

Malted Barley Appreciation Society

February 2012 Newsletter

From the Editor's Desk

Here's the February 2012 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday February 8, 2012 @ 7:30PM.

Our guest speaker will be Sam Richardson, head brewer for Greenpoint Beer Works in Brooklyn, brewers of Kelso and Heartland Breweries.

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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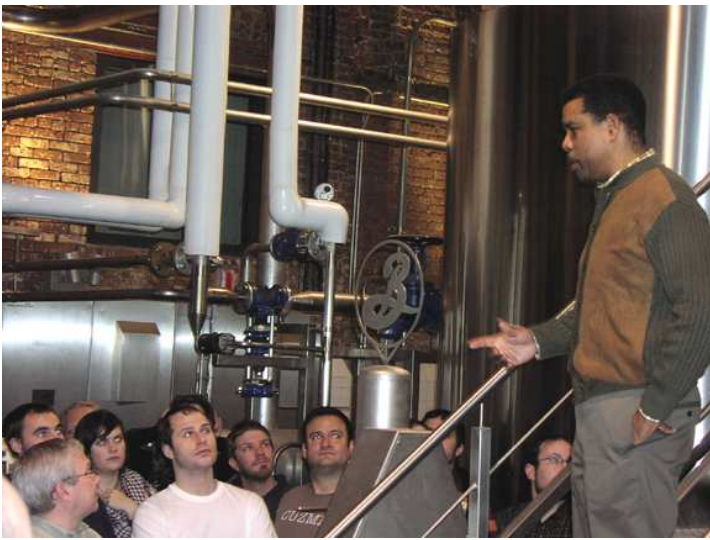


JANUARY MEETING

By Warren Becker

Our guest was Brooklyn Brewery's Brewmaster, Garrett Oliver, who updated us on the current goings-on at the Brewery.

Their first batch in the new brew house was **Main Engine Start**. <http://brooklynbrewery.com/brooklyn-beers/brewmasters-reserve/main-engine-start> "After installing a big shiny new set of German brewhouse equipment, the first beer out of the new brew-house is **Brooklyn Main Engine Start**, a burnished gold ale in the rare "Abbey Singel" style, reminiscent of the un-filtered beers that Trappist monks make for themselves. It's dry and biscuity on the palate, with a lilt of spicy Belgian yeast character and a snappy hop bite. Judicious dry hopping with Slovenian Aurora hops lends an appetizing herbal note. It's tasty enough to stick with for the whole evening, and at about 6% ABV, it won't have you tripping over snow banks after just one." Main Engine Start stats: MALTS: British two-row, British Crystal Malt, Belgian Aromatic Malt, American "Honey" Malt. HOPS: German Perle, British East Kent Golding, Slovenian Aurora YEAST: Our special Belgian strain ABV: 6.2%



First beer of the sampling was the **Radius** 4.8% ABV Saison. Named after the "5 blocks of brewing", this is a light spicy saison with a peppery Dupont Yeast, a "sessionable flavor." "**Radius** is a saison that harks back to the days when farmhouse beers were session beers, full of flavor, but light enough that you could stick with them all day or all evening. At only 4.8% ABV, Radius is among the lightest beers we've ever made, but it's packed with flavor. Our Belgian yeast strain gives complex spicy notes and some bright orange zest flavors, while Perle and Aurora hops give a zippy bitterness and a pleasant floral aroma. **Radius** is bone-dry, unfiltered, hoppy, and refreshing."



Special version of **Local One** was poured. Made with Pino Noir wines leaves, and aged in second use bourbon barrels. Yeasts and grapes share the PH acidity. It uses the "chemistry of the 90+ wines." Garrett mentioned the name as **Cuvee de Crushing**, referring to the **Wild One Beer with Wine**.

<http://brooklynbrewery.com/brooklyn-beers/big-bottles/brooklyn-local-1>

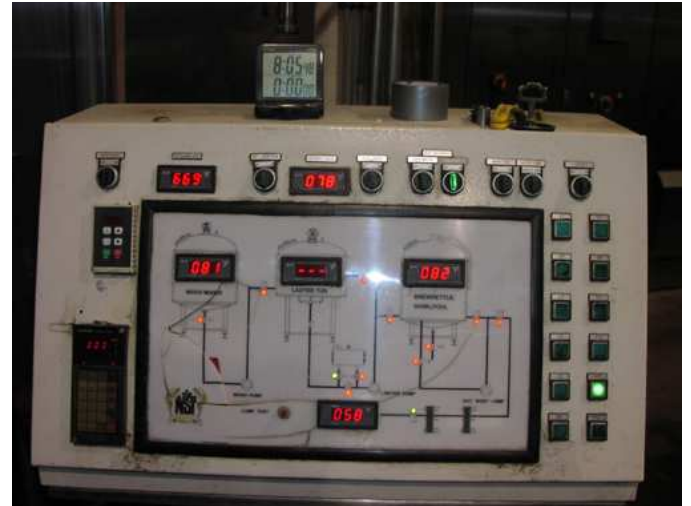
Next was a new, **Mary Maple Porter**, which uses maple syrup procured from a 500 acre farm outside of Syracuse, NY. The tasty brew is made with 50 barrel batch, use 50 gallons of syrup. By contrast, it takes approximately 50 gallons of to make 1 gallons of syrup. The caramelizing of maple, with **Black Ops Imperial**

Stout, water and the addition of Styrian and Golden Hops to create this 7.5-8.5% ABV malty beer.

