

# Malted Barley Appreciation Society

December 2003 Newsletter

## From the Editor's Desk

Here's the December 2003 Newsletter.

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

Proost!

Warren Becker, Editor

## December Meeting

Wednesday, Dec. 10, 2003

Our Guest Speaker will be

**Dan Shelton**

**Shelton Bros. Importers**



## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211



Alan Duval and Kelly Taylor

## November Meeting

By Warren Becker

Brewers Kelly Taylor of Greenpoint Beer Works & Alan Duval of Heartland Brewery were our November guest speakers. They discussed the changes in operations for the Heartland Brewery Brewpubs in Manhattan. Kelly outlined the busy year they had at Heartland and Greenpoint. On February 28, 2003, Heartland's on-site brewing ceased. The Greenpoint Beer Works name reflects the original intended location of the new brewery in the Greenpoint section of Brooklyn. Their Fort Green, Brooklyn operations began brewing on March 3, 2003.

This brewery has a 30-barrel system, 2 60-barrel and 8 30-barrel fermenters (360-barrels total), 2 bright tanks, and is able to produce 400 kegs, making it the largest brewery in New York City. Greenpoint Beer Works does both step mash and infusion brewing. As a contract brewery, Greenpoint will supply and self distribute all the Heartland beers, with possibilities of producing other contract beers.

Kelly brought samples of the 2002 and 2003 versions of their Red Nose Ale Barleywine. The current version, 2003 Red Nose, is 9.75% ABV, nice malty sweetness and made with cardamom spice. It will be available at the Heartland locations in January 2004. We sampled last years, 2002 Red Nose, a malty 7.5% ABV barleywine, with a pleasant lingering finish.

Alan mentioned the great new Heartland location at the South Street seaport, plus the upcoming releases of their Doppel-Schwartz Beer, Ginger Ale, and the above mentioned, Red Nose Barleywine. Please check the Beer Alert page for Heartland/Greenpoint beers, and other great beer sightings in NYC.

<http://hbd.org/mbas/beer.html>

## C.H. Evans – Albany Pump Station

By Kevin Winn

In early November I visited the Albany Pump Station Brewery. The brewery is in an old brick building that used to house a drinking water pump station for the city of Albany. The Pump Station has a 10-barrel New World brewing system, and had eight beers on tap when I was there.



When I arrived, George de Piro, Pump Station Brewmaster and former MBAS president, was cleaning a serving tank. We chatted for a few minutes, and I then went to the bar to let him finish his work. I decided to start with a sampler, which included the Scottish light, blond, amber, Hefeweizen, extra stout, pale ale, kick ass brown, and old ale.



Here's a brief description of the beers, which were all excellent! This is not surprising, since George is a

great brewer, and a perfectionist.

- Scottish Light – A copper beer a soft malt character and dry finish.
- Quackenbush Blonde – A fine example of a German Koelsch, this light bodied beer has a soft malt character and noticeable hop presence.
- Bavarian-style Hefeweizen – This award winning wheat beer has been enjoyed at many a homebrew meeting! It's hazy and orange in color, with rich malt flavors and nice banana and clove notes.
- Evans Extra Stout – A very roasty dry stout with coffee notes.
- Pump Station Pale – An American Pale Ale that is copper in color and quite hoppy, due to Ahtanum and Crystal hops. The beer has plenty of malt to balance the hoppy character.
- Kick-Ass Brown – An award winning American Brown ale. Quite hoppy in the nose and flavor, with complex malt to balance.
- Old Ale – This beer was somewhat young, and had a strong malt flavor with enough hop bitterness to balance.

After George finished work, we enjoyed dinner and a few more beers. It was good to catch up.

For more info, check out: <http://www.EvansAle.com>





## Calling All Casks!

By Warren Becker

If you were lucky to attend our local “Cask-Master” Alex Hall’s inspired events over the weekend of November 13-16 at both David Copperfields and Brazen Head, you saw no less than 18 superbly served real cask ales. I was fortunate to attend both locations’ line-ups, and here are my review notes.

