

# Malted Barley Appreciation Society

January 2013 Newsletter

## From the Editor's Desk

Here's the [MBAS](#) January 2013 Newsletter!

## NEXT MEETING:

Wednesday January 9, 2013 @ 7:30PM.

Our guest will be Sean McCain from [Bronx Brewery](#)

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2013 COMMITTEE

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## DECEMBER MEETING

Our sensational seasonal guests were BR Rolya & Joel Shelton of [Shelton Bros. Importers](#). Our annual Santa Claus duo shared these fine beer gifts with us.

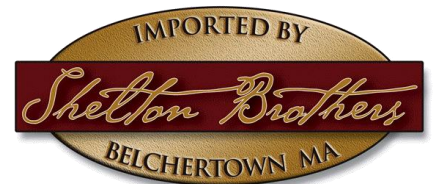
1 **Monk's Christmas - Klosterbrauerei Weissenhohe / Klosterbrauerei Weißenhohe Wirtshaus - Germany; Weißenhofer Monk's Christmas /**

Christkindl. A strong 5.1% dunkel, known as Weißenhofer Bonifatius Dunkel, but drinkable dark beer country whose traditional character is underlined by its high original gravity of 12.6%. Brewed with dark malt in the mash-consuming process.

Strong in the trunk, adequate bitterness and a pleasant roasted aroma.



2 **Saint-Germain Page 24 Bière de Noël** Brewed by Brasserie Saint-Germain Style: Belgian Ale, Aix-Noulette, France. A 6.9% seasonal beer, brewed for the winter months, the Cuvée de Noël is a cordial and convivial amber beer.





3 **La Choulette De Noël** - Brasserie La Choulette, French Holiday Spice Ale. Stronger, fuller flavored version of the classic bière de garde.

4 **Thiriez Biere de Noel** - French Witbier 6% ABV Daniel Thiriez, who lives and brews in a charming old farmhouse amidst the rolling fields of France's north country, is considered by many to be France's best brewer. Every year he makes a different ale to celebrate Christmas, and this year's is a major departure from the

darker brews he has done in the past. This Bière de Noël is a beautiful red-gold wheat beer -- with quite subtle all-spice and orange peel added. The result is a slightly tart, wonderfully effervescent, and quite refreshing festive brew -- a perfect alternative to Champagne, for the true beer lover.

5 **Ridgeway Lump of Coal** 8% Stout - UK This 8% bittersweet chocolate stout is the best you could hope for in these dark times. Come to think of it, considering how bad you've been this year, this little coal-black gem is more than you deserve for Christmas.

6 **Achilles Serafijn Christmas Angel** Brewed by Microbrouwerij Achilles: , Heist op den Berg-Itegem, Belgium. This hearty 8% Belgian Strong Ale amber brew, well-balanced and warming, is the brewer's special celebration of this wonderful season.

7 **Le Trou du Diable Grivoise de Noël** brewed in Shawinigan, Canada by Devil's Hole 7.5% Dubbel - Le Trou Du Diable is a dark ruby liquid. Also inevitably instinctively, dipping the nose in an irresistible fragrance of spices, with hints of herb liqueur, berries and candy that makes us succumb. A thorough study of the olfactory system, as confirmed by the first sip reveals a complex assembly that blends licorice, cardamom and smoked chili. With this discovery, a mouth that could no longer wait, we are rewarded with a final sweet and caramelized.

8 **Hjul & Stejle** by Bryggeriet Djævlebyg (trans. "The Brewery Devil's Brew") is an ambitious Danish phantom brewery Devil's X-mas - Denmark (Santa on the rack) made with Rye with Brett 5% abv. "Hjul & Stejle" is an old execution method called "The Wheel" in English) which was often used for blasphemers and the like. Symbolically execute Santa Claus and the like and propose a toast in Hjul & Stejle: A beer where the clean hop bitterness and distinctive flavor of rye malt is balanced by the dry, spicy contribution from Brettanomyces at work.



9 **Mikkeller From To** (De Proef) X-mas 8% Spice Porter - Denmark. Brewed at De Proef Brouwerij, Lochristi-Hijfte, Belgium. The second Christmas porter from Mikkeller. A spiced porter with fine malt background and



lovely hop aroma and flavor. The label is designed as a 'From To' card -- fill in the names and put the bottle under the Christmas tree.



10 **Mikkeller Santa's Little Helper** 2012 Copenhagen, Denmark. Brewed at De Proefbrouwerij A 11% Belgian Strong Ale, Ingredients: water, malt (pale, custom-B and chocolate), flaked wheat, dark candi syrup, hops (northern brewer, hallertauer and styrian Goldings), spices (orange peel and coriander seeds) and yeast.

11 **Xberiment Copper Snow** American Style Barley Wine brewed by in Denmark



12 **Ægir Ogger - Ægir Ylir Julebrygg**, Norway made with ginger & juniper.



13 **Kerkom Winterkoninkske (Winter King)** ABV: 8.3% Dark, sweet, unfiltered with seven types of malt, including rolled oats, two types of hops, creating a long, bitter aftertaste.

*Special thanks to Jim Barnes of Pretty Things, for providing table-side service to our MBAS members!*





**HOME BREWING COMPETITIONS:**



**Homebrew Alley 7  
Sat., Feb. 9, 2013**

Entry Fee: \$7 - **Entry Deadline: 01/31/2013**

Phone Number: (646) 942-7758

Contact Email: [cuzme@cuzme.com](mailto:cuzme@cuzme.com)

Organizer: Chris Cuzme

Homebrew Alley VII registration is live! Register your beer entries and sign up to judge/steward at <http://homebrewalley.org/>. The deadline for receiving entries is Jan 29th, and the Competition will conclude on the evening of February 9th at [Alewife NYC](#). All are invited and welcome at the award ceremony: <http://www.facebook.com/events/315538198557007/?ref=22>. Feel free to contact [cuzme@cuzme.com](mailto:cuzme@cuzme.com) with any questions or concerns!

**NYC EVENT CALENDAR:**

**BEERMENUS**

**SITES FOR NYC BEER EVENTS:**



**RILEYLIST**




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