

# Malted Barley Appreciation Society

February 2009 Newsletter

15<sup>TH</sup> ANNIVERSARY 1994 - 2009

## From the Editor's Desk

HERE'S THE FEBRUARY 2009 NEWSLETTER!

PROOST! WARREN BECKER

<http://hbd.org/mbas>

## NEXT MEETING:

Wed. Feb. 11, 2009 @ 7:30pm.

Our two guests will be

Peter Brod, Brewery Representative, Harpoon Brewery, and  
Tim Suprise Owner/Brewer of Arcadia Brewing Company .

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2009 COMMITTEE

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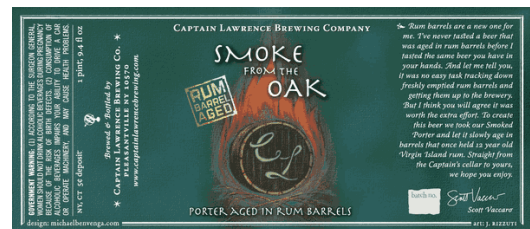


## JANUARY MEETING

By Michael Lovullo

Rich Baker (brewer from Captain Lawrence Brewery) speaker presented:

1. Smoke from the Oak Rum (batch 2, 10/08 release); roasty vanilla smell, silky and light body with a subtle sweetness of dried fruit. ABV is probably slightly over the original smoked porter which is 6.4%.

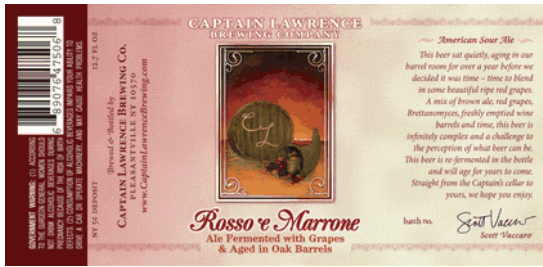


2. Golden Delicious (won the GABF Bronze in 2008) - This American Triple aged in Apple Brandy barrels from Lairds Distillery is about 8% ABV with an aroma of apples & caramel. It tastes of tart green apples sourness.

3. Nor'easter (batch 3, December 2008 release) - 12% ABV  
 Heaven Hill Bourbon barrel-aged Belgian strong dark ale. Nearly  
 opaque in color, with smells of cocoa & vanilla with a smooth  
 (yet thick) taste of cocoanuts!



4. Rosso e Marrone (think it means red & brown in Italian). ABV  
 Unknown. Old Brune with Red Zinfandel & Merlot grapes aged  
 in French & American Oak barrels for over 2 years! This ale has a  
 creamy vinegar smell with tastes of sour grapes and a nutty finish.



5. A new unlabeled golden ale brewed with cherries.  
 Cloudy/Golden amber color. Tastes of sour cherries & a musky  
 old ale finish.



**HOMEBREWING COMPETITIONS:**



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

Thu. Feb 12, 7pm, **Best Brewer Competition at Village Pour House (Upper West Side)**. Homebrew 101 class for beginners (\$10), and a competition for experienced brewers (bring your brews). Sample Sam Adams DoubleBock, Double White, Imperial Stout, and Blackberry Wit. A Sam Adams rep. will provide info. on their Long Shot competition.

<http://www.pourhousenyc.com/bestbrewer/>

March 6-7, 2009

**13<sup>th</sup> Amber Waves of Grain**

Presented by Niagra Assoc. of Homebrewers

Entry deadline February 21

<http://niagarabrewers.org/mmmmbeer/>

March 21, 2009

**HVHB 19<sup>th</sup> Annual Homebrew Competition**

Presented by Hudson Valley Homebrewers

Entry deadline March 14

<http://www.hvhomebrewers.com/index.html>

March 27, 2009

**UNYHA XXXI/ Empire State Open 20<sup>th</sup>**

Presented by the Upstate New York Homebrewers Assoc.

This one is still tentative for date, location, and entries...

<http://www.unyha.com/>

April 17, 2009

**AHA 7<sup>th</sup> National Homebrew Competition**

Presented by American Homebrewers Assoc.

Entries accepted March 25 – April 8

Our regional first round judging is in Philadelphia

<http://www.beertown.org/events/nhc/index.html>

All entries welcome. Judges and stewards wanted.

