

# Malted Barley Appreciation Society

December, 2002 Newsletter

## From the Editor's Disk

I have finally brewed my first batch of beer! How you could let someone occupy the exalted position of the MBAS newsletter editor without ever having brewed beer is beyond me (but, no one seems to be complaining.)

I chose a Belgian style ale and based on people's advice, I used the Whitelabs pitchable yeast. Despite the fact that Mike Manzi loaned me his 7 gallon pot and stylish wort chiller, I found my first brewing a bit stressful. I must have called Mike 10 times during the process. First, the spigot did not make a complete seal in the plastic fermenter. I had to pirate the washer from the bottling bucket. This is no big deal I suppose, but I was also attending to the wort while making such discoveries. Second, I didn't want to run the risk of ruining my first batch, so I over-cleaned everything. Water everywhere. Third, unbeknownst to me, the hydrometer had broken in transit from morebeer.com so I couldn't take the initial gravity reading. Fifth, the plastic mesh hops bag they sent was useless. Without thinking, I wound up dumping the resulting sludge into the fermenter and worried about that for a while. Fifth, I didn't know that the yeast needed to live in the refrigerator, so it sat in the box for about two weeks upon arrival. This may be why my beer did not start fermenting until the third day. Worry worry.

Bottling was somewhat less stressful because I bought the Tap-a-Draft system, but I am convinced that I exposed the brew to all sorts of air during the bottling process. I decided to force-carbonate one of the kegs, prime one and bottle the remaining. Thus, I had to calculate how much sugar I needed to prime two-thirds of a batch. Two-thirds of one-half cup of corn sugar is...? It tasted fine at that point and I hope to bring a growler to this Wednesday's meeting. Does this sound reminiscent of your first brewing experience?

Sam Michalowski, Ed.----->

## November Meeting

Eric Freberg, MBAS

The November meeting of the Malted Barley Appreciation Society featured club member and brewmaster of the CH Evans Brewing Company at the Albany Pump Station. George started off by telling us about his experiences at the Salone del Gusto, an international festival held in Turin, Italy by the International Slow Food Movement. Since last month's newsletter featured an article on the subject, I'll skip the details but whether or not you saw the newsletter or attended the meeting, check out the brewpub's website at [www.evansale.com](http://www.evansale.com) for his write-up about the festival and about the brewpub in general.

Moving on to the beer, George brought along a Stout, American Pale Ale, and the (once again)

GABF gold medal winning **Kick-Ass Brown**. The grain profile for the Stout included cara-aroma malt from Weyermann's, a dark, highly roasted crystal malt which can be used as a substitute for Special B which is no longer made. It gives an aroma of burst sugar and raisins. This gave the beer a nice residual sweetness, also due to crystal and Munich malts. Although it does not quite fit into any specific substyle, we agreed that it was most like a Foreign Export Stout due to its moderate strength, a bit higher than what one would expect from a Dry or Sweet Stout.



The American Pale Ale featured Attanum hops, a high Alpha aroma hop that has

some similarity to Cascade but with less citrus character. George dry hopped the APA with the Attanum and Crystal hops. In the grain bill George uses the newly available Weyermann's Pale Ale malt, replacing the Pilsener and Vienna malts that he used to use.

The Kick Ass Brown was a hoppier version of the one that won the contest. This beer has ruby highlights, the hop varieties used include Crystal and Amarillo, the latter contributing a character reminiscent of pine and apricot.

Finally, George mentioned that CH Evans will be contributing a keg of Braggot, a mead/beer blend weighing in at 12% abv, for this year's Split thy Skull. Should be a great event, as usual.

### December's meeting:

Wednesday, the 11th, 2002: Ye Old Faithful Mugs's Ale House, 125 Bedford Avenue.



### Three Bones and You're Out! Warren Becker, MBAS

There is a proverb that *a man that sleeps with a dog, wakes up with fleas.*

Now if you drink with a dog, the Salty Dog that is, you wake up with a "Heavy-weight" headache.

