

Malted Barley Appreciation Society

January 2010 Newsletter

From the Editor's Desk

Here's the January 2010 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, January 13, 2010 @ 7:30PM.

Our guest will be Dave Hoffmann, Co-Owner and Head Brewer of Climax Brewing Co.

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

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2010 COMMITTEE

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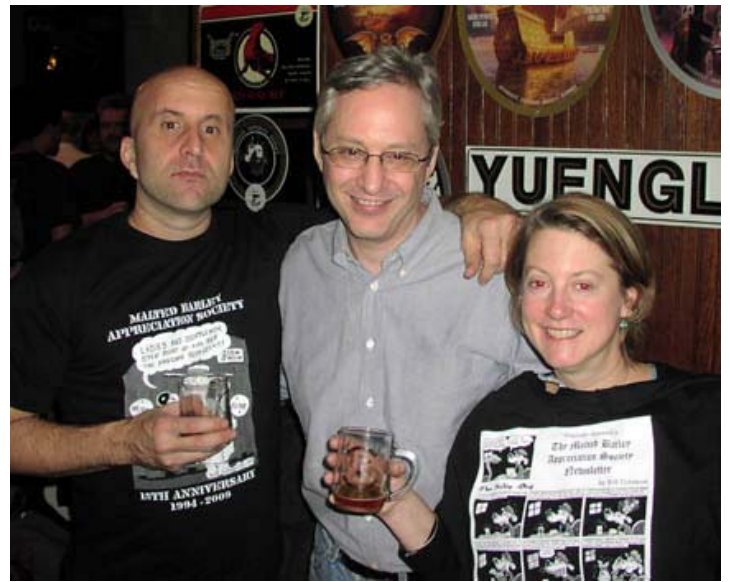


DECEMBER MEETING

By Warren Becker

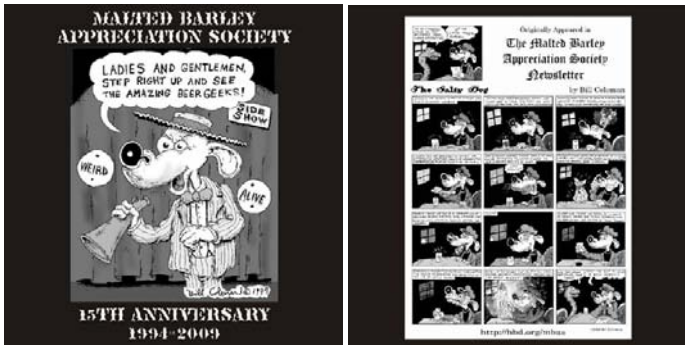
Our December guests (actually annual Holiday guests!) were Dan and Joel Shelton of Shelton Bros Imports <http://www.sheltonbrothers.com/>, plus MBAS' own BR Rolya, who is their NYC representative. Their massive import list of approximately 70 breweries making some 300+ beers, from around the globe, is truly amazing! The Shelton Bros. History from their site: "We're just three brothers, and one good friend, who share a passion for well-crafted beers and an interest in traditional beer styles. We've all done a little brewing on the side. Mainly, we like drinking beer. People always ask how we ended up importing beer for a living. Like any good job, this one started with the dedicated pursuit of a cherished hobby: scaring up and throwing down the best beers in whatever part of the world we happened to be in. Between us, we've hunted undiscovered beers on every continent (save Antarctica) and bagged thousands of 'em. It was brother Joel who first stumbled on the Cantillon Brewery in Brussels, where the beer is fermented with wild yeast borne on the open air. He became fast friends with the brewer and his family, and brought great quantities of their incredible lambic beer back home for the rest of us to enjoy. When we couldn't find Cantillon in any stores here, we were forced to import it ourselves. The rest is rather boring history."

Rather than list or review the beers, which were seemingly endless, I have pictures, to capture the annual meeting's festivities. We thank Santa Dan & Company for the many beers they shared!



