

# Malted Barley Appreciation Society

April 2005 Newsletter

<http://hbd.org/mbas>

## FROM THE EDITOR'S DESK

Here's the April 2005 Newsletter!

Proost!

Warren Becker

## APRIL MEETING

Wednesday, April 13, 2005

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211



President Rob presents Steve Hindy with the BOB VII plaque.



## MARCH MEETING

By Warren Becker

Steve Hindy, President and Co-Founder of Brooklyn Brewery, [www.brooklynbrewery.com](http://www.brooklynbrewery.com) was our guest speaker. He generously brought a Brooklyn Brewery leather jacket, as a BOS prize, to present to our MBAS member, and BOB VII Best of Show winner, Mike Manzi, for his American Light Lager. Congratulations again to Mike for a well made beer!



Mike receives his BOS Brooklyn Brewery jacket from Steve Hindy..

Steve spoke about several topics including his involvement with the Craft Brewers Conference in Philadelphia this month, as well as the American Homebrewers Association's contest in Baltimore. Steve is on the Brewers Association's Board of Directors. The Brewers Association was established in 2005 by a merger of the Association of Brewers and the Brewers' Association of America. He is looking to promote that the "AHA is a place for beer enthusiasts". The association sponsors statewide Best of Show competitions throughout the country. For further info: <http://www.beertown.com/>

Also, Steve mentioned an impending move by Brooklyn Brewery

to a new larger location in Brooklyn. Possible options mentioned were either a larger facility in Williamsburg or a move to an area near the Brooklyn Bridge. Community identity and involvement has always been an important factor with Brooklyn's focus, and a new location must be accessible to locals and beer geeks alike.



President Rob presents Steve Hindy with our MBAS t-shirt..

Steve closed by mentioning the success of their line of Brewer's Reserve drafts available throughout New York City as special seasonal batch at selected beer bars. They include: [Dry Stout](#), [Brooklyn Dunkel-Weisse](#), [Abbey Ale](#), [Brooklyn Weissbock](#), and [Saison de Brooklyn](#)

President Rob presented Steve with our BOB VII plaque, for hosting and sponsoring our Best of Brooklyn contest, plus a MBAS t-shirt for speaking at our meeting.



Mike Manzi receives his Best of Show ribbon.



Howdy Neighbor! Steve meets the Sixpoint guys, Shane & Andrew.



## Nitro Beers Explained

By George de Piro

*Brewmaster, C.H. Evans Brewing Company at the Albany Pump Station*

Cask-conditioned beers are unique in many ways. Visually, they are capped by dense, persistent mounds of foam. This rich head is formed by pumping the beer forcefully through a restricted faucet, called a sparkler, causing the natural carbon dioxide to break out of solution.

Since cask beer is a delicate product compared to kegs, Guinness brewery was desirous of creating a method to pour a cask-like pint without the hassle of the actual cask. Nitrogen proved to be the answer.

Carbon dioxide is produced by yeast during fermentation. It is the gas that gives beer its characteristic fizz. That same fizz can also make a beer seem a bit sharp in flavor. Beer bubbles filled with carbon dioxide are not very stable in Earth's atmosphere, because our atmosphere is mostly nitrogen and oxygen. (Is this bringing back painful memories of high school science?)

While carbon dioxide dissolves readily in beer, nitrogen does not, and therefore can be applied to beer at relatively high pressure to force it through a restricted faucet without making the beer too fizzy. This is exactly what nitro-pouring achieves.

The beer is forced through a restricted faucet, causing shear that removes most of the dissolved gas, both carbon dioxide and nitrogen, from the liquid. The resulting foam is very dense and very stable, just like that of a cask beer poured through a sparkler.



# The Widget

By George de Piro

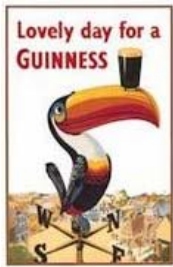
Brewmaster, C.H. Evans Brewing Company at the Albany Pump Station

Once Guinness engineers had figured out how to serve keg beer in a manner emulating cask beer, their next challenge was to let the consumer enjoy that same sort of experience at home. 40 years after the introduction of Draft Guinness, the ICS, or In Can System (a.k.a., Widget) was born. This simple device, now also found in bottled beer, enables the customer to pour a nitro-beer in the comfort of their own home.

