

# Malted Barley Appreciation Society

December 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

## OUR NEXT MEETING

**Wednesday 14th December 2016**

We are celebrating our usual holiday tradition by a guest visit from Shelton Brothers Importers, represented by Joel Shelton and Jim Turner-Barnes. Come on down and enjoy their fine beers, plus a usual selection of homebrews and Mugs' generally fine selection of beers.



## MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## November meeting recap by Felice Wechsler

At the November 2016 meeting of the MBAS our guest was Tony Bellis of Kings County Brewers Collective ("KCBC".) KCBC is a collaboration of three brewers, Tony, Pete Lengyel, and Zack Kinney. They all started out as homebrewers, attended brewing school, went to work for breweries, and eventually found one another and decided to make a go of KCBC. Their goal is to focus on brewing both as individuals and as a collective. Tony describes himself as "the hoppy guy" and "the lager guy", while Pete is the purist and Zack the experimentalist.

KCBC maintains four yeast strains: two base strains, a lager, and a "wild card" all sourced from the Brewing Science Institute.

They prefer using varied ingredients in their beers, rather than relying on a regular rotation of house beers. The creativity extends to other projects as well, such as making small batch beers with other brewers on their one barrel system, and working with local chefs. Recently, a screening of a pilot of a beer/travel show featuring KCBC, Brooklyn Brewery, and Transmitter was held in the taproom.

Tony had wanted to run his own business since he was in his early twenties, and nearly started a coffee roasting company...but love of brewing beer intervened. He worked at Kelso for several years where drinking unfiltered pilsener and kolsch out of the fermenter rekindled his love for those styles. Said Tony, brewing school is good, but apprenticeship is where you really learn the business.

His prior career was restaurants and retail management; Pete was a microbiologist; and Zack was in theater and advertising. Their combined backgrounds and skills proved very useful for starting a brewery.

The three leased the space in September of 2015 and started brewing in August of 2016. They produce mostly sessionable beers between 4.5% - 5.5%, with the occasional big beer thrown in.

They brew mostly 30 barrel batches, but sometimes will do 15 barrel brews of stouts and porters. At present, KCBC has seven 30 barrel fermenters and one 30 barrel bright tank. Tony informed us that while they could actually fit twelve fermenters into the space, they would not have room for the resulting barrels of beer.

KCBC's plans for the near future include tripels, dubbels, and quads. At the time of our meeting a porter was scheduled to make its debut (more on that later), and a red IPA, a collaboration with Bitter and Esters and Brewminaries, was in the fermenter, with another IPA hot on its heels. KCBC tries not to repeat a lot of beers, but will when there is sufficient customer demand, as with their Dangerous Precedent IPA. Their first release of canned beers came out in early November.

KCBC has 110 accounts in New York City and Westchester, and is a self-distributing establishment. According to Tony, the business is taking off "beyond expectations" and their taproom hours have been expanded to six days per week. (Having visited recently, I would encourage you, in addition to enjoying well-crafted beers, to check out the bathrooms, whose marble-encrusted walls are meant to evoke the sensation of sitting inside a beer glass.)

And now, the beers!

First on was Bug Bite, a 4.5% "English Table Beer" (a name they made up) brewed with English ale yeast. One of Pete's creations, it had a lot going on: bread, bananas, vanilla, and a light fruitiness. Refreshing, and a good starter for the evening.

Next up was Zocktoberfest, a 5.4% Oktoberfest. Tony was particularly pleased with this one, and it also got a big thumbs up from John Naegele, and our dear leader, Alex Hall. Zocktoberfest is fermented at 62 degrees for six weeks, using Munich malt and Munich pils. Nice and crisp, this is a very traditional representation of the style. Tony was so pleased, in fact, that KCBC is considering having a pilsener, smoked Helles, or doppelbock on tap year round.

Our third beer was Sun Wizard. Weighing in at 7.2%, this saison is dry-hopped with El Dorado, Galaxy, and Honorio hops at the rate an IPA would be dry-hopped, and uses saison yeast. Obviously, it is hoppy. It's also slightly sweet, with a tropically fruity nose.

Finally, we tried the porter. This was the first public tasting of this very drinkable 5.4% porter, and although not fully carbonated, it was fully delicious. Racked off from a 15 barrel batch, it

was quite smooth with a bitter chocolate finish.

If what we sampled is any indication of things to come, KCBC is a most welcome addition to the NYC brewing scene, and worthy of being the brewery that revives the tradition of brewing in Bushwick.



#### FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

**Fuhmentaboutit** -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

**Beerhear** - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

**Beer Sessions Radio** - <http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

**The Gotham Imbiber** - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

**A New York Beer and Pub Guide** - <http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

**BrewYorkNewYork** - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

**NYC Craft Beer Club** -

<https://www.facebook.com/groups/166404453379990/>