Thanks to Alex for several outstanding real ales!

### Friday, 11/14/03- David Copperfields:

**Troegs Hop-back Amber**, 6.0% ABV- a nice dry-hopped ale, with balanced finish.

**Wailing Wench Imperial Pale Ale, Middle Ages**, 9% ABV- malt, alcohol, and hops.

**Storm King Stout, Victory**, 9.5% ABV- big chocolaty, malty, smooth imperial stout with roasty dry, balanced finish.

**Rogue Dry-hopped Chocolate Stout**, 4.8% ABV- smooth slick “bitter chocolate” malt flavors with dry finish.

**Broth Wee Heavy Scotch Ale, Heavyweight**, 6.2% ABV- toffee-like chocolate flavors, plums, and slick palate.

**Wagner Valley India Pale Ale**, 6.0% ABV- chewy sweet fruity flavors with dry hoppy finish.

**Racer 5 IPA, Bear Republic**, 5.0% ABV- dry hoppy flavors with soft floral aroma, and smooth finish.

**Stickenjab Alt Bier, Heavyweight**, 6.4% ABV- caramel-like malt flavors, slick on palate with a spicy yeast finish.

**Stone IPA**, 5.4% ABV- floral & citrus nose with pronounced hop bitterness, and dry finish.

### Saturday, 11/15/03- Brazen Head:

**South Hampton West Coast Steam**, 4.6% ABV- a slight hoppy ale with smooth finish.

**South Hampton Pumpkin**, 5.0% ABV- clean ale with spicy, sweet malty flavors.

**Wagner Valley Trippelbock**, 10% ABV- big, smooth, malty flavors with lingering finish, and lots of alcohol.

**Otter Creek Alpine Ale**, 5.9% ABV- malty, slick and smooth with 4 different hop varieties.

**Otter Creek Wolaver Organic Stout**, 5.9% ABV- black, roasty stout with lots of malt flavor.

**Heavyweight Bizzaro Belgian Strong Dark Ale**, 10% ABV- sweet, malty ale with Belgian candi sugar notes, and big body.

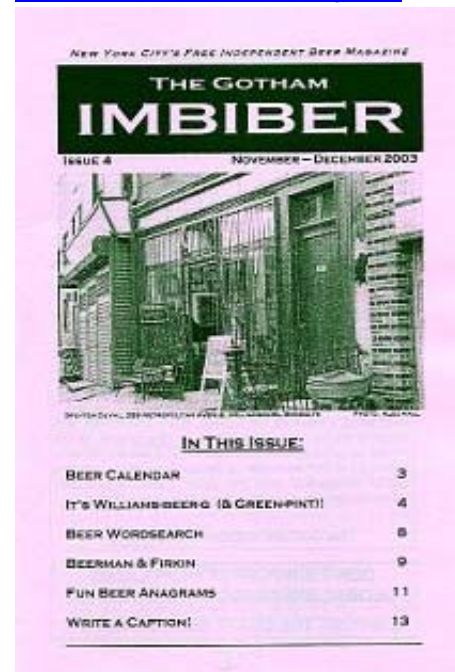
**Blue Point Howling Bastard Barleywine**, 10% ABV- big, hoppy, American-Style barleywine with full body.

**Victory Storm King Imperial Stout**, 9.5% ABV- malty, dry-hopped imperial stout with smooth finish.

**Ommegang Rare Vos Belgian Ale**, 6.5% ABV- sweet, spicy malt flavor with smooth candi sugar accents.

*For more information regarding this event, future events, cask beers and bars, check out the Alex Hall’s The Gotham Imbiber online at:*

