

# Malted Barley Appreciation Society

April 2011 Newsletter

## From the Editor's Desk

Here's the April 2011 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday, April 13, 2011 @ 7:30PM.

Our guest will be Dann Paquette from Pretty Things

<http://www.prettythingsbeertoday.com/site/>

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

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## MARCH MEETING

By Warren Becker (meeting photos by Alan Rice)

Our guests were Dennis Flynn from Stone Brewing [www.stonebrew.com](http://www.stonebrew.com), who spoke about Stone beers while President Emeritus Mary Izett <http://mylifeoncraft.com>, discussed the ABCs of cheese & beer pairing.



The first beer Dennis poured for us was the Stone Pale Ale, a 5.4% ABV mild flavored, medium hopped pale ale, which paired well with Mary's selection of three cheeses and some Belgian dark chocolate, Trader Joe's Pound Plus 72% Dark

Chocolate. The key to a successful beer/cheese pairing is matching the cheese characteristics, i.e. sharp, creamy, sweet, herbal, age, and fat content to the complimentary flavors and aromas of the beers being sampled. With this in mind, Mary brought Etorki goat cheese, English Blue Stilton, German smoked cheese.



Local shepherds have made ewe's milk cheeses in the French Pyrenees for 4,000 years. Etorki is a modern cheese dating from the late '70s, similar to traditional Basque country cheeses, but it is more supple and close textured. Etorki takes its name from the Basque word for "origin," or "source." The milk comes from small flocks of black or red-faced Manech sheep and is only made from late December to mid July (when the ewes are impregnated again). From June to September, the flock's transhumance to high pastures to allow the lowlands to regenerate. Etorki is aged from three to six months from fine, cut curd pressed in plastic molds, vertically stacked to press curd and expel whey. After a two-hour brine bath, it is rubbed with salt and later in brine soaked cloths. Etorki is oily with butterfat, yet firm and supple with a burnt caramel sweetness and a creamy texture. This is a lovely cheese in the summer for a buffet or picnic with apples and pears, in salads, or with raw veggies and olives.



Long known as "The King of Cheeses", Blue Stilton is one of a handful of British cheeses granted the status

of a "protected designation origin" (PDO) by the European Commission. Only cheese produced in the three counties of Derbyshire, Leicestershire and Nottinghamshire and made according to a strict code may be called Stilton. There are just six dairies licensed to make Stilton, each being subject to regular audit by an independent inspection agency accredited to European Standard EN 45011.

Although Germany is a country with a massive dairy industry, their cheeses remain relatively unknown to those of us outside its borders. One reason for this could be the majority of German cheeses are simply imitations of its neighbor's specialties. However, there are exceptions. Bruder Basil comes to us from Bavaria and is made in the tradition of Rauchkäse, a smoked cheese typical of the region. Originally, Basils were manufactured by Trappist Monks in the Abbey of Rothalmunster. In 1902, Basil Weixler founded the Bergader Private Cheese Dairy. Today, Bergader still works in accordance with this old tradition of craftsmanship. It is still smoked over selected beech wood, which gives it its special flavor. This semi-soft cow's milk cheese has a darker, natural rind and a rich, creamy texture. With its smoky flavor, Bruder Basil is ideal for grilled sandwiches; as an alternative to raclette and gratins; and perfect for snacking with your favorite dark German beer.



Stone Brewing is available in 36 states, and also distributes other craft beers in South California. They brew many fine beers, including several collaboration batches, Stone Cali-Belgique IPA, and Stone Imperial Russian Belgo Stout.

Next beer of the evening was the 7.2% ABV Oaked Stone

Arrogant Bastard, which gets its distinctive from the added oak, wood chips. This selection held up well the sharpness of the cheeses. Dennis followed with the classic version of the Arrogant Bastard, very full bodied, malty ale. We then tried the 7.5% ABV Stone 02.02.02 Vertical Epic Ale. "It's triple-ish in nature, with wit character, coriander and orange peel, and has way more hops than either a Belgian triple or a Wit would. Belgian yeast was used. Belgian Strong Ale is the closest category that fits", Greg Koch, Stone Brewing CEO.

