

# Malted Barley Appreciation Society

January 2009 Newsletter

15<sup>TH</sup> ANNIVERSARY 1994 – 2009

## From the Editor's Desk

HERE'S THE JANUARY 2009 NEWSLETTER! IT'S A NEW YEAR, AND I AM YOUR NEW "OLD" EDITOR. THANKS TO PAM AND ALAN RICE FOR PRODUCING OUR FANTASTIC NEWSLETTER FOR THE PAST SEVERAL YEARS.

PROOST!

WARREN BECKER <http://hbd.org/mbas>

## NEXT MEETING:

Wed. Jan. 14, 2009 at 7:30pm.

Our guest will be Scott Vaccarro  
Captain Lawrence Brewing Company.

## MUGS ALE HOUSE

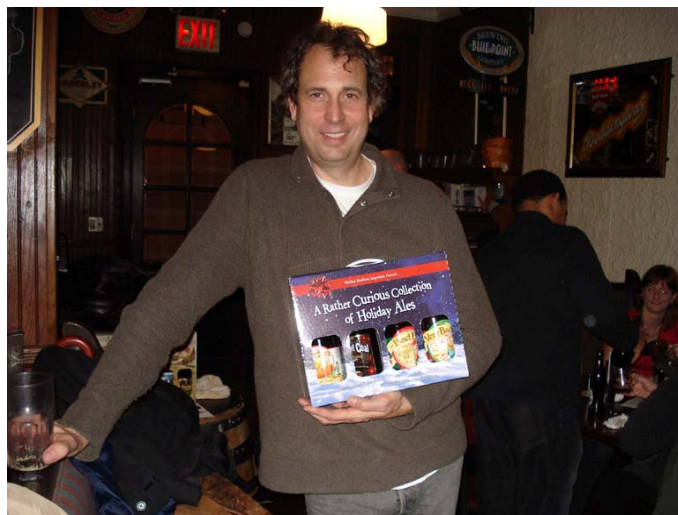
[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2009 COMMITTEE

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## DECEMBER MEETING

By Warren Becker

Santa Dan was back in Brooklyn for our meeting spreading his bountiful (almost 30 beers!) and unyielding Christmas cheer and beer! Shelton Brothers has a current import portfolio of 120 beers, but unfortunately for us, only 50% of which are presently being distributed in the NYC area through Manhattan Beer Distributors. FYI, their beers are available in 49 states; no Wyoming. On a separate note, next June 2009, Dan will celebrate his journey into old age with 50th birthday visit to the 50th state, Hawaii. A real Hawaii 5-0!! Shelton Bros. has 20 beers distributed in Hawaii.

Check out their site for frequent brewery updates at [www.sheltonbrothers.com](http://www.sheltonbrothers.com)



Dan mentioned that Shelton Bros. was once again involved in for label registration lawsuit issues in 2008. Though Shelton brought in 12 X-mas beers this year, only 4 are being distributed by Manhattan Beer Distributors.

The beers were poured by Dan and Joel Shelton, and Wayne Du-maine. Wayne is in the band with Joel and Will Shelton called Je-sus H. Christ and the Four Hornsmen of the Apopcolypse. [www.jesushchristrocks.com](http://www.jesushchristrocks.com)



We began the evening's festivities with Kulmbacher X-mas Bier mini-keg 2007. This is a X-mas lager beer from Kulbach, Germany, which makes the delicious Kulmbacher Reichelbräu Eis-bock.

Next was a Christmas surprise beer and surprise visit from Molly, the previous brewer from Baird Brewing Company [www.bairdbeer.com](http://www.bairdbeer.com) is located in Numazu, Japan. Molly came back to the US to brew at Jolly Pumpkin in Dexter, MI [www.jollypumpkin.com](http://www.jollypumpkin.com). She shared a Japanese X-mas Beer, Baird's Brewery's Jubilation 2008 from this 20 year old Japanese brewery, which also make a Dark Sky Japanese Imperial Stout Baird Brewing Company makes a cult "real" fruit beer in Japan, a 7% ABV pale ale with Japanese Figs & Cinnamon called Raising Sun. It just happens that Shelton distributes Jolly Pumpkin from MI, as well as another great new "Belgian Style" brewery, Saint Somewhere from FL.

