

Malted Barley Appreciation Society

February 2015 Newsletter

From the Editor's Desk

Here's the [MBAS](#) February 2015 Newsletter!

NEXT MEETING:

Weds, Feb. 11, 2015, 7:30PM

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2015 COMMITTEE

Co-Presidents	Barbara Klauke & Dan Kelly
Newsletter Editor	Warren Becker
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	Paul Springs
	Felice Wechsler
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



JANUARY MEETING

Our guest speaker was Patrick Morse, Head Brewer, of [Flagship Brewing](#), from in Staten Island, NY. He shared their FSB beers.

[Flagship Brewing Co. to launch weekend tours of Staten Island facilities](#)





Flagship APA ~ 6.2% ABV ~ 50 IBU

American style pale ales are defined by the use of American grown hops. The hop profile of Flagship APA includes an upfront bitterness complemented with citrus and pine-like aromas followed by a small burst of tropical fruit. Malted barley provides a deep auburn color and a sweet, biscuit-like, backbone that helps the flavor balance nicely with the bitterness from the hops. The mouth-feel is medium bodied with a hoppy and crisp finish making this quenching offering the perfect accompaniment to your favorite pub food.

Flagship American Wit ~ 5.75% ABV ~ 15 IBU

A nod to the time-honored Belgian style ale, Flagship American Wit is a refreshing, light bodied wheat beer. Prized hops from America's Northwest region give this ale a citrusy flavor that blends with the subtle undertones of our hand ground spices. A balancing malt profile contributes a recognizable golden color in addition to a slight haze from the yeast. Whether it's after a bike ride or a long day of work, we designed this ale for all occasions that require great craft beer.



Flagship Dark Mild ~ 4.5% ABV ~ 20 IBU

The British Mild is a popular session ale known for a soft hop character and lower alcohol content. While holding true to these classic guidelines, Flagship Dark Mild is nearly black in color due to a complex malt profile that's bursting with flavor. Using a wide variety of roasted, toasted, and caramel malts, this ale is meant to salute our fondness for dark beer. With a light bodied mouth feel that is exceptionally refreshing, we created this beer to be a go-to for dark ale enthusiasts and a gateway for the "non" dark beer drinker.

Flagship Metropolitan Lager ~ 5.6% ABV ~ 27 IBU

Flagship Brewery's "Metropolitan Lager" features toasted Vienna and Rye malt. Full bodied with smooth flavor and texture in part from the Rye, floral noble hops are added in abundance for aroma and flavor. This Lager is smooth, clean, crisp and exceptionally balanced.

Flagship Wee Heavy ~ 8.0% ABV ~ 36 IBU (Winter Seasonal)

With cold weather, we welcome big beer! As we approach the inevitable winter, Flagship introduces "Wee Heavy." Brewed in the style of Scotland ales, Wee Heavy is as rich in tradition as it is in flavor. A longer boil adds a "caramelization" process producing a full body with higher alcohol content in addition to malty sweetness with a deep reddish brown color. We Americanize this warming Scottish beer by using a copious amount of Pacific Northwest hops. Flagship Wee Heavy is strong but not harsh, full flavored but with a clean finish.

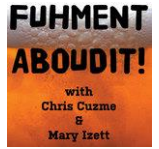




**Mugs Alehouse Split Thy Brooklyn Skull XVI
Sat. Feb. 28 - Sun. March 1, 2015 - 11 AM**

Mugs Alehouse will be hosting their 16th Split Thy Brooklyn Skull on Sat. February 28th - Sun. March 1st. Perfect way to celebrate craft beer week in New York. No cover, pay as you go, doors open at 11:00 A.M.

HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:



BEERMENUS



RILEYLIST

