



Malted Barley Appreciation Society

December 2017 Newsletter

<http://www.mbas.hbd.org>

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, 13th December 2017

Our December meeting's guest speaker will be Sawyer Lisk, Union Beer Distributors' Brand Manager for Von Trapp Brewing and Original Sin Cider.

Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

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DECEMBER MEETING RECAP

by Alex Hall

November's meeting saw two guests, namely Anthony Accardi of Transmitter Brewing, and Craig Partee of Fleur de Lis Brew Works. Anthony spoke first, he had brought two interesting bottles to share with us.



Transmitter brews mostly Belgian and French styles (including no less than 9 different saisons), and they do a superb job. The strength tend to be a bit higher than their European equivalents. Unusually, there are no flagship brands - about 100 different recipes are brewed on a rotational basis. Beer names are simple, always at least one letter and at least one number. Home cellaring is encouraged.



Transmitter's success means they are looking to expand, hopefully next year, from their cramped space under the Pulaski Bridge. An expansion would allow them to open a proper taproom, currently there is just a bottle sale area with a table on the brewery side which gets snapped up quickly with anyone wanting to hang out. Anthony and his partner in Transmitter Rob Kolb are looking to move to the Clinton Hill area.

'S8 Saison' (6.0% ABV, 33 IBUs) was enjoyed by all, Pilsner malt and flaked rice gives a fairly light body to this quenching brew with hints of spice plus melon and pear notes with a touch of noble hops. The bottle was estimated to be about three months old.



Anthony's second offering was 'H4 Harvest Ale' (5.2%, 14 IBUs). This unusual, complex sour beer takes about two years on its journey from the mash tun to the table. It is aged in oak barrels, formerly containing red wine I believe. The recipe calls for 2lbs of Italian plums. This amber hued beer has a bold, funky aroma which leads to a dry tartness on the palate. There is an increasing level of earthiness and fruitiness as the beer warms up in the glass, with some dried fruit on the finish.

Both beers were very enjoyable. We then presented his 'thank you' MBAS t-shirt, and then Craig stepped up.



Fleur de Lis Brew Works is based near the Finger Lakes, the north end of Cayuga Lake is only a mile or two away (Ithaca is at the south end of the lake, where there is a well known eponymous brewery). It took Craig about five hours to drive the 282 miles down to Brooklyn (and then another five to drive back that night after the meeting) - now that's dedication to the cause! The brewery is only five months old, and is run by Craig, his brother Jon Paul, and their wives Jennifer and Elizabeth respectively. Jon Paul grows his own hops on two acres of farmland for the family brewing business, 10 varieties are cultivated. He has his own hop harvesting machine which plucks the cones from the bines, and he is able to measure the Alpha Acid content. The brothers grew up on the family farm, and Fleur de Lis operates as a 'farm brewery' with some of the ingredients locally produced in addition to their hops.

Craig had two beers on tap at Mugs, of which pitchers were filled and shared by two very generous people (thank you!). The first of which was 'Mon Ami' (8.6% ABV), the brewery's flagship biere de garde which translates as 'My Friend'. It was not quite what I was expecting as it was deep amber hued, and on the palate there was a rich malt backbone. Full bodied and delicious, it was somewhat heavier than most beers of that style that are on the market. It was even found to be slightly 'boozy'. The aroma was found to be of fruit and sweet malt. It was brewed close to the recipes that would have been the case in France many decades ago, so it would seem that other modern biere de gardes have grown lighter bodied and usually weaker down the line. Very pleasant indeed.



We then moved up to 'Vigoureux' (9.8% ABV), a strong roggenbier aged for two months in oak barrels obtained from a whisky distillery a few miles north of the brewery (Glenrose Spirits of North Rose). Deep chestnut brown with a malty aroma, this bold, complex and dangerously drinkable beer instantly hit the spot with rich malt, dark fruits, and a touch of sweetness from the rye tempered with hints of whisky.



The brewery's name is derived from what is depicted on the family coat of arms, and all beers are given French names (some in English with a French connection) - even the root beer they make. Beers are brewed on a 7 barrel system, and there is also a half barrel pilot system on which some beers are brewed to increase the range in their taproom (note limited hours) - there are 12 taps. A biere de mars was released in the spring, and hopefully should return in 2018. The future looks to the brewery producing bourbon and rye barrel aged releases, look out for something special for their first anniversary party on 19th May. Unfiltered beers in cans (so 'can-conditioned') is something else which is likely to happen at some point down the line.



