

# Malted Barley Appreciation Society

*April 2017 Newsletter*

<http://www.mbas.hbd.org>

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

## OUR NEXT MEETING

**Wednesday, 12th April 2017**

Our April guests will be Karri Diomede of Allagash Brewery, and Dan Moss of Sixpoint Craft Ales. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

Note this should have been a double-header with B.United International also as our guest, which is likely to now happen in May.

## MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## MARCH MEETING RECAP

by Alex Hall

Our March guest was Eric Brown, Barrel Master at Brooklyn Brewery. He has worked there for three years, and took over the barrel program just over a year ago. Brooklyn Brewery releases a barrel aged beer quarterly, 2000 to 3000 cases on average. There are other experimental beers, which fall into the category they call 'ghost bottles'. Eric has been liaising with local winemakers, wanting to make beers that are drinkable in harvest season which have been aging on wine lees.

The first beer sampled was 'Crush' (3.4%), which was aged in a mix of Red Hook and other wineries barrels. This beer was very pale, slightly hazy, tart and winy on the palate. There was a good depth of flavour.

We then sampled 'Yokai' (9.0%), a barrel-aged experimental ale comprising of Local 1 aged on sake lees. Eric told us that sake lees are easier to work with than wine lees. The name of the beer is of a class of supernatural spirit or 'friendly demon' in Japanese folklore. The beer was somewhat tart, refreshing, and with a well-hidden high ABV. This was found to be a good experiment.



Next was 'Ruggernaut' (6.7%), a very unusual house beer for Agern Restaurant at Grand Central Terminal. This robust ale has 300 to 400 lbs of Meyers Bageri Danish rye bread in the mash, the bread was described as "ridiculously dense" and has to be broken up with a cheese shredder. Trials for this were based on Local 2. It was found to be smooth on the palate with a rich malt backbone, easy to drink, with rye bread character evident.

Eric's final beer to sample was 'Cloaking Device' (10.5%), a 100% Brett fermented porter aged on French Oak red wine barrels for 9 months. It was very dark, as would be expected, with mildly funky, earthy aroma. On the palate, it was quite rich with an underlying Brett character. There is bitter chocolate and a bit of vanilla at the finish. Complex and well-crafted.





## THE LAST DAY OF WINTER - BOTTLE SHARE

by Alex Hall

On 19th March, The MBAS collaborated with Margaret Bodriguian of the NYC Craft Beer Club to jointly host a bottle share event. Rockaway Brewing Company kindly let us use their function room for the dozen or so of us who participated. There were no rules as to what to bring, apart from a minimum of one big bottle or two identical small ones. Here's what we shared...

Transmitter 'W2 Spelt Grisette Ale' (5.1%, 35 IBUs). This had a grassy, hay-like, slightly funky aroma, and on the palate there was an earthy Brett character. Light bodied, dry, and quenching, this is a style of beer originally brewed for miners in the Hainaut region of Belgium - a close cousin of the saisons imbibed by farmworkers there. Grisette translates as 'grey lady'.

Boulevard 'Saison-Brett 2016' (8.5%). Part of Boulevard's 'Smokestack Series', this had a grassy aroma with some funk detectable. There were notes of hay, and more funky goodness on the palate. Very good indeed, and surprisingly sessionable for an 8.5% Brett beer.

Ardent 'Brett Saison' (6.5%), dated 27th May 2016. This beer from Richmond, VA, is fermented with *Brettanomyces lambicus* / *bruxellensis*, and was found to be similar to the previous bottle opened, but a little more assertive. It was hazy gold, quite grassy, with a fair carbonation.

Green Flash 'Fearless Fifty' (5.5%, 10 IBUs). Brewed for Trader Joe's 50th Anniversary, this pale amber saison brewed with sweet orange peel and rose hips was quite light, pleasant, and easily drinkable.

Founders 'Blushing Monk' (9.2%), 2015 vintage. This Belgian ale with raspberries was hazy red with an enticing fruity aroma. It was sweet on the palate with a big raspberry character. Very enjoyable.

