

Malted Barley Appreciation Society

January, 2001 Newsletter

New President Elected by Acclamation; Innauguration Attended by Two Guests By Staff Writer

At the December, 2000 meeting, the election was held for the position of President of the Malted Barley Appreciation Society for 2001. With only a passing thought of challenging the results, **Eric Freberg** accepted the position as the gathered members applauded. We wish Eric all the best for his tenure.



President-elect Freberg and admirer.

As if in celebration of the last meeting of the millennium and the election of a new President, the December meeting was graced by two special guests.



Roger Briess of the Briess Malting Company made his first visit to the club. He discussed the details of the malting process and brought alive one aspect of brewing that too many of us take for granted because it is not under our control. Clearly, however, it is under the control of masters; the family has been in the malting business for 124 years. We learned how small a part of the malt market is attributable to craft brewing. Roger smiled when he talked about making specialty malts for craft brewers – clearly a labor of love rather than high profit margin. We thank Roger for his attendance and especially for his gifts!

Our second guest last month was one of our recurring

favorites, **Dan Shelton** of Shelton Broers, importers of great Belgian, German, and English beers. As usual, Dan brought a collection of beers which we can't get in New York. Talk about creating a demand!

Among the brews we were able to sample was **Monkman's Slaughter**, an English bitter with a surprisingly American hop character. There were many others including a schwarzbier from Germany and a new selection of Belgians. [Unfortunately, my cat ate my homework and the complete list of beers is not available. –Ed.]



This Month's Guest Speaker

Tom Baker



Heavyweight Brewing Company

Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 10th.

News from Quebec by BR Rolya

For those of you seeking political asylum in Canada, we recommend Montreal for its beer scene! Here is a recent report from a trip that Bob and I took up there.

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Malted Barley Appreciation Society

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Unibroue has once again added a new beer to their impressive roster: **La Bolduc**. It's a bit of a departure from their other beers but we were not disappointed. La Bolduc is billed as a bière à l'ancienne/old-style beer and is very reminiscent of a full-flavored pre-prohibition pils (5% abv). It comes in squat bottles (like Red Stripe) with a variety of different labels depicting old scenes around Quebec and is dedicated to Gaspésié native Mary Travers "whose joie de vivre and lively songs were an inspiration and joy to hear during difficult times". The beer itself has a grainy aroma with some hop character and lots of grain and corn in flavor (not unpleasant) with a good bitterness. We finally had a beer from the **Schoune** brewery that was in decent condition. **La Trip** (8%) had a spicy and citrusy (orange) nose but the odd vegetal and overly bitter notes in the flavor detracted from the overall pleasant character of the beer.



Having enjoyed the ciders of Normandy this summer, we decided to try one of the Quebec versions. The **Cidre du Minot**, a demi-sec, was very pale and effervescent, almost like champagne. It had a lot of pleasant apple notes, especially in the nose, a bit of balancing sweetness in the flavor, and a dry finish. Overall, a very enjoyable, non-cloying, refreshing cider. Just what we like!

We also picked up a few bottles at local stores and here are some of the interesting finds. **Floris Chocolat** (from the Huyghe brewery) is a beer that never should have been brewed (or at least never put on the market!). A witbier with chocolate, it was very watery and chalky and "just not good" according to the notes. Our non-beer geek friend hit it spot on when he pronounced the chocolate flavor and aroma to be just like scratch and sniff chocolate. Other unpleasant things we detected: unsettling similarities to pipe tobacco and cherry chocolate liquor candies. 4 out of 4 people neglected to finish their glass.

The **Floris Fraises** (strawberries) was a welcome relief. Standing on its own we probably would have trounced it for being too strawberry candy-like but the very berry aroma and flavor - which was not as sweet or medicinal as Lindemans - cleared our palate somewhat. It would probably be a good dessert beer (over ice cream perhaps...).

Another beer that we sampled was **Cervoise Lance-lot** (6%) from the Brasserie Lancelot of France. Another bière à l'ancienne (although a different style of "ancienne") this Breton beer was brewed with 7 plants and honey. It was interesting but rather one dimensional with a big herb flavor and bitter herb finish (some of that bitterness might have come from the hops but it was hard to distinguish). There was a moderate estery yeast character that helped cut through the herbs but overall the herbs dominated.

Finally, we picked up a bottle of spruce beer which we brought back with us and haven't had the courage to open (given our own disastrous attempts at brewing a spruce beer). It appears that it might be a soft drink (along the lines of root "beer") but it's hard to tell from the label. Stay tuned for the results!