New MBAS Club Shirts & Mugs

We have new black 2-sided imprint t-shirts, which we use for our speaker gifts, available for sale to club members for \$20.00 each. Sizes available are S-XXL, and will be available for purchase at our meeting. Proceeds for the sale of this t-shirt go toward the club's new glass mug that will be used for meeting samples.



Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:

BREWERS ASSOCIATION
beertown ORG

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



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

Mon. Jan. 25, **Homebrewing Workshop at Beer Table. Hosted by Brian Strumke of Stillwater Artisanal Ales.** Bring your brews.

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

Sun. Jan. 31, **Homebrew Alley 4 at Chelsea Brewing. Presented by our friends in the New York City Homebrewers Guild.**

Entries accepted through Jan. 22. Please register soon if you're judging. Free coffee and bagels for judges and stewards at 8:30. Competition runs from 9:15-4pm in 2 sessions with a lunch break. Details at: <http://hbd.org/nychg/>

March 5-6, **14th Amber Waves of Grain at Knights of Columbus in Grand Island, NY.**

Presented by the Niagara Assoc. of Homebrewers. Entries accepted Jan. 18-Feb. 22. <http://www.awoghomebrew.com/>

March 22, **32nd UNYHA/21st Empire State Open Homebrew Comp. at Rohrbach Brewing Co.** in

Rochester, NY. Presented by the Upstate NY Homebrewers Assoc. Deadlines TBA

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

TBA in March, **HVHB 20th Homebrew Comp. presented by the Hudson Valley Homebrewers.**

<http://hvhomebrewers.com/>

TBA in April, **AHA Nat'l Homebrew Comp. presented by the American Homebrewers Assoc.** Entries accepted Mar. 22-Apr. 1.

<http://www.homebrewersassociation.org/>

Beer Related Events:

Tue. Jan. 12, **Warm Up with Barleywines at Bar Great Harry**. Arcadia Cereal Killer, Avery Hog Heaven, Boulder Killer Penguin, Dogfish Head Olde School, Flying Dog Horn Dog, Sly Fox Panacea, Speakeasy Godfather's Reserve, Stone Old Guardian. <http://www.bargreatharry.com/>

Tue. Jan. 12, **Goose Island at Rattle N Hum**. Greg Hall will be on hand. Mado Imperial Wit, Alt, Winter Wit, Queen B, Snow Wit, Saison, 2nd City Wit, Doppelbock, Marie Louise, Smoked Dunkelweizenbock, Franken Porter, Matilda, Demolition, Pere Jacques, Bourbon County Stout, IPA, IIPA, Honkers, 312 Wheat.

Wed. Jan. 13, **12 Percent Imports at Blind Tiger**. Brian Ewing will be on hand. Contreras Valeir Blond, Valeir Divers, Valeir Extra; Sint Canarus Pere Canard; Dochter Van De Korenaar Noblesse, Van De Korenaar Courage, Van De Korenaar Embrasse; Emelisse DIPA, RIS, Winterbier; Hopfenstark Ostalgia Blond, Ostalgia Rousse, Postcolonial IPA, Blanche De L'Ermitage, Saison Du Repos; Tournay Blond, Black, de Noel. <http://www.blindtigeralehouse.com/>

Wed. Jan. 13, **Goose Island Beer Dinner at Tribeca Grill**, \$75. Hosted by Greg Hall. Menu and RSVP: <http://tribecagrill.com/>

Thu. Jan 14, **Smuttynose at Barcade**. Dave Yarrington will be on hand. Baltic Porter, Oak-aged Big A IPA, Farmhouse Ale, Imperial Stout, Finest Kind IPA, Maibock, Oak-aged Terminator G-Bock, Tripel, Wheat Wine, Woodward Ale. <http://www.barcadebrooklyn.com/>

