



# Malted Barley Appreciation Society

*February 2017 Newsletter*

---

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

## OUR NEXT MEETING

**Wednesday, 8th February 2017**

Our guests for February will be Anderson Sant'Anna De Lima of the new Hell or High Water brewpub (Norwalk, CT), and Mark Scoroposki of Garvies Point Brewing (Glen Cove, NY). Come on down and enjoy their fine beers, plus a usual selection of homebrews and Mugs' generally fine selection of beers.

## MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## JANUARY MEETING RECAP by Alex Hall

We had one guest for January, namely Zach Monard who is the brewer at Birreria at Eataly. Birreria is the unusual rooftop brewpub opposite The Flatiron Building in Manhattan, and over the sprawling Eataly Italian food market. The brewpub was opened a few years ago as a partnership between Dogfish Head, Baladin, and Del Borgo - the latter now part of the Anheuser-Busch InBev empire, but the new ownership has not been affecting the operations of Birreria. The brew length is 3.5 BBL, but brews are usually doubled up to a 6 to 7 BBL batch for the fermenters. Much of the output is cask-conditioned (it was 100% cask until recently).

Zach brought two of his beers in growlers. The first was 'Super Dope!', a crisp Kolsch dry hopped with Motueka (1/2 lb of hops per BBL). This weighed in at 5.5% ABV, and was brewed with German Pilsner malt and Vienna malt. It was very refreshing and pleasant on the palate.

The second beer to be sampled was 'Body Massage Machine'. This 7.0% ABV milk stout had been infused with 5lb of Italian coffee (in 6 BBL), plus an additional infusion of lactose. There was a big, enticing coffee aroma, and the mouthfeel was malty and silky with prominent coffee notes. The final gravity reading was 1020, so there was an underlying sweetness - milk stouts also being of the same family as 'sweet stouts', this being a great example.

We thanked Zach, and presented him with a club t-shirt as is usual for our guests.



Then we had an unexpected speaker in the form of homebrewer and commercial brewer Mike Smith, who shared 'Waterloo Grand Cru' (as in the original name of Austin, Texas). His tart, refreshingly puckering Grand Cru was apparently the first sour homebrew competition prizewinner back in 1998 - submitted as 'Belgian Specialty Ale' as there were no sour categories back then. Mike has brewed with Harpoon, Mayflower, and now Back East Brewery of Bloomfield, CT.

We then wound down as usual with a few bottles brought to share. See you all at the February meeting, cheers!





## **FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS**

### **Fuhmentaboutit -**

<http://heritageradionetwork.org/series/fuhmentaboutit/>  
Chris Cuzme and Mary Izett's homebrewing podcast.

### **Beerhear -**

<http://beerhear.blogspot.com/>  
B.R. Rolya and Bob W's podcast.

### **Beer Sessions Radio -**

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>  
Craft beer podcast hosted by Jimmy Carbone.

### **The Gotham Imbiber -**

<http://www.gotham-imbiber.com/>  
Alex Hall's 'from the street' NYC craft beer site.

### **A New York Beer and Pub Guide -**

<http://www.beerguidenyc.com/>  
Over 300 NYC beer destinations with multiple search options.

### **BrewYorkNewYork -**

<http://brewyorknewyork.com/>  
Local craft news by Chris O'Leary

### **NYC Craft Beer Club -**

<https://www.facebook.com/groups/166404453379990/>

