

Malted Barley Appreciation Society

August 2013 Newsletter

From the Editor's Desk

Here's the [MBAS](#) August 2013 Newsletter!

NEXT MEETING:

Weds. August 14, 2013 @ 7:30PM, our guests will be Pat Fondiller from Smuttynose Brewing Company and Tim Rollinson from Captain Lawrence Brewing Company.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2013 COMMITTEE

President	Felice Wechsler
Newsletter Editor	Warren Becker
Webmaster & Cartoonist	Bill Coleman
Treasurer	Eric Freberg
	Chris Cuzme
	Carolyn Edgecomb
	Rob Gibson
	Jennifer Traska Gibson
	Alex Hall
	Mary Izett
	Mike Lovullo
	Dan Pizzillo
	Alan Rice
	B.R. Rolya
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



JULY MEETING

Our guests were former MBAS President Chris Cuzme from 508 Gastrobrewery and Shane O'Reilly from Sly Fox.

508 Gastrobrewery has 6 draft lines, and brews 50-gallon batches. Chris shared his 508 American Blonde Ale 4.2% ABV brewed with Saaz hops 2 weeks ago. He uses 67 degree fermentation & a 42 degree cold room for his beers. They also have a kegerator, and sometimes uses their shared food walk-in for storage and the CO2 tank. 508 beers last approximately 3 weeks each batch. Chris brews 2 batches per week. He shared a Strawberry Short Mead with Peppercorn, at 7.2% ABV, and aged for 2 weeks. 508 will adding a new stainless steel fermenter in the future. Chris also brought his 5% Oyster Stout, made with 4 dozen oysters, Chocolate & Brown Malts, and English Ale Yeast. Also poured was a Double IPA with very floral CTZ Hops, at 7.8% ABV, which was dry-hopped. Previous 508 beers brewed included a bottled Greenwich Gueuze made with Lactic Acid.



Next up was Shane O'Reilly of Sly Fox from Pottstown, PA.
<http://www.slyfoxbeer.com/index.php/front/about>
 Sly Fox is distributed in 4 states, NY, NJ, PA & DE. Their new expansion increase capacity by 3 times, and produces their variety of beer styles as drafts, 750 ml Cork/Cage Bottles, and 12 oz. cans. Special convertible 360 cans (which change into a drinkable aluminum glass) are now available in PA only.

Shane shared their Sly Fox Helles 4.9% ABV new cans with us.
http://www.slyfoxbeer.com/index.php/front/beer_helles




The Saratoga Thoroughbrews Homebrew Club Presents:

17th Annual Knickerbocker BATTLE OF THE BREWS Homebrew Competition

Saturday, November 9, 2013
Where: The C. H. Evans Brewing company at The Albany Pump Station
 19 Quackenbush Square, Albany, NY 12207
Raffle and Best of Show Prizes

Send in your homebrews to be evaluated by BJCP certified judges.
 For complete info, visit our website
www.thoroughbrews.com

<p><u>Entry Deadline:</u> October 27, 2013</p> <p><u>Entry Fee:</u> \$7 per entry</p> <p style="font-size: x-small;">Only (2) 12 oz bottles per entry!</p>	<p><u>Ship Entries to:</u> KBOTB</p> <p style="font-size: x-small;">c/o The C. H. Evans Brewing Company At the Albany Pump Station 19 Quackenbush Square Albany NY 12207</p>
--	---

Additional drop-off locations are available.
 For entry forms and complete information check our website or email:
vp@thoroughbrews.com

This is the first **Call for Judges and Stewards for the 17th Knickerbocker Battle of the Brews, to be held November 9th at the Albany Pump Station/C. H. Evans Brewery.** We are back this year, bigger than ever, with more prizes for entrants and judges/stewards! Prizes will include our usual cash awards for top three in Best of Show, and will also include opportunities for you to brew with professional brewers on their system (5 breweries and counting!), and select winners will be asked to help scale up and brew their winning entries for entry in the Great American Beer Festival's Pro-Am Competition! We will also hold our raffle during the Best of Show round, with many great prizes.

Lunch will be catered by the Albany Pump Station/C. H. Evans Brewery, and a light breakfast will be provided prior to the start of judging. As always, you may carry your entries to the competition, but ONLY if they have been pre-registered by the entry deadline.

Go to: <http://www.thoroughbrews.com/> for entry details and forms, and up-to-date info on drop-off points and shipping info. Please contact me at: gregskegs@yahoo.com or at: judges@thoroughbrews.com to register to judge or steward.

Greg Mobley
Judge Coordinator
Saratoga Thoroughbrews

=====

For those interested, we are also hosting a bus trip to Vermont on September 28th. Please see the attached itinerary, and contact Jim Azotea at: jazotea@nycap.rr.com for more info or to register for the bus trip.

Itinerary Saratoga Thoroughbrews Bus Trip **Saturday, September 28th**

Start: Olde Saratoga Brewing (Releta Brewing Co)
131 Excelsior Avenue Saratoga Springs, New York 12866
518-581-0492

Arrive: 8:00AM

Leave: 8:30AM

Vermont Pub & Brewery/Zero Gravity-American Flat Bread

144 College Street Burlington, VT 05401

802-865-0500

Arrive: 11:00AM

Leave: 1:30PM

Magic Hat Brewing Company

5 Bartlett Bay Road South Burlington, VT 05403

802-658-BREW (2739).

Arrive: 1:45PM

Leave: 4:15PM

Otter Creek Brewing / Wolaver's

793 Exchange St Middlebury, Vermont, 05753-1193

United States

phone: (800) 473-0727

Arrive: 5PM

Leave: 7PM

Olde Saratoga Brewing (Releta Brewing Co)

131 Excelsior Avenue Saratoga Springs, New York 12866

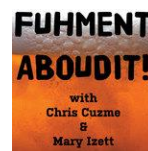
518-581-0492

Arrive: 9PM End

Hope to see you all there!

Greg Mobley
Saratoga Thoroughbrews

HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfm.org/playlists/BV>)
Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

wfm.org