<http://www.cask-ale.co.uk/us/tqi.html>



## Homebrewing Competitions:

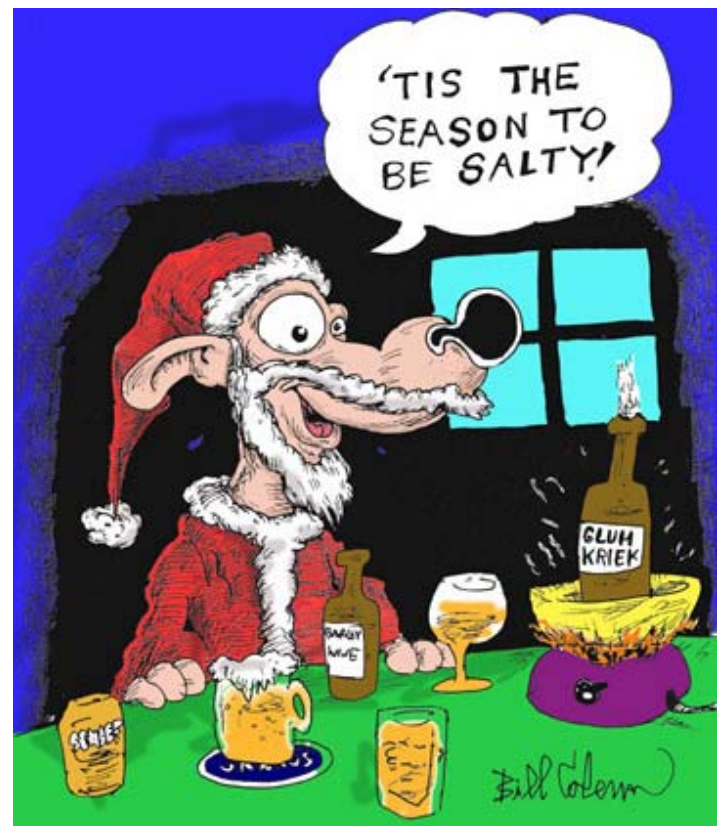
- December 12 & 13: **UNYHA's 26th Annual/15th Empire State Open, HOME-BREW COMPETITION AND AWARDS BANQUET**, *Rohrbach Brewing Company*, 3859 Buffalo Road, Rochester, New York 14624. Come challenge t HOTY in his own backyard!! (If you've got the guts.) UNYHA's annual contest will take place on Friday, December 12 and Saturday, December 13 at Rohrbach Brewing Company, with the awards banquet following the conclusion of judging on Saturday evening. Judging will be done Friday evening, and Saturday morning and afternoon. To sign up as a judge or steward, please contact Adam Odegard, our Judge Director (315-597-5698, [aodegard@gleason.com](mailto:aodegard@gleason.com)). The competition will be sanctioned, so BJCP experience points can be earned. The entry fee \$5 for the first entry, \$4 for each entry after that, and two bottles are required (one for the category round and one for Best of Show). Entries will be accepted in BJCP categories 1 through 26. We're pretty lenient on bottle rules, but please ensure that your entry won't be recognizable – that means no extraneous labeling, etc. Entries forms and other details are available on the UNYHA website @ [www.unyha.com](http://www.unyha.com). For questions contact Steve Hodos, our Registrar (585-242-9696, [shodos@aol.com](mailto:shodos@aol.com)) or Ray Lewis, our Contest Organizer (585-477-1233, [rcl3@att.net](mailto:rcl3@att.net)).

## Beer Related Events:

- December 10: **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 week's guest is Dan Shelton, of Shelton Brothers, importers of fine European beers.
- December 17: **First Annual Iced Beer Fest**, 6:00 p.m at *Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Featuring a handful of iced beers on draught... [details to follow]
- Jan 14: **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 week's guest is Rick Suarez or Unibroue, with an excellent selection of Unibroue Beers.

- Feb 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 week's guest is the award-winning brewer (re-scheduled from November) Phil Markowski, Southampton Publick House, with an excellent selection of beers for the dead of winter!
- March 10: **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 week's guest is award-winning brewer (and former President of the Malted Barley Appreciation Society), George De Piro, of the C.H. Evans Albany Pump Station, who will bring an excellent selection of beer unavailable in the area!



**Hoppy Holidays to all our readers!**

