

Malted Barley Appreciation Society

January 2011 Newsletter

From the Editor's Desk

Here's the January 2011 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, January 12, 2010 @ 7:30PM.

Our guest will be Matt Steinberg of NJ Beer Co.

<http://www.njbeerco.com>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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DECEMBER MEETING

By Warren Becker (meeting photos by Alan Rice)

Our guest for the December/Holiday meeting were BR Rolya & Joel Shelton, from Shelton Bros. <http://www.sheltonbrothers.com>

The original "Bad Santa" Dan Shelton spoke to us via a cell phone, as he had a hip operation, and was not able to travel. 2010 was the 15th Anniversary of Shelton Bros. BR & Joel shared many fine, and here are their beer descriptions, from the various brewers' sites, as linked from Shelton's site.

Elland Midnight Rider Robust Porter 4.4% ABV, porter brewed in Elland, England. Organic Dark Chocolate & Organic Maple Syrup. Brewed with Pale, Dark Crystal, Chocolate, Amber and Roast Wheat Malts, and Boadicea Hops, with Organic Dark Chocolate and Organic Maple Syrup, this beer is very dark ruby red in color and has an aroma of fresh coffee and malt loaf.

Reindeer Droppings 6% Bitter - Ridgeway Brewery - Hoppy Pale Ale made by Ridgeway is from 1700's, oldest brewery in Britain. Released 2009, Reindeer Droppings is sweet like California raisins, but bitter and pungent like a freshly peeled grapefruit.

Brasserie St. Germain 7% Noel Bier DeGaarde - A saison Beer, brewed for the winter months, the Christmas batch is an Amber Beer, warm and convivial. Page 24 refers to a Middle Ages manuscript.



De Ranke (Hopvine) Saison De Dottignnes 5.5%, saison made in Dottignnes Belgium with Pilsner Malt & Halletaur Hops.

De Ranke Père Noël 7%, a fantastic Christmas beer, but one that defies the universal custom of a stronger, spicier beer for the holiday season. At 7% alcohol by volume, a fine balance of malt and hops, complex character, a refreshing dryness, and a gorgeous cellar aroma – but is distinguished by its festive copper color.

Oppigårds Winter 5.3% Farmhouse/Winter Beer made in Swedish Farmhouse, peasant beer/rustic. Clear chestnut color with nice fluffy off white head. Aroma is malty but also quite hoppy with an orangey fruitiness and some caramel. Taste is malty with a bit sour fruitiness.

Mikkeller Single Hop Series Centennial IPA 6.9% "Single Hop Series" from Denmark. Centennial is a typical American hop, used in many IPAs, it's popularity is huge, with notes of flowers and spruce.

Mikkeller Ris a la M'ale 8% "rice pudding" with almonds/sour cherries. Rice a la M'ale brewed: Rice, milk / cream (lactose), vanilla, almond extract, sugar, salt and cherries. And then a little water, malt, hops and yeast.



Haandbryggeriet Bestefar Grandfather Christmas 9%, "bestefar" oak & black berries. Very dark brown with a lasting tan head. Intense and perfumed aroma of spices and herbs. Sweet herbal and spicy flavor with licorice, malt and Juniper.

Struisse T'sjeese 10% Tripel - brewed on an ostridge farm - aged 8 months. Tjeeses is a strong, blond, winter beer with a fluffy white head and elegant aroma. It has flavors of dried fruits, spices, refreshing herbs and noble hops.

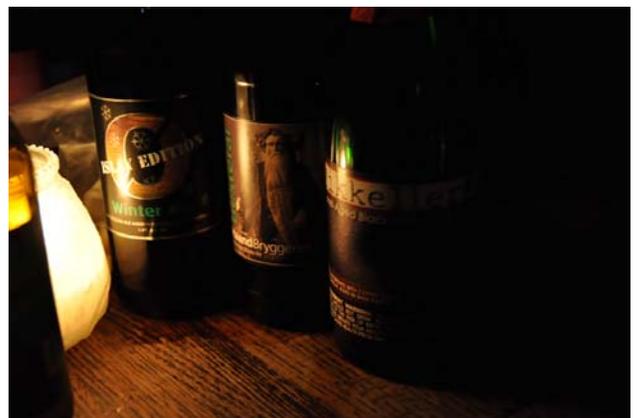
Dieu du Ciel! Solstice d'Hiver 10.2% Barleywine from Montreal Canada. This winter beer is brown in color with flaming red highlights. Its taste is delicately sweet with a hint of burnt caramel and very bitter beer with aromas of hops and alcohol. Solstice d'Hiver is brewed once a year, and then aged for 4 to 5 months.

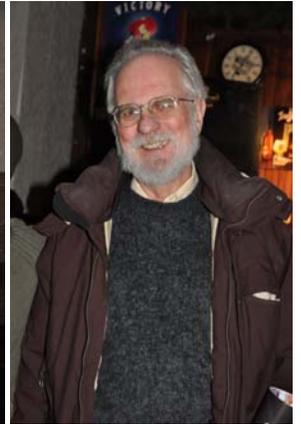


Nogne Winter Islay Scotland ale aged 3 months, Three months of aging in fresh Islay whisky barrels did this. Certainly great for whisky lovers, but not necessarily for those in search of subtle and balanced flavors.

Mikkeller Coffee Black Hole Imperial Stout 13% flaked oats & coffee; **Mikkeller Black Hole Imperial Stout with Wine 13.1%** Barrel Aged coffee/vanilla/wine-aged; **Mikkeller Black Hole Imperial Stout Bourbon Barrel Aged 13.1%**. Brewed at De Proef Brouwerij, Lochristi-Hijfte, Belgium, this a warming, intense imperial stout, with high bitterness from the hops and the sweetness from the malt and alcohol.