Here are the other 27 holiday delights which were savored during our Shelton Bros. bonzana.

1. Hook Norton Brewery's Twelve Days from the UK's oldest brewery @ 5.5% ABV. It's a strong, dark brown beer, with a malty palate and nutty overtones. The finish is lyrically sweet which speaks for its strength. They also make an Old Hooky Old Ale, Hooky Bitter and Double Stout.

2. Oppigårds Winter Ale is from a Swedish Farmhouse Brewery. They also make a Golden Ale and a Well-Hopped lager.

3. Mahr's Christmas Bock is hoppy bock from Germany; Amber to Brown in color with dry, bitterness from hops 6% ABV

bock from Franconia. Northern Bavaria was once home to 300 breweries, and known for their "Bock on Stick", which translates to "bock bier on tap", to commemorate the brewery's first beer of the new season, that is released during the fall months of Oct/ Nov/ Dec.

4. Ridgeway Bad Elf (5-6 years) 6.5% ABV from this UK brewery- "Good Elf" from Cockney slang for "good health"

5. Ridgeway Warm Welcome, Nut Brown Ale 6% by volume, a little hoppier than your average Brown, and with a little extra malty sweetness.

6. Jenlain Noël is a 6.8% ABV French Bierre De Garde from the Duyck Brewery in North Calais, with orange essence nose and palate. Bierre De Garde means beer for keeping; made in France (nr. Belgium border) Earlier this year, Shelton Bros. was involved with the French Embassy hosting of a "freedom beer" tasting with French beers & cheese pairings to showcase their country's offerings.

7. Ridgeway Santa's Butt, a X-mas beer based on their Entire Butt Porter; butt in the UK refers to barrel of beer; dark porter @ 6% ABV "Santa's Porter".

8. Zinnebir X-mas by Sint Pieters is Brussels' second brewery, is unspiced, delicious winter ale from Belgium's smallest brewery. Dan met them through the Cantillon Brewery. This holiday beer is made at De Ranke Brewery by St. Pieters brewer Bernard LeBoucq.

9. Slapmuske 7% ABV Kerstbier contract brewed at De-Proef Brewery, small test batch brewery.

10. Ridgeway Very Bad Elf from the UK English Ale/Bitter, Winter/Holiday Beer 7.5% ABV.



11. Mikkeller's Santa's Little Helper is an 11% holiday beer brewed at Danish Brewpub, Northbridge. Dan said "pasteuriza-

tion is the slaggery of yeast".

12. De Ranke Père Noël X-mas beer made wit Halletauer & Brewer's Gold Hops. Herbal, hoppy beer; 100 cases made, 5 years to produce; uses dry yeast from Rodenbach. They make a sour beer that is blended with new beer; cherries are added, called Cuvee De Ranke.

13. La Choulette de Noël, a malty X-mas batch made by a 4000 batch brewery, which was dismantled after WWII. Dan says it's somewhat filthy place, but makes enjoyable beers.

14. Haandbryggeriet Nissafaro, a tiny Norway Brewery makes a porter, IPA, and this spruce, dry X-mas beer. This 7% ABV X-mas beer has a smoky/burnt & tart Juniper "twig" flavor. They also make a Star Wars inspired Dark Force 9% Wheat Stout, as well as a Double Extreme Imperial Stout. The 'Hand' Brewery is four guys brewing in their spare time, on a small scale, and is among the new crop of brewers in Norway.



15. Amagur Julebryg X-mas beer is a Danish 7.5% ABV malty beer with caramel flavors. Julebryg is a winter ale that doesn't use spices, the flavor comes from Trappist yeast and New Zealand hops. Amager's top beers are all imperial stouts, though they are hard to come by.