The pairing finished with the Stone Smoke Porter, a subtle peat smoked malty porter. "Unlike a rauchbier, the "smoke" in Stone Smoked Porter is an ELEMENT of the character rather than being THE character", Greg Koch, Stone Brewing Co.

<http://www.stonebrew.com/beers/>

## About Stone Brewing Co.

Founded in 1996 by Greg Koch & Steve Wagner...

Greg Koch, CEO & Co-Founder

Steve Wagner, President & Co-Founder

Mitch Steele, Head Brewer

Stone Brewing World Bistro & Gardens...

- Stone Brewing World Bistro & Gardens is the largest restaurant purchaser of local, small-farm organic produce in San Diego.

- 8,500 square feet
  - 1 acre beer garden
  - Seating capacity of 385 (180 inside, 205 outside)
  - 32 craft & specialty beers on tap
  - Extensive wine list
  - Food focuses on all-natural, organic, & local ingredients
- One of the fastest growing breweries in America in the past ten years...

- INC 500 list two years in a row ([2002](#) & [2003](#))
- San Diego Business Journal's list of Top 100 Fastest Growing San Diego County Companies (2004, 2005, 2006, 2007, 2008, 2009, 2010)

The brewery...

- 55,000 square feet, including 22,500 sq foot refrigeration area
- 120 Bbl brewing system built by Rolec in Bavaria, Germany

<http://www.stonebrew.com/press/facts.asp>



## Event Calendar by Alan Rice

### HOMEBREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

Apr. 19, 7:30pm, **NYCHG Meeting at Burp Castle.**  
Guest: Shane Welch of Sixpoint. <http://hbd.org/nychg/>

Apr. 25, 9pm, **Beer Table's Homebrew Club.**  
Guest TBA. <http://www.beertable.com/>

Apr. 30, **33<sup>rd</sup> UNYHA/22<sup>nd</sup> Empire State Homebrew Comp.**  
Presented by Upstate NY Homebrewers Assoc.  
Entry deadline Apr. 16.  
<http://www.unyha.com/>

May 14, **15<sup>th</sup> BEER Brew-Off**  
Presented by Brewers East End Revival  
Entries accepted Apr. 18-May 7.  
<http://beerhbc.org/>

May 7, **Big Brew Nat'l Homebrew Day**  
Presented by American Homebrewers Assoc.  
<http://www.homebrewersassociation.org/pages/events/national-homebrew-day>

June 7, **Knights of Brooklyn Homebrew Comp. at Union Hall.**  
There are only 16-18 spots, so reserve your place ASAP.  
To register, see the great prizes, or to get on the email list for

early notification of the quarterly events, contact Kevin Avanzato at: [knightsofbruklyn@gmail.com](mailto:knightsofbruklyn@gmail.com)

### June 11, NY State Fair Homebrew Comp.

Presented by Salt City Brew Club  
Entry deadline June 2.

<http://www.saltcitybrew.org/wordpress>

### June 16-18, 33<sup>rd</sup> Nat'l Homebrew Conference

Presented by American Homebrewers Assoc.  
Town & Country Resort in San Diego  
<http://www.ahaconference.org/>

## BEER EVENTS:

Wed. Apr. 13, **Sierra Nevada's Ovila at Pacific Standard.** Featuring the NYC debut of their new Belgian line, Ovila. Abbey Dubbel is the first in the series brewed by the Cistercian monks of New Clairvaux at Sierra Nevada. All proceeds help rebuild the monks' chapter house in New Clairvaux, CA.  
<http://www.ovila.com/>

Wed. Apr. 13, **Dogfish Head at Downtown Bar & Grill.**

Wed. Apr. 13, **Elysian at Blind Tiger.**

Wed. Apr. 13, **Kelso at Stag's Head.**

Thu. Apr. 14, **Oskar Blues at The Gate.**

Thu. Apr. 14, 6-9pm, **Pretty Things at Brouwerij Lane.**

Sat. Apr. 16, Noon-10pm, **Cask Ale & Oyster Shuck at Bierkraft.** 10 casks to celebrate the Grand Opening of their Beer Garden!