A Widget is basically a small, hollow plastic container with a tiny hole. The simplest design is merely a plastic ball. The Widget is placed in a can, followed by carbonated beer, then a drop of liquid nitrogen, and then the lid is affixed to the can. These four steps occur very rapidly on an automated canning line.

As the cold liquid nitrogen warms, it returns to its gaseous phase and the pressure in the can rises to about 24 pounds per square inch (a bit more than double that of normal beer). This forces beer into the widget, where it resides until the can is opened.

Upon opening of the package, the pressure in the can is reduced to that of the surrounding atmosphere. The beer in the widget, being under higher pressure than its surroundings, rushes out through the tiny hole. This creates a narrow stream of beer in the container, and this violent stream causes shear that forces carbon dioxide out of solution, forming thick foam.



## LAST MONTH'S TRIVIA QUESTION:

*What is the **third** largest Guinness market in the world?*

ANSWER: Nigeria, after Ireland and the U.K.

## ENTER TO WIN PAID TUITION TO THE UC DAVIS' INTENSIVE BREWING SCIENCE FOR PRACTICAL BREWING

Write a short essay and tell us why you are passionate about brewing and you may receive paid tuition to the UC Davis' short course "Intensive Brewing Science for Practical Brewing."

California Fermentation Society proudly announces it's scholarships for 2005. Our major fund raising activity is the Los Angeles County Fair Beer Competition which is heading into its fourth successful year. It is this event that offers us the opportunity to both educate the public about the variety and quality of beers available in this region and raise money to send brewers to Siebel Institute and UC Davis.

This year we are offering to send a brewer to UC Davis's Extension course titled "Intensive Brewing Science for Practical Brewing" [http://universityextension.ucdavis.edu/brewing/brew\\_science.asp](http://universityextension.ucdavis.edu/brewing/brew_science.asp).

This program is intended for entry level brewing industry professionals. It is of special interest to less experienced brewery employees who need technical training to enable them to understand how their jobs fit into

the larger context of brewery operations. It is NOT a homebrewing course as they teach everything on a big system; however, it may be of interest to some homebrewers who have aspirations of going professional.

Apply for the UC Davis directly to CFS. Simply describe in 100 words or less why you brew. In other words; what is it about brewing that lights your fire. Also, include a short statement regarding your level of experience. That can be something like; "serious homebrewer for 10 years; or brewer's assistant for two years.

The decision will not necessarily be based on experience, but the applicant should have a good understanding of the brewing process. The final decision will be based purely on a subjective evaluation of the applicants' description of why he/she loves brewing. In the event of similar essays, a random drawing will be held.

The Davis Scholarship does not include transportation or lodging. **Deadline for entries is May 1, 2005.** Applicants must be able to attend the June 20-24, 2005 course.

**Send your application to:**  
Stein Fillers Brewing Supply  
4160 Norse Way  
Long Beach, California, 90808

We also fund scholarships at Siebel Institute. For information regarding Siebel scholarships please go to: <http://www.siebelinstitute.com/registration/scholarship.html>  
<http://www.siebelinstitute.com/>

Be sure to include on your application: Name, address, phone,

email. Not open to board members of CFS or their family. Info about us can be found at [www.calferm.org](http://www.calferm.org)

## HOMEBREWING COMPETITIONS:

### April 16: HOPS BOPS XXII

Homebrewers of Philadelphia and Suburbs (HOPS)  
Presents Best of Philly Homebrew Competition (BOPS)

A BJCP Sanctioned Event (22nd in a Series)

Saturday, April 16, 2005 10 AM

Sponsored By: Homesweet Homebrew

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

Hosted By: Nodding Head Brewery & Restaurant

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

Entry drop-off/mail-in locations, guidelines, requirements and forms available at: <http://hopsclub.org/>

HOPS accepts ANY standard entry and bottle form

Entries accepted 03/28/05 - 04/09/05 (04/13/05 for mail in)

### May 14: 9th Annual B.E.E.R. Brew-off

Brewer's East End Revival (BEER), Long Island's only homebrew club, will be hosting our 9th annual Brew-Off on May 14, 2005.

