

# Malted Barley Appreciation Society

April, 2002 Newsletter

## March Meeting

By Eric Freberg

For our March meeting, the Malted Barley Appreciation Society welcomed Mark Szmajda from the Chelsea Brewing Company, Manhattan's largest microbrewery. Chelsea brews ales exclusively; most of the major styles are represented, at least on a seasonal basis. The focus continues to be on the highly recognizable Checker Cab blonde, a refreshing Koelsch-style ale and the Sunset Red amber ale - they're all you'll find mentioned on their website at the moment. At the brewery however there are generally 3-4 additional choices, two of which Mark brought to the meeting (in addition to the red and blonde).

This Month's Guest Speaker  
**Kelly Taylor**



**Heartland Brewery**

Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 10th. Mugs is three blocks from the Bedford Ave stop on the L train.

One was the Wheat, at 7.2% abv surprisingly strong for the (American Wheat) style. Admittedly marked by sulfuric notes, Mark mentioned that a CO2 stone was used to blow some of the sulfur out. Seasonal versions, of appropriately decreasing alcoholic strength, are expected for spring and summer. Next was their 5.8% abv Cream Stout, also at the upper range for the style. Full bodied with lots of chocolate character, Rich uses flaked or torrefied barley for improved mouthfeel, and switched to a new yeast strain for better attenuation. The Cream

Stout took a Bronze in the Sweet Stout category at the 2001 GABF.

Chelsea Brewing Company is located at Pier 59 on the west side of mid-Manhattan, and features a patio deck overlooking the scenic Hudson River. Tours of the brewery are available, to arrange one call the brewery at 212-336-6440.

## Report from The North

By George DePiro, MBAS

It's hard to believe that 3 years have passed since I've become a professional brewer, but they have. **The Pump Station** will be celebrating its third anniversary on the 8th of June by throwing a birthday party! There will be all sorts of stuff happening to amuse revelers.

Unlike the first party we held, which some of you attended, this time we have obtained a popular local band, which should generate a lot more interest in the event. I've also brewed a Doppelbock, which is just finishing up its fermentation as I write this shameless plug. As if that isn't enough, I'll be tapping a keg of 2 year old barleywine for the occasion, too. Things could get ugly...



*Beers of C.H. Evans Brewing Co*

I'll soon be posting more detailed information about the Party on our website, EvansAle.com. I hope you can make it up here for the day! If not, later in the summer I'll

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## Malted Barley Appreciation Society

58-07 Metropolitan Avenue  
Ridgewood, NY

**Lucy Zachman, President**

**Jim Simpson, Treasurer**

**Andrew Schlein, Newsletter Editor**

**B.R. Rolya, Contributing Editor**

**Dan Shelton, Trade Relations Editor**

**Bob Weyersberg, Photography Editor**

be serving Belgian-style Witbier and the ever-popular Triple, and the Doppelbock should be on tap until early September. Such fun brewing!

### Look What the Easter Bunny Hopped in With!

by BR Rolya and Bob Weyersberg, MBAS

Friends of ours from Copenhagen (from the aptly-named band Tremolo Beer Gut) recently visited and came bearing Danish Easter beers instead of chocolate. According to them, the Easter beers are eagerly awaited in Denmark; so much so that citizens follow the trucks around so that they can buy the



beer as soon as it's unloaded into the store and before it sells out.

The first beer we tasted was Royal Spring (5.8% abv), brewed by the Ceres Brewery. Even with the snowdrops on

the label, we weren't prepared for the floral nature of this beer. The aroma packed a double-wallop of a delicate yet full-blown floral hop character and a big malt nose. The flavor of this light golden beer was rich and malty with a gentle hop bite in the finish (Target, according to their website).

Next up, we tried the first of 2 Carlsberg beers: Carlsb aske (5.7%). There was not much hop aroma (or at least it wasn't too noticeable after the previous beer) but the malt component came through with a

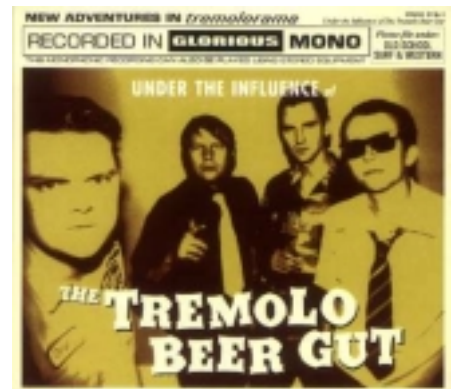
toasty, grainy character and a hint of caramel. Malt dominated the flavor, with only a hint of hops, and the finish ended on a slightly thin (but not unpleasant) note. BR was distracted by the attractive label and the turn-of-the-(20th)-century-style illustrations of daffodils and Bob was distracted by hockey so our comments on color range from "copper" to "rich golden".

Tuborg's P askebryg (Easter Beer), called "Kylle Kylle" (or "chick chick") had a serious malt nose. Bob also picked up a hint of Worcestershire sauce and some alcohol in the nose; BR mainly smelled sweet, fresh-cut hay. It had a mild, sweet malt cereal flavor with a faint hop character. At 5.7% alcohol, this copper-colored beer reminded us of a pumped up Brooklyn Lager but without the Saaz hops.

The last beer we tried was the strongest and the second beer one from Carlsberg. Their P askebryg 1847 was noticeably strong at 7.9%. It had a medium amber color and mild

aroma of rich malt. Bob also detected a slightly stale hop note. The flavor was quite impressive: the big malt flavor and bitter finish made it seem like a hoppy bock.

