

Malted Barley Appreciation Society

April 2009 Newsletter

15TH ANNIVERSARY 1994 - 2009

From the Editor's Desk

HERE'S THE APRIL 2009 NEWSLETTER!

SPECIAL THANKS TO MARY, AND HER FANCY CAMERA, FOR THE FINE PIX!

PROOST! WARREN BECKER

<http://hbd.org/mbas>

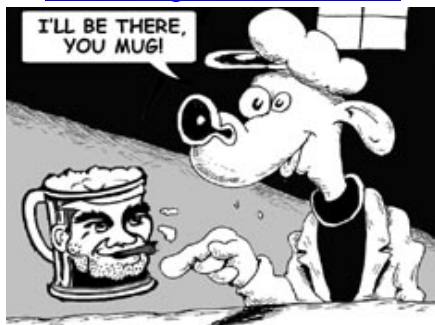
NEXT MEETING:

Wed. April 8, 2009 @ 7:30pm.

Our next guest will be Amber Tinsley, from Anchor Brewing & Distilling www.anchorbrewing.com

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2009 COMMITTEE

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MARCH MEETING

By Warren Becker (pictures by Mary Izett)

Greg Zaccardi of Ramstein-Highpoint Brewery, Butler, NJ was our April guest speaker. <http://www.ramsteinbeer.com/>

This 11 year old brewery makes primarily German Style Wheat Beers as is available in the Tri-State Area, of PA, NJ & NY. Greg has undergraduate degree in Chemistry, and was the former President of the New York Homebrewers Guild. He went through an apprenticeship at Edelweiss, a Southern Germany Brewery, just north of Zurich, Switzerland. His training in German brewing was important, and Gregg informed us wheat beers from Europe are stabilized, and filtered.

Ramstein started with two beers, a Dunkel & Classic Wheat Beer Styles, which according to Gregg were "only united by imagination". Ramstein Classic, and their Dunkelweizen, a dark wheat beer made with Chocolate malts from Belgium, Pale malts, Barley, and 1 hour boil. Chocolate malts use the kiln process of applied heat; create its dark chewy chocolate flavors and aromas to the barley malt. Prior to the Civil War, scorched grains were re-

ferred to as "brown malt". Regarding the house yeast used at Ramstein-Highpoint, Gregg is secretive, but told us that he uses the yeast seven times for propagation, as wheat strains are delicate and need to grown up fresh to avoid any off-favors.

The brewery originally had open fermentation, but no longer does it that way, for risk of quality issues with possible infection by airborne bacteria. Highpoint Brewery is named after Highpoint, NJ, the highest point in NJ, but their brewery is actually located Butler, NJ, and not in Highpoint, due to utilities costs, and the advantage of having reservoir soft water. Their 3,300 barrel brewing capacity produces approximately 8,000 barrels per year. The Ramstein line-up consists of 10 different beers, 6 of which are not wheat beers, including Maibock, Helles, Keller Pilsner, Munich Amber, Octoberfest, and several Bocks Styles.



Gregg shared his Double Platinum Blonde Bock, a full bodied, 7.5% ABV beer that is one year old, and made with Tettnang Hops.

Ramstein produced a special Maibock 8% ABV available now in Manhattan at Waterfront Ale House as Sam's Serious Maibock. Another Maibock version of theirs is being released this month, in April, as the Ramstein Maibock 7% ABV. This bock beer is an Einbeck interpretation of the Maibock Style.



Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

NYS Homebrewer of the Year

<http://www.nyshoty.org/>

NYCHG's Homebrew Alley 3 at Chelsea Brewing Results

Best of Show: Stuart Baird - German Pilsner

Second Place: Tom and Jake Ocque - American Stout

Third Place: Paul Zocco - Sweet Mead

Brewers Choice: Stuart Baird - German Pilsner

Total Entries: 251 Total Best of Show Entries: 20

Complete list of winners and sponsors at:

<http://hbd.org/nychg/homebrewalley/HA3winners.html>

April 17, 2009 AHA 7th National Homebrew Competition

Presented by American Homebrewers Assoc.