Nutmeg Adventures

By Staff Writer

On Sunday, December 17th, a group of MBAS members (Kevin, Joanne, Bob, BR, Eric, Lucy, Bill, Warren, Dan, and Andrew) ventured to suburban Connecticut to visit two outlying centers of beer culture.

We met at **My Place** in Newtown, CT at about 4



pm and sampled some wonderful brews. My Place is an Italian restaurant in a small shopping area which, to be honest, one might easily pass by without noticing. The beer list, however, is surprisingly good with examples from Belgium, England and Germany as well as some notable American breweries.

We drank a selection of good beers, some of which were provided by Dan Shelton who supplies My Place. Many were new to all or most of us including an interesting **Gooseberry Ale**. But, as is so often the case, don't go looking for it in New York.



After a couple of hours in Newtown, we ventured to



Danbury to visit Neil Acer at **The Colorado Brewing Company**. The first reaction that we all had was "this place is huge." As we entered, we came upon a large dining room complete with bar and jazz band – a full jazz band. Continuing farther into the cavernous space, we encountered another large room which includes the kitchen and the serving tanks as well as another 20 or so tables.

Neil, who took over as brewer at Colorado only recently, met us with samples of



his beers. Of particular note was the **IPA**.

Many of the beers had been begun by Paul Saylor, the previous head brewer. We look forward to returning to Colorado again when the beers will all be Neil's creations. Of course, we wish him well in his new position. We must not end comments about Colorado without mentioning the food which is excellent. Super spicy chicken wings were a big hit although they necessitated extra beer! The ribs were excellent and all the food at the other end of the table appeared to be equally well received.



Contests, Festivals, and Other Goings On

Nov 10 - 11 2000

Providence, RI

7th Great Northeast International Beer Festival / 4th Great Northeast Beer & Cider Competition

The competition is judged by over 30 professional brewers and brew writers. Last year's 6th Annual Festival included over 220 brews, 85 exhibitors and over 5000 attendees. Music and entertainment is provided.

Contact: Maury Ryan

Phone: N/A -

Email: Ryan@lovecraft.com

URL: <http://www.click2beers.com>

Nov 18 - 19 2000

Lake Harmony, PA

ANA Great Brews of America Classic Beer Festival 5th Annual Homebrew Competition

Entries due 9/1/00 - 11/16/00 with \$5 entry fee.

Contact: Shelly Kalins

Phone: 570-722-9111 x 815 -

Email: spevents@ptd.net

URL: <http://theresortatsplitrock.com>

Dec 2 2000 - Deerfield, MA

AHA New England Fall Regional Homebrew Competition

Sponsored by the Valley Fermenters of Greenfield, MA. Entries due by 11/24/00.

Contact: Jim Wallace

Phone: 413-625-2494 -

Email: jwallace@crocker.com

Jan 13 - 14 2001 Arlington, VA

Spirit of Belgium 2001

Conference and Homebrew Competition put on by Brewers United For Real Potables (BURP). See the website listed below for more information

Email: sobinfo@burp.org

URL: <http://burp.org/SoB2001>

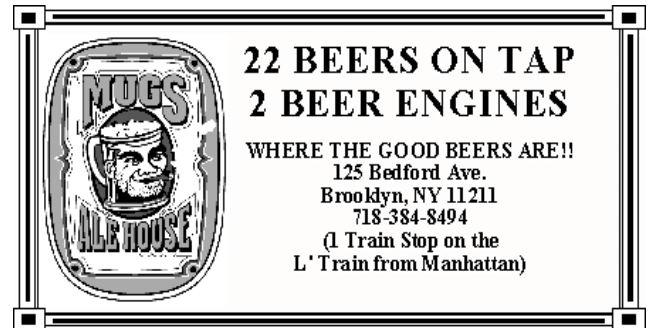
January 13th and 14th, 2001 in Arlington Virginia at GMU Arlington Campus Professional Center. SOB2001 will be a two day event held on Saturday and Sunday, January 13th and 14th (Martin Luther King holiday weekend) in the nearby Washington D.C. suburb of Arlington, Virginia. On Saturday afternoon there will be talks and seminars on Belgian beers such as a Belgian Wit panel discussion and a yeast presentation by Dr. Chris White of White Labs. This session will end Saturday evening with a reception and a tasting of imported Belgian Beers.

Sunday's events will focus on American brewed Belgian-style beers with a tasting attended by some of the best Belgian-style brewers in the U.S.

The Spirit of Belgium Homebrew Competition offers entrants a chance to compete with other homebrewers of Belgian-style beers and to gain some valuable feedback from panels consisting of judges ranked in the Beer Judge Certification Program (BJCP) and some of our special guests. Competition judges will get to sample the wares of some of the best homebrewers in the country. Entry forms will be available soon online at <http://burp.org/SoB2001> and will also be sent out to registrants after signing up. (More info below about ticket sales).

