

Malted Barley Appreciation Society

February 2010 Newsletter

From the Editor's Desk

Here's the February 2010 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, February 10, 2010 @ 7:30PM; we will be celebrating the fifth (has it been that long?) anniversary of Sixpoint Craft Ales with some special samples. Our guests will be the brewers of Sixpoint. <http://www.sixpointcraftales.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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JANUARY MEETING

By Alan Rice

Our January guest was Dave Hoffmann, head brewer of Climax Brewing in Roselle Park, NJ. Dave and his father Kurt are co-owners of New Jersey's oldest craft brewery. They are celebrating their 14th anniversary this month.

Kurt loves his beer and frequented many an Oktoberfest in Munich. Dave started as an avid homebrewer, and he previously owned "The Brewmeister," a homebrew-supply store located in Cranford, NJ. Dave founded The Hanson House Hoppers, a Union County homebrewers club. (He gave the members hops during the shortage.) He still enjoys talking to groups like ours, and he freely answers any questions from recipes to brewing times and temperatures.

He rotates through brewing apprentices, oftentimes giving them their first brewing job. It's a good place to learn the fundamentals, since Dave is old-school and brews to style. Dave designs his own equipment and has it fabricated locally. He saved about \$200K on his bottling line this way.

The first Climax beer was **Extra Special Bitter**. It's one of Dave's favorite styles, and there were very few examples available here back then. (Fuller's had temporarily discontinued American shipments after Seagram's bought them.) He acquired Fuller's yeast, and uses it in all of his English-style ales.

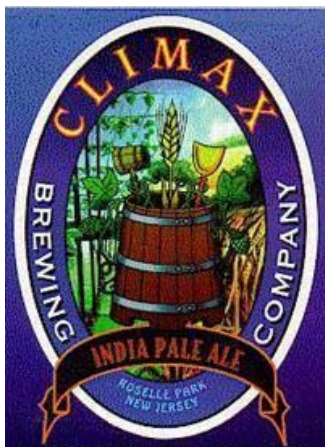
The ESB is still their flagship beer. He's the only one in the US using Phoenix hops, and spices it to about 32 IBUs. Michael Jackson visited Climax three times, and included the ESB in his book – "This beer has a clean, soft, malty start, developing honeyish notes and finishing with a late, dry subtle hoppiness."



Dave's second beer was a robust porter, but he discontinued it years ago. He tried to bring it back recently, but there is little interest in the style here, and he was stuck with a few kegs.

His third beer was an **IPA**, which MJ thought was hoppy then. He's Americanized the hop profile a bit with Perle, Mt. Hood and Centennials. He brought the IBUs up a little to 42, but by today's palates, this is an easy drinking IPA.

We also tried his **Nut Brown**, which is based on an English Mild. It has chocolate and molasses flavor and hints of caramel and coffee in the background.



Newark's great brewing history is due, in no small part, to its fine water quality. The pH is always at 5.2 or 5.3, and he never has to treat it. In fact, he wouldn't have opened there if treatment was necessary. He is proud of German descent, and glad that he doesn't have to add salts, as this would violate the Reinheitsgebot



Dave started brewing in Kurt's building with a 4-barrel brew house and just 5 tanks. They've grown to 15 barrels with 15 tanks. The extra space came in handy when they started lagering 3 years ago, since he ages them 6 weeks.

Hoffmann Helles is their summer seasonal. It goes right down with a bready/grainy taste. The **Hefeweizen** is their newest beer. This one also only sells well in the summer. Dave dislikes clove notes, so he uses a slightly funky yeast that imparts more banana.

We ended the session with the **Dopplebock**. Dave loves malt, and this is currently his favorite. It's ruby brown and tastes of chocolate and dark fruits. It's a surprisingly easy drinker at 8%.

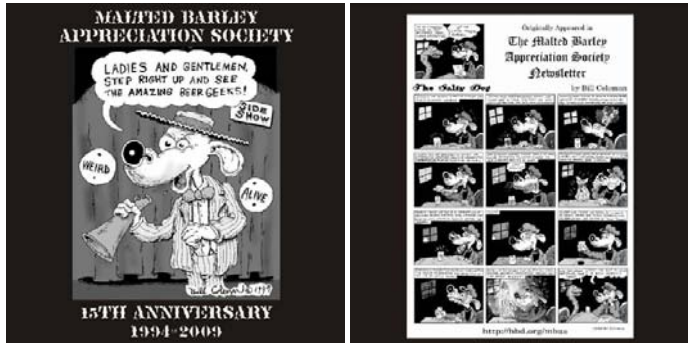


<http://www.climaxbrewing.com/>



MBAS Club Shirts & Mugs

We have new black 2-sided imprint t-shirts, which we use for our speaker gifts, available for sale to club members for \$20.00 each. Sizes available are S-XXL, and will be available for purchase at our meeting. Proceeds for the sale of this t-shirt go toward the club's new glass mug that will be used for meeting samples.



