

# Malted Barley Appreciation Society

February 2014 Newsletter

## From the Editor's Desk

Here's the [MBAS](#) February 2014 Newsletter!

### NEXT MEETING:

Weds. February 12, 2014 @ 7:30PM,  
Our guest will be Flint Whistler  
of Rockaway Brewing Company.

### MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

### MBAS 2014 COMMITTEE

President	Paul Springs
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
	Felice Wechsler
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



### JANUARY MEETING

Our guest was Sam Richardson of Other Half Brewing, located in the Carroll Gardens - Gowanus section of Brooklyn.

Brooklyn's newest brewery, Other Half, was launched in late 2013 by Sam Richardson and Matt Monahan in Brooklyn's Carroll Gardens neighborhood. Both formerly worked with Kelly Taylor at Greenpoint Beer Works, Richardson as head brewer.



Sam grew up in Portland. His interest was in local beers, such as Portland Brewing, Widmer, Bridgeport, Rogue, Saxer, etc. Matt began as a home brewer, and volunteered at Greenpoint Beer Works in the mornings, while cooking at night. Thanks to Kelly of Kelso, it eventually turned into a full time job, when Sam was the head brewer. Other Half Brewing started brewing at Greenpoint Beer Works' 30 barrel system in August 2012. They have a Farm Brewing License, and will eventually brew on their new 15 barrel system, with 30 barrel fermentation tanks. in their new 8,000 square foot space.



Sam likes IPAs and sours, and plans to do other Americanized British styles and subtle Belgian styles. First four Other Half beers produced were an IPA, Green Diamonds Imperial IPA, Pale Ale, and “Doug” which is a Cascadian Dark Ale.

We sampled several tasty OH beers. Other Half Pale Ale called Motueka, a collaboration IPA brewed with Peekskill, IPA 7.8% ABV with Nugget, Magnum, and Tatum Hops. A 7% ABV Other Half IPA brewed with Marris Otter, Crystal Malt. A Seasonal Black Cascadian Dark IPA 7.2% ABV made with Summit, Simcoe, and Columbus Hops. Doug Cascadian Flag. Green Diamond IPA 8.4% ABV at 100 IBU, made with Galaxy Hops from Australia. Other Half Imperial Stout is now available.

OTHER HALF

**IMPERIAL STOUT**

S.G. 24 P / F.G. 5 P / IBU's: 90 / SRM: 63 / 11% ABV

*A big hop driven Imperial Stout.*

**DOUG CASCADIAN DARK ALE**

S.G. 16.7 P / F.G. 4 P / IBU's: 88 / SRM: 30 / 7.2% ABV

*A black IPA brewed with Maris Otter and a ton of Simcoe, Summit, and Columbus hops.*

**INDIA PALE ALE**

S.G. 16.3 P / F.G. 3.8 P / IBU's: 70 / SRM: 12 / 6.9% ABV

*A west coast style IPA packed with Cascade, Centennial, Chinook and Simcoe.*

**MOTUEKA PALE ALE**

S.G. 13.5 P / F.G. 3 P / IBU's: 43 / SRM: 7 / 5.6% ABV

*A pale ale brewed with Styrian Goldings, Cascade and a ton of NZ Motueka.*

**GREEN DIAMONDS IMPERIAL IPA**

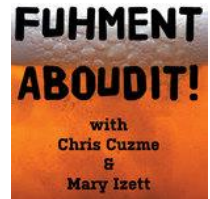
S.G. 19 P / F.G. 4 P / IBU's: 100 / SRM: 9 / 8.4% ABV

*An imperial IPA brewed with Golden Promise malt and lots of Australian Galaxy hops.*





**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