On Wednesday, November 20<sup>th</sup>, Andy's Corner Bar<sup>1</sup> in Bogota, NJ hosted the Heavyweight Old Salty Barleywine vertical tasting.

There were three Old Salty Barleywines on draft, 2000, 2001, and 2002, one for each of the three years that Tom Baker of Heavyweight Brewing (heavyweight-brewing.com) and "Salty Dog" Bill Coleman have brewed. Andy's served these three



<sup>1</sup> www.andyscornerbar.com

barleywines in optional taster glasses along with a pre-marked taster sheet to keep the different vintages separate.



The Old Salty 2000 version was smooth, and a little rummy in flavor, plus some port-like notes. It was a malty ale of 10%, that has aged gracefully.

Andy's had a very special keg of the Old Salty

2001 that blended the standard keg with one that was aged in oak for several months. This was my favorite with a big wood aroma. At 11%, this beer's oak and caramel flavors were slick on the palate, with a great lingering finish.

Last, was the current version, Old Salty 2002. It was toffee-like, with that molasses aroma, plus a chewy, and very malty mouth-feel. Tom and Bill used Lyles Golden Syrup for this batch, and it adds to the overall flavor profile of this 10.5% beer, without making it too sweet.

There were a total of seven heavy-weight products up at Andy's that night, including the three barleywine versions. Andy's had a cask conditioned Perkuno's Hammer Imperial Baltic-Style Porter, which was wonderful to enjoy in aroma, body, and finish. The other beers were the Lunacy Belgian-Style Golden Ale, Stickenjab Alt Bier, and Cinderbock Lager. All of these beers were in great condition, and judging by the festive crowd, were enjoyed by those in attendance.

The Old Salty Vertical tasting was fantastic, and successful for Andy's, Tom Baker and Bill Coleman. This tasting clearly shows the diversity of the barleywine style, along with the complexities involved in the aging process. Next year, Tom Baker is planning a limited release of four years of the Old Salty Barleywine packaged in a special four-pack.



**Mad Dog and Englishmen**  
**Warren Becker, MBAS**

This article is not about Noël Coward, and there is only one dog in this article.

OK, maybe not a mad dog, just salty one.

When I heard that this year's Old Ale Fest at the White Horse in London was going to be held on the weekend before, and not during, Thanksgiving, this year, I was ecstatic. Finally, I would be able to attend this renowned beer event, showcasing 55 British old ales, barley wines, and imperial stouts. This year's festival would mark its 20<sup>th</sup> Anniversary at the White Horse<sup>2</sup> at Parson's Green in southwest London. I had visited the White Horse twice before, including last year's weekend stop over from my Belgian trip with Bill "Salty Dog" Coleman. Mark Dorber, expert cellar man and exuberant owner, had impressed me with his precise beer knowledge and definite opinions regarding beers, breweries, and brewers worldwide. He is definitely a man in touch with the world's beer scene. But as for this Old Ale Fest, Mark was only showcasing the best of British brewing, or so he thought prior to the attendance of Bill and myself.

I need to recall how Bill and I were able to pull everything together at the last minute in order to take this four-day weekend trip to attend the November 23<sup>rd</sup> and 24<sup>th</sup> Old Fest.

Bill contacted fellow Burgundian Belt<sup>3</sup> friends, Theresa and Jeremy Gray to see if they would put us up over the weekend of the event. They live in an impressively large house flat in Wimbledon, close to the White Horse via the train. Theresa and Jeremy told Bill that our visit would be a welcomed one, and we were set. I pulled together frequent flyer mileage for Virgin Atlantic, and quickly booked us on the late night (11 PM) flight out on Thursday night, to arrive in London Friday morning around 11 AM. Since the event was on Saturday and Sunday, a late Monday departure was ideal, and that was booked as well. Bill and I were home by

11 PM on Monday night. Whew! Not content to go empty handed, I suggested to both Bill, and to Tom Baker of Heavyweight Brewing<sup>4</sup> that it would be great to have this year's Old Salty 2002 barley wine on at the fest. I was not sure at this point if bringing a five gallon keg with me would be possible or allowed by the airlines, security, British customs, or even be allowed by Mark Dorber at his Old Ale Fest. You see, bringing a barley wine to this level of beer event is like the old adage of bringing ice to the Eskimos, or for the Brits, coals to Newcastle. Once I got the green light from Mark, Tom, and Virgin, it was a go.