NOVEMBER CRAWL RECAP

by Alex Hall

In conjunction with The NYC Craft Beer Club, on Sunday 19th November we took a stroll around some beer destinations in Crown Heights, Prospect Heights, and Clinton Hill. The itinerary was chosen by Margaret Bodriugian, however we ended up extending the crawl by adding two last minute places though skipping out on one that had a lesser range.

The first stop was Berg'n (<http://www.beerguidenyc.com/pubs.155>), which ended up being brief as it was crowded and all the beers on tap had been tried before - Margaret especially seeks new beers on each stop of a crawl (as do I).

We then descended on Covenhoven (<http://www.beerguidenyc.com/pubs.272>), to enjoy Kills Boro 'Megalodon Imperial Stout' (a fruity, bold brew at 8.8%), Hermit Thrush 'Rye Barrel Rye', Samuel Smith 'Taddy Porter', Finback 'Psycho Killer', and Evil Twin 'Molotov Surprise' - the latter being a juicy double IPA weighing in at 12.0%. Covenhoven is one of the absolute best in the city for choice and rare finds.

We then moved on to Gold Star Beer Counter (<http://www.beerguidenyc.com/pubs.273>), where Interboro / 3 Stars 'Prophet of Rage' (a collaborative rye porter), Grimm 'Sunshine Pop', and Graft 'Book of Nomad' (cider) were joyfully imbibed by our group.

Our fourth stop was the always excellent Hops Hill (<http://www.beerguidenyc.com/pubs.175>), between us we tried Modern Times 'Black House', Perennial 'Abraxas 2016', Beau's 'Three Knocks', and Maine 'MO Pale Ale'. I enjoyed the Beau's, a fairly bold German-style sticke altbier.

Mekelburg's was next. This great little bar which unusually hides behind a grocery store frontage (<http://www.beerguidenyc.com/pubs.300>) offered unusual beers including Melvin 'Pils-Gnar', Off Color 'Prisoner's Dilemma' (a spiced colonial style mild ale), & Perennial 'Fantastic Voyage' (imperial coconut milk stout). I found the Off Color to be a bit unusual though pleasant and spicy. I always go for historic recipe recreations when I see them.

The final stop of the afternoon was Cardiff Giant (<http://www.beerguidenyc.com/pubs.345>). Flowing from the taps for our little group was Greenport Harbor 'Black Duck Porter', Finback 'High Contrast', & the joint effort from Perennial / KCBC 'Sensible Slacks' (a hoppy, robust porter). I particularly enjoyed the Finback, a bold 11.0% Imperial Porter brewed with coffee.

A thoroughly enjoyable afternoon was had by all. Big thanks to Margaret for doing the planning - cheers!



ELECTION TIME!

While I'm happy to continue my presidency of the club for 2018, if anyone else wishes to stand to be at the helm of the good ship M.B.A.S. they are more than welcome to make this known at our December meeting. ~Alex

A BAR CRAWL BY VINTAGE TRAIN!

By Alex Hall

The holiday season means that by tradition, the MTA's vintage 'R1-9' subway train from the 1930s comes out of the Transit Museum and runs in regular service on Sundays. There is a specified 'holiday train' route - this year on parts of the F and Q lines. As there is a long layover between journeys, the opportunity arises to do a crawl of some of the best bars along the route. Here are some suggestions (though imbibing multiple beers is not recommended for needs of the bladder while underground!)



It is strongly recommended to arrive on the platform five minutes before departure time as the train has been known to run slightly early on occasions.

Conveniently located directly above the platforms at the 2nd Avenue station is Fool's Gold (1100+), with an excellent beer range. If not arriving late, you should be able to spend almost half an hour there. Also, a bit further south you'll have time for a swift drink at One Mile House (1300+) or Spitzer's Corner (1000+).

Broadway - Lafayette Street used to be a good stopover in past years as Puck Fair was located very close by. However, this Irish pub with a good craft range sadly closed its doors a while ago and has been demolished by developers. So much for progress. Also closed nearby is DBGB Kitchen and Bar, leaving nothing decent around here apart from The Spring Lounge (walkable there and back, but the walk will eat into the time available for the next run).

One of my most frequent stops from the train (usually when it is heading downtown) is at West 4th Street, as The Blind Tiger Ale House is a five or six minute walk from the southern (West 3rd Street) exit. This excellent beer bar opens at 1130, which works out about right to be the first person through the door if you're on the first downtown run.