16. Ridgeway's Lump of Coal is an 8% ABV bittersweet chocolate stout.

17. Mikkeller's 6% ABV X-mas contract brewed at DeProef Brewery in Belgium by Christian, who is a long distance runner.

18. Nøgne-Ø Winter Ale is an 8% ABV X-mas from Norway; a 1,000 hl brewery in a southern coastal fishing town, that opened a few years ago. Kjetil Jikiun, brewer at Nøgne-Ø Brewery, is an airline pilot, who, on his frequent trips abroad, has found a taste for better beer, and especially for bold brewing styles. His attempts to re-create these beers as a homebrewer were

so successful that he was strongly encouraged to follow his dream of brewing professionally. That dream became reality in 2002, when Nøgne-Ø was born.

19. Fantome Hiver Winter Ale, 8% ABV is made by Dany Prignon in Soy, Belgium. Fantome's winter offering is available December through March, and changes its recipes every year.

20. Ridgeway Seriously Bad Elf is a 9% ABV, that is not available in the UK, due to tax issues when producing this big alcohol beer.

21. Ridgeway Insanely Bad Elf, a 12% ABV, also not available in the UK, due to tax issues when producing this big alcohol beer. It is a dark full flavor beer.

22. Struis 10% Smoked "Jesus" X-mas beer is from the Netherlands' tiny Ij Brewery. Made in the heart of Amsterdam is known as one of Holland's best craft breweries. The brewery is located in a converted bathhouse, standing next to a windmill.

23. Fantôme de Noël brewed in Soy, Belgium, is a dark holiday beer at 10% ABV. It is spiced with honey, caramel, coriander, black pepper, and other secret ingredients.

24. Sarafin X-mas, an 8 year old farmhouse "Angel Brewery" from Izegem in Belgium.

25. Noël des Géants from France is a spiced holiday beer at 8.5% ABV. The Brasserie des Géants, or Giant Brewery, is housed in a medieval castle in the town of Irchonwelz, in the French-speaking south of Belgium.

26. Mikkeller Santa's Little Helper at 11.0% ABV from Belgium. A dark strong Belgian ale brewed with: water, malt (pale, special-B and chocolate), flaked wheat, dark candy syrup, hops (northern brewer, Hallertauer and Styrian Goldings), spices (orange peel and coriander seed) and ale yeast.

27. Ølfabrikken's Winter Porter 11% ABV from Denmark. In late 2003, two friends, Martin and Christian were sitting in front of their computers, creating software for their little programming company. One says to the other: "We've been doing this for several years now. How about starting something new – like opening a microbrewery?" "Yeah, why not?" the other answers. That little exchange of words was the beginning of Ølfabrikken. Their first beer was brewed in December 2004. It was a dark, malty winter ale, fermented with two different yeast strains. It was a huge success and sold out in a few days.





# Event Calendar by President Alan Rice

## HOMEBREWING COMPETITIONS:

February 8, 2009

Homebrew Alley 3 at Chelsea Brewing presented by our friends in the New York City Homebrewers Guild. Entries accepted Jan. 16-Jan. 30; follow link for drop-off locations

<http://hbd.org/nychg/>

March 6&7, 2009

13<sup>th</sup> Amber Waves of Grain

At Knights of Columbus in Grand Island, NY

Presented by Niagara Association of Homebrewers and Sultan's of Swig

Entries accepted Jan. 17 – Feb. 21

<http://www.awoghomebrew.com/>

March 21, 2009:

HVHB 19<sup>th</sup> Annual Homebrew Competition

Presented by Hudson Valley Homebrewers

<http://www.hvhomebrewers.com/index.html>

March 27, 2009

UNYHA XXXI/ Empire State Open 20<sup>th</sup>

At Rohrbach Brewing in Rochester, NY

Presented by the Upstate New York Homebrewers Association.

