

Malted Barley Appreciation Society

April 2014 Newsletter

From the Editor's Desk

Here's the [MBAS](#) April 2014 Newsletter!

NEXT MEETING:

Weds April 9, 2014 @ 7:30PM, our guests will be guest will be George de Piro of Druthers Brewing Company and A.J. Eckstein from Duvel USA

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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MARCH MEETING

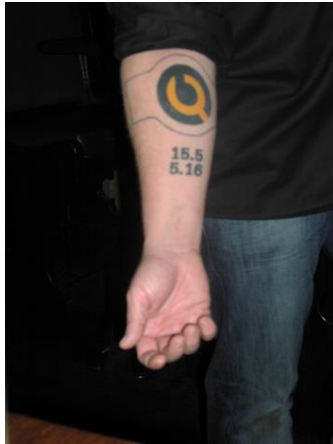
Our April guests were Nelson Rockefeller of [Queens Brewery](#), and John Kleinchester and Paul Sullivan of [Two Roads Brewing](#).

Queens Brewery, which began as an idea in 2012, with its signature Queens Lager, which was on tap at Mugs, as well as a growing list of bars and restaurants across Queens, and soon the rest of



NYC. Nelson's brewery, began as a contract brewery at the 120 barrel system at Saratoga Springs in Upstate NY, while finishing up its planned NYC space in Ridgewood, Queens. Their flagship beer, Queens Lager, is a 5.1% smooth, clean, & malty beer made with 3 different hop varieties, Summit, Chinook, and UK Pilgrim, plus utilizes Canadian 2-row, Cara-Pils, and Crystal Rye malts. Nelson Rockefeller, no relation to the former governor, is a father of three and former commercial musician, who lives in Maspeth, Queens, and is passionate about making his Queens Brewery a quality-centric, local producer of various beer styles. For those venturing out to CitiField to see the Mets play ball, Queens Brewery will have their lager in glass bottles, available in the left field food area, near Shake Shack.



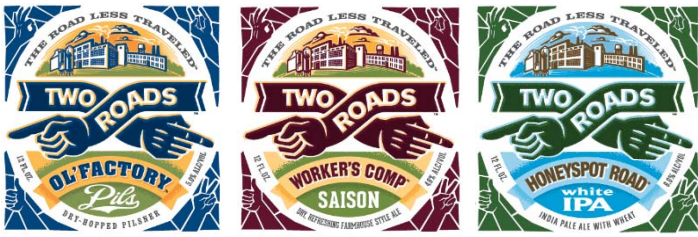


Two Roads Brewing Co. from Stratford, CT was next. This 100 barrel brewery which opened in a colossal factory building in Stratford in November 2012, took its name from Robert Frost's "The Road Not Taken" poem's famous line, "two roads diverged in a wood, and I took the one less traveled by." Two Roads Brewing Co. purchased the 103,600-square-foot property for about \$2.85 million in 2012, and this former industrial property has undergone an \$18 million renovation. Two Roads is one of the East Coast's largest breweries, with the capacity to produce over 100,000 barrels of beer each year. Besides brewing their own beer, other beers we are familiar with, like Evil Twin and Stillwater, are brewed at the CT facility. They created the brewery with becoming a regional hub for contract and tenant brewing. The second part of Two Roads' identity is to make their products accessible to average consumers. They have a tasting room where beer lovers will be able to sample the line-up of beers.

Paul Sullivan and John Kleinchester, Retail Sales Manager, told us the history behind their Two Roads' Brewmaster Phil Markowski, who went from an engineering background into the craft beer world as a career, after dabbling in NYC home brewing and winning AHA competitions. Phil's career at various breweries led to dozens of medals from the GABF and WBC, along with medals at regional and international competitions. He penned the definitive book on Farmhouse Ales, and has fulfilled his dream job of creating a brewery from scratch with state-of-the-art equipment.



We sampled 5 Two Roads beers. Two Roads Ol' Factory Pils, a 5% German Style Pilsner. Next was their Workers Comp Saison, a 4.8% traditional farmhouse ale with a yeast strain that contributes tropical fruit, spice flavors and aromatics. Brewed with a variety of harvest grains including barley, wheat, oats and rye as was likely the case with farmhouse brewers of yore. The result is a complex, refreshing and distinctive example of this esoteric style. Intensely, slightly spicy (clove, white pepper).



We followed with Honeyspot Road White IPA, at 6% with an American ale yeast and a soft wheat backdrop that accentuates the Pacific Northwest hop character. Next was Road 2 Ruin Double IPA, a hoppy 7.6% IPA with plenty of malt and is brewed with four American hop varieties – Summit, Palisade, Cascade and Magnum. The final Two Roads' beer was the Rye 95 Belgian Tripel, spring seasonal its unique, fruity complexity. The beer is spicy with a dry flavor and rye aroma. American-grown Mosaic and Amarillo hops add notes of white wine and fruit punch. They also used a noticeably fruity/spicy yeast strain.



Paul Sullivan, Two Roads NYC Sales Manager, has been a part of the local homebrewing scene with our club, winning our 1996 Belgian-Style Only contest, as well as the NYC Homebrewers Guild, has won numerous AHA medals. He writes columns in the Ale Street News about homebrewing, and bar etiquette, plus organizes the bi-monthly ASN style reviews & tastings. Paul is a professional guitarist, and great teacher, and performs a music of many genres with several groups. He's a true brewing renaissance man indeed, with beers, words, and music!



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS
RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU (<http://wfmu.org/playlists/BV>) join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!
Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.
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