Tom dropped off the keg with Phil at Blind Tiger<sup>5</sup> for Bill and I to pick up prior to heading out to JFK Airport. Since we were attending Andy's vertical tasting of Old Salty Barley wine the night before, we would miss the Blind Tiger debut of the Dogfish Head World Wide Stout. Bill had figured that the beer would no longer be there on Thursday evening, and mentioned that to Phil. Phil was fantastic! He graciously saved a growler for Bill and myself to sample at the Blind Tiger. This year's version of the stout at 23.8% ABV, is bigger than ever, but tastes like a 9-10% strong ale, with no extreme alcohol drying on the palate. Along with the World Wide Stout, we sampled the Dogfish Head Old School Barley wine, as well as the South Hampton Abbot Ale 12% ABV. Both were full flavored beers of distinction.

The ultimate American send-off for our trip!

We were ready to leave the Blind Tiger pleasantly warmed up by the beers around 8:30, but faced the dilemma of having 16 oz. of World Wide Stout left to finish. We had think quick. I went across the street to the newsstand, purchased a Coke bottle, emptied and wash out the bottle, and filled up the container with the stout. I packed the five-gallon "banged-up" keg (to look like a homebrew keg batch) in my large roller luggage, and checked all 90+ lbs of it through without a hitch, except for being question regarding the excess weight, which Bill's diplomacy with the check-in person straightened out for me, without paying the \$85 for excess weight (70 lbs is the standard weight limit).

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<sup>2</sup> [www.whitehorsesw6.com](http://www.whitehorsesw6.com)

<sup>3</sup> [cmg.net/belgium/clubhub/message/index.html](http://cmg.net/belgium/clubhub/message/index.html)

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<sup>4</sup> [www.heavyweight-brewing.com](http://www.heavyweight-brewing.com)

<sup>5</sup> [www.blindtiger.citysearch.com](http://www.blindtiger.citysearch.com)



Luggage checked, security cleared, Bill and I patiently waited for our flight, taking turns swigging the Coke bottle. Coke out of a plastic bottle has never tasted that good!

Our flight left about 11:30 PM, and both of us were ready to sleep. I slept most of the trip counting bizarre Dogfish Head characters jumping over fermentation tanks. Sorry, just kidding. I just passed out on the plane, as did Bill.

Bill and I arrived at Heathrow Friday, and proceeded through customs and the airport without a hitch. We took the high speed rail service to downtown London' Paddington Station, to catch the tube service via the District Line to Parson's Green, where the White Horse is located. Getting this oversized, 90+ lb bag around on the stairs escalators was awkward. It was worth it to see Mark Dorber's surprised face when we arrived with the keg in tow. Mark thought I was kidding about bringing the keg, but was delighted in having an 11% Old Salty Barley wine 2002 at the Old Ale Fest. It would be the first American barley wine in the fest's 20 years.



Bill and I, tired and thirsty stayed at the White Horse as Mark Dorber's guest until late afternoon. We were ecstatic to see the list of 55 beers to be on cask at the Saturday and Sunday fest. While there we met, and sat with some other visitors to the White Horse, two Americans, and Finnish beer fanatic named Harri Ahola. Harri told me about the real beer movement in his native Finland, and recommended that I check out his site [posbeer.org](http://posbeer.org) (there's an English language version for those that cannot read Finnish).