<http://brooklynbrewery.com/brooklyn-beers/brewmasters-reserve/mary-s-maple-porter>



The 4 year old **Black Ops** vintage was our last sampled beer. This delicious 10% Imperial Stout, which was bottled in 2007, had large notes of rum-raison and bourbon barrel-aging flavors. "Barrel-aged in Woodford Reserve bottles. **Black Ops** is a robust stout concocted by the Brooklyn brewing team under cover of secrecy and hidden from everyone else at the brewery. Supposedly, "Black Ops" was aged for four months in bourbon barrels, bottled flat, and re-fermented with Champagne yeast, creating big chocolate and coffee flavors with a rich underpinning of vanilla-like oak notes."





HOMEBREWING COMPETITIONS:



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



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php



Homebrew Alley 6

Homebrew Alley VI was held on January 29, 2012 at Brooklyn Brewery. www.homebrewalley.org.

NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

02/09, Thu. 3:15PM [Fermented NY Craft Beer Crawl](#)
at East Village (\$65.00)

02/09, Thu. 3:00PM [Sour and Wild Ale Night...](#)
at [Copper Mine Pub](#)

02/09, Thu. 7:00PM [Kelso Beer Dinner](#)
at Fornino's Park Slope (\$45.00)

02/09, Thu. 7:00PM [Innis & Gunn Free Sampling](#)
at [One Stop Beer Shop](#)

02/11, Sat. 1:00PM [Fermented NY Craft Beer Crawl](#)
at Williamsburg, Brooklyn (\$65.00)

02/11, Sat. 12:00PM [Brewed in Brooklyn Tour](#)
at Williamsburg, Brooklyn (\$60.00)

02/11, Sat. 7:30PM [Valentine Beer Pairing Featuring La Chouffe](#)
at [Maloney's Pub & Grill](#)

02/11, Sat. 1:00PM [Kelso Beer Tasting at Superstar Beverage](#)
at [Superstar Beer City](#)

02/11, Sat. 7:00PM [Dine on Gourmet Indian Food with the Perfect Beer Pairing](#)
at an Intimate, Private Dinner (\$75.00)

02/14, Tue. 4:00PM [Valentines Day Tap Takeover!!!](#)
at [Bistro 55](#)

02/14, Tue. 7:30PM [\\$10 Tuesday Tastings](#)
at [Jimmy's No. 43](#) (\$10.00)

02/16, Thu. 3:15PM [Fermented NY Craft Beer Crawl](#)
at East Village (\$65.00)

02/16, Thu. 7:00PM [Founder's Brewing Co!](#)
at [The Gate](#)

02/17, Fri. 6:00PM [Victory Tap Takeover/Tasting Event!](#)
at [Green Growler Grocery](#)

02/18, Sat. 1:00PM [Fermented NY Craft Beer Crawl](#)
at Williamsburg, Brooklyn (\$65.00)

02/21, Tue. 7:30PM [\\$10 Tuesday Tastings](#)
at [Jimmy's No. 43](#) (\$10.00)

02/21, Tue. 5:00PM [Flying Fish Exit 8 Release](#)
at [Northside Lounge](#)

02/21, Tue. 6:00PM [Abita Celebrates Fat Tuesday](#)
at [Mudville 9](#)

02/23, Thu. 3:15PM [Fermented NY Craft Beer Crawl](#)
at East Village (\$65.00)

02/25, Sat. 1:00PM [Fermented NY Craft Beer Crawl](#)
24.4 miles | at Williamsburg, Brooklyn (\$65.00)

02/28, Tue. 7:30PM [\\$10 Tuesday Tastings](#)
at [Jimmy's No. 43](#) (\$10.00)

02/29, Wed. 4:00PM [Kelso Beer Company Tasting](#)
at Growler Station

March

03/01, Thu. 3:15PM [Fermented NY Craft Beer Crawl](#)
at East Village (\$65.00)

03/03, Sat. 1:00PM [Fermented NY Craft Beer Crawl](#)
at Williamsburg, Brooklyn (\$65.00)

03/03, Sat. 12:00PM [Brewed in Brooklyn Tour](#)
at Williamsburg, Brooklyn (\$60.00)

03/03, Sat. 12:30PM [NYC American Craft Beer Festival](#)
at Lexington Armory (\$55.00)

03/05, Mon. 4:00PM [Beer & Bacon Happy Hour](#)
at Rest-au-Rant

SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

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