Entries accepted March 25 – April 8

Our regional first round judging is in Philadelphia

<http://www.beertown.org/events/nhc/index.html>

May 2, 2009 Big Brew – Nat'l Homebrew Day

Presented by American Homebrewers Assoc.

Homebrewers world-wide use the same recipes

<http://www.beertown.org/events/bigbrew/index.html>

May 16, 2009 B.E.E.R. 13th Brew-Off

Presented by Brewer's East End Revival

Entries accepted April 25-May 9

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

June 18-20, 2009 AHA 31st Nat'l Homebrew Conference

Presented by American Homebrewers Assoc.

Oakland, CA

<http://www.beertown.org/events/hbc/>

All entries welcome. Judges and stewards wanted.

June 12-13, 2009 NY State Fair Homebrew Competition

Presented by Salt City Brew Club

Entry deadlines June 1 and June 4

www.saltcitybrew.org/competitions.html

BEER RELATED EVENTS:

Apr 1-30, English Cask Ale Appreciation Month at Rattle N Hum. Presented by Alex Hall and RNH. Westerham, Hook Norton, Ridgeway, Oakham, Thornbridge, Burton Bridge, Wye Val-

ley and more. Flights available.
www.rattlenhumbar.wordpress.com

Mon. Apr. 6, 12 Percent Imports at Spuytem Duyvil. 12 Percent is a Brooklyn based importer of some great artisanal beers (mostly from Belgium). Until now all of these beers have been available in bottle only, but we will have 5 of them on draft for the first time in the US. Saison de Cazeau with elderflower, Cazeau Tournay Blond, Cazeau Tournay Black Belgian Stout, Valeir Blond dry-hopped, Valeir Divers Triple. Bonus beer on the extra tap, not from 12% but never before in NYC: Voodoo Love Child Triple from Meadville, PA.
<http://www.spuytenduyvilnyc.com/>

Tue. Apr. 7, Belgium vs. USA at Rattle N Hum. The list so far at 48 different Belgian brews: Pico Brouerij - Alvinne Kerasus, Gaspar, Mel-choir, Balthazaar. (1st time together); Brouerij De Regenboog - Wostyntje, 'tSmisje Catherine The Great; Brouerij Strubbe - Double Triple, Grand Cru; Brasserie Artisanale De Rulles - La Rulles; Brasserie Lefebvre SA - Blanche de Bruxelles; Brouerij Huyghe - Delirium Nocturnum, Tremens; Brouerij de Bosteels - Kwak, Triple Karmeliet; Brouerij Het Anker - Gouden Carolous, Ambrio, Clas-sic, Emperor, Triple; Brouerij Van Honsebrouck - Brigand, Kasteel Dark, Triple; Gruut - Amber, Wit; St. Feuillien - Brune, Triple, Saison; Urthel - Hop It, Sama-ranth; Brouerij de Glazen Toren - Ondineke; Brouerij Van Steenberge-- Gulden Draak, Piraat; Palm - Steenbrugge, Blanche; Bavik - Petrus, Pilsner; St Fueillien - Saison (WORLD PREMIERE) possibly draft Satan (may be back in the States in time, unsure of draft or bottles); Koningshoven - Witte (USA PREMIERE); Deus (bottles only). 20 taps plus casks from all over the USA, some rare in NYC: Six-point, Avery, Stone, Captain Lawrence, Green Flash, Troegs, Dogfish, Allagash, Weyerbacher, Brooklyn, Russian River, Southern Tier, Great Divide, Bear Repub-lic, Victory, Rogue, Bruery.

Tue. Apr. 7, Southern Tier at Bar Great Harry. Back Burner Barleywine, Choklat, Gemini, Hop Sun, Iniquity Imperial Black IPA, Jahva, Phin & Matt's, Unearthly IIPA, Oak-Aged Unearthly.
<http://www.bargreatharry.com/>

Wed. Apr. 8, Smuttynose at Blind Tiger. List TBA.
<http://blindtigeralehouse.com/>

Wed. Apr 8, Ithaca at The Gate. List TBA.
<http://thegatebrooklyn.blogspot.com/>

Thu. Apr. 9, Kick the Cans at Barcade. We're shutting off the taps and serving craft beer from cans all night. Collected from near and far, priced to sell. Barcade koozies, too!
<http://www.barcadebrooklyn.com/>

Apr. 9-Apr. 12, 1pm-1am, 1st Cask Ale Festival at The Gate. About 10 rare and interesting casks will be available, including British beers from York, Harviestoun, and J.W. Lees, plus some very sought after domestic brews. Through Sunday if they last, get there early to avoid disappointment. Come on Saturday for...

