

Malted Barley Appreciation Society

January 2012 Newsletter

From the Editor's Desk

Here's the January 2012 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday January 11, 2012 @ 7:30PM.

This month we are having our meeting at the *Brooklyn Brewery*, where we will be guests of the Brewmaster, Garrett Oliver, who will update us on the all the current goings-on at the Brewery.

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2012 COMMITTEE

President	Dan Pizzillo
Newsletter Editor	Warren Becker
Webmaster & Cartoonist	Bill Coleman
Treasurer	Eric Freberg
	Chris Cuzme
	Carolyn Edgecomb
	Rob Gibson
	Jennifer Traska Gibson
	Alex Hall
	Mary Izett
	Mike Lovullo
	Alan Rice
	B.R. Rolya
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



DECEMBER MEETING

By Warren Becker

Our guests were B.R. Rolya & Joel Shelton of Shelton Bros. Importers <http://www.sheltonbrothers.com>, and as always, graciously spread cheer and beers. All 20 of them, Merry Christmas!



Oppigårds Winter Dark Ale 5.6% from Sweden, 250 year old farm that grows their own malt.

Bonifatius Dunkel Weissenohe, a German Weiss./ Extra Strong Dunkel from North Bavaria/ Franconia, established in the 1850's.

Kulmbacher Draft X-Mas Bier, Double Lager, 5.8" ABV, crisp and clean.


KULMBACHER
BRAUEREI
AKTIEN-GESELLSCHAFT





Ridgeway Bad Elf 6% ABV X-Mas.

Ridgeway Very Bad Elf 7.5% ABV, based on an old recipe.

Ridgeway Warm Welcome Nut Browned Ale Warm Welcome Nut Brown Ale 6% ABV.



De la Senne Equinox Holiday 7% ABV from Brussels, made with sour cherries. Strong and complex winter beer with a really malty character and notes of chocolate. Bernard Leboucq and Yvan De Baets are Belgium's newest, and perhaps smallest.

De Ranke Père Noël, a hoppy 7% bier, Christmas beer, but one that defies the universal custom of a stronger, spicier beer for the holiday season. It combines a fine balance of malt and hops, complex character, a refreshing dryness, and a gorgeous cellar aroma.



Julebrygg from Norway Strong 7% Winter Warmer, made by an American, Evan and his Norwegian wife, in their 1000 htl./year brewery inn. Christmas brew Ægir Brewery strong dark beer is bottle matured. Lush foam, painted rich beer means we do not "notice" that the beer is 7 percent. An over-

whelming bitter tone pulls down. Beautiful color and bouquet, slightly dry aftertaste, but the bitterness makes the beer almost bitter. The beer is brewed according to Clean Act for beer and contains only water, yeast, barley malt and hops.

Kerstmutske Christmas Nightcap 7.4% Dubbel-style X-Mas bier. Christmas Nightcap is a dark red top-fermented beer,



brewed without spices, and refermented in the bottle. This 7.4 ABV Belgian holiday ale is brewed with an assortment of specialty malts and aromatic hops, resulting in a very malty mouth feel, followed by a soft, warm, medium-dry finish.

Blaugies La Moneuse Special Winter, using a Saison Dupont Yeast Strain is a holiday 'saison' home-made at Belgium's smallest family brewery. Extra rich for the holiday season, at 8% alcohol by volume.



Géants Noël des Géants is a 8.5% Dark Raison-like X-Mas Bier. The Géants Christmas beer came out in 2007, and it's rich and warming, and a bit spicy from the addition of a special aromatic herb from the region of the brewery.



Proef Snowball 8% Saison. A dark gold color with a fluffy, off-white head. Aroma is a mélange of floral, fruity earthy and alcohol notes. This is a beer I can smell all day. The flavor is slightly sweet, pils malt-like, with a very light peppery note, some orange-citrus character. Hop flavor is floral and hop bitterness is medium. Body is medium with high carbonation and a dry finish.



Ridgeway Lump of Coal 8% X-Mas Stout. This 8% bittersweet chocolate stout is the handiwork of talented brewer Peter Scholey.

Beer Here Nordic Yule Ale 11% ABV from Christian Andersen.

ENGLISH STYLE BARLEY WINE MADE FROM 100% CERTIFIED ORGANIC INGREDIENTS. RUMELIKE NOTES FROM DARK SUGAR ADDED TO THE KETTLE. MODEST HOPING TAKES THE BACKSEAT TO MOUTH FILLING MALT CHARACH TER CHASED BY WARMING ALCOHOL.

