

Malted Barley Appreciation Society

December 2013 Newsletter

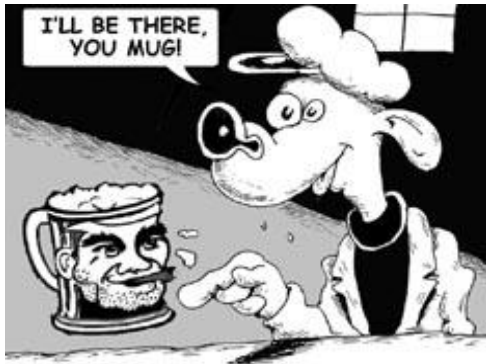
From the Editor's Desk

Here's the [MBAS](#) December 2013 Newsletter!

NEXT MEETING:

Weds. December 11, 2013 @ 7:30PM,
our guests will be Shelton Bros. Importers.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2013 COMMITTEE

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NOVEMBER MEETING

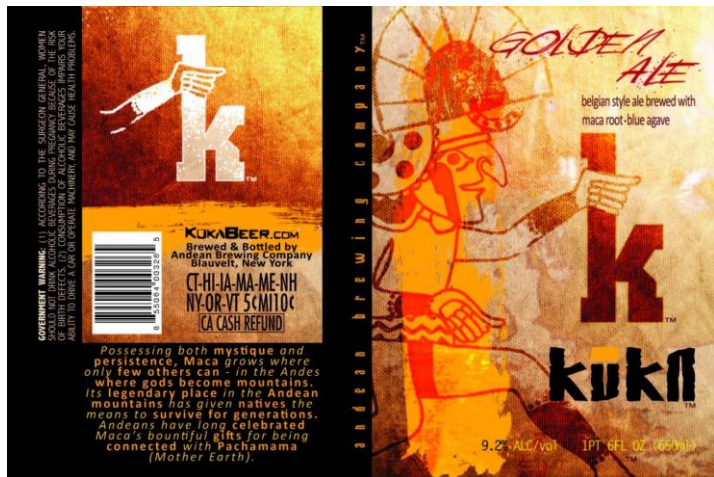
Our guests was Andria Petito of [KUKA-Andean Brewery](#) located Blauvelt, Rockland County, NY.

In native Andean language, Aymaran, "kuka," means "food for workers and travelers," a reference to the bounty provided by gods. It was used to refer to the Coca plant and how its leaves played a major role in religious and social ceremonies of Andean indigenous civilizations. Maca is a main source of food and one of the very few plants that can be cultivated in the harsh climate of the Andes. And for thousands of years, Maca has provided the natives with the means to survive for generations. To the natives, Maca provides the quintessential reason to celebrate Pachama-ma's (Mother Earth's) bountiful gifts.

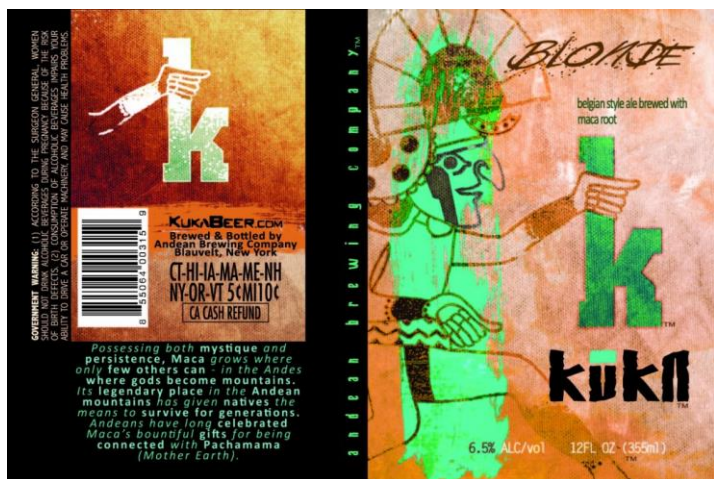


Kuka Andean Brewing Company is a 6,500-square-foot brewery. Owner Alireza Saifi installed a customized barrel system to handle the high-gravity brewing that he strives for, a unique technique that often results in a higher alcohol content.

