

Malted Barley Appreciation Society

April 2004 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the new April 2004 Newsletter!
Please keep the news, articles, and events
submissions coming. Proost!

Warren Becker

April Meeting

Wednesday, April 14, 2004

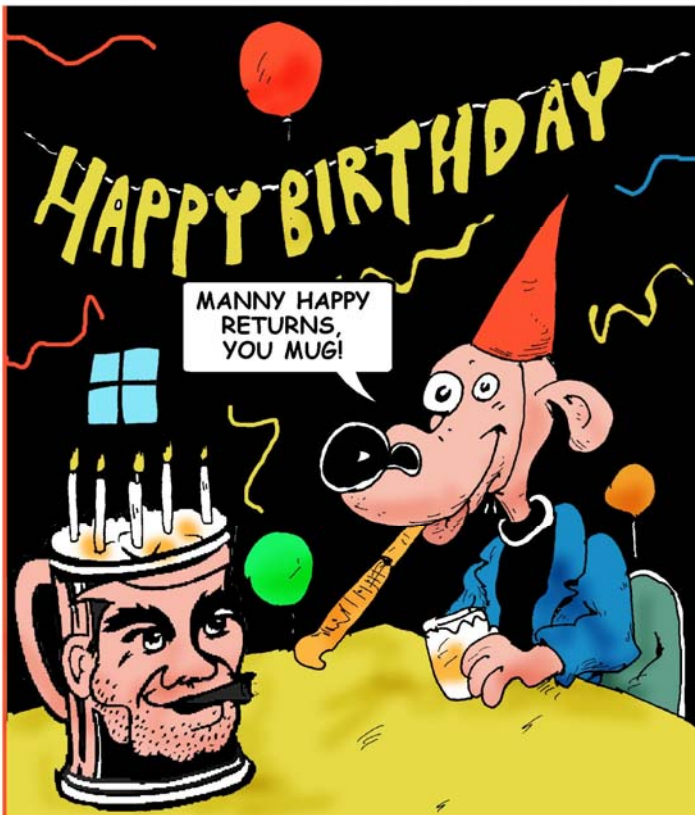
Our Guest Speaker will be

Joe Hayes

Brewmaster at Black Forest Brew Haus

<http://www.blackforestbrewhaus.com/>

Happy 10th Anniversary. MBAS!!!



www.mugsalehouse.com

March Meeting

By Warren Becker

Our March meeting had our old friend, and Past President George de Piro as our speaker. George is the head brewer for the award-winning, 5-year old Albany brewpub, C.H. Evans at the Albany Pump Station. With anywhere from 7-9 draft beers available, George offers visitors to the Pump Station a diverse choice of beer styles all year around. The C.H. Evans has a beer-centric, and delicious food menu to complement many of George's beer. His Albany audience is made of New York State employees, local business people, students and upstate tourists.

For those not familiar with the George story, here it is rapid fire... George was a pharmaceutical industry chemist turned award-winning homebrewer, national homebrew judge, expert homebrew judge coordinator and teacher, and finally a GABF Gold Medal winner for C.H. Evans at the Albany Pump Station. Whew!! There were lots of awards and accolades for George in a very short period of time.

George brought 5 beers for our club members to sample: Apple Ale, Hefeweizen, Brown Ale, Old Brown Ale (6 mos.), and Belgian Ale.

Here are my tasting notes for those beers:

Apple Ale: brewed in November 2003; 5.8% ABV; Tastes of ripe apples, has a balance sweetness, a cider flavor with no spices; the marriage of cider and pale ale.

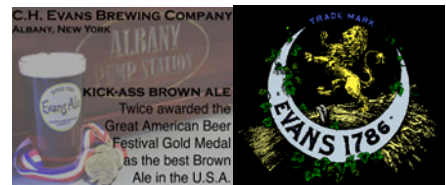
Hefeweizen: made with Weyerman malt; 40% Munich malt; less hops to create a fuller flavor, clove accents; this is a delicious 5.4% ABV Hefeweizen from a George de Piro signature homebrew recipe.

Kick Ass Brown Ale: C.H. Evans' #1 seller; hoppy American Brown Ale at 5.6% ABV; crystal hops for aroma producing an apricot & pine-like nose; also used Horizon/Amarillo hops to create a flavorful and very floral affect in the finish.