Having tested a variety of Danish Christmas beers in the past, we were quite pleased by their seasonal progression and you might just see us running after beer trucks next spring...



### Smart Glass Knows When It Needs Another Beer

LONDON (Reuters) - Drink up that beer -- another will soon be whisked to the table thanks to a hi-tech pint glass that tells bar staff when it needs refilling.

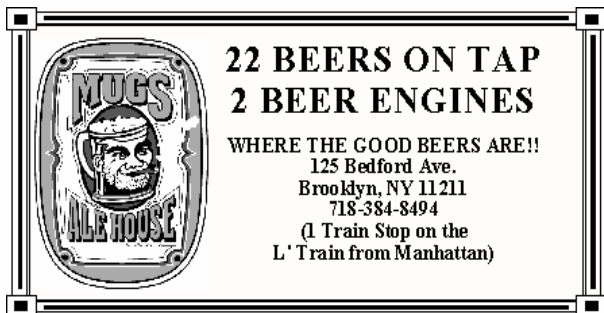
Developed by a Japanese electronics company, the intelligent glass is fitted with a radio-frequency coil in its base and emits a signal to a receiver set in the table when it's empty, New Scientist magazine re-

ported ThursdayThe iGlassware system works by coating each glass with a clear, conducting material, enabling it to measure exactly how much liquid has been sipped or guzzled.

When empty, the glass sends an electronic cry for more beer from the table to waiters equipped with hand-held computers on frequencies similar to those used by mobile phones.

A team from the Mitsubishi Electric Research Laboratories working in Cambridge, Massachusetts, has made the first prototypes, but may find it hard to sell the idea to Britons.

"It sounds like a fun idea, but I don't think it would work in our pubs," said a spokesman for J.D. Wetherspoon, which runs over 500 pubs in Britain. "The tradition in Britain is to get up and go to the bar for a round of drinks, not to have a waiter bring beers to the table, no matter how quickly," he said.



## Contests, Festivals, and Other Goings On

**March 23, 2002: The Hudson Valley Homebrewers 12th Annual Homebrew Competition** at the Hyde Park Brewery and Restaurant, Hyde Park, NY. Deadline for entries is March 16th. More info on Homebrew Digest, [hbd.org/hvhb/compete.html](http://hbd.org/hvhb/compete.html)

**April 6, 2002** Saratoga Thoroughbrews present the **7th Annual Knickerbocker Battle of the Brews**

CH Evans Brewing Co., Albany, NY  
[www.moonbrew.com/kboth](http://www.moonbrew.com/kboth). Judge coordinator: Paul Krebs, 518-885-2581, [krebs@peoplepc.com](mailto:krebs@peoplepc.com)  
Organizer: Jim Raimo, 518-884-8689, [jraimo@nycap.rr.com](mailto:jraimo@nycap.rr.com)

**May 11, 2002** **Brewers East End Revival's 6th Annual Brew-Off** Neconset Knights of Columbus Hall, 130 Lake Ave., South Neconset, Long Island

For judging, contact Pete Algerio, 631-924-2554 or [petebeer01@aol.com](mailto:petebeer01@aol.com) For contest info, visit <http://hdb.org/BEER> or contact Nick & Nancy Edgington at 631-467-3677 or [saison1@mac.com](mailto:saison1@mac.com)

**June 1, 2002 The 2002 Buzz Off Homebrew Competition** This year's Buzz Off will be held on Saturday, June 1st at Iron Hill Brewery and Restaurant in West Chester, PA. Entries will be accepted from May 13th through May 29th at regional homebrew stores and at Victory Brewing Company in Downingtown, PA. Mail-in entries must go to Victory and be received no later than Wednesday May 29th. The Buzz Off is once again an MCAB Qualifying Event for the 2003 MCAB. Judges please contact us to reserve your position at the judging tables. Further details and forms can be found at the Buzz web site at <http://hbd.org/buzz/>. David Houseman, Competition Organizer, [housemanfam@earthlink.net](mailto:housemanfam@earthlink.net)

**June 10, 229 The Shelton Brothers Take on the World** (pairing up their beers with "world classics"); at dbam 41 First Ave., NYC. sort of a celebrity death match for beer, I suppose. [BR]

## ANNOUNCING THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETITIONS

Every year, a group of New England homebrew clubs join to sponsor competitions for:

- New England Homebrewer of the Year
- New England Homebrew Club of the Year
- New England Cider Maker of the Year
- New England Mead Maker of the Year

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. Determination of the recipients of the NE-HBOTY awards will be based upon the competitions listed below.

Southern New England Regional Homebrew Competition

Danbury, CT, January 19, 2002.

Contact: Von Bair, 203-393-7257, [ereetc@aol.com](mailto:ereetc@aol.com)



Green Mountain Homebrew Competition  
Burlington, VT, May 4, 2002  
Contact: Anne Whyte, 802-655-2070,  
gmhc2002@hotmail.com

Puddle Dock Homebrew Contest  
Portsmouth, NH, late September to mid October,  
2002  
Scott Kaplan, 603-431-9984,  
gr8scott@nh.ultranet.com

New England Fall Regional Homemade Beer Competition  
Deerfield, MA, December 7, 2002  
Jason Hunter, 413-519-1738,  
hunter@postandbeam.com

For further details on the NEHBOTY competition,  
specific competitions, and rules and forms common  
to the competitions, go to the  
NEHBOTY website at  
<http://mail.symuli.com/NEHBOTY/>



*Pre-BOB V Activity*

