

# Malted Barley Appreciation Society

August 2004 Newsletter

<http://hbd.org/mbas>

## From the Editor's Desk

Here's the new August 2004 Newsletter!

Please keep the news, articles,  
and events submissions coming.

Proost!

Warren Becker

## August Meeting

Wednesday, August 11, 2004

Our Guest Speaker will be

**Garrett Oliver,**

Brewmaster & VP for Production  
at Brooklyn Brewery



<http://www.brooklynbrewery.com>

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

[www.mugsalehouse.com](http://www.mugsalehouse.com)



Chris Post & Chris Grunke of Chelsea talk "brew-talk"

## July Meeting

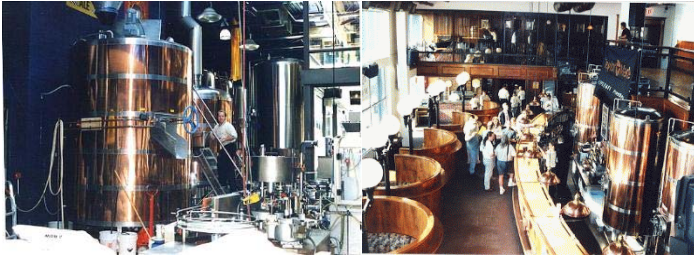
By Warren Becker

Our July meeting had Chris Post and Chris Grunke of Chelsea Brewing bring sample growlers and loads of information regarding their latest beer line-up. Both Chris' are assistant brewers at Chelsea. At the last TAP New York Contest, Chelsea won the prestigious Best Brewery of New York State. Quite an honor! They also won another yet another medal at last year's GABF in Colorado.

Chris and Chris explained to MBAS members about the Chelsea system, complete with a hop-back, and no finings used in their products. From their web site, here are the specs regarding the Chelsea Brewing Company. Their brewery is Manhattan's largest microbrewery, consisting of a copper and brass 30 barrel brewhouse, six 60 barrel uni-tanks, four 30 barrel uni-tanks, two 60 barrel bright beer tanks and six 15 barrel servers which are located behind the bar in the restaurant.

Chelsea's brewery features a fully automatic grain handling system, 46,000lb. grain silos, automated bottling system ca-

pable of handling 2000 bottles per hour and a kegging system. Chelsea Brewing Company is able to bottle 100,000 cases for off-site consumption annually. The 12,000 square foot off-site storage and distribution facility enables them to distribute beer throughout the Chelsea complex and the tri-state area.



Five beers were poured at the meeting. First was German Style Kolsh, made with White Labs California Ale Yeast, European Pilsner Malt, Caramel Malt and 105 Wheat. This beer is fermented at 62F for 1 week, plus another 2-3 weeks at 45F to drop out the yeast. I found this a refreshing, and clean beer.

Next was their American Style “Summer” Wheat. This beer is made with a California Ale Yeast as well. It is very light in body and flavor, but enough in alcohol to be enjoyed on those hot summer days.

Third was Standard or Stock Ale. At 5% ABV, this English Style Pale utilizes Willamette Hops and European Malts. Again, a summer ale, light in body, but unfortunately, no lingering flavors for the beer geeks.

Chris followed with a Chelsea session beer, their American Style IPA. At 6.9% ABV, this IPA used Galena Flavoring Hops, and Cascade Aroma and Bittering Hops. There was the typical “grapefruit” nose and taste from the infamous Cascade Hops. Their IPA had nice refreshing qualities, and at last, a lingering aftertaste.

Last poured at the meeting was the Chelsea Oatmeal Stout. This 5% ABV stout uses flaked oats, and spends 3-4 days fermenting at 68F, 8-9 days in total prior to a temperature drop to 32F in order to crash the yeast. Chris informed us that there was 50% less oats in this batch, by mistake, and that the beer itself was 2 weeks old prior to tapping. Unfortunately both of those incidences translated into an oxidized beer. I liked this beer very much on prior tastings, including a superb cask version.

Chelsea Brewing Company makes many seasonal beers that are definitely worth checking out. Try them at their location at Pier 59, on the Hudson River (Manhattan’s west side, near 23<sup>rd</sup> Street) or at Blind Tiger, where they usually have a very fresh version on cask.



## Montreal's Mondial de la Bière

By B.R. Rolya and Bob Weyersberg

This year we were finally in Montreal at the same time as the Mondial de la Bière festival ([www.festivalmondialbiere.qc.ca](http://www.festivalmondialbiere.qc.ca)) at the beginning of June. In the past, business has taken us to Montreal either the week before or the week after the festival but this year we were able to take time out from the MUTEK music festival to drink beer (not to imply, however, that there was no drinking during the music festival...).

The festival was held at the Windsor Station and Courtyard, adjacent to the Bell Centre (formerly the Molson Centre) which is the home of Bob's favorite team (aka the Canadians) and bad beer (aka overpriced Molson). Part of the stands were in the outdoor courtyard while the rest were located indoors. There was a wide variety of breweries represented, from small Quebec microbreweries to mega breweries like Beck's and Guinness. Some stands were run by the brewery, others by the distributor or importer, and then there was the "Petit Pub" which had bottles of interesting beer from the US and Europe. They also had several stands promoting Quebecois food; this year there was a focus on cheese and cider.





