

Malted Barley Appreciation Society

August 1999 Newsletter

From the Editors' Disk

This August issue is an abbreviated edition. The editors were in the process of moving and simply had no time to write more than the notes from last month's meeting. Salty would have made an appearance, but he would have shown up on the editors' doorstep on the weekend of the move. We sent him on a well-earned vacation. He too will be back next month.

Last Month's Meeting

Dogfish Head Craft Brewery

Our visitor at last month's meeting was Sam Calagione, President of the Dogfish Head Craft Brewery in Lewes, Delaware. Dogfish Head started four and a half years ago as Dogfish Head Brewings and Eats, a brewpub in Rehoboth Beach, Delaware. When they started they were brewing in 12 gallon batches for a 200 seat pub. They brewed three times a day, five days a week – now that's dedication! One of the advantages of small batches was that they could keep changing things until they liked the result. With only 12 gallons to waste, the risk of a disaster was minimized. When they needed a new ingredient, they simply took some herbs or spices from the kitchen.



When it was clear that they needed to expand, they took over a cannery located 20 miles away and built a six-barrel brewing system from the old canning equipment. They have since moved to Lewes, their current location, and are now brewing in 30 barrel batches; no more low risk experiments! The original brewpub still remains where it started.

Among the great beers that Dogfish Head brews is fascinating Chicory Stout. Made with roasted chicory imported from France and organically grown coffee brought from Mexico, this is a complex beer worthy of some careful gustatory analysis – I'll have another, please. One of the most fascinating aspects is that the stout undergoes three hoppings and the addition of St. John's Wort making it "the only anti-depressant depressant."



Dogfish Head's barleywine/old ale/strong ale is Immort Ale. Released six months after brewing, Immort Ale ranges in strength between 9% and 11% ABV. Sam was very kind in telling us the secret of this complex brew; aside from the peat-smoked barley, he adds maple syrup, vanilla beans, and juniper

berries which are all boiled separately and added to the wort at the end of the boil. He uses a combination of his house ale yeast and liquid champagne yeast. In case you thought this would be enough, he also adds oak chips derived from old chardonnay casks.


Dogfish Head is probably best known for their Shelter Pale Ale, one of the best local pale ales around. Ten percent of the malting for SPA is done in local pizza ovens! The crispness comes from a combination of Cascade and Columbus hops and the faint apricot note in the finish is not by mistake! Coming soon from Dogfish Head is Reason D'Etire, a Belgian brown that your editors are looking forward to with eager anticipation.

We would like to thank Sam for visiting us and for offering a tour should MBAS members be in the area.

Albany Bound?

There's a lot of talk about getting together to visit George DePiro's brewery in Albany. We'll be taking a poll at the next meeting, but if you're not going to attend, contact B.R. and let her know how you feel about the following:

- Are you interested in going?
- Should we rent a van and get a designated driver?
- Should we try to go in September?
- Would you like to suggest a date?



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