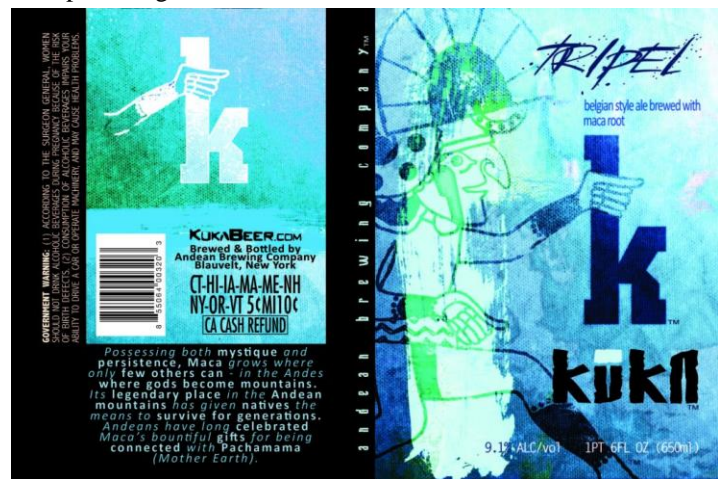
Their 10 beers in two categories, all made with maca root, a native Peruvian plant that masks the flavor of alcohol. High Gravity beers (higher alcohol, above 9 percent) are the Golden Ale, Imperial Rye IPA, Tripel and Imperial Stout. Low Gravity beers (lower alcohol, between 5 and 6.5 percent) are Banana Nut Brown Ale, Belgian Blonde, American Pale Ale and American IPA. Keep an eye out for Kuka's Smoked Pumpkin Porter (coming soon) and in the winter, a yet to be named double chocolate cayenne oatmeal milk stout.



Belgian Golden Ale, 9.2%: brewed with Maca Root, Blue Agave Trappist ale yeast, Two types of malts, Two types of hops, Maca Root, Blue Agave; Pale gold with Medium carbonation and Malt and fruity, with a hint of caramel. Leans toward the malty sweet side - slightly. Very crisp with clean finish & medium bitterness. Super dry beer is its clean, crisp finish – almost champagne – like in its essence. The prelude to that finish is a crisp maltiness, and a welcoming floral and fruity aroma and sweetness from the blue agave. Moderate hop bitterness lends to a slightly dry finish.



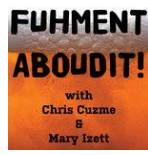
Belgian Blonde, 6.5%: brewed with Maca Root, made with Trappist ale yeast, Three types of malt, Two types of hops, Maca Root Medium-bodied, Pale straw color with Medium carbonation, Clean yeast notes & Strong malt foundation, distinct Belgian flavor, and low bitterness. Distinct Belgian Blonde Ale. Fermented with yeast from the Abbeys of Belgium, it possesses a strong malt foundation with a distinct Belgian fruitiness and the right amount of hops adding to its flavor and aroma.



Belgian Tripel, 9.1%: brewed with Maca Root, made with Trappist Ale Yeast, Pilsner Malt, Two types of hops, Belgian Candy Sugar, Cane Sugar, Maca Root. Blonde with high carbonation. Sweet malts, fruity from Belgian yeast, Sweet and fruity, peppery, rich dry finish, and medium bitterness & medium-bodied, but dense, resinous. With complex aromas and flavors, this traditional beer is smooth and a little sneaky – scratch that, very sneaky. Its handpicked ingredients and brewing process bring out the perfect combination of character in taste and aroma; a bit of fruity esters combined with a nutty flavor.



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST

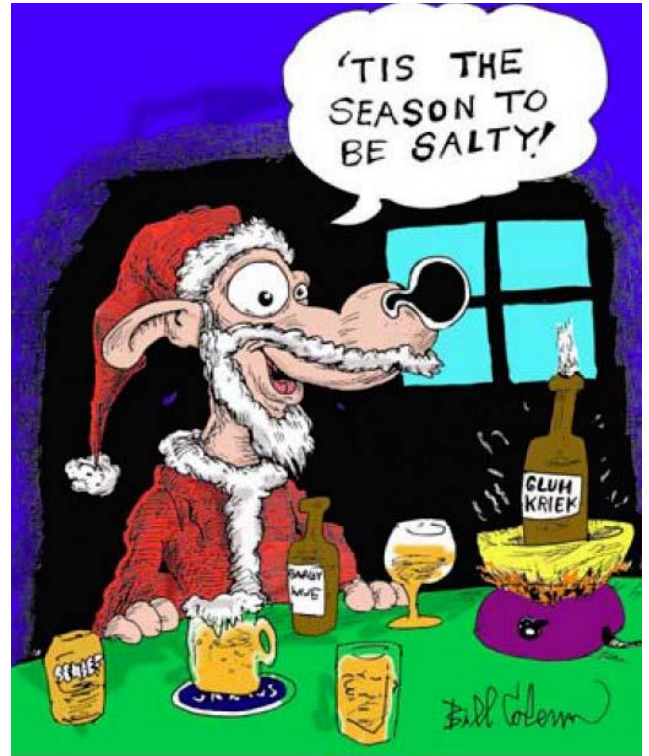
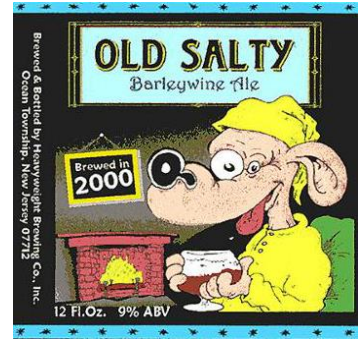


Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
 (http://wfmu.org/playlists/BV)
 Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

wfmu.org

Sally Dog Christmas Label Gallery, the Sally Dog's appearances on commercial beers.



Hoppy Holidays to all our readers!

