

# Malted Barley Appreciation Society

August 2016 Newsletter

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 August 2016**

Our guests will be Mike Sella, brewer at Uno, Metuchen, NJ and Charlie Backmann of Cypress Brewing Company, Edison, NJ.

## MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## JULY MEETING RECAP

by Alex Hall

July's meeting saw us with a single guest speaker, Rich Castagna of Bridge and Tunnel Brewery - accompanied by his wife Lisa who performs sales and other major tasks at the brewery. They treated us to samples of four beers. Bridge and Tunnel expanded late last year all the way from a diminutive 55 gallon nano-brewery system in Rich and Lisa's home garage to a 10 barrel microbrewery with a taproom out in Ridgewood. Rich previously worked as an English teacher before the brewery took off in its present form.

First we sampled an as-yet unnamed beer, billed as 'Dry Hopped American Wheat'. This had an ABV of about 6.0%, and I determined it to be quite a bit more

assertive in bitterness than many American Wheats (which can sometimes be quite tame on the palate).



The brewery taproom jovially displays signs warning to beware of alligators (they have occasionally been found in sewers, so anything is possible). The second beer we sampled reflected this,

named 'Sewer Alligator'. This tasty reptilian brew is another wheat beer, albeit very different to the previous one. I tasted a deliciously spicy witbier (fermented with Belgian yeast) with honey as a significant ingredient. Spices include ginger, allspice, clove, grains of paradise, and black pepper. The ABV is up there at 8.5%. It appeared deep amber with a reddish hue, and had a balanced spiciness without being one-dimensional.

Next up was a beer named with a nod to the many vast cemeteries ("the cemetery belt") of Queens and Brooklyn. 'Bone Orchard', 6.2% ABV, is best described as a vanilla porter. I found it to be very dark, almost black, with aromas of vanilla and hints of coffee and chocolate. It was easy to drink with moderate vanilla notes keeping the balance and giving a hint of smoke. Very enjoyable.

Our final sampling of the night (excluding any homebrews) was another unnamed brew and another porter style. 'Sour Porter' comes in at 5.8% and is dark brown. Fairly distinctive notes of sour cherries were apparent on the palate.

Interestingly, the brewery is located just a few doors away from one of NYC's few extant pre-prohibition brewery buildings. This is the old Diogenes Brewery (operating 1899-1920). While it hasn't brewed for nearly a century (since prohibition shut it down), the loading bay area is now a great pizza restaurant called Houdini Kitchen Laboratory - and you can enjoy a craft beer with your food.



### Bridge and Tunnel Brewery

1535 Decatur Street  
Ridgewood, NY 11385

Take the L train to Halsey Street to visit the taproom (check hours at the link below first).

<http://beerguidenyc.com/pubs.304>



## LOCAL BREWERY NEWS

by Alex Hall

Well, win some, lose some. Congratulations go to the crew at Kings County Brewers Collective (KCBC) who launched their first two beers at The Well on 28th July.



Shortly after, a surprise closure is imminent at the time of writing due to a loss of lease. Greenpoint Beer Works (in Clinton Hill, nowhere near Greenpoint) and their in house taproom will be no more. Kelso and Heartland beer brands will

in future be contract brewed elsewhere, where there is spare capacity. I presume this will also be the case for the house beers at Jon Bloostein's three NYC non-Heartland bars: Flatiron Hall, Houston Hall, and Bernheim & Schwartz. Breweries mentioned to take these on include Chelsea and Shmaltz. Much of the brewing kit from Greenpoint Beer Works is slated to go to the forthcoming Queens Brewery, though some equipment will be sold to others locally.



Laura Dierks and Jesse Ferguson are well advanced with their brewery-distillery, Interboro Spirits and Ales, in East Williamsburg. They should be brewing very soon if all goes according to plan, and look out for a taproom opening date. Coincidentally, MBAS co-founder and Salty Dog cartoonist Bill Coleman lives just up the road and can see the brewery out of his window. That's very handy!

### DATES FOR YOUR DIARY - MBAS EVENTS



#### September 14th MBAS Meeting -

Keir Hamilton, brewer and barrel master at Sixpoint Brewery, Brooklyn + Gab Tantillo of Sweetwater Brewing Company of Atlanta, GA.

### Sunday August 28th -

#### Long Island City Brewery Crawl

1200 Transmitter Brewery

1315 Alewife or Re Pub LIC\* (for lunch). Optional brief stop at Beer Closet also.

1445 Rockaway Brewery

1615 Big Alice Brewery\*\*

1750 LIC Beer Project

Options for Greenpoint places or other local bars afterwards for the hardy...

\*Open Door has been renamed.

\*\*There is a Q103 bus scheduled about 1740 from Vernon Boulevard adjacent to Big Alice which goes almost door-to-door to LIC Beer Project (get off at 21st Street and 41st Avenue). Otherwise it's about a 20 minute walk.

### Saturday September 10th -

#### Day out by train to Two Roads Brewery

Meet in the front carriage of the 1034 train from Grand Central (1044 from Harlem-125 Street). Arrival at Stratford, CT, is at 1205, and Two Roads have a vintage shuttle bus which we hope to ride on from the station. Return train times from Stratford are xx05 (slower) and xx44 (faster).

There is no cover charge for any of our days out (though you have to pay for your beers and any public transportation fares!).

### FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

#### Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

**Beerhear** - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

#### Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

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