We will accept all homebrewed beers, ciders and meads for this competition and judging will be based on the 2004 BJCP guidelines. We are also calling for judges and a limited number of stewards to help us with the competition.

Details are available at our website [www.hbd.org/beer](http://www.hbd.org/beer) or

by contacting Matt Bobiak: [mbobiak@ic.sunysb.edu](mailto:mbobiak@ic.sunysb.edu) or

Steve Wynhurst: [wynhurst@optonline.net](mailto:wynhurst@optonline.net)

## BEER EVENTS:

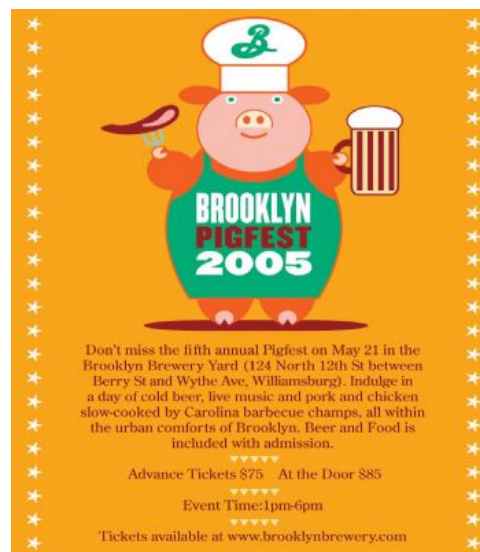
- **April 5: Dogfish Head Night and American Beer DVD Release Party**, 7:00 p.m., *Barcade*, 388 Union Avenue, (718) 718-302-6464. Sam Calagione and Dogfish Head will be hosting the American Beer DVD Release Party at Barcade in Brooklyn on March 22nd. At least 6 of Dogfish Head's most extreme beers will be on tap, including one NEW beer which will be making its debut! Clips from the film will be projected periodically throughout the evening and DVD's will be available for purchase - for the first time ever! The DVD includes a whopping 41 deleted scenes and more than 80 minutes of extra footage - including bonus material from Dogfish Head, Omegang, Victory, Anchor, Sierra Nevada, New Glarus and more. Dogfish beers available: *Draft: 120 Minute IPA, Midas Touch, Immort '04, Immort '05, Aprihop, Mystery Beer #1, Mystery Beer #2. Bottles: Burton, Worldwide Stout, Festina Lente.*
- **April 7: Beer Tasting Party**, 7:00 - 10:00 p.m., *Loreley Restaurant & Biergarten*, 7 Rivington Street (between Bowery and Christie). 212-253-7077. Taste 9 of our favorite imported German beers with a delicious German Dinner prepared by our chef Roger Wolin. The event will be moderated by our longtime bartender and beer specialist Jessica Kahler. \$29 - Tickets are going fast so

reserve early before the event hits the press, via PayPal. Link on our website: [www.loreleynyc.com](http://www.loreleynyc.com).

- **April 11, Spring Beer Dinner**, 6:30 pm, *Rock Center Cafe*, Rockefeller Plaza, 20 West 50th Street, New York, NY 10020. Sample a selection of beers from Brooklyn Brewery, paired with seasonal dishes by chef Antonio Prontelli at the Rock Center Cafe Spring Beer Dinner. \$45 per person. [View Menu](#). Click here for [Reservations](#).
- **April 13: 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). March 9: 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). We should have some excellent homebrews to taste, and Mugs usual great selection of beers.
- **EVERY TUESDAY:** Bierkraft, 191 Fifth Avenue, Park Slope, Brooklyn (at Union St), 7pm: Weekly beer tasting and cheese pairing, featuring a guest speaker from the trade. 718 230 7600 <http://www.bierkraft.com>



- **April 16: Brewtopia**, 1PM & 6PM: *Brewtopia World Beer Festival*. Metropolitan Pavilion, 125 West 18<sup>th</sup> Street, Manhattan. \$40 per session. Details: <http://www.brewtopiafest.com>
- **May 21: Brooklyn Brewery 5th Annual Pigfest** <http://www.brooklynbrewery.com/events/tickets.asp?catalog%5Fname=BrooklynBreweryEventsBaseCat&category%5Fname=Tickets&product%5Fid=1006>



# TAP<sup>SM</sup> newyork 2005

## NEW YORK CITY HOMEBREWERS GUILD RENTING COACH TO TAP NY

The New York City Homebrewers Guild is renting a 22-seat coach to take us to the Tap NY festival on Sunday April 24.