Thu. Jan. 14, **Avery at Broadway Dive**. List TBA. <http://www.divebarnyc.com/>

Thu. Jan 14, **Blue Point at Bronx Ale House**. Sour Cherry Stout, Howling Bastard (cask), Imperial Pilsner, Oatmeal Stout, Fresh Hop Pale Ale, Winter Ale, Blueberry Ale, Toasted Lager, Rastafarian Rye. <http://www.bronxalehouse.com/>

Thu. Jan. 14, **The Bruery at Pacific Standard**. Orchard White, 2 Turtle Doves, Hottenroth, Rugbrod, and free swag. <http://pacificstandardbrooklyn.blogspot.com/>

Mon. Jan. 18, 7-8:30pm, **All About Stouts at Beer Table**, \$35. Chris Munsey will provide a historical backdrop to the tasting with a brief description of where stouts originated, the fine line between stout and porter, and a review of some the exciting examples of the style available today. Tickets at: <http://www.beertable.com/>

Tue. Jan 19, **The King of Kings County at Rattle N Hum**. Perhaps the largest collection ever of beers from the Borough of Brooklyn. **Sixpoint** Bengali Tiger, Dubbel Trubbel, Sweet Action, Righteous Rye, Express, Brownstone, Mason Black, Apollo, Atlantic Antic, Atlantic Amber, Otis, Oktoberfest, 8 Days O'Wheat, Hops of Love; **Brooklyn** Lager, Pilsner, Pennant Ale, Brooklyn Weisse, Brown Ale, IPA, Monster, Winter, Brewmaster's Reserves x4, Black Chocolate; **Kelso** Pilsner, Recessionator, Barrel-aged Chocolate Lager, Newtown Kriek, Nut Brown Lager, St. Gowanus, Chocolate. Casks from all 3 will be available.

Tue. Jan. 19, **Global Brands at Pony Bar**. Susan Green will be on hand. 20 lines, some rare, from Victory, Allagash, North Coast, Great Divide, Stoudts. <http://www.theponybar.com/>

Tue. Jan. 19, 7-9pm, **Victory Tasting at Bierkraft**. Pete Danford will be on hand.

Wed. Jan. 20, 6-10pm, **Sixpoint Vegetarian Beer Dinner at Jimmy's No. 43**, \$45 inclusive. Hosted by Shane Welch. Five courses, 5 beers plus 1 cask. Regular menu also available. <http://www.jimmysno43.com/>

Wed. Jan. 20, 7-10pm, **German Beer Dinner at Loreley's**, \$33. Nine beers, with 3 courses. <http://www.loreleynyc.com/>

Thu. Jan 21, **North Coast at Dive 75**. Nine drafts, TBA. <http://divebarnyc.com/>

Jan. 22-23, 4:20pm, **Southampton Hosts Pri-Moe at Pony Bar**. The official pre-show meet-up for the band Moe, before their Roseland shows. 20 lines of NY beers, with Southern Tier, Empire, Keegan, Great Adirondack, Lake Placid, Saranac, C.H. Evans, Captain Lawrence, Blue Point, Chatham, and of course, Southampton.

Sat. Jan 23, **Windy City Beers and Warren Zevon. Two Brothers** Domaine du Page, Bitter End; **Goose Island** Mild Winter, Bourbon County Stout, Honkers Ale, IPA. Tasting from 7-9pm, flights available all night, the tribute band comes on at 10pm.

Mon. Jan. 25, 7-8:30pm, **12 Percent Imports at Beer Table**, \$35. List TBA, please RSVP.

Tue. Jan. 26, **Weyerbacher at Rattle N Hum**. Fireside, Merry Monks, Old Heathen, Blithering Idiot, Quad, Zotten, Winter, Hops Infusion, Double Simcoe cask & draft.

Wed. Jan. 27, **Ommegang at Stag's Head**. Brett, Chocolate Indulgence Stout, Rare Vos, Three Philosophers and more.