Sat. Apr. 16, Noon-5pm, **April Sours at Jimmy's**, \$60. SOLD OUT.

Sat. Apr. 16, 11am, **3<sup>rd</sup> Rosso e Marrone Release at Captain Lawrence.** \$15/375ml, 1250 bottles, limit 6.

Sat. Apr. 16, 6pm, **Ithaca Beer & Tuthilltown Distillery Dinner at Craftbar**, \$95.

Mon. Apr. 18, 7pm, **Evil Twin 5-Course Beer Dinner at Beer Table**, \$55. Jeppe Jarmit-Bjergsø will be on hand for the U.S. debut of his Evil Twin Brewing, hosted by Brian Ewing of 12 Percent Imports.

Tue. Apr. 19, 8am-Noon, **Kegs & Eggs at Spring Lounge.** Complimentary breakfast, \$1 off Smuttynose and Lagunitas.

Tue. Apr. 19, 7pm, **April Sours Tasting at Jimmy's**, \$10.

Tue. Apr. 19, **Two Brothers at Pony Bar.**

Tue. Apr. 19, **Weyerbacher at Rattle N Hum.**

Wed. Apr. 20, **Boulder Brewing 4/20 Hazing at Rattle N Hum.**

Wed. Apr. 20, **Mikkeller at Double Windsor.**

Wed. Apr. 20, **Brooklyn at Blind Tiger.**

Thu. Apr. 21, **Barrier Brewing at Bierkraft.**

Thu. Apr. 21, **Founders at Standings.**

Thu. Apr. 21, **Session Beers at The Gate.**

**Apr. 22-24, 1pm-late, 5<sup>th</sup> Williamsburg Cask Fest** at dba. 16-18 casks, all tapped on Friday. <http://www.gotham-imbiber.com/>

Sun. Apr. 24, 1pm, **Evil Twin at Blind Tiger.**

Tue. Apr. 26, **Kuhnenn at Rattle N Hum.**

Tue. Apr. 26, 7-8pm, **12 Percent Tastings at Bierkraft.**

Tue. Apr. 26, **Oskar Blues at Pony Bar.**

Tue. Apr. 26, **3<sup>rd</sup> USA vs. Belgium Fest at Rattle N Hum.**

Tue. Apr. 26, 7pm, **Vanberg & DeWulf Tasting @ Jimmy's**, 10.

Wed. Apr. 27, **Allagash at Double Windsor.**

Thu. Apr. 28, 5-8pm, **Vanberg & DeWulf 30<sup>th</sup> Anniv. Celebration at Jimmy's.** Wendy Littlefield and Don Feinberg will be on hand with many great drafts, including the U.S. debut of Lambucha, a Lambic/Kombucha blend.

Sat. Apr. 30, 1-5pm, **TAP-NY at Hunter Mtn.**, \$60.  
<http://www.tap-ny.com/>

Sun. May 1, Noon-4pm, **TAP-NY**, \$49.

Mon. May 2, **Ommegang at Three Monkeys.**

Wed. May 4(?), **Bear Republic at Blind Tiger.**

Tue. May 10, **Smuttynose at Pony Bar.**

On sale now:

Sat. May 14, 7am, **Dogfish Head Brewery Tour**, \$100. Bus departs from Rattle N Hum. <http://www.beermenus.com/events/56-dogfish-head-brewery-tour/tickets>

## CHECK OUT THESE SITES FOR UPCOMING BEER EVENTS:

<http://mylifeoncraft.com/>

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

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

