

Malted Barley Appreciation Society

January, 2002 Newsletter

December Meeting

By Eric Freberg, President, MBAS

For the second consecutive year, guest speaker Dan Shelton treated the attendees of the December meeting of the Malted Barley Appreciation Society to a remarkable round of beer tasting at Mug's Ale House in Williamsburg, Brooklyn.

Shelton Broers (Brothers) specializes in Belgian beers. It made a name for itself in the mid 1990's as the sole importer of the rare Cantillon into the US. Although American palates were beginning to become sophisticated enough to provide a niche market for the intensely sour Gueze, Kriek, and other Cantillon styles, Shelton had an additional challenge, because the labels featured works of art depicting nudity. Fortunately, the BATF eventually approved, and the beer was allowed into the country. Since then, Shelton has expanded its product line to include a wide variety of beers from Belgium, as well as Germany, England, France, and the Netherlands.



Outgoing President Freberg with Badge of Office

The tasting began on a patriotic note with Calamity Ale from Cropton (known for Monkman's Slaughter). In its native England, this was originally called Uncle Sam's and was intended to be a tribute to US

soldiers from World War 2. A healthy dose of Cascade hops reinforced the American theme.

From there it was on to Belgium, two sensational Guezes, Drie Fonteinen and Cantillon, and then a Kriek from de Ranke, makers of Guldenberg and XX Bitter.

Dan then took us through a series of Fantome seasonal beers. The Printemps (spring) had a strong apple/'sweetart' aroma and flavor, the Autumn had a malty nose and was described by various club members as tart, vinous, and peppery.

We then took a detour to Holland for a winter seasonal beer, Ijndejaars (end of the year) from Amsterdam's tiny T'IJ brewery, which Dan introduced as a 'palate chiseling head-blaster'. Good description!

This Month's Guest Speakers Mark Burford



Brewmaster, Blue Point Brewing Co.

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 9th. Mugs is three blocks from the Bedford Ave stop on the L train.

We also got to try Koyt Gruit beer, also from Holland. Koyt is (I think) the only Gruit being imported into the US at this time (some of us have recently had a locally produced version of a Gruit from Heavyweight, Ocean Twp., NJ). Gruit is an ancient style; Koyt claims to be based on a recipe from the year 1407. Instead of hops, a variety of herbs and spices is used. Koyt is no lightweight either, coming in at 8.5% ABV.

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Malted Barley Appreciation Society

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Back to Belgium. Next was Vervifontaine's ABV Bier Brune de Noel (X-mas Brown). My notes (and memory) get a bit thin at this point, I noted a slight tartness and some soda-like aroma.

Next came a true rarity, from the newest Trappist brewery. One club member described Achel 8 as a nice, malty tripel with a pleasant, long finish. Until recently, Achel kegged all of their beer and only produced relatively lighter blonde and brown ales.

Finally, in a unanimous election, the Presidential torch was passed on to Lucy Zachman. We all look forward to a prosperous year for the MBAS, under her benevolent leadership!

Barleywine

By Kevin Winn, MBAS

For the last two years I've been brewing an annual English style barleywine. It's a wonderful style to enjoy on a cold winter night. Of course, as I write this, I'm drinking one that I made last year in order to give you an accurate description of the beer. It's got a malty, fruity aroma, a light brown color, a rich malty flavor with some sherry notes, and it's about 10% ABV. I've been making an all grain version, but you can certainly make a fantastic extract version if you so desire. A 5 gallon recipe follows for both all grain and extract:

All Grain (single infusion mash):

Malt/Sugar:

2.00	lb.	Aromatic Malt
2.00	lb.	Brown Sugar
15.00	lb.	English Pale Malt
3.00	lb.	Crystal 20L

Hops:

4.00	oz.	Fuggles: 5.0% for 60 min
2.00	oz.	Kent-Goldings: 5.0% for 30 min

Strike Water: 5.0 gallons of water at 171F

Mash Temperature: 152F

Sparge with 4.5 gallons at 165F

Add brown sugar at boil

Estimated Starting Gravity: 1.110

Estimated Ending Gravity: 1.032

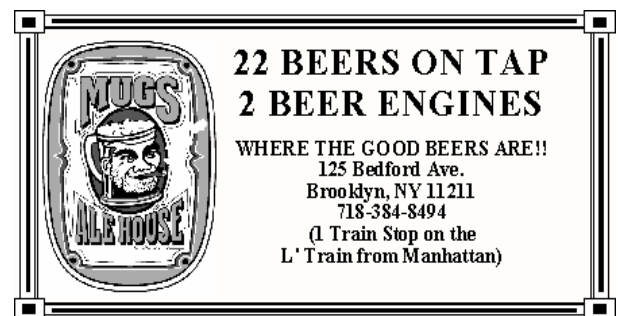
If your mash-tun can't handle this much grain, substitute $\frac{3}{4}$ lb of light dried malt extract per pound of English Pale until you get down to an amount of malt that will fit.

Extract:

Substitute 10 pounds light malt extract syrup for the 16 pounds of English Pale Malt. Crush the crystal and aromatic malts and steep at 150F for 30 minutes, then strain out the grains and proceed to add the light malt extract and bring to a boil.

Use Wyeast English 1098. A strong starter culture and thorough wort oxidation is essential, this yeast has a lot of work to do! Bottle condition with a fresh dose of yeast.

Hope you enjoy experimenting with this style. Patience is essential, the beer should be aged for at least one year in order to let complexity develop, and will improve for years to come.



Contests, Festivals, and Other Goings On

January 28, 2002 Tequila Tasting

7PM at d.b.a., 41 First Ave, NYC

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ANNOUNCING THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETITIONS

Every year, a group of New England homebrew clubs join to sponsor competitions for:

New England Homebrewer of the Year

New England Homebrew Club of the Year

New England Cider Maker of the Year

New England Mead Maker of the Year

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. Determination of the recipients of the NEHBOTY awards will be based upon the competitions listed below.

Southern New England Regional Homebrew Competition

Danbury, CT, January 19, 2002.

Contact: Von Bair, 203-393-7257, creetc@aol.com



Boston Homebrew Competition (also regional 1st round MCAB) Boston, MA,

February 9, 2002

Contact: John Doherty, 508-923-6376, doherty-brewing@yahoo.com

Green Mountain Homebrew Competition

Burlington, VT, May 4, 2002

Contact: Anne Whyte, 802-655-2070, gmhc2002@hotmail.com

Puddle Dock Homebrew Contest

Portsmouth, NH, late September to mid October, 2002

Scott Kaplan, 603-431-9984, gr8scott@nh.ultranet.com

New England Fall Regional Homemade Beer Competition

Deerfield, MA, December 7, 2002

Jason Hunter, 413-519-1738,

hunter@postandbeam.com

For further details on the NEHBOTY competition, specific competitions, and rules and forms common to the competitions, go to the

NEHBOTY website at

<http://mail.symuli.com/NEHBOTY/>



Guest speaker Dan Shelton