Event Calendar by Alan Rice

HOMEBREWING COMPETITIONS:

BREWERS ASSOCIATION

beertown ORG

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



<http://www.bjcp.org/index.php>

Homebrew Alley 4

Best of Show: Matthew Bollerman, Straight (Unblended) Lambic

Second Place: Douglas Wing, American IPA

Third Place: John Kleinchester, Other Smoked Beer

Brewers Choice: TBA

Total Entries: 370, Total Best of Show Entries: 22

Complete results:

<http://www.homebrewalley.org/HA4winners.html>

<http://hbd.org/nych/>

March 5-6, **14th Amber Waves of Grain** at Knights of Columbus in Grand Island, NY. Presented by the Niagara Assoc. of Homebrewers. Entries accepted Jan. 18-Feb. 22.

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

Sat. Mar. 6, 1pm, **Dive Bar Homebrewers Challenge** at Dive Bar 96. Bring 5 gal. of any style. Winner brews their beer at Chatham Brewing. It will be registered with the NYSLA and on tap at the Dive Bars for a month. 2nd Place \$50 gift certificate, 3rd Place \$25 g.c., People's Choice \$50 g.c. Call Lee to enter: (203) 912-4842 <http://divebamyc.com/>

March 27, **32nd UNYHA/21st Empire State Open Homebrew Comp.** at Rohrbach Brewing Co. in Rochester, NY. Presented by the Upstate NY Homebrewers Assoc. Entry deadline March 12.

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

March 27, **HVHB 20th Homebrew Comp.** at Gilded Otter Brewing Co. in New Paltz, NY. Presented by the Hudson Valley Homebrewers. Entries accepted Mar. 6-20.

<http://hvhomebrewers.com/>

April 16-18, **AHA Nat'l Homebrew Comp., NorthEast Regional** at Home Sweet Homebrew, Philadelphia, PA. Presented by the American Homebrewers Assoc. Entries accepted Mar. 22-Apr. 1.

<http://www.homebrewersassociation.org/>

May 15, **14th BEER Brew-off** at American Legion Hall, St. James, NY. Presented by Brewers East End Revival.

<http://beerhbc.org/>

Beer Related Events:

Wed. Feb. 10, **McNeill's NY Kickoff at Blind Tiger**. Ray McNeill will be on hand. Blonde Bombshell, Firehouse Amber, Oatmeal Stout, Barrel-aged Old Ringworm (cask), Pullman's Porter, Ruby Extra Amber, Warlord IIPA. <http://www.blindtigeralehouse.com/>

Thu. Feb. 11, **McNeill's NY Kickoff at Barcade**. Ray McNeill will be on hand. Blonde Bombshell, Dead Horse IPA, Firehouse Amber, Oatmeal Stout, Barrel-aged Old Ringworm (cask), Pullman's Porter, Ruby Extra Amber, Warlord IIPA. <http://www.barcadebrooklyn.com/>

Thu. Feb. 11, **Unibroue at Hop Devil's Belgian Room**. Ephemere, Maudite, Blanche de Chambly, Trois Pistoles, Don de Dieu, Quelque Chose. Bernard Johnson is bringing several bottles which are not at all available in the US. Cheese and chocolate, lots of free swag. <http://www.hopdevil.com/>

Feb. 12-14, 11am-2am, **Max's Taphouse Belgian Fest**. Baltimore. At least 120 drafts and 175 bottles from Belgium, plus a few domestics. Belgian food. <http://www.maxs.com/>

Wed. Feb. 17, **Cigar City at Rattle N Hum**. Barrel Aged Marshall Zhukovs Imperial Stout, Bourbon Barrel-aged Hunahpu's Imperial Stout, Coriander Winter Warmer, Cubano Espresso Maduro, Flora IPA, Humidor Jai Alai Cedar IPA (cask), Humidor Jai Alai Cedar IPA, Humidor Marshal Zhukovs Imperial Stout, Humidor Series Maduro Oatmeal Brown, Humidor Series Maduro Oatmeal Brown (cask), Humidor Winter Warmer, Hunahpu's Mayan Chocolate Imperial Stout, Humidor Series Juniper IPA, Jai Alai IPA, Maduro Oatmeal Brown Ale, Maduro Oatmeal Brown Vanilla-aged, Marshal Zhukovs Imperial Stout, Oatmeal Raison Cookie Brown, Humidor Warmer Winter Warmer Warmer Winter Warmer, Creamsickle IPA, Brandy Barrel Winter Warmer, Double Cream Ale (cask), Hunahpu's Mayan Chocolate Imperial Stout, Mango IPA (cask), Papaya IPA. <http://rattlenhumbar.wordpress.com/>

Wed. Feb. 17, **He'Brew at 4th Ave. Pub**. Monumental Jewbelation 10 '06, Jewbelation 12, Jewbelation Bar Mitzvah, Coney Island Human Blockhead Jack Daniel's barrel-aged, Coney Island Lager.

