

Malted Barley Appreciation Society

December 2012 Newsletter

From the Editor's Desk

Here's the [MBAS](#) December 2012 Newsletter!

NEXT MEETING:

Wednesday December 12, 2012 @ 7:30PM.
Our guest will be BR Rolya & Joel Shelton
of [Shelton Bros. Importers](#)

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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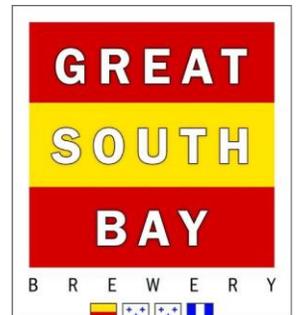


NOVEMBER MEETING

Our guest was Greg Maisch, Head Brewer of [Great South Bay Brewery](#) of Bay Shore, NY. The Great South Bay is 151 square miles of shallow saltwater stretching to the horizon off the south shore of Long Island. GSB beers are craft brewed from with all malt, regional water, no preservatives and no additives, and using recipes and processes that are meticulously executed.

Greg informed us they just moved into a new building where they now have 10 times the space, and they're about 3 months away from completion.

Great South Bay Brewery was founded by Rick Sobotka, along with Phil Ebel, Greg Maisch, and Kevin Ryan, GSB aspires to brew the finest beers on Long Island and not compromising at all. Great South Bay Brewery's production was split between Bay Shore (Small-batch) and Brooklyn (Contract-brewed @ Greenpoint Beer Works), the brewery acquired a 39,000-square-foot warehouse in July. Pro-



duction within the new building, formerly used to distribute aerospace equipment, will commence by the end of 2012 and increase beer making from 186,000 to 527,000 gallons. Great South Bay Brewery will install a canning line and a bottling line (for large format releases) to add to their new 30-barrel brewhouse.



Greg started homebrewing before he was 21 as a means of procuring beer (it didn't seem like that was too long ago). Greg eventually turned his passion into employment. After describing his brewing skills in an interview, he was hired on the spot by Blue Point Brewing Company in Patchogue, New York. He immersed himself in every step of the process

as a brewer and self-described "filter jockey," operating a 5-meter diatomaceous earth beer filter.

Greg is a genuine Bay native, born and raised on the Great South Bay. His last name in German, the Maisch family, translates to "mash" which is the term for the fermentable starchy mixture essential to producing beer. His favorite style of beer is saison and the saison that they produce uses a blend of yeast, 90% Dupont (3724) and 10% Thiriez (3711).



Great South Bay had two of their beers on tap at Mugs, their Massive IPA and Blood Orange Pale Ale.

Massive IPA is a whale of a brew that begins with a huge grain bill, consisting of American two-row malted barley. Plenty of the finest American-grown hops are then introduced at every stage of the brewing process. Massive additions of hops in the boil kettle



produce a smooth yet assertive finish. In a technique called hop-backing, the boiling wort is pumped over more fresh hops on its way to the fermenter - this lends huge hop flavor. Finally, the addition of whole cone hops into the conditioning tank imparts a hops-bursting-out-of-the-glass aroma, rounding out a complete hop sensory experience!

BRONZE MEDAL WINNER

- BEST CRAFT BEER IN NEW YORK 2012 - TAP NY

Style: East Coast American India Pale Ale

Color: 14 SRM

Alcohol by Volume: 6.8%

Bitterness: 50 IBU

Grains: North American 2-Row Malt, Crystal Malt

Hops: Centennial, Simcoe, Cas-



cade, Chinook

Availability: Year Round



Blood Orange Pale Ale is a summer seasonal. Great South Bay used orange oil instead of blood orange in their Blood Orange Pale Ale, because it's easier (some people at my table laughed at this "secret" because it was obvious that they used orange oil after the first sip). They blend the finest quality Blood Oranges with our ever popular original Pale Ale

recipe to produce this remarkably refreshing hand crafted beer. The secret to its splendor is just the right combination of hand chosen American hops to accentuate the natural bitterness and citrus flavors of the Blood Orange. You'll be pleased with how amazingly the malt, hops, and blood orange meld together to create a sensation in a beer like a sunrise on a clear summer morning!

Style: American Pale Ale with Blood Orange

Color: 10 SRM

Alcohol by Volume: 5%

Bitterness: 40 IBU

Grains: North American 2-Row Pale Malt, Crystal Malt

Hops: Cascade, Amarillo, Northern Brewer





That's Bruce Williams of Williams Brothers Brewery (Heather Ales) <http://www.williamsbrobrew.com/> with our Felice & Alex.

HURRICANE SANDY RELIEF:

The Mayor's Fund is accepting financial donations from organizations and individuals to support hurricane relief efforts. One hundred percent of donations are being dispersed to relief efforts and organizations. The City is currently identifying immediate aid needs, including food, water and hygiene supplies, as well as long-term relief and restoration efforts.



HOME BREWING COMPETITIONS:



NYC EVENT CALENDAR:

BEERMENUS

SITES FOR NYC BEER EVENTS:



Brew York New York

RILEYLIST

Beeradvocate™



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
 (http://wfmu.org/playlists/BV)
 Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!
 Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.
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