Entry dates TBA

<http://www.unyha.com/>



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

## BEER RELATED EVENTS:

Mon. Jan. 12, New England Brewing at Diamond. Owner /brewer Rob Leonard is bringing a cask and some rare treats.

<http://www.thediamondbrooklyn.com/>

Thu. Jan. 15, Bear Republic at Pacific Standard. Big Bear Stout, Late Harvest, American Wheat, Apex, Double Rocket, Red Rocket (cask).

<http://www.pacificstandardbrooklyn.com/>

Tue. Jan. 20, Southern Tier at Rattle 'N Hum. Chokolat, Krampus, Creme Brulee, Heavy Weizen, Raspberry Porter, Raspberry

Wheat, UnEarthly IIPA, IPA, Gemini IIPA.

<http://www.rattlenhumbarnyc.com/>

Wed. Jan. 21, Night of the Imperials at Blind Tiger. List TBA.

<http://blindtigeralehouse.com/>

Wed. Jan. 21, German Bier Dinner at Loreley, \$29. Sample 9 German drafts with a delicious German 3-course dinner.

<http://www.loreleynyc.com/>

Thu. Jan. 22, Midwest Night at Barcade. List TBA.

<http://www.barcadebrooklyn.com/>

Thu. Jan. 22, Flying Dog at Hop Devil. List TBA.

<http://www.hopdevil.com/>

Sat. Jan. 24, 1-5pm, 5th Blue Point Cask Ale Fest, at Blue Point Brewing in Patchogue, \$35. Outside under tents - rain, snow or shine. Introducing BPB's Rastafar Rye Ale. Confirmed guest breweries: Black Forest, Brick House, Southampton, John Harvard's, Captain Lawrence, New England Brewing, Clipper City, and Iron Hill.

<http://www.craftbeerfestival.com/blue-point/index.html>

Tue. Jan. 27, Brooklyn Brewmaster's Reserve at Bar Great Harry. '00 Monster Ale, '01 Saison, '06 Black Chocolate Stout, '06 Cu-vee D'Achouffe, Blast, Flemish Gold, Grand Cru, Savoir Faire.

<http://www.bargreatharry.com/>

Wed. Jan. 28, 1pm, Harviestoun Ola Dubh Casks at Rattle 'N Hum. Old Ale aged in barrels that previously held Highland Park Scotch Whisky for 12, 18, 30, or 40 years. Served from 40L firkins.

<http://www.rattlenhumbarnyc.com/>

Wed. Jan. 28, Lagunitas at Pacific Standard. IPA, Censored, PILS, Hairy Eyeball, Pale Ale, Cappuccino Stout.

<http://www.pacificstandardbrooklyn.com/>

Tue. Feb 10, Dogfish Head at Bar Great Harry. 60-Minute IPA, 90-Minute IPA, Palo Santo Marron, Fort, Snowblower Ale, World Wide Stout.

<http://www.bargreatharry.com/>

## CHECK OUT YOUR BEER ALERT PAGE



<http://hbd.org/mbas/beer.html>





The New York City Homebrewers Guild



is proud to announce the third annual

## **HOME BREW ALLEY Competition! Sunday, February 8<sup>th</sup> 2009**

We will need judges and stewards, so please come and enjoy a day of judging, good food, and awards.

It will, again, be held at Chelsea Brewing Company, 59 Chelsea Piers. Ste 62.

Cold breakfast and Hot Coffee will be provided, as well as lunch provided by Chelsea Brewing Company.

Sign-up begins at 9:30 AM. We will hold a raffle, during the Best of Show Judging.

We also welcome as many beer entries as you can provide!

Judges and Stewards will be able to bring their entries the day of the competition, providing that they are

**pre-registered and pre-paid** by the entry deadline date. All entries will be registered online.

The price is \$7 per entry (sorry, it costs a lot to run a competition in Manhattan - and the prizes are worthwhile).

