

Malted Barley Appreciation Society

December 2014 Newsletter

From the Editor's Desk

Here's the [MBAS](#) December 2014 Newsletter!

NEXT MEETING:

Weds, Dec. 10, 2014, 7:30 p.m.

Our usual holiday tradition by a guest visit from Shelton Brothers Importers, Joel Shelton & B.R. Rolya.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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NOVEMBER MEETING

Our guests were Kyle Hurst and his assistant brewer, Jon, of [Big Alice Brewing](#), and Jason Sahler of [Strong Rope Brewery](#)

Big Alice Brewing is a very small nano-brewery in Long Island City originally commissioned by home-brewers in 2013. At that time, it was the city's second smallest brewery...small enough to brew 10 gallon batches. It is located on 43rd Road and Vernon Boulevard. Its main fuel is also natural gas.



Big Alice Brewing is a nano-brewery which means each batch is very small, about 1/3 of a bar-

rel. This size gives us the flexibility to be creative and experiment with different styles and within each style. The result is an ever evolving line of unique and interesting beers.

Big Alice poured a Sage and Smoke Saison #0127 Smoked Session Saison - ABV: 4.6% and a Rye IPA #0125 Triple Peppercorn Rye - ABV: 10.4%.





Strong Rope Brewery is owned and operated by head brewer Jason Sahler. Jason is an award-winning homebrewer who is taking the next step and starting his own brewery. Strong Rope Brewery will create handcrafted local and organic ales featuring seasonal offerings that will use the freshest vegetables, fruits, herbs, and spices. While serving many of the ales on draft, the brewery will also feature living

ales: cask and bottle-conditioned beers where live yeast remains in the beer, which continues to condition and evolve in its serving vessel, showcasing the subtle

natural flavors that this unique conditioned environment creates. Strong Rope is a name with origins that date back to 2001. It is an homage to Eric Ropiteau. He was my best friend and has been an inspiration for everything I have done since then and this is my small way to honor his memory.

Jason of Strong Rope poured a **J.J. Bollerack's Brown Ale**: American Brown Ale, 6.5% ABV. Centennial hops and Rye take this chocolaty and toasty ale to the next level of goodness. While the beer has a bit of residual sweetness from the low attenuating yeast used, the hops, rye and darker malts balance out that sweetness making a supremely drinkable and tasty Brown Ale. Named after an imaginary childhood friend of Eric, there is nothing imaginary about the robust flavors and aromas that come through in this wonderful beer.



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.