Pretty Things 'Bocky Beer' (7.5%), 2014 vintage. A dunkler bock dedicated to our friend Jim Turner-Barnes, who is shown on the label. It was very deep ruby red with a huge sweet malt backbone. Mellow.

Shmaltz 'He'Brew Jewbelation Bar Mitzvah 13th Anniversary Ale' (13.0%), 2009 vintage. Very dark, pretty much black. There was a monstrously big aroma of vine fruits and sweet malts. On the palate, this was found to be as bold and complex as a beer can be. Luscious dark fruits and warming alcohol were prominent. Chewy. Not world class, but universe class - out of this world.

Pretty Things 'Our Finest Regards' (13.5%), November 2011 vintage. A deep chestnut hued barleywine, very rich and complex - and judged to be at its peak after over five years of cellaring. The hops have mellowed over time, but there was a smooth sweet malt and dark fruit character. Very drinkable.

George Gale and Company 'Prize Old Ale' (9.0%), 1996 vintage. Plenty of sweet malt was detected on the aroma and palate. Carbonation was very low, and the beer had a bit of oxidation from its 21 years of storage and possibly seepage through the cork stopper. It was leathery and chewy, and had been matured for 12 months in wooden casks before bottling. The long closed Gales Brewery used a distinctive yeast strain, and used to use wooden, open fermenters.

Rockaway 'Bungalow Nights' (10.2%). A black imperial stout with a strong coffee aroma. Rich coffee, licorice, and roasted malts are prominent. Slick, smooth, rich - delicious.

Unibroue 'Trader Joe's Vintage Ale' (9.0%), 2016 vintage. This was a Belgian-style strong dark ale with some spices. Very dark brown with a malt backbone and a high, slightly prickly carbonation.

Full Sail 'Wreck the Halls' (6.5%), 2011 vintage. A deep amber winter warmer with a sweet malt aroma, slightly oxidised but still very nice. No relation.

Duck Foot 'Choco Nut Lust' (5.9%, 22 IBUs). Chocolate hazelnut porter with lactose and cocoa nibs, brewed in San Diego. It was dark brown, nutty, with hints of caramel, molasses, and mild chocolate (of which I was expecting more).

Belching Beaver 'Viva La Beaver!' (7.5%). A peanut butter and Mexican chocolate milk stout from Vista, CA, very deep ruby red hued with an aroma of peanuts. Malty and nutty, it was smooth on the palate.

Center of the Universe / Ardent 'Porgie' (5.7%), 2016 vintage. A chocolate pudding porter with lactose, a collaborative brew from Virginia to celebrate the LGBTQ community there and beyond. It was deep ruby with a focus on sweet malt. Smooth and delicious.

After we had sampled these, those of us who were still remaining were kindly invited by Chris Cuzme to see his progress on building out Fifth Hammer Brewing Company, just over one block away. While there is still some way to go, the vessels are in place and it really does look like a brewery now. Thanks Chris!



## FRIEND WEBSITES ASSOCIATED WITH THE MBAS

### Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>  
Chris Cuzme and Mary Izett's homebrewing podcast.

### Beerhear -

<http://beerhear.blogspot.com/>  
B.R. Rolya and Bob W's podcast.

### Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>  
Craft beer podcast hosted by Jimmy Carbone.

### The Gotham Imbiber -

<http://www.gotham-imbiber.com/>  
Alex Hall's 'from the street' NYC craft beer site.

### Glastonwick 2017 -

<http://www.cask-ale.co.uk/beerfestival.html>  
Alex Hall's annual cask festival in the UK, now in its 22nd year.

### A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>  
Over 300 NYC beer destinations with multiple search options.

### BrewYorkNewYork -

<http://brewyorknewyork.com/>  
Local craft news by Chris O'Leary

### NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

<http://www.mbas.hbd.org>





Photos by Mauro Garcia-Oliva, Bill Coleman, and Alex Hall.

