046	1053	1054	1073	1103	1124	1199	1235	1239	1245	
Acetaldehyde	green apple/cut grass	10	0.27	2.45	4.96	1.79	1.31	1.98	1.94	1.22	2.81	1.63	1.74	2.52	14.6	1.66	2.56	1.78	1.29	2.58	1.72	2.55	1.58	1.37	5.03	3.57	3.61	4.03	1.57	4.87	3.34	2.16	3.33	2.82	4.85	2.06	
Ethyl acetate	Sweet solvent/wine	30	0.56	242	178	112	158	87.5	154	146	103	197	123	218	120	136	138	152	143	136	166	153	132	105	194	291	193	284	134	282	178	145	157	182	137	138	
Diacetyl	Buttery	0.15	0.52	0.16	0.37	0.22	0.12	3.17	0.27	0.14	0.15	0.2	0.14	0.21	0.07	0.11	0.13	0.21	0.18	0.17	0.37	0.02	0.04	0.14	0.52	0.18	0.18	0.1	0.23	0.12	0.55	0.27	0.41	0.18	0.12	0.27	
Propanol	Alcohol, pungent	800	0	6.53	9	3.35	6.01	6.46	4.21	5.08	2.58	6.04	3.72	7.22	6.51	3.64	6.07	5.35	6.2	4.84	4.8	5.62	4.83	3.73	7.23	5.79	6.15	8.69	4.14	6.42	7.45	4.2	8.88	5.04	3.58	5.31	
2,3-Pentadione	honey	0.9	0.31	0.43	0.59	0.88	0.33	0.92	0.54	0.74	0.54	0.44	0.41	0.57	0.14	0.18	0.52	0.69	0.82	0.39	0.58	0.17	0.19	0.52	0.81	0.4	0.48	0.24	1.1	0.54	0.9	0.51	0.57	0.67	0.6	0.56	
Isoamyl acetate	Fruity Banana/Pear	1.6	0.87	1950	1057	823	1082	706	728	637	548	1097	755	1424	591	889	730	957	813	823	804	709	768	615	1423	1520	997	2105	1006	1651	893	741	854	1102	555	887	
2,3-Methyl-1-butanol	Whiskey, malt, burned	65	18.1	990	775	565	614	613	532	497	408	618	480	759	737	489	593	651	576	736	492	532	453	537	925	581	493	876	570	683	788	1038	873	681	372	614	
Ethyl caprylate	Apples, pear, anise	0.9	0	83.9	121	37.1	71.5	17.5	65	59.8	35.7	108	44.3	74.4	102	61.6	59.6	77.3	58.3	138	81.7	159	30.5	39.5	199	223	160	240	59.7	217	191	139	160	141	121	61.8	
4-Ethylphenol	smoky, barnyard	0.14	0	0	0.16	0	0.24	0	0	0.02	0	0	0.01	0.01	0	0	0	0	0	0	0	0	0	0	0	0.01	0	0	0	0	0	0	0	0	0	0	0
4-Vinylguaicol	Cloves	0.3	0.66	1.75	2.09	1.27	1.82	1.29	1.49	1.61	1.45	1.82	2.09	2.27	1.12	1.57	1.64	1.7	1.55	1.87	1.48	1.93	1.3	1.2	1.89	2.16	1.7	2.2	1.52	2.24	1.97	1.78	1.76	1.84	1.38	1.54	

Recently they have been looking at and being supplied with the Norwegian farm house strain called Kveik. Some of which can have up to 10 different strains combining forces. Many of which are dried on bits of wood before being used; not by NYC though, who preserve the yeast at – 196c!

A particularly exciting offer was made when I asked if we could be “given” a revived dormant yeast strain to brew with, possibly for next years challenge. Carmen has come back and offered us 25 pitchable vials to ferment 25 litres at just £300 or £12 each. Obviously if this piques members interest in enough quantities we could ask for more. I will suggest this as a subject for the AGM, please note Simon.

The AOB that Keith brought along was a Beer made with Kveik, a bottle of which he gave to Carmen to isolate. Watch this space.

## Talk on Bitterness BU:SG Ratio and Relative Bitterness Ratio

The Chair gave a talk on this subject (available in Groupspaces). The essence of which is a rubric for judging bitterness by dividing the IBU's of a Beer with the starting gravity. The resulting ratio can then be checked against the BJCP recommendations for the level of bitterness for style. The twist in the talk was to take into account attenuation, with a formula provided. Proved somewhat

controversial with one or two voices rather dismissive of the whole idea, but as a rule of thumb can guide the brewer to a ballpark figure to aim for, useful for competition brewing when this can be a factor in whether the Beer is ruled out or within the guidelines.

### AOB's

I can only recall Keith's so apologies if there was another. The Kveik yeast is extraordinary and can be allowed to ferment in the 30's so can be a very quick ferment. Gives a very unusual Beer. Speak to Keith if you are interested in what he has found.

Meeting closed at circa 4:00 pm as the room was required.