14th Street doesn't offer anything nearby, but at 23rd Street you can visit BXL Zoute (1100+), Birreria at Eataly (1130+), or the West 24th Street location of Barcade (1200+). Bring photo ID for at least the latter, which is where I usually stop when alighting at this station. If going to Birreria, allow a bit of extra time as you'll need to wait for the elevator to the 14th floor - and back down - and use the entrance on West 23rd Street (near the exit tills of the street level market) to save a minute or two. Note the three BXL bars in the city serve predominantly Belgian beers.

34th Street - Herald Square is good for a swift visit to Rattle 'n' Hum (1100+) which is about an 8 minute walk or, with a lesser range, Stout Midtown (1130+) which is about a 5 minute walk. Be aware that holiday shopping hordes attracted to Macy's like moths to a light bulb may slow up your walk.

At 42nd Street - Bryant Park, you have the choice of BXL Cafe (1100+), Heartland Brewery and Chop House / HB Burger (1200+), and The Long Room (1200+). Stay on the train through Rockefeller Center and 57th Street unless battling past an army of shoppers and tourists is your thing.

About 8 minutes walk from the Lexington Avenue - 63rd Street station are three beer destinations in the form of City Hops (1200+), The Jeffrey (1100+), and Treadwell Park (1100+).

From the 72nd Street stop, an approximately 6 or 7 minute walk will yield The Pony Bar (1200+) and Jones Wood Foundry (1100+) - the latter with a small, British inspired list but serving up to two cask ales.

Very conveniently located directly opposite the southern exit of 86th Street station is City Swiggers (1200+), an excellent bar-store hybrid. Also nearby are Bondurants (1100+) and a French restaurant-bar with a great beer range, namely Cafe d'Alsace (1000+).

About 8 minutes walk from the northern terminus at 96th Street is The Rochard (1100+), the latest in the 'Beerly Legal' chain of great beer bars, so time for a swift one here before rejoining the train. Alternatively, a short distance further is Earl's Beer and Cheese (1100+) which has a small but good range - again there's just time for a swift one unless you want to skip a run and have an extra two hours.

To find out full details including directions on these recommended beer destinations, go to <http://beerguidenyc.com/> from there you can search by name, map, of subway station (among other choices). Enjoy the train - and beers!

MTA HOLIDAY TRAIN
SUNDAYS ONLY 26 NOVEMBER - 31 DECEMBER 2017
Running on the F and Q lines.
Use your Metrocard as normal to ride.

F 2nd Avenue.....	1000..1200..1400..1600
F Broadway - Lafayette St....	1001..1201..1401..1601
F W.4th Street.....	1004..1204..1404..1604
F 14th Street.....	1005..1205..1405..1605
F 23rd Street.....	1007..1207..1407..1607
F 34th Street - Herald Sq....	1008..1208..1408..1608
F 42nd Street - Bryant Pk....	1010..1210..1410..1610
F 47-50th Streets - Rock. C....	1011..1211..1411..1611
F 57th Street.....	1012..1212..1412..1612
F/Q Lexington Av. - 63rd St...	1015..1215..1415..1615
Q 72nd Street.....	1017..1217..1417..1617
Q 86th Street.....	1019..1219..1419..1619
Q 96th Street.....	1021..1221..1421..1621

Q 96th Street.....	1101..1300..1500..1700
Q 86th Street.....	1103..1302..1502..1702
Q 72nd Street.....	1105..1304..1504..1704
F/Q Lexington Av. - 63rd St...	1107..1306..1506..1706
F 57th Street.....	1110..1309..1509..1709
F 47-50th Streets - Rock. C....	1111..1310..1510..1710
F 42nd Street - Bryant Pk....	1113..1312..1512..1712
F 34th Street - Herald Sq....	1115..1314..1514..1714
F 23rd Street.....	1116..1315..1515..1715
F 14th Street.....	1117..1316..1516..1716
F W.4th Street.....	1119..1318..1518..1718
F Broadway - Lafayette St....	1122..1321..1521..1721
F 2nd Avenue.....	1123..1322..1522..1722



Strong Rope Brewery

2nd Anniversary Cask Festival

Saturday 16th December

'Caskiversary 2.0' - Noon to Midnight

<http://strongropebrewery.com/events-1/2nd-annual-caskiversary-save-the-date>

Saturday, December 16, 2017 - 12:00 PM 11:59 PM
574 President Street Brooklyn, NY, 11215





FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

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/>

<http://www.mbas.hbd.org>