**BEER RELATED EVENTS:**

Tue. Feb. 10, **Dogfish Head at Great Bar Harry**. 60 Minute, 90 Minute, Palo Santo Marron, Fort, Snowblower Ale, World Wide Stout; cask and bottles TBA. <http://bargreatharry.com/>

Wed. Feb. 11, **Victory at The Gate**. Hop Devil, Prima Pils, Golden Monkey, Victory Lager, Hop Wallop, Storm King Stout, Old Horizontal, Yakima Twilight\*, St. Victorious, Mad King's Weiss, Festbier, Sunrise Weissbier, ESB, Harvest Pils, Braumeister Pils – Tettngang\*, Almost Anton's Lager\*\*, Idle Ale\*\*, Abbey 6, Abbey 8\*, V12, Wiesen, Donnybrook (nitro), Uncle Teddy's Bitter (nitro). \* = New, \*\* = First time in NYC. <http://www.beertenderbrooklyn.blogspot.com/>

Fri. Feb. 13, 5-7pm, **Rogue at Whole Foods Bowery**. Tasting and growler fills, 6 taps TBA. <http://www.wholefoodsmarket.com/stores/bowery/beerroom.php>

Fri. Feb. 13, Noon, **Friday the Firkenteenth at Grey Lodge**, Philadelphia. Over 20 firkins will be tapped, 7 at a time. Don't be late.

Feb. 13-15, 11am-2am, **5<sup>th</sup> 72 Hours of Belgium at Max's Tap-house**, Baltimore. Over 75 drafts and casks and over 175 bottled beers. <http://www.maxs.com/>

Sat. Feb. 14, Noon, **Rosso e Marrone Debut Release at Captain Lawrence**. Only 700 bottles available, 4 bottle limit, \$10/375ml. It's a sour, for fans of Cantillon. <http://www.captainlawrencebrewing.com/>

Sat. Feb. 14, Noon, **Multi-bottle Release at Southampton Publick House**. Phil Markowski and Spencer Niebuhr will be on-hand. Four bottle limit on each style. Featuring the 2009 unveilings of Imperial Russian Stout and Scotch Ale, \$15/750ml. Also in 750s: Cuvee des Fleurs '08, Biere de Garde '07, Abbot 12 '07, Grand Cru '07. And in bombers: Abbey Single, Belgian Stout, Imperial Porter '08, Pumpkin Ale '08, Christmas Ale '08, Triple '07. <http://www.publick.com/>

Sat. Feb.14, 1-4pm, **Sly Fox at New Beer Distributors**. Tastings and growler fills, free pint glasses. Rauch Bier (2008 GABF Gold Medal) Gang Aft Agle, Boadicea (new Pale Ale Project), Styrian IPA (last of the IPA Project). Bottles: Black Raspberry Reserve. <http://www.new-beer.com/>

Sat. Feb. 14, 7:30pm, **Valentine's Day Beer Dinner at East Village Tavern**. \$50. A 3-course gourmet meal. Menu and RSVP: <http://www.eastvillagetavernnyc.com/val-dinner.html>

Mon Feb 16, 7-9pm, **Brown Ales Tasting at Rattle N Hum**, \$25. Join Will Stephens of BeerMenus.com and Maggie Fuller of Beer Ethos, for a discussion of Brown Ales and drink their six favorite examples of the style. Meat and cheese plates included. RSVP re-

quired at: <http://beermenusbrownales.eventbrite.com/>

Tue. Feb. 17, **Sixpoint's 4<sup>th</sup> Anniversary Celebration at Barcade**. Gemini, Carob Porter, Tripel, Gorilla Warfare, Dubbel Trubbel, Express, Sweet Re-Action, Belgian Double IPA, Emasculator, Belgian Rye, Otis, Righteous, Mason's Black Wheat, Apollo, Sweet Action, Brownstone, Bengali Tiger. <http://www.barcadebrooklyn.com/>

Tue. Feb. 17, **Victory at Rattle N Hum**. 10 year Alt, Abbey 6, Old Horizontal, All Malt Lager, St. Victorious Doppelbock, Hop Wallop, Harvest Ale, ESB, Prima Pils, Golden Monkey, Casks TBA. <http://www.rattlenhumbarnc.com/>

Wed. Feb 18, **Victory at Jimmy's**. List TBA. <http://www.jimmysno43.com/>

Wed. Feb. 18, **Fort Collins at Standings**. List TBA. <http://www.standingsbar.com/>