After contacting Jeremy Gray, to inform him as to our whereabouts (like he needed to guess), Bill and I headed to the Bierodrome, part of the Belgo chain restaurants, for a Belgian beer break. We enjoyed a big bottle of Gulden Draak. After that we headed off to one of Independent Imbiber ([cask-ale.co.uk/imbiber.html](http://cask-ale.co.uk/imbiber.html)) Alex Hall's favorite London spots for cask ales, Wenlock Arms<sup>6</sup>. The pub was established 1835, and is a nice old neighborhood pub with lots of dark wood and a semi-circular bar. There was a pleasant afterwork crowd. Bill and I ran into Harri again there. Harri was headed to another real ale bar, but Bill and I decided to head back, still with our luggage in tow, to Theresa & Jeremy's flat. Due to the rain, travel was a mess, and there was no way for our cabbie to drive us door-to-door, so we once again caught the tube to Wimbledon. We were glad to be out of the rain, and finally at a place where our bags could be dropped. Our first day of lugging was over. Now to relax, converse with gracious hosts, and enjoy a few beers before bed.

Saturday morning, time to prepare myself for the White Horse Old Ale Fest. Only a few stops on the tube to Parson's Green, and I'm there for the day, and night. We made preliminary stop for a quick beer at the Wimbledon local, Prince of Wales. Only one annoyance, I needed to bring my big bag. My friend and fellow bottle beer collector, John Mann was meeting Bill and I at the White Horse early with some 20+ bottles that he had procured for me last year. John Mann was coming from his home in Hampshire (Gale's territory) via rail with a very heavy bag of bottles. He had not been back to the White Horse in 15 years, and was surprised by all the changes and expansions. I also had some bottles for John. This was the first face-to-face meeting, as our communication previously had been emails and phone calls. It was great to meet John, and hoist some casks of really great beers together. As to be expected, my bag was lot heavier leaving the White Horse that evening than when I arrived at noontime.

Saturday, November 23<sup>rd</sup>: Day One: There were three prominently displayed blackboards above the fireplace mantel with the beers available written in

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<sup>6</sup> [www.wenlock-arms.co.uk/2.html](http://www.wenlock-arms.co.uk/2.html)

chalk. Hands out sheets were also available for those walking about to know what beers were on the pumps. The White Horse is a large space, lots of table areas, a restaurant section in back, plus an outdoor barbecue area out front where people enjoyed their old ale in the open, “dry” air. There’s a large semi-circular bar with about 20-25 hand pumps, that were dispensing the fest’s ales. Also, several of the old ales were available via a pitcher system. These casks were tapped downstairs in the cellar, and pitchers of 2-4 pints were available. Many of these initial cask ales were available only in pitchers were 6-7% ABV, and we thereby assembled 4 or more people to split the pitcher with us.



Meeting Bill and myself at the fest were fellow Burgundian Babblers, Theresa and Jeremy Gray, Matt Wilson, John White ([whitebeertravels.com](http://whitebeertravels.com)), plus other US and UK members that arrived later. Their extensive travels to Belgium breweries, and cafes always made for interesting and extensive conversations about new places and people to meet while in Belgium.

The highlight cask beers on Saturday were: *Harvey’s Christmas Ale OG1100 – 10% ABV*, a strong caramel beer. *Adnam’s Tally Ho Barley wine OG1075 – 7.5% ABV*, a big malty “tootsie-roll” beer. By the way, I used this “tootsie-roll” description last year with Mark Dorber without realizing that the candy is an exclusive US product. I redeemed myself by bringing him a handful of Tootsie-Roll candies to sample, for reference purposes. *Bass Museum P2 Imperial Stout OG1080 – 8% ABV*, one of the best beers at the fest. This is a big malt driven, chewy imperial stout. *Highgate Old Ale OG1054 – 5.1% ABV*, lots of caramel notes. *Harvey’s Bonfire Boy OG1058 – 5.8% ABV*, hop bitterness evident. *Oakham’s Cold Turkey OG1063*

– 6.3% ABV, balanced and malty. *RCH Firebox OG1060 – 6% ABV*, a smooth, rich tasting mild. *Gales Winter Brew OG1044 – 4.2% ABV*, modest malty ale. *O’Hanlon’s Port Stout OG 1041 – 4.4% ABV*, lots of chocolate malt. *Woodforde’s Norfolk Nog OG1049 – 4.6% ABV*, smooth and chewy.