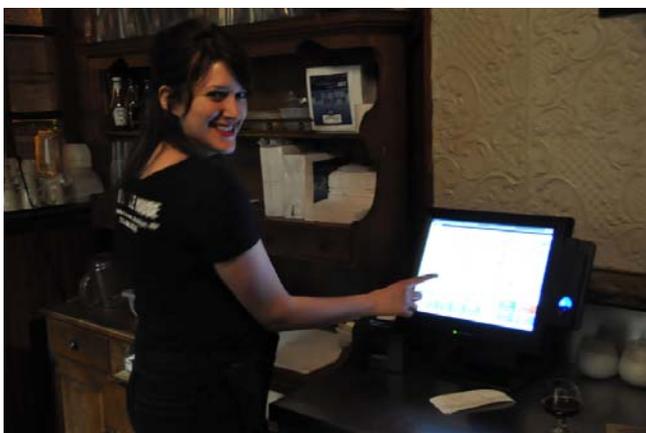
De Molen Black Damnation Imperial Stout 13% - Dutch Brewery/ De Struisse Imperial Stout/Coffee. Flavors made up of a combination of roast, chocolate, and a touch of tart fruit which surfaces more on the back-palate. Some warmth as it is consumed but not distracting. Sweet dark sugars present throughout.





Event Calendar by Alan Rice

HOMEBREWING COMPETITIONS:



BREWERS ASSOCIATION
beertown .ORG

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Jan. 15, 2-4pm, Brewshop 101: Brewing Essentials, at NYC Resistor, in Gowanus, Brooklyn, \$59. Organized by City Brew Shop. <http://citybrewshop.com>
<http://www.facebook.com/citybrewshop>

Jan. 30, Homebrew Alley 5 at Chelsea Brewing. Presented by the New York City Homebrewers Guild. Entry deadline Jan. 21. Judges and stewards, please register now!
<http://www.homebrewalley.org/>

Feb. 26, Brooklyn Wort at Gowanus Studio Space. Presented by Brooklyn Homebrew and Sycamore. Entries are closed. Tasting tickets are \$30.
<http://brooklynwort.com/>

Feb. 26, Amber Waves of Grain XV. Presented by the Niagara Assoc. of Homebrewers. Entries accepted Jan. 29-Feb. 12.
<http://www.awoghomebrew.com/>

Mar. 26, HVHB 21st Homebrew Comp. Presented by Hudson Valley Homebrewers. Entries accepted Mar. 5-19
<http://www.hvhomebrewers.com/>

Apr. 2, AHA 9th Nat'l Homebrew Comp. 1st round. Presented by American Homebrewers Assoc. Entries accepted Mar. 21-30.
<http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>

Beer Related Events:

Tue. Jan. 11, Pretty Things at Rattle N Hum.

Tue. Jan. 11, Vanberg & Dewulf at Jimmy's 43, \$10.
Taste 6 from Scaldis, Dupont, & more.

Tue. Jan. 11, Cantillon & Cheese Tasting at
DBGBs,\$25.

Thu. Jan. 13, Sierra Nevada at Bierkraft.

Sat. Jan. 15, 6-8pm, Brasserie D'Achouffe at Jimmy's
43. Chris Bauweraerts will be on hand.

Mon. Jan. 17, Pretty Things at Double Windsor.

Mon. Jan. 17, 6:30-8:30pm, Brooklyn Brewery Dinner
at Colicchio & Sons Tap Room, \$95. Seven courses
with Garrett Oliver.

Tue. Jan. 18, Boulder at Pony Bar.

Wed. Jan. 19, Ommegang at Stag's Head.

Thu. Jan. 20, East Coast/West Coast at Sunswick.
Smuttynose, Victory, Ballast Point, Lagunitas.

Thu. Jan 20, NY State Breweries at Dive 96.

Thu. Jan. 20, Southampton at The Gate.

Thu. Jan. 20, Left Hand at Bierkraft.

Sat. Jan. 22, Smuttynose at GRAB.

Mon. Jan. 24, Ithaca 13 Release at Good Beer.

Wed. Jan. 26, East Coast/West Coast at Pony Bar.
Smuttynose, Victory, Ballast Point, Lagunitas.

Thu. Jan. 27, Sly Fox at Bierkraft.

Thu. Jan. 27, Sierra Nevada 30th Anniv. Spectacular at
Brouwerij Lane.

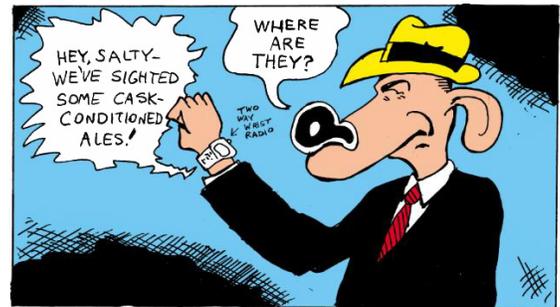
Sat. Jan. 29, 11:30am, Russian Imperial Stout Release
Party at Southampton Publick House.

Tue. Feb. 1, White Birch at Rattle N Hum.

Thu. Feb. 3, Brooklyn Brewery at Barcade.

Tue. Feb. 8, Boulder at Rattle N Hum.

CHECK OUT YOUR BEER ALERT PAGE



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

