

Malted Barley Appreciation Society

February 2019 Newsletter

<http://www.mbas.hbd.org>

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, 13th February 2019

Our February meeting will be a bottle share. Please bring a bottle of homebrew or commercially brewed beer to share. Everyone 21 and over is welcome to attend and enjoy the fine beers, plus Mugs' wide selection of beers on tap, cask, bottle, and can. There is no further charge for what the guests pour for us, though we do encourage everyone to tip the waitress generously. We meet in the rear dining area at Mugs, so you can eat before or during the meeting if you wish.

BREWERS, REPS, WHOLESALERS, IMPORTERS...

If you would like to be our guest at a future Malted Barley Appreciation Society meeting, please email the club president (address below).

MALTED BARLEY APPRECIATION SOCIETY 2019 COMMITTEE

President: Sheena Bowman sheenabowman84@gmail.com
Past President: Alex Hall
Webmaster and cartoonist: Bill Coleman
Newsletter Editor: Warren Becker
Felice Wechsler
Margaret Bodriguian
Daniel Bryg
B.R. Rolya
Bob Weyersberg



JANUARY MEETING SUMMARY

by Sheena Bowman

Here are the notes from the last meeting with speaker: Kyle Hurst from Big Alice Co-Founder. <https://www.bigalicebrewing.com/>



Announcement from Big Alice: Opening a 2nd location in Industrial City, Building #6, 3000 sq ft, mostly tasting room, no production, small stage with live music, going for a "Nashville style kind of feel". Barrel Aged Beer facility: white wine, red wine, rum, tequila

Feb 1 Barrel Aged Rye Release. A little History of the brewery: 3 Founders (1 silent), pre sold beer in the beginning: CSB, similar to CSA but with beer. Started brewing on weekends, Brewery bought from Brewpub: Stanford, CT. 1st year 85 Barrels (Original system); 2018: 800 barrels. 60% Malt/Hops come from the state which makes Big Alice a NY Farm Brewery.

Beer that were brought:

- 1) **Hop State Vol III** (NE Style IPA, Double Dry Hopped; Hops: Idaho, Cashmere, Comet, El Durado);
- 2) **Sleep Now in the Fire** (Smokey Porter, Beechwood smoke);
- 3) **Cranberry Sour** (American yeast, puree, no additives)

Government Shutdown effects: Getting labels for new beers that are going out of state. Future plans: To brew to bring people to their taproom, less distribution.



<https://www.bigalicebrewing.com/about/>
BIG aLICE BREWING Co. began production in January 2013. On our original 10-gallon pilot system, we brewed and exclusively bottled flavor-forward, one-off batches, which we sold on-premises through our CSB membership program. Founders Kyle Hurst and Scott Berger connected with

local CSA (Community Shared Agriculture) and Food Co-ops to find local, fresh, and organic ingredients with the idea of preserving seasonal flavors through beer.

Since 2013, we have opened a taproom for onsite drinking, expanded our brewing capacity, and now distribute throughout the five boroughs, Long Island, greater New York, Massachusetts and Rhode Island. We are still committed to creative small-batches and continue to brew beers that challenge us and excite you.

In 2019 we will open Brooklyn Barrel Room, a dedicated barrel aging facility within Industry City, Brooklyn. With a large taproom and space for up to 60 barrels this is going to be an exciting venue that allows Big aLICE BREWING to keep getting bigger and bigger. Stay tuned for an official opening date.

WHAT IS A FARM BREWERY?

As a licensed New York State farm brewery, our beers support local and state agriculture. We partner with state hop farmers and maltsters to source ingredients, and collaborate with local Queens businesses for specialty ingredients such as cold brew coffee, donuts, honey, and beyond.

OUR NAME

The Queens skyline is marked by the four Ravenswood, red and white generator stacks. The largest of these generators was built by the Milwaukee-based company, Allis-Chalmers. In 1963 they operated the world's largest generator producing enough units to serve 3,000,000 people. Acknowledging the large population it served at the time, the Queens community nicknamed the generator 'Big Allis'. Our name honors a Queens landmark and connects us with the history and growth of our borough, and immediate neighborhood of Long Island City.

Message from Alex Hall.

Thank you all for having me as MBAS President for 2016 through 2018. Firstly, I apologise for the lack of newsletters (write-ups of meetings, not Warren's fault) in the latter part of last year. Things unrelated were latterly overwhelming me too much for me to be an efficient President. I do have all the notes and will work on them for possible delayed publication.

The main news is that I would like to warmly welcome **Sheena Bowman** as our new President. She will rock the craft beer world!



Passing the baton as such. No, wait, beer glass...

The plan is that she will alternate after a few months with Daniel Bryg, and possibly someone else, to be the head of our club. Sheena took over as President in January with 100% approval from me.

I would also, on another subject, like to thank Eric Freberg (our treasurer for many years) and Lucy Zachman. Eric and Lucy live upstate so can no longer be active in the club's business through distance and other commitments - though we all very much hope to see them appear occasionally.

Cheers! Alex Hall - MBAS President 2006, 2016-2018.

FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

Craft beer podcast hosted by Jimmy Carbone.

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/>

<http://www.mbas.hbd.org>

