

Malted Barley Appreciation Society

February 2013 Newsletter

From the Editor's Desk

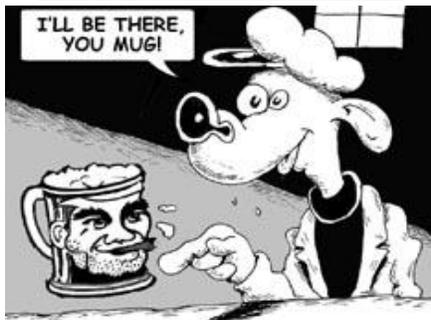
Here's the [MBAS](#) February 2013 Newsletter!

NEXT MEETING:

Wednesday February 13, 2013 @ 7:30PM.

Our guest will be Rich Castagna from Bridge & Tunnel Brewery.
<http://www.bridgeandtunnelbrewery.com/home.html>

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2013 COMMITTEE

President	Felice Wechsler
Newsletter Editor	Warren Becker
Webmaster & Cartoonist	Bill Coleman
Treasurer	Eric Freberg
	Chris Cuzme
	Carolyn Edgecomb
	Rob Gibson
	Jennifer Traska Gibson
	Alex Hall
	Mary Izett
	Mike Lovullo
	Dan Pizzillo
	Alan Rice
	B.R. Rolya
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



JANUARY MEETING

Our guest was Sean McCain from Bronx Brewery, the latest brewery to come out of New York City. After a year of intense recipe development and testing in the up-and-coming South Bronx neighborhood of Mott Haven, commercial production of their flagship beer began in August 2011. Given the excitement generated by early test batches, The Bronx Brewery is excited to release its beer to all of the NYC beer community.

The Bronx Pale Ale OG 1.064. FG 1.016. ABV 6.3%. SRM 10
IBU 50

This deep amber, American-style pale ale is brewed with five different barley malts, generous additions of Cascade and Centennial hops, and a unique strain of yeast. The British, German and American malts used provide a blend of caramel, biscuit, and nutty malt flavors. The hops provide a gentle, pleasant bitterness with an intense floral and citrus aroma. It is dry-hopped, unfiltered and unpasteurized.



Bronx Brewery Black Pale Ale, a complex and unique beer from dark malts and bright hops. This deep amber, American-style pale ale is brewed with five different barley malts, generous additions of Cascade and Centennial hops, and a unique strain of yeast. The British, German and American malts used provide a complex blend of caramel, biscuit, and nutty malt flavors.



The hops provide a gentle, pleasant bitterness with an intense floral and citrus aroma. It is dry-hopped, unfiltered and unpasteurized. This is The Bronx Brewery's fifth offering. Its first was a flagship Pale Ale released in 2011. This past April the brewery introduced a limited Bourbon Barrel Aged Pale Ale, over the summer released a Rye IPA, and celebrated its first anniversary with a Zinfandel Aged Pale Ale in September.



The Bronx Brewery brands, now distributed by Union in NYC, are currently produced at the Cottrell Brewing Co. in Connecticut. The new Black Pale Ale joins a year-round line-up that includes Bronx Pale Ale, Bronx Rye Pale Ale, and several limited edition barrel-aged pale ales. The 5.7% ABV, 47 IBU Black Pale Ale is made with three American malts, including Black Prince specialty malt from Briess, and hopped with Citra and El Dorado in an unfiltered and unpasteurized ale.



The company is moving forward with plans to build a brewery in the Bronx, and negotiated for space for a brewing facility in the Port Morris area of the South Bronx. They bought a 20-barrel DME brewhouse, together with 40-barrel DME fermenters and a DME conditioning and bright tank. The facility will also include a bottling line, and a Cask Systems canning line.



BB will continue to produce the flagship Bronx Pale Ale under contract. The new brewery in the Bronx will focus on creating seasonals and specialties. In addition to a production facility, there will be a tasting room, and outdoor area. There hasn't been a brewery in the Bronx since 1968, and the brewery is working to develop links with its community.



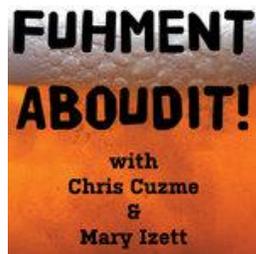
The Bronx Brewery, which has been in operation for 15 months, sold approximately 2000 barrels of beer in Metro NY and Westchester County, NY in 2012, but are focusing on the local market, expanding in New York. The most important thing is making a good product, and the "brewers that survive will be brewers that make a great beer."





Congrats to Past Prez Dan on your term in office!

HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST




Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
 (http://wfmu.org/playlists/BV)
 Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!
 Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.
 wfmu.org



Go Out And Celebrate **NEW YORK CITY BEER WEEK** An Entire City of Beer

2013

FEBRUARY 22 - MARCH 3, 2013

Presented by **NYC/BG**
 NEW YORK CITY BREWERS GUILD