Sat. Feb. 21, 2pm, **Women-only Beer Tasting at Bar Great Harry**, \$25. We will present several different styles of beer, talk about their flavors, what makes them special, and little about their history. Info and RSVP: Tasting@SernaBrewing.com

Tue. Feb. 24, **Stoudt's at Bar Great Harry**. Carol Stoudt will be on hand. Double Abbey '07, Double IPA '07, Old Abominable '07, Pils, Scarlett Lady, two special kegs TBA, one cask TBA. <http://www.bargreatharry.com/>

Tue. Feb. 24, **Mardi Gras at Lenora's Way**. Butternuts beer and plenty of beads, jambalaya, muffuletta. <http://www.lenorasway.com/>

Wed. Feb. 25, **Stone at Blind Tiger**. List TBA. <http://blindtigeralehouse.com/>

Thu. Feb. 26, **Upstate Night at Barcade**. Expect many NY State rarities not available in NYC. <http://www.barcadebrooklyn.com/>

Thu. Feb. 26, **Beer and Pickles at Jimmy's**. Pairings from Omegang and Rick's Picks. <http://www.jimmysno43.com/>

Tue. Mar. 3, **Great Divide at Rattle N Hum**. List TBA. <http://www.rattlenhumbarnc.com/>

Wed. Mar. 4, **3<sup>rd</sup> Anniversary Celebration at Downtown Bar & Grill**. Featuring extreme beers, all from 2007: Smuttynose Barleywine, Stoudt's Old Abominable, Allagash Four, Dogfish Head 120, Dogfish Head Fort, Great Divide Oak Aged Yeti, Great Di-

vide Old Ruffian, Brooklyn Monster, Flying Dog Barrel-Aged Gonzo, Weyerbacher Insanity. <http://hbd.org/mbas/downtown.htm>

Mar. 6-15, **2<sup>nd</sup> Philly Craft Beer Week**. Over 332 events at dozens of venues in the city and suburbs. <http://www.phillybeerweek.org/>

Fri. Mar 6, 7pm, **Colorado's Bounty at James Beard House**, \$125-\$165. Celebrate the best of Colorado cuisine at this special dinner where you'll sample award-winning Colorado beers and unique wines, paired with a farm-to-table- inspired menu prepared by a trio of the region's top chefs. Kris Oyler, founder of Steamworks Brewing, will be bringing his beer. Menu and RSVP: <http://jamesbeard.org/?q=node/736>

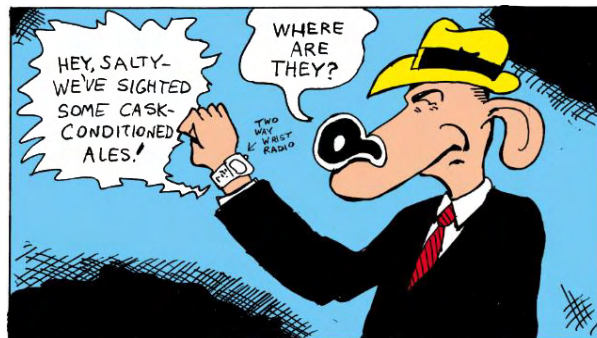
Fri. Mar. 6, **666point Party at Crescent & Vine**. Sweet Action, Mason's Black Wheat, Otis, Bengali Tiger, plus 2 TBA. <http://beeradvocate.com/beer/profile/16579/>

Mar. 7-8, 11am-2am, **Split Thy Skull X at Mugs Ale House**. This fest originated in Philly, and has also been running in Brooklyn since before "extreme" was an adjective for beer. Expect nearly two-dozen different potent potables each day. Lists TBA. <http://www.mugsalehouse.com/>

Tue. Mar. 10, **Avery at Bar Great Harry**. Ale to the Chief, Collaboration not Litigation, The Czar, Gemini, IPA, The Reverend '07, White Rascal. Bombers:13th and 15th Anniversary. <http://www.bargreatharry.com/>

Mar. 20-22, Noon-Midnight, **3rd Manhattan Cask Ale Festival at Chelsea Brewing**. Approximately 45 firkins will be tapped on Friday and poured until they kick. List TBA. <http://www.gothamimbiber.com/beerfestival.html>

**CHECK OUT YOUR BEER ALERT PAGE**



<http://hbd.org/mbas/beer.html>



# Split Thy Brooklyn Skull X



Mugs Ale House ~ March 7-8, 2009