The capstone to the weekend's events will be Sunday night's Belgian dinner banquet which pairs Belgian

beers with the culinary delights proffered by Master Chef Geert Piferoen. The keynote speaker is none other than Michael Jackson, "The Beer Hunter". The winners of the Spirit of Belgium Homebrew Competition will also be announced at the banquet.



Finally, about the tickets... Tickets go on Sale November 1st 2000 (now!). The pricing is broken down into three available packages: Saturday, Sunday, or both days. To encourage early registration we are setting lower prices until December 1, 2000. The price for Saturday's seminars and Belgian beer tasting is \$70. Sunday's American brewed Belgian-style tasting and dinner banquet is also just \$70. But for just a little bit more you can attend the full conference for only \$100. We consider this price to be more than fair. BURP's mission with Spirit of Belgium is to broaden the public's awareness of the delights of Belgian beers, and the break-even pricing was set to attract a larger audience. After December 1, 2000 the regular price will go up to \$75 for single day passes and \$125 for a Full Conference pass. Note that even these prices are lower than previous Spirit of Belgium conferences. What a bargain!

<http://www.burp.org/SoB2001/schedule.htm>.

Bob Kepler Spirit of Belgium 2001:

<http://burp.org/SoB2001>



Southern New England Regional Homebrew Competition (SNERHC)

The SNERHC is sanctioned by the Beer Judge Certification Program (BJCP), and is the first of six competitions that will determine the New England Home Brewer of the Year awards.

This year, the Southern New England Regional Homebrew Competition (SNERHC) will be held at Colorado Brewing and Trading Company in Danbury, Connecticut, a brew pub with excellent food for

after the competition, and enough space to allow public events to take place in conjunction with the competition. The Best-of-Show deliberations will be open to the public, and there will be vendor displays, and a Beer Clinic for the tasting of beers brought by the public, instructions on beer tasting and judging, and discussions of brewing techniques.

As always, the SNERHC will feature generous prizes for participants. Awards will be given for 1st, 2nd, and 3rd place beers, ciders, and meads in each of the 26 BJCP categories. There will be awards for the Best-of-Show and First and Second Runner-up Beers. An award will be given for the best beer made by a novice brewer. A Brewer's Cup beer will be selected and brewed by Colorado Brewing.

Details, including rules, drop-off points, directions, and accommodations, can be found at <http://snerhc.freeyellow.com/>. Information about the New England Home Brewer of the Year Competition, and Bottle Label/Competition Entry forms may be found at <http://mail.symuli.com/NEHBOTY/>, or at most homebrew supply shops.

The brew categories used will be those established by the BJCP 1999 Beer Style Guidelines, which may be found at the BJCP web site: <http://www.bjcp.org>.

Brews may be registered on-line at the website above. Receipt of registrations will be acknowledged. Bottle labels must be used, and a completed Competition Entry Form and required fee must accompany

the entries.

Judges and stewards are needed, please check the website for registration forms. Judges and Stewards may register on line at the same site.

DON'T MISS THIS ONE, IT'S GOING TO BE GREAT!

Boston Homebrew Competition

The Boston Wort Processors are pleased to pre-announce the Seventh Annual Boston Homebrew Competition (BHC7) to be held on February 10, 2001 in Boston Mass. Details will be posted here and on our website (<http://www.wort.org>) once they are firmed up a bit more.

However, most data, forms etc from last years competition (which is posted on our website) will still apply. The following are confirmed as of 11/27/00:

All BJCP styles will be judged including meads and ciders. The competition will be held at the Northeast Brewing Company (same venue as last year). Competition date is confirmed as **February 10, 2001**. Entry deadline will likely be set as **February 2, 2001** (this is a Friday). The competition will be part of the 2001 New England Homebrewer of the Year competition circuit (<http://mail.symuli.com/NEHBOTY>)

Help will be needed! Judges, stewards and competition assistance, etc. This is a registered BJCP competition and BJCP points are available.



Best of Brooklyn IV

The **Malted Barley Appreciation Society** will be hosting our fourth annual homebrew competition, Best of Brooklyn IV, at the Brooklyn Brewery on **February 24, 2001**. This AHA sanctioned event will continue the tradition of providing quality judging and rewarding brewers with a prize for first, second, and third place in each category.

There will again be a *First Time Contestants' Best of Show*. Entries will be due by **February 16**, and several local drop off points will be provided. Start brewing now! If you are interested in judging or stewarding at the competition contact Kevin Winn at krewbrew@mindspring.com.