Currently we have 12 seats accounted for, and obviously we'd like a full coach for the day of drinking and eating and carrying on, in order to not eat a serious amount of cash. We're looking at \$40 per person for the coach, round trip. We're not making money at that price, but this way you don't need to drive yourself nor pay tolls and buy gas. We'll load the coach around 8:15-8:30 in front of Brewsky's, get to Hunter Mountain before the session, and load back up afterward, around 6 pm. Back to the city around 8-8:30 pm. The coach has a VCR, I believe. Movies will probably be provided by Phil Clarke, so be afraid.

Tickets for the festival are like \$35 in advance (and can be bought from their website, <http://www.tap-ny.com>) or \$39 at the door. Needless to say you'll want to buy one per person. Non-drinkers can buy \$20 tickets and get food and non-beer. Supposedly the food is rather good.

Sunday is typically a slower day than Saturday, so there's the chance to talk to the brewers and enjoy the day a little more. (Some popular beers may be wiped out, but not necessarily.) Where Saturday gets a couple thousand guests, Sunday is typically under a thousand.

People can e-mail the Guild at [homebrewersguild@yahoo.com](mailto:homebrewersguild@yahoo.com) or just reply to me, and let me know they want a seat reserved for them.

Dave Witzel

NYCHG President/Figurehead

[djwitzel@nyc.rr.com](mailto:djwitzel@nyc.rr.com)

## EVENTS OUTSIDE NEW YORK CITY:

**Saturday 23<sup>rd</sup> – Sunday 24<sup>th</sup> April 2005:** *Tap New York 2005.* Hunter Mountain, NY. Up to 100 beers, \$39 per day (\$35 in advance). Details: <http://www.tap-ny.com/>



**Wednesday 27<sup>th</sup> – Saturday 30<sup>th</sup> April 2005:** *New England Real Ale Exhibition (NERAX).* George Dilboy Post, Davis Square, Somerville, MA. Features an incredible range of cask-

conditioned beers from the US and the UK. With over 61 cask ales last year, including 25 from overseas and representation from breweries up and down the East coast. It is an easy trip from New York - Take a bus to Boston's North Station - if you are really adventurous Fung Wah bus from Chinatown is only \$10 each way - and Boston subway to Somerville ( a short subway trip).

Details at <http://www.nerax.org/>

THE BEER FESTIVAL WITH GREAT MUSIC...  
THE MUSIC FESTIVAL WITH GREAT BEER...

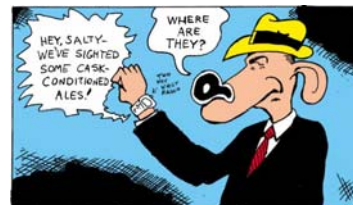


GLAS10WICK 2005  
SHOREHAM AIRPORT  
HAPPY TENTH ANNIVERSARY!

**Friday 3<sup>rd</sup> – Sunday 5<sup>th</sup> June 2005:** *Glastonwick 2005.* Shoreham Airport, Shoreham-by-Sea, West Sussex, England (near Brighton). About 50 rare cask-conditioned beers (arranged by your editor) and quality entertainment. Frequent trains run to Shoreham-by-Sea from London & Gatwick Airport. Full details:

<http://www.cask-ale.co.uk/beerfestival.html>

## CHECK OUT YOUR BEER ALERT PAGE



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

## German Beer Tours



Specialty International Tours, Inc.

**Experience beer in Germany and Austria with two tours**

**Bavaria & Salzburg Tour: May 9 - 16, 2005**

**Düsseldorf & Cologne Tour: May 16 - 20, 2005**

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

For a detailed itinerary and information,

please call Maria at 646.435.2833 or email her at:

[info@SpecialtyInternationalTours.com](mailto:info@SpecialtyInternationalTours.com)

**A PDF copy of the upcoming German Beer Tours in May is at:**  
<http://www.specialtyinternationaltours.com/files/beertour.pdf>

Maria would like to extend a \$50 savings to any MBAS members who are interested in doing the full 11 night package (which already includes a savings of \$100).