**Best of Show Prize: \$100 Gift Certificate to Maltose Express Homebrew Shop**

**2<sup>nd</sup> Place: \$75 Gift Certificate to Maltose Express**

**3<sup>rd</sup> Place: \$50 Gift Certificate to Maltose Express**

A special "Brewers Choice Award" will be chosen from the Best of Show beers by Chris Sheehan, Brewmaster of the CBC.

The brewer must be able to provide a detailed recipe if your beer is chosen, and is invited to help brew their beer with Chris.

All NY State resident winners will be automatically entered in the NY State Homebrewer of the Year competition.

For all competition information: <http://hbd.org/nychg/>

To judge or steward, register online: <http://hbd.org/nychg/homebrewalley/judge.php>

Or please email your positive RSVP to: [aleliberty@nyc.rr.com](mailto:aleliberty@nyc.rr.com)

Questions can also be directed to that e-mail address.

This is, as you would expect, an AHA and BJCP sanctioned event.

John Naegele, Judge Coordinator: [aleliberty@nyc.rr.com](mailto:aleliberty@nyc.rr.com)

Sean White, Competition Coordinator: [seanywonton@gmail.com](mailto:seanywonton@gmail.com)

Dave Witzel, Web Guru: [djwitzel@nyc.rr.com](mailto:djwitzel@nyc.rr.com)





# The Malted Barley Appreciation Society Newsletter

Best of Brooklyn - February 7, 1998

## The Salty Dog

by Bill Coleman

© 1998

ALCOHOLIC. THE GENERAL EFFECT OF ETHANOL AND HIGHER ALCOHOLS. WARMING.



COOKED VEGETABLE/CABBAGE-LIKE. AROMA AND FLAVOR DUE TO LONG LAG TIMES AND WORT SPOILAGE BACTERIA THAT ARISE FROM CONTAMINATION.



FRUITY/ESTERY. SIMILAR TO BANANA, PEAR, RASPBERRY, APPLE OR STRAWBERRY FLAVOR... ACCENTUATED BY HIGH FERMENTATION TEMPERATURES AND YEAST STRAINS.



DIACETYL / BUTTERY. DESCRIBED AS BUTTER OR BUTTERSCOTCH. SOMETIMES CAUSED BY ABBREVIATED FERMENTATION, MUTATED YEASTS OR BACTERIA.



DMS (DIMETHYL SULFIDE). ASWEET CORN-LIKE AROMA. CAN BE ATTRIBUTED TO... SHORT, COVERED OR NON-VIGOROUS BOILING OF WORT...



OXIDIZED / STALE. DEVELOPS IN PRESENCE OF OXYGEN... WINEY, WET CARDBOARD, PAPERY, ROTTEN VEGETABLE, PINEAPPLE, SHERRY, BABY DIAPERS...



PHENOLIC. CAN BE ANY ONE OF A COMBINATION OF MEDICINAL, PLASTIC, ELECTRICAL FIRE, LISTERINE-LIKE BAND-AID-LIKE, SMOKY, OR CLOVE-LIKE AROMAS AND FLAVORS.



SALTY.



SOLVENT-LIKE. FLAVOR AND AROMA OF HIGHER ALCOHOLS. OFTEN DUE TO HIGH FERMENTATION TEMPERATURES. LIKE ACETONE OR LAQUER THINNER.



SOUR/ACIDIC. PUNGENT AROMA, SHARP TASTE... OFTEN THE RESULT OF BACTERIAL CONTAMINATION OR THE USE OF CITRIC ACID...



SULFUR-LIKE (HYDROGEN SULFIDE). ROTTEN EGGS, BURNING MATCHES... FERMENTATION TEMPERATURES CAN AFFECT INTENSITY.



DID YOU LEARN ANYTHING FROM THIS?





# MBAS

## Holiday Party







# MBAS

Holiday Party