Thu. Feb. 18, **Midwest Night at Barcade**. About 20 drafts.

Feb. 19-21, **Barleywine Fest at Brouwerij Lane**. Informal sit-down tasting led by BL staff. Four sessions, \$25 for ten 4oz. pours. Victory Old Horizontal, Great Divide Old Ruffian, Lagunitas Olde Gnarleywine, Sierra Nevada Bigfoot, Avery Hog Heaven, Brooklyn Monster, Stone Old Guardian, Uinta Anniversary, Speakeasy Old Godfather, Anchor Old Foghorn. Hours and RSVP: <http://brouwerijlane.com/>

Tue. Feb. 23, **Sly Fox at Pony Bar**. <http://www.theponybar.com/>

Wed. Feb. 24, **Sixpoint 5th Anniv. Celebration at Barcade**. Around 17 drafts.

Wed. Feb. 24, **Goose Island at Blind Tiger**. Greg Hall will be on hand. 31 drafts and casks.

Sat. Feb. 27, 4pm-2am, **Bus Trip to 2nd Stoudts Winterfest**, leaving from Pony Bar. Brewery tour and entrance to the Fest (7-11pm) is \$35, total price TBD. Strong, unique and specialty aged beers from Lancaster Brewing, Yards, Allagash, Great Divide, Smuttynose, 21st Amendment and more. Food and live music. <http://www.stoudts.com/> RSVP: <http://www.theponybar.com/>

Sat. Feb. 27, 1pm & 5pm, **Trappist Beer Tasting at Swift's**, \$50. Chimay Première and Cinq Cents, ChimayGrande Réserve all vintages 2005-09, Orval, Westmalle Dubbel and Tripel, Rochefort 6, 8 and 10, Achel Bruin and Blond, Koningshoeven Quad and La Trappe Isid'or, St. Bernardus Abt is substituting for Westvleteren. Paired with Trappist cheeses, charcuterie, and artisanal breads. Free swag and raffle. <http://swiftnycbar.com/> Tickets: <http://www.eventbrite.com/event/545761387>

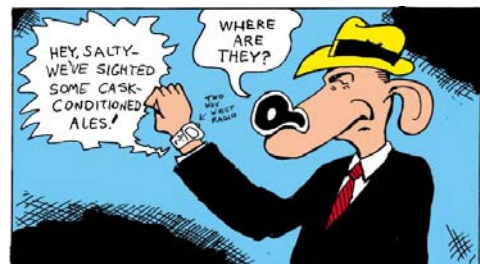
Sat. Feb. 27, 3-7pm, **Strong Ale Symposium at Studio Square**, \$49. Speakeasy Double Daddy (cask), Kuhnenn Fourth Dementia Old Ale, River Horse Hopalotamus, Bear Republic Apex, Stone Double Bastard, Harpoon Leviathan Quad, Cigar City Marshal Zhukov Imperial Stout, Boulder Flashback, Captain Lawrence Nor'easter, Ramstein Winter Wheat, Ithaca 11, Sly Fox Renard d'Or 3L bottle, Sly Fox Instigator Doppelbock, Southampton Biere d Garde '07, Arcadia Imperial Stout '07, Arcadia Cereal Killer, 21st Amendment Monk's Blood, Keegan Ales Joe Mamma's Imperial Coffee Stout, Brooklyn Brewery Monster Ale '07. Food included. <http://studiosquarenyc.com/symposium.html>

Mar. 6-7 11am-2am, **Split Thy Skull X at Mugs**. Lists TBA. <http://www.mugsalehouse.com/>

Mar. 11th, Thursday at 5:00 PM, **Dogfish Head Event at Downtown Bar and Grill**. Dogfish Head BurtonBaton 09, Old School 09, SAH TEA 09, WW Stout 09, Midas Touch 09, Red & White 08, Palo Santo Marron 08, Black & Blue 07, 120 Minute IPA 09, 90 Minute IPA, 60 Minute IPA, and 75 Minute IPA Cask.

More events at: <http://hbd.org/mbas/calendar.html>
<http://www.beermenues.com/events>
<http://beeradvocate.com/events/calendar/>
<http://nycbeerevents.com/>

CHECK OUT YOUR BEER ALERT PAGE



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