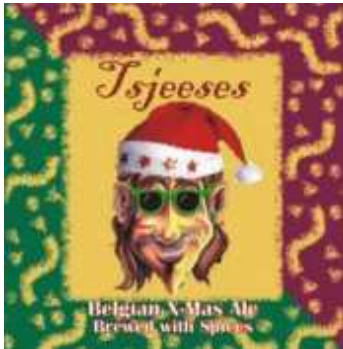




Nøgne-Ø Winter Ale 8.5% ABV X-Mas Bier. A dark ale brewed specially for the Christmas season, with a rich, complex taste of caramel. This is a strong, dark and rather sweet Christmas Beer.

Ingredients: Lager, Munich, caramel, black, and chocolate malt; Chinook, Columbus, and Centennial hops; English ale yeast, and our local Grimstad water.

Finland's Huvila X-Porter Juniper and Rye 7% Ale. X Porter is Huvila's version of the traditional Baltic Porter style that dates back to the 18th Century. They've combined local brewing ingredients with British hops and roasted grains to create this robust, black, and balanced porter.



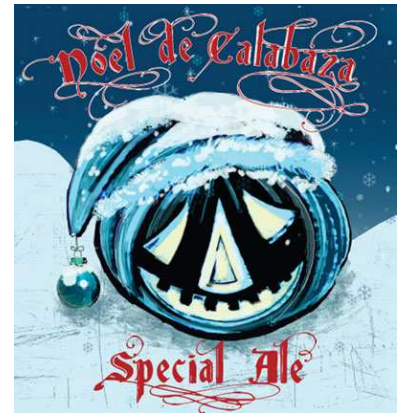
Struise Tjeeses 10% Tripel-style Belgian X-Mas The Tjeeses is a strong, blond, winter beer with a fluffy white head and elegant aroma. It has flavors of dried fruits, spices, refreshing herbs and noble hops. This beer is strong, complex, and fairly dry, with an expressive body and nice afterglow.

Fantôme de Noël Winter Saison, from Dany, a 10% ABV Belgian Snowflake, of sorts.. A very dark and entirely unique holiday seasonal beer, at a whopping 10% alc. by volume. Spiced with honey, caramel, coriander, black pepper, and other secret ingredients. The alcohol content probably goes a long way toward explaining that very warm and satisfied feeling one finds on the very first sip. A rich, dark-flavored beer with lots of deep-roasted chocolate malt, but still fairly dry, with a hint of sourness at the core. It is very spicy, with some winter spruce flavor in the bargain. The wild yeast



sourness also adds to its welcoming character.

Jolly Pumpkin, from Dexter, MI, a winter seasonal, Noel de Calabaza - Deep mahogany and malty, layered hops, figs, raisins, sugar plums, cashews betwixt rum laden truffles. Seasonal released in November. 9% Alc./Vol. as 750ml bottles.





HOMEBREWING COMPETITIONS:



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



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



Homebrew Alley 6

Homebrew Alley VI will be held on January 29, 2012 at Brooklyn Brewery. Entry deadlines, details and more information coming soon and will be available in full at www.homebrewalley.org.

NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

01/14, Sat. 12:00PM [Mugs Alehouse Blind IPA Tasting](#) at Mugs Alehouse (\$25.00)



Mugs Alehouse Blind IPA Tasting

January 14, 2012, Saturday at 12:00 PM - 3:00 PM

Mugs Alehouse is willing to let the people judge the best IPA and reward that brewery!! The winning beer will be crowned king and Mugs will proudly pour their draft for one year at Williamsburg's oldest Craft Beer Bar!!

The day will include 12 American IPA's on draft, blind taste test (4oz pour) try em all, try em as often as you'd like, vote for your favorite. After submitting a vote, grab a free pint glass filled with your favorite beer.

Check in at Noon, get your 4oz sampling glass, score card and a poker chip. Taste all the IPA's till 2pm (or longer if you need time). Also enjoy locally made Beef Jerky, Cheese and Chips. During the last hour you'll cast vote in exchange receive a pint glass. Fill it up with your favorite IPA's till 3pm.

Your ticket purchase covers the cost of all beer consumption and snacks till 3pm!!

Entrance Fee: \$25.00 <http://mugsalehouse.com/>

Website: <http://www.brownpapertickets.com/event/215582>

01/14, Sat. 12:30PM [Homebrewer's Brunch!!](#) at [Taproom 307](#) (\$20.00)

01/17, Tue. 5:00PM [Dogfish Head's Week At Downtown Bar & Grill](#) at [Downtown Bar and Grill](#)

SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

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