After waiting in line to purchase tickets (entry was free but each sample cost a specific number of tickets) and running into Dan Shelton, we headed towards **Dieu du Ciel's** stand to try their MonKriek, a beer commissioned by the Mondial. Described as an Oud Bruin with cherries, it was very fruity with a big sour lactic character, almost like mixing yogurt with beer and seemed much closer to a kriek lambic than an oud bruin. They were also serving their 9% P  ch   Mortel (an imperial coffee stout) that had been aged for one and a half years (we also had this at the brewpub earlier in the week). This is a beer that we have enjoyed whenever they've had it on tap at the brewpub and this aged version was no exception. It is incredibly smooth, balanced, rich, and flavorful. The smoked porter ("Revenante", 5%) was a moderately smoked, balanced beer. We consider brewer Jean-Fran  ois Gravel to be one of the most stylistically creative and technically accomplished microbrewers in North America and always relish the chance to try new beers and old favorites.



We had heard that the **Schoune** brewery had made some changes in their facilities and were able to eliminate the infections that had plagued their products in the past. One night at dinner we tried a bottle of their maple beer and found it infection free so at the Mondial we tried more of their beers including the Blanche de Quebec and Schoune    l'  rable (maple) (sadly they were out of their gueuze) and were very pleased to find that there is no longer a trace of infection. The blanche was refreshing and tart and the maple beer was well-balanced with a good maple sweetness that wasn't cloying.



We've had beers from **Le Chaudron** in the past but couldn't really remember much about them; however we assumed that beers that shared the same tent as Achouffe couldn't be

all bad. This was a reverse case of "guilty by association" however; none of the Chaudron beers were terribly bad but nor were any of them very good. All were rather insipid and the only comment written after Ale Qu  b  coise is "no".



No trip to Montreal is complete without drinking some of the **Unibroue** beers; sadly brewer Paul Arnott had already left the stand by the time we got there but we had a few beers with old friend Laurent Gilbert and also ran into their US rep, Rick.

As a quick break from beer, we tried an **ice cider** which is produced in a similar fashion as ice wine: apples are allowed to freeze on the tree to concentrate the sugars and the result is a highly aromatic and potent beverage that allows the sweetness of the apples to shine through.



**La Barberie** is a relatively new microbrewery which had at least 15-20 beers on tap and in bottle. We've tried some of their products in bottles before and enjoyed them although nothing stood out. We were therefore amazed by the range which included many fruit and vegetable beers plus aged barley wines and stouts. They were out of the blanche with blueberries so they offered up a pale ale with raspberries and blueberries which was a standard "fruit beer" but nicely balanced. By this point, the crowds were thickening and the beer was adding up so our notes became sparse; however we did enjoy the other Barberie beers that we tried.



The **Brasserie du Lievre** (Hare Brewery) had the a "must try" beer called "Carotte du Lievre". This carrot beer was not as vegetal as expected but did have an odd yam character to it (firmly balanced by an underlying base beer). They also had an average-tasting honey brown and a ginger beer that packed a punch in the aroma but was sadly lacking in ginger flavor.

At the Petit Pub, many selections that we wanted to try were already gone but we did enjoy a Rapsallion Blessing (8%) from Concord Brewery (Massachusetts) having been im-

pressed by another of their Belgians while in Boston. Church Key Brewing's (Ontario) smoked scotch ale was a nice example of the style but Tabernash's (Colorado) Dunkel Weiss was terrible: very infected without any remaining identifying characteristics. Blue Point's toasted lager traveled well, however, and our Montreal friend got to enjoy a taste of New York.



**MBAS web site is back!!**

<http://hbd.org/mbas>



**Home Brew News & Competitions:**

- **August 11: Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). This month's guest is Garrett Oliver, award-winning brewer of the Brooklyn Brewery, as well as author of the recent *Brewmaster's Table*. As usual, there will be Mugs' excellent selection of beers as well as homebrews.
- **Aug, 21, 2004** and join us in for **"Belgium Comes to Cooperstown: The First Belgian Beer Festival,"** Brewery Ommegang, Cooperstown, NY. It's an opportune chance to learn why the world lavishes praise on beer from

Belgium and why small American breweries are creating their own Belgian-style ale in record numbers. This truly unique event hosted by Brewery Ommegang will have about 75 beers in all from 30+ breweries coast-to-coast (and imports, too) --- amidst the picturesque countryside of Upstate New York. It's another great excuse for a summertime road trip, or a side trip for those paying homage to the birthplace of baseball or just visiting the breweries and brewpubs along the East Coast. For more information or images of the Brewery or Belgian ales, please contact Spencer more at 415-970-5200, ext. 223 or [spencer@moxiemethod.com](mailto:spencer@moxiemethod.com) or visit [www.ommegang.com](http://www.ommegang.com).

**Get Your MBAS Anniversary Club Shirts: \$15.00 each**

**Malted Barley Appreciation Society  
1994-2004**

**Ten Years of Good Beers!**