Sat. Apr. 11, 2:00pm sharp, World's Largest Toast (to Cask Ale), NYC, at The Gate and Rattle N Hum. Over 6,000 venues across the UK and beyond will try to smash the record of 485,000 people for the World's Largest Toast. The simultaneous toast will celebrate Britain's national drink - cask ale - and wrap up a week-long festival that is the U.K. National Cask Ale Week. You will not have to drink cask ale to participate in the toast. But both bars will be unveiling the only casks of Sixpoint Ginger Midge.
<http://www.gotham-imbiber.com/gate0409.html>
<http://www.gotham-imbiber.com/rnh0409.html>
<http://www.caskaleweek.co.uk>

Tue. Apr. 14, 5-9pm, Kelso at Spring Lounge. \$4 drafts, list TBA.

Wed. Apr. 15, Shmaltz at Blind Tiger. Bittersweet Lenny's R.I.P.A., Lenny on Rye (aged 9 months in a Rittenhouse 100 Proof Rye Whiskey Barrel), Jewbelation 10 ('06), Jewbelation 11 ('07), Jewbelation 12 ('08), Origin Pomegranate Ale, Rejevvenator ('08), Messiah Bold, Barrel Aged Messiah Bold ('08), Genesis Ale, Barrel Aged Human Blockhead (Jack Daniels barrel), Human Blockhead, Sword Swallower, Albino Python, Coney Island Lager.

Thu. Apr. 16, 8pm, "Beer Wars" Movie, \$15. Craft beer vs. macros. They focus on Sam Adams and Dogfish, but there are many interviews. Click on the Trailer, 2 minutes long, to see some familiar faces. (Click on Extras for additional footage.) One public screening only, nationwide. After the screening they'll show a live discussion. In NYC at Union Square, Chelsea Cinemas, and Clearview (1st and 62nd). Not showing in Brooklyn. Buy tickets now through website. <http://beerwarsmovie.com/>

Thu. Apr. 16, Clipper City at Barcade. List TBA.

Thu. Apr. 16, 4th Dogfish Head Springfest at Standings. 5 drafts TBA, free pizza. <http://www.standingsbar.com/>

Apr. 17-19, Nøgne Ø Weekend at Jimmy's No. 43. Beer all weekend with suggested pairings from our menu. Meet the Brewer Smorgasbord on Sat. at 2pm (\$25).
<http://www.jimmysno43.com/>

Apr 24-26, Green Flash Weekend at Jimmy's No. 43. Beer all weekend with suggested pairings from our menu. Meet the Brewer tasting with snacks on Sat. at 2pm (\$25).

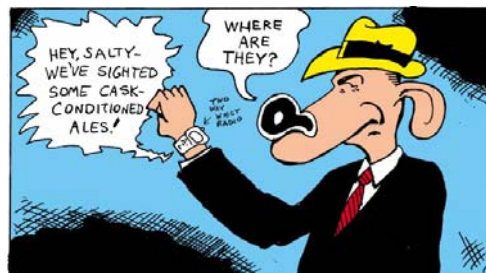
Apr. 25-26, 1-5pm, TAP NY at Hunter Mtn., \$54 and \$45. All NY craft breweries and brewpubs are invited, fine local food included. <http://www.tap-ny.com/index.html>

Wed. Apr. 29, Stone at David Copperfield's. List TBA.
<http://davidcopperfields.com/>

Tue. May 5, Flying Dog at Rattle N Hum. Meet the Brewer, drink the beers and eat some cheese. Pale Ale, In Heat Wheat, Old Scratch Amber, Porter, IPA, Gold Ale, Garde Dog, Woody Creek White Belgian Wit. Casks TBA.

Wed. May 6, Smuttynose at The Gate. List TBA.

CHECK OUT YOUR BEER ALERT PAGE



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

