

Malted Barley Appreciation Society

April 2018 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, 11th April 2018

Our April meeting guest speakers will be Kaitlyn Leloup and Stjepan Pavich of LIC Beer Project, and Tiffany Babilona of La Cervecería De San Luis (Mexico). 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.

MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

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MARCH MEETING SUMMARY

By Alex Hall

Our March meeting was a double-header featuring Chris Prout, brewmaster at Gun Hill (Williamsbridge, The Bronx) and Jeff Lyons, brewmaster at Keg & Lantern (Greenpoint, Brooklyn).

Chris started off with 'Spirit of '76' (4.8% ABV), an American Pilsner brewed with a touch of corn (not a lot like many ubiquitous, 'low end' macro brewed lagers) and NY grown Pilsner malt. It is fermented with Mexican lager yeast, originally Czech pilsner yeast was employed before the recipe revision. German Saphir hops are used in the boil, though Hallertau and Saaz also come into play with the recipe. We found it to be light and crisp, simple and good for a session. Coincidentally, Chris said that the former Keg & Lantern brewer, P.J. Allen (now at West Kill Brewing in The Catskills), turned him on to the benefits of using Saphir hops in lagers.

'Freeman's Farmhouse' was next, an interesting 8.5% ABV spelt saison brewed with Long Island-grown peaches and Brettanomyces. Belgian Dupont yeast did the main fermentation. This rare beer was found to have a deep complexity, and was enjoyed very much. The Brett character shined in this unique recipe, not too distinctive and just right for my palate.

We then had a unique kettle-soured wild ale poured from cans, "Stream of Consciousness", 6.4% ABV, brewed with lactose and oats and, very unusually, cactus in the hopback. Post boil prickly pear and lychee purée are infused in the fermenting vessel. This unfiltered beer was found to have a musty aroma and a malic acid character which gives a pleasant sourness (C4H6O5 if you want to know the chemical formula!). This was a collaboration with Rockaway Brewery from last October.

Next up was a big, bold one. 'Dessert Storm' (10.5% ABV, 33 IBUs), black and rich, "Void of Light on steroids" was the quote. Brewed with cocoa powder and cocoa nibs, cinnamon, vanilla, and lactose. Dangerously drinkable.

Jeff then brought on some of his beers brewed at The Keg and Lantern brewpub, located by the Nassau Avenue G train stop not far from our meeting place. If you know where Torst is, The Keg and Lantern is a very short walk round the corner on Nassau Avenue. It is very much worth a visit as they can have up to 20 of their own beers available and is good value for money.

We first sampled 'Irish Red' (4.7% ABV), a pleasant dark red hued ale with a dry finish. This would be excellent for a session.

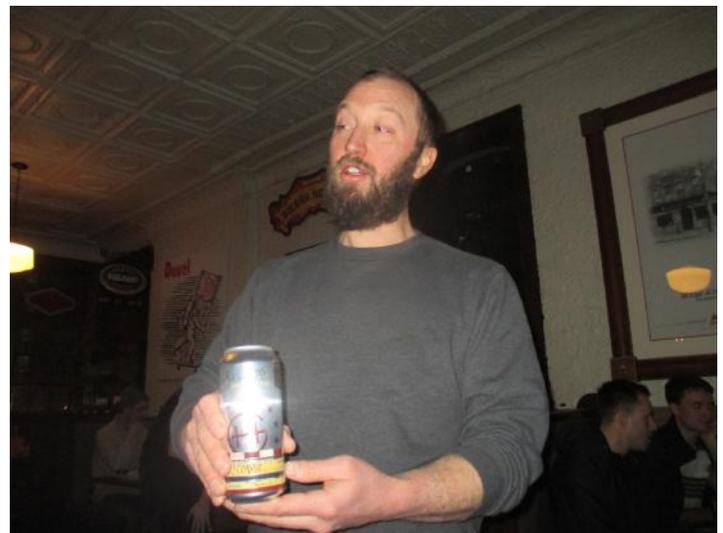
Then we sampled 'Present Tense', a 4.2% ABV golden pilsner served from a 'crowler' (a 36oz can, counter pressure filled from a beer tap). This is brewed with New York State grown malt and hops, and was found to be clean tasting and a great example of the style. It was also very fresh, being brewed about three weeks prior to our meeting.

Next was Jeff's 'IPA' (5.4% ABV), brewed with Citra hops and dry hopped with Mosaic and Equinox. This was hazy gold in appearance, and had a pleasing hoppy aroma. "Softer than a New England IPA" Jeff told us.

'Green Eyes' is Keg and Lantern's flagship beer formulated by P.J. Allen. We finished up with this 7.2% ABV IPA, hoppy with lush grapefruit and pine notes.

Keg and Lantern owner Kieran Breen is set to open a 10BBL brewery with a taproom at 158 Beard Street in Red Hook, Brooklyn. This is likely to be called Narrow Water Brewing, and it is hopeful that it will be open later this year. Construction has already started, the walk-in cooler has just been delivered.

Many thanks to Chris Prout of Gun Hill and Jeff Lyons of Keg & Lantern for being our March guests. Cheers!





FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

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.

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>



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