

Malted Barley Appreciation Society

December 2010 Newsletter

From the Editor's Desk

Here's the December 2010 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, December 8, 7:30 p.m.

Our guests will be B.R. Rolya & Joel Shelton of Shelton Bros.

<http://www.sheltonbrothers.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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NOVEMBER MEETING

By Mary Izett and meeting pix by Alan Rice

My write-up is in the current issue of Ale Street as well as below.

Brooklyn Brewery <http://www.brooklynbrewery.com/> is undergoing a major expansion this winter. "This is a project we've been looking to do for seven years," brewmaster Garrett Oliver said recently while leading a tour of the new space. The search for the space was a long and arduous one, but with a happy ending – the brewery was able to lease a space adjacent to the current location. The brewery's floor space will be expanded almost four-fold, from 3500 square feet to 17,000 square feet with the addition of the two rooms next door. Construction is being split into two phases – the first includes a new brewhouse, fermenters, boilers, and malt silos and should wrap up in the next few months. The second phase will begin next year and will primarily expand fermentation capacity. The front wall of the brewery was removed at the beginning of November

and the new Bavarian-built, 50-barrel Rolec brewing system was rolled in.



The new system is twice as large as the current system, not only doubling the batch size but also allowing the brewers to make different beers in one day. Currently, three batches of the same beer are brewed each day. The Rolec system has several innovations new to the brewery, including a steam heat recovery system unit, which will allow the brewers to re-use the steam generated during brewing for hot water. A hop charger is another new addition, allowing hop pellets to be automatically added to the wort at three intervals. Garrett said that hop efficiency is expected to go up with the new system, as much as 50%, and he will re-evaluate his beer recipes to accommodate, looking at the hop utilization in wort throughout the entire brewing process.



Garrett spoke excitedly about other automations, including a chute that can disperse spent grain directly into the back of a pick-up truck, enabling the brewery to donate their grain

to community gardens. He compared the new cleaning system to an automatic dishwasher and enthused that the time saved by all the automations will give the brewers more time to think about what's important – the beer. Garrett plans to inaugurate the new system with a Brewmaster's Reserve, a limited draft-only Abbey Singel called Primus. The new system will not only allow Garrett to brew more of the unique Brewmaster's Reserve beers, but also increase production of the Brooklyn IPA. There has been a 3-year moratorium on new IPA draft lines in the city due to space limitations – expect to see more bars pouring this popular beer in the next year. The much-loved yet limited release Sorachi Ace will become a year-round beer this spring, available on draft and in bottles. The existing 25-barrel brewing system will be retained and Garrett speculated that he'll use it to make experimental beers that will only be available at the brewery.



New 100-barrel fermenters have also been installed, in addition to the existing 25 and 50-barrel fermenters, expanding capacity from 12,000 barrels to over 20,000 barrels. After phase two of the expansion is complete, Garrett expects the brewery to make 80,000 barrels of beer a year. The new space not only allows more beer to be brewed, but will also permit more events in the space. Garrett pointed to an apartment that came with the new space, explaining that two of his brewers were trained professional chefs and he would love to use the space to host beer pairing dinners. He foresees other public events, from food events to poetry slams to film series. While the expansion is taking much of Garrett's time, he's also busy writing his second book – he's editor-in-chief and leading author of the new Oxford Companion to Beer. 2011 promises to be a big one for Garrett and the Brooklyn Brewery.





Event Calendar by Alan Rice

HOMEBREWING COMPETITIONS

Knickerbocker Battle of the Brews RESULTS:

Lee Jacobson, Silver, IPA, 18 entries.

Jonathan Moxey, Silver, Belgian Strong Ale, 19 entries.

Fritz Fernow, Bronze, Specialty Beer, 20 entries.

Jan. 30, **Homebrew Alley 5 at Chelsea Brewing.**

Presented by the New York City Homebrewers Guild.

Entries accepted Jan. 7-21. Judges and stewards, save the date for our local competition.

<http://www.homebrewalley.org/>

Feb. 26, **Brooklyn Wort at Gowanus Studio Space.**

Presented by Brooklyn Homebrew and Sycamore.

Entries are closed. Tasting tickets are \$30.

<http://brooklynwort.com/>

Feb. 26, **Amber Waves of Grain XV**.
Presented by the Niagara Assoc. of Homebrewers.
<http://www.awoghomebrew.com/>

Beer Related Events:

Wed. Dec. 8, **Sixpoint at Blind Tiger**.
<http://www.blindtigeralehouse.com/>

Wed. Dec. 8, **Schmaltz at Rattle N Hum**.
<http://rattlenhumbarnyc.com/>

Wed. Dec. 8, **Holiday Beers at Hop Devil**.
<http://www.hopdevil.com/>

Thu. Dec. 9, **Anchor at The Gate**.
<http://thegatebrooklyn.blogspot.com/>

Tue. Dec. 14, **NYCDAT's Holiday Beer, Cheese & Chocolate Party at Jimmy's 43**, \$40.
<http://www.jimmysno43.com/>

Tue. Dec. 14, **Victory at Pony Bar**.
<http://www.theponybar.com/>

Tue. Dec. 14, **Winterfest at Sunswick**.
<http://sunswick3535bar.com/>

Tue. Dec. 15, **Collaboration Beers at Stag's Head**.
<http://www.thestagsheadnyc.com/>

Thu. Dec. 16, **Winter Beers at Barcade**.
<http://www.barcadebrooklyn.com/>

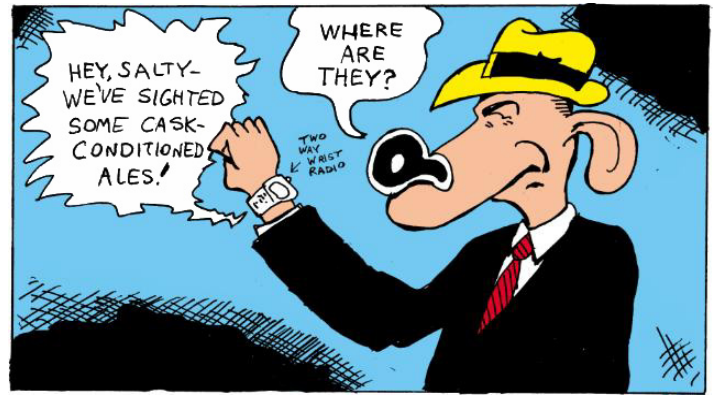
Sat. Dec. 18, **Green Flash at Rattle N Hum**.

Tue. Dec. 21, **Seafaring Breweries of the Northeast at Stag's Head**.

Tue. Dec. 21, **Lagunitas at Pony Bar**.

Jan. 7-9, **4th Williamsburg Cask Fest at dba Brooklyn**.
<http://www.gotham-imbiber.com/>
<http://drinkgoodstuff.com/>

CHECK OUT YOUR BEER ALERT PAGE



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

CHECK THESE OTHER CALENDARS

BEERMENUS

<http://www.beermenus.com/events>

BeeradvocateTM

<http://beeradvocate.com/events/calendar/2010/12>

ratebeer

<http://www.ratebeer.com/events.asp>

