



Malted Barley Appreciation Society

July, 2000 Newsletter

The Malted Barley Appreciation Society Travels to Bohemia for the Price of a Token

by B.R. Rolya

On Thursday, August 3, MBAS members and friends took a trip to the Bohemian Hall in Astoria, Queens. The rain held off long enough for us to enjoy half-liter mugs of fine Czech pilsner underneath the trees.



The Bohemian Hall (located at 29-19 24th Ave.) is a former social club that is now open to the public. The small bar has a neighborhood feel to it while - if you ignore the rumblings of the N train - the large outdoor beer garden makes you feel like you are in Europe. While not extensive, the draft beer selections were fresh (Staropramen, Pilsner Urquell, Jever Pilsner, Spaten Oktoberfest, and Warsteiner).



The kitchen was not open when we were there (it is only open on weekends) so some members headed off to Zlata Praha for dinner while others braved the thunderstorms and took shelter at the picnic tables under the small roofed area that extends around the perimeter of the garden. The only challenge was to avoid getting raindrops in your beer as you made the dash from the bar to the garden.

If you were unable to join us on this trip, or wish to return with us to the Bohemian Hall, popular demand has decreed that we have another trip in the fall (preferably when the kitchen is open). Stay tuned for more details!

This Month's Guest Speaker

George de Piro



**C.H. Evans Brewing Company
at The Albany Pump Station**

Meetings are held at Mugs Ale House, Corner of 10th Street and Bedford Avenue in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 9th.

July Meeting Report

Last month we were visited by an old friend of the MBAS, Paul Saylor of the Colorado Brewing Company. Since we were all having such a wonderful time, no one took notes and the highlights of the meeting are herewith presented in graphical form





Stein Beer

By Kevin Winn, President, MBAS

This year club member Rob Mariani and I made our second stein beer. More of a method of brewing than a style, this traditional german process dates back to the days when a fire was the easiest method of obtaining heat to brew. Stones are superheated and then added to the wort, causing it to boil furiously, and



caramelizing sugars on the stones. The stones are frozen and then added to the secondary fer-

menter, and the caramelized sugars are metabolized by the yeast. This caramelization adds a unique smoky flavor to the finished product. As you can

see from the pictures, the rocks certainly boiled the wort and caramelized sugar! Ap-



proximately ten rocks similar to the one in the picture were used in a ten gallon batch.

Key things I have learned from the process:

- Use granite if possible, since other types of rock are softer and can shatter in the fire. This risks bodily harm and reduced heating capacity.
- Use a subtle base recipe if you want to get a very noticeable flavor profile from the caramelized sugars. Last year's recipe was a kolsch, this year's is an alt. The smoky flavor was much more noticeable in the kolsch recipe.

- Rocks should be in a hot fire for several hours. Don't use a harsh burning sappy wood such as pine to fuel the fire, it will impart off flavors to the beer.



Two years ago my esteemed colleague B.R. and I accepted an invitation to judge at homebrew contest in Portsmouth, N.H. - The Puddle Dock Homebrew Contest. The contest was held outside, under a large tent, which was a judging first for both of us. It was held as part of an October Beer Fest in the historic Strawberry Banke Village. Founded in the 1600s as an early settlement, it has been preserved and maintained as living colonial village. It boasts to be "one of America's oldest continuously occupied neighborhoods."

The contest is organized by the Seacoast Homebrewers Club, a club full of very friendly Downeasters (ayuh) who do a great job of running the show. Not only is there a beer fest going on during the contest, but across the way in Prescott Park there is a Chili Fest! Good thing it's by the sea, enjoying a steady off-shore breeze...



If this year's contest, which takes place on October 14, 2000, is anything like the one we experienced, you can expect a very high level of quality in the entries, friendly, competent judges and one of the best times you'll ever have at a contest. The beer fest itself was worth the trip, but regardless, Portsmouth is a weekend destination for those who enjoy great bars,

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fantastic restaurants, the arts, nifty shops and a generally happy little town.

The city rests on a river flowing into the Atlantic Ocean and has a fascinating history going back over 300 years. Up until the 1950s it was a highly strategic seaport and the area is dotted with old forts from practically every era, from the War of Independence, War of 1812, Spanish American War - even a few forts from "the big one." Most of the forts are open to the public and truly inspire the imagination.

The small, quaint New England seacoast town has an extremely good brewpub named the Portsmouth Brewery which brews a line of solid, delicious beers, including Old Brown Dog and Shoals Pale Ale. They also get a bit creative now and then brewing a Kvass (the only one I've ever had), a Kölsch-style beer and once (and probably never again) a Chili Beer that was hotter than fire.

Aside from the Portsmouth Brewery, there are a number of homebrew shops, terrific restaurants (The Friendly Toast is a must) and some decent bars serving local and regional brews. The Coat of Arms is definitely worth trying out, and if you're lucky you might get to sample a Geary's Special Hampshire ale on cask.

For more information or to register for the contest: <http://www.nh.ultranet.com/~grtscott/homebrew.html> or email Scott Kaplan at grtscott@nh.ultranet.com. If you want more info on Portsmouth, feel free to email me at bob@triagemusic.com and I'll either convince you to move there or make you tired of the place before you even visit it. (As an aside, Scott Kaplan, the organizer of the contest, judged and volunteered at our last two Best of Brooklyn contests.)



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Contests, Festivals, and Other Goings On

August 12: 1st Annual Home Brew Competition in conjunction with the Salt City Brew Club (Albany) and part of the NY State Fair. <http://www.nysfair.org/>

Aug 16th: 8PM Victory Brewery tasting with brewer Bill Covaleski at David Copperfield, 1394 York Ave. at 74th St. (212) 734-6152.

Aug 29th: Bourbon tasting sponsored by Jim Beam. Dominican Cigar roller present. 8pm at David Copperfields.

Sept 9th: 2000 Topsfield Fair Homebrew Competition Entries are due by September 2. There will be numerous drop-off locations in the Greater Boston Area. Entries can also be dropped off at the Topsfield Fairgrounds August 29th - September 1st, or shipped to us. Competition rules, entry form, and bottle labels, located at:

<http://hbd.org/northshore/Topsfair.html>

Sept 15: Tasting of different batches of La Chouffe brewed during the course of one year. Tasting of N'Ice Chouffe 96 and 99. Chris of D'Achouffe guest of honor. Sparky's Ale House, 7 pm - 8.30pm

Sept 16: Brooklyn Beer Festival with Matthias Trum of Heller-Trum/Aecht Schlenkerla, makers of Aecht Schlenkerla Rauchbier URBOCK (wooden keg, gravity fed).

Oct 08: Georg Schneider VI and Hans-Peter Drexler, Brewmaster at Gingserman from 2pm - 4 pm Tasting of a 19 year old Aventinus fermented with Bordeaux yeast.

