

Malted Barley Appreciation Society

April 2019 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, 10th April 2019

Our April meeting will be at Circa, NOT Mugs <http://circabrewing.co/>
Circa location is [141 LAWRENCE ST. BROOKLYN NY 11201](#)
between Willoughby St and Fulton St in Downtown Brooklyn
Jay-St Metrotech A/C/F/G Dekalb Ave D/B/N/Q/R

Anyone coming in can check in with the hostess stand and they will direct them to the proper location. We will likely be in the back, behind the bar, either in our closed off board room or around our big screen in the back; depends on how many people show up.

Circa really wants us to have our April meeting at Circa. They've been dying for a beer club to have an event there. I know some people won't be thrilled by it because Circa doesn't have the variety of options that Mugs has to offer but I'm hoping that one month out of the norm won't be too terrible. I promise to make it up at the May meeting which will definitely be at Mugs.

MALTED BARLEY APPRECIATION SOCIETY 2019 COMMITTEE

President: Sheena Bowman sheenabowman84@gmail.com
Past President: Alex Hall
Webmaster and cartoonist: Bill Coleman
Newsletter Editor: Warren Becker
Felice Wechsler
Margaret Bodriguan
Daniel Bryg
B.R. Rolya
Bob Weyersberg



MARCH MEETING SUMMARY

by Sheena Bowman

Here are the notes from the last meeting with speaker:
Danny Bruckert from Strong Rope <http://strongropebrewery.com/>

- Beer history: Sixpoint Brewery -> Circa Brewery -> Strong Rope
- Currently at Strong Rope the past month and a half

- Strong Rope:
Every ingredient is from NY; style of beers are "Malt forward"

- Cans brought for tasting:
'Blood of Gods' (Red Ale);
'Galactic Travel Constant' (Imperial Stout)

- New beer places coming to Gowanus:
Finback, Sixpoint/Victory/Southern Tier collaboration taproom

Strong Rope Brewery® and taproom serves hand-crafted ales in Gowanus, Brooklyn. As a New York State farm brewery, our ales range from reinterpreted classics to seasonals that utilize local farms finest ingredients. As a family run business we look to support other New York producers, recently transitioned to 100% New York ingredients for all their beers. We also serve New York State wine and spirits.



Strong Rope Brewery® is owned and operated by head brewer Jason Sahler. Jason Sahler is the owner and brewer of Strong Rope Brewery in Gowanus, Brooklyn. Originally from Rochester, New York, Jason has lived in Brooklyn for the last 15 years and graduated from New York University with a degree in Sustainable Development. Jason is dedicated to promoting New York ingredients and travels extensively throughout New York state, working with malt, hop, and beer producers from the Southern Tier, to the Adirondack Region, to Long Island's North Fork. Strong Rope Brewery recently transitioned to 100% New York ingredients for all their beers.

Jason was an award-winning homebrewer before taking the next step and started his own brewery. Strong Rope Brewery creates handcrafted local and organic ales featuring seasonal offerings that will use the freshest vegetables, fruits, herbs, and spices showcasing the New York State farmers and maltsters we work with to create great tasting beer.

Strong Rope is a name with origins that date back to 2001. It is an homage to Eric Ropiteau. He was my best friend and has been an inspiration for everything I have done since then and this is my small way to honor his memory. Check out our blog for the [full story](#).

Interested in our logo...that funny little "carrot" is inspired by the original cuneiform symbol for beer...read all about it [here](#).

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.

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>