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

Sat. Jan. 30, 11:30am, **Imperial Russian Stout Release Party at Southampton Publick House**. Expect a great draft list, including the IRS. Other hand-bottled beers available only at the brewpub on this day include two-time GABF Gold medal winner Southampton Berliner Weisse, Double Ice Bock, and Trappist IPA. Limited quantities come early. LIRR: The 9:40 from Penn (change at Jamaica) and the 9:42 from Flatbush arrive in Southampton at 12:03. The 11:40 and 11:42 arrive at 2:09. It's a short walk to SPH. Return at 4:16 or 6:16.

Sat. Jan. 30, 1pm, **NY Breweries at Dive Bar**. Featuring Captain Lawrence, Ithaca, and Chatham. Free cheese and hot dog plates with the purchase of a flight.

Sat. Jan. 30, 5-9pm, **Beer, Bourbon and BBQ Fest at le.venue**, \$75. Sample 60 beers, 40 bourbons, and food. <http://www.beerandbourbon.com/>

Sun. Jan. 31, 3-6pm, **BFM Brunch at Gingerman**, \$45. Jerome Rebetz will personally tap a firkin of Cuvee Alex Le Rouge. Three full pours and a tasting flight, paired with a soup made by Jerome himself with one of his beers, a charcuterie plate, a beer-cheese created by Jerome and Murray's exclusively for this event, and a warm La Dragon for a bon finis. Tickets at: <http://www.gingerman-ny.com/>

Tue. Feb 2, **Ommegang at Pony Bar**. Ken Erdogan will be on hand. 10 drafts, some rare.

Feb. 2-4 **Otter Creek & Wolaver's Invade NYC**. Mike Gerhart will be crawling to 7 bars in 3 days. His schedule, below, seems tight at times, so call ahead. Taste how he turned around OC/W in the 2 years since he left Dogfish Head. He has some good stories from those days, and new ones, too - Long Trail just completed their purchase of OC/W.

Tue, 5pm, **Rattle N Hum. Otter Creek** Imperial IPA, RIS, Pale Ale, Oktoberfest, Vermont Lager, Solstice, Stove Pipe Porter; Cask & draft: QVA, Copper Ale, Spring Kolsch. **Wolavers** Pale Ale, Brown Ale, Oatmeal Stout, Pat Leavy, Pumpkin, plus Vermont cheese.

Tue, 6pm, **Ulysses'**. <http://www.ulyssesfolkhouse.com/>

Tue, 7pm, **Jimmy's No. 43**. Vermont cheese plates.

Wed. 4pm **Blind Tiger**. 17+ drafts and casks, Vermont cheese.

Wed. 5pm, **Mudville**. <http://www.mudville9.com>

Wed. 9pm, **Valhalla**. <http://www.myspace.com/valhallabeer>

Thu. 5pm Swifts. <http://swiftnycbar.com/>

Thu. Feb. 4, **Midwest Night at Barcade**. List TBA.

Fri. – Sun. Feb. 5-7, Noon-Late **20th 'Cask Head' Fest at Brazen Head**. Featuring 25-30 casks pouring over the weekend, 12 at a time, including rare offerings not normally seen in cask in NYC. <http://www.gotham-imbiber.com/>

March 6-7, Sat. & Sun. 11AM-Late **Split Thy Brooklyn Skull at Mugs Ale House**. Mugs' annual 2-day strong ale, barleywine, and imperial stout event.

CHECK OUT YOUR BEER ALERT PAGE



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





The New York City Homebrewers Guild is proud to announce the fourth annual
HOMEBREW ALLEY Competition!
Sunday, January 31, 2010

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 8:30 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

Best of Show Prize: \$100 Gift Certificate to Maltose Express Homebrew Shop
2nd Place: \$75 Gift Certificate to Maltose Express
3rd 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://www.homebrewalley.org/>
To judge or steward, register online <http://www.hbd.org/homebrewalley/>

Or please email your positive RSVP to: about.me@verizon.net

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: about.me@verizon.net

Sean White, Competition Coordinator: vladthebeerman@gmail.com

Dave Witzel - Web Guru: djwitzel@nyc.rr.com