Old Brown Ale - Kick Ass Brown Ale aged 6 months: malt dominant beer, due to the hops starting to fade a bit, creating a smooth ale with caramel notes and pleasant aging (slight oxidation).

Belgian Ale: smooth Belgian Pale Ale of 6.5% ABV using Weyerman Malt and a Wit beer yeast strain. Nice citric yeast notes, clean finish; a refreshing beer.

Thanks George for a very energetic and informative March meeting! For those heading upstate, swing by the Pump Station. You'll have great beers in one of the most unique, and gigantic brewpub in the US. <http://www.evansale.com/>





Home Brew Competitions:

- **April 3, 2004 - Saratoga Thoroughbrews 9th Annual Knickerbocker Battle of the Brews, C.H. Evans Brewing Company Albany, NY**

(part of NY State Homebrewer of the Year competition)

Reed Antis 518-793-9654 reedmary@capital.net

<http://www.moonbrew.com/kbotb/>

- **April 3, 2004 - Annual South Shore Brewoff - Public Competition, Rock Bottom** (in Southern Mass)

Jeff McNally 401-624-3953 mcnallyga@npt.nuwc.navy.mil

<http://members.aol.com/brewclub/>

- **April 24, 2004 - The Homebrewers of Philly & Suburbs (HOPS) will be holding our first LEGAL competition (we're 21 now!) at the Nodding Head Brewery & Restaurant.**

The BJCP sanctioned competition info can be found at:

http://www.hopsclub.org/archives/hops-bops_2004/index.html

Our mail in deadline (as well as drop-off) is 4/17/04 at the ship to address is: HomeSweet Homebrew, 2008 Sansom St, Phila, PA 19103; 215-569-9469 (Ask for Nancy or George). Entry forms can be found at this location or Keystone Homebrew in Montgomeryville (also a dropoff point). We are experimenting with just having an 'internet only' competition to reduce dead trees. No mailings will be going out. Please enter early & often! Judges & stewards are encouraged to contact Joe (birman at netaxs.com) to sign up.

- **May 15, 2004 - BEER (Brewer's East End Revival) 8th Annual Brewoff Nesconset, NY**

James Dornicik 631-744-6312 jdornicik@hotmail.com AHA

<http://hbd.org/beer/>

<http://members.aol.com/brewclub/>



Beer Related Events:

- **April 2-3: 3rd Semiannual Real Ale Cask Festival**, Brazen Head, Brooklyn NY (718) 488 0430
- **April 14: Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). This meeting will represent the 10th Anniversary of the MBAS. Joe Hayes, Brewmaster at the Black Forest Brew Haus will be our guest speaker.
- **April 14: Blind Tiger's 2nd Annual Extreme Beer Festival**, 6:00 p.m. on *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848....showcasing several special big-a, saved, aged, funky and rare beers on draught... all paired with the tastiest, stankiest cheeses known to man. Details to soon follow.
- **April 24-25: TAPSM New York at Hunter Mountain.** Craft breweries and brewpubs from across the state will be participating in the most prestigious beer and fine food event in New York. Admission to TAPSM New York includes your special souvenir tasting glass for trying out the over 75 beers representing many styles. You'll also get to sample local gourmet foods, prepared by chefs from some of the area's best restaurants. Two "Cups" will be awarded at TAPSM New York: the Matthew Vassar Cup will go to the "Best Brewery in the Hudson Valley", and the F.X. Matt Memorial Cup will go to the "Best Brewery in New York State." Both competitions are based on the brewery's overall selection of brews. In addition, the "Best Beer in the State" will be selected, as well as the "Best Beer in the Hudson Valley." From its origins at the Culinary Institute of America (CIA), the Festival has a tradition of showcasing the thriving craft brewing and specialty foods industry in the Hudson Valley. Creations by Hudson Valley restaurants and CIA graduate chefs will be featured throughout this 2-day event. Bread and cheese, soup, and specialty meat products from the Hudson Valley will share the stage with the great beers of New York. So TAPSM New York and be a part of the most prestigious beer and food event in New York State. <http://www.tap-ny.com/>