Mark Dorber invited the whole group of Burgundian Babblers down to his cellar to talk shop, as well share in the first sips of the newly opened keg



of Heavyweight Old Salty Barley wine 2002. It was great! Mark is never at a loss for words, and enjoyed Bill’s description of the beer, and it’s ingredients. All those in attendance in the cellar enjoyed this very English Style barley wine brewed by Heavyweight Brewing of Ocean Township, NJ. At 11% ABV it would certainly be one of the strongest beers at the fest.



The group made its way back upstairs for the official pulling of the Old Salty 2002, which Mark transferred from keg to firkin, from the hand pump. Mark attached Bill’s cartoon Salty Dog tap handle to the standard pump handle. Bill

and Mark mugged for the cameras as the first US



made beer at the 20<sup>th</sup> Anniversary of the White Horse Fest was dispensed for the general public to enjoy. The barley wine was delicious. It had lots of body, nice carbonation, very smooth with caramel notes. The alcohol was not drying on the palate. The Old Salty 2002 was consumed within three hours of being pulled on the hand pump. With all the other great cask ale choices, it's quite amazing the response of the crowd to this barley wine. More beers and conversations ensued throughout the evening until both Bill and myself were ready to call it quits, knowing we would return tomorrow afternoon. I still had to lug a very large suitcase of bottles back to Wimbledon.

On Sunday morning, Bill and I decided check out several stores to shop for CDs and DVDs prior to going to the White Horse for Day Two.

We stopped off at several pubs along the way. One was Ye Cheshire Cheese. This Sam Smith pub was rebuilt in 1667, a year after the great London Fire of 1666, and has been operating ever since. Rich in history and lore, it provided a welcome change of scenery. Another highlight was the Lamb and Flag, formally known as the *Bucket of Blood* for its infamous bare fisted boxing matches. There was lots of character here, with several nice bitters and milds.

It was time to head back to Parson's Green to meet up with Jeremy and Mark to resume our enjoyment of the fest.

Sunday, November 24<sup>th</sup>: Day Two: The highlight cask beers on were: *Lee's Moonraker OG1073* – 7.5% ABV, smooth, strong ale. *Sarah Hughes Dark Ruby Mild OG1058* – 5.8% ABV, smooth and delicious as always. *Robinson's Old Tom OG1079* – 8.5% ABV, a chewy, malty, plummy barley wine. *Cottage's Norman Conquest OG1066* – 7% ABV, nice caramel, chewy ale. *Bass Museum's #1 Barley wine OG1105* – 10% ABV, strong, but some off bretty flavors are apparent. *Bass Museum's P2 Imperial Stout OG1080* – 8% ABV, a wonderful beer!

There were other beers that were sampled, but I wanted to list only my highlighted favorites from the White Horse fest.

On Monday, we said goodbye to our fantastic hosts, Theresa and Jeremy, and checked out several local pubs in Wimbledon prior to catching the flight back

to New York. Among the local pubs we visited were Brewery Tap, a free house in Wimbledon Village (at the top of a very steep hill), and the Prince of Wales (again), another free house. There were several Young's pub that were a pleasant to enjoy a pint or two. We lugged our heavy luggage of bottles via the tube to Heathrow, and then arrived back at JFK Monday evening.

Whew! What a weekend. A historic trip for the Old Salty Barley wine 2002 keg, and lots of great cask ales, with terrific hosts and friends.

The White Horse Old Ale Fest is easily one the best annual beer events in the world!



And, finally, if you haven't had enough reports on beer outings...

Below, a picture of some of the MBAS crew at the release of the Dogfish Head World Wide Stout at Blind Tiger Alehouse, Wednesday Nov 20th.



Background: Dave, owner of Blind Tiger and Sam from Dogfishhead

Foreground: Mike, Sam, BR, Dave, Jennifer, Andy and Rob.

The stats on this year's World Wide Stout:

Alcohol by Volume:	23.04%
Apparent Extract	7.55%
Real Extract	15.18%
Original Extract	43.52%
Specific Gravity	1.02998
Calories	666.6512 fl. Oz.
Alcohol by Weight	17.69%

