

Malted Barley Appreciation Society

January 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.php?IDKEY=136>

OUR NEXT MEETINGS

Wednesday 13th January 2016

This month is a double-header, our guests will be Olivia Cerio of Empire Brewery and Krista Kilberg of Twelve Percent Imports.

Wednesday 10th February 2016

At the time of writing, next month looks to hopefully be a triple-header with Jason Sahler of the new Strong Rope Brewery, Al Duvall - head brewer at Brooklyn Brewery - with some unusual goodies, and last but not least Vinny Tamburri and John Fladung (pictured), the directors of Brewhouse Bullpen. Haven't heard of Brewhouse Bullpen? Turn up and find out...



MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall
Webmaster and cartoonist: Bill Coleman
Newsletter Editor: Warren Becker
Treasurer: Eric Freberg
Felice Wechsler
Chris Cuzme
Mary Izett
B.R. Rolya
Bob Weyersberg
Lucy Zachman
Ministers of Homebrew Security:
Sophie the Poodle, Otto the Dachshund



Sophie guards Warren and Bill from prohibitionists by licking them to death

NEW PRESIDENT (RE-)INTRODUCTION - ALEX HALL

Déjà Vu happens. Ten years ago, I took the helm as MBAS president through the calendar year of 2006. Again I'm in the position of leading us to many beery delights over the course of this year, and I hope the club will prosper and attract many new faces to our meetings and other events (such as bar crawls and brewery visits). I have decided to change a few things to adapt with the times. Firstly, as the MBAS was founded as largely a homebrewing club I thought a slight change of direction would help. While many of us are homebrewers, others are more or solely into commercial craft beers (some working at a craft brewery, distributor, or importer). Also, there are several fairly new homebrew clubs around

the city - including our friends in nearby Greenpoint, The Brooklyn Brewers. Plus of course the original NYC club, The New York City Homebrewers Guild. Therefore I want to label our club as, basically, one for general beer geekery to encourage people to attend who may still think it's just for homebrewers. Of course, as always, I do encourage the brewers among us to bring and share homebrew.

The second change is a big one, and regards annual dues. The \$20 annual dues payable at the beginning of the year is hereby scrapped with immediate effect. I am replacing that with a request to everyone at our meetings to contribute \$2 for every meeting you attend. This will be collected during each meeting. The money raised will go towards funding the future printing of club t-shirts as 'thank you' gifts to our guests, and eventually also replacing our unique sampling glasses when needed. I have introduced membership cards, please bring these to each meeting (you will be issued one on turning up if you don't have one already). For each month's \$2, your card will be stamped. For anyone attending more than 10 meetings in the year, the 11th and 12th will be free as I don't want to raise the \$20 former dues by default. I think this system is fairer to people who may only attend some meetings, they will pay less over the course of the year. If for any reason there is no guest from the craft beer industry (unlikely but possible), that month's \$2 will be waived. All are welcome to attend our meetings (except maybe Donald Trump), and it is so much less formal for everyone now there are no annual dues payable.

At the meetings, please always generously tip the staff at Mugs Ale House. Our guest's beers imbibed at the meetings are always free and therefore the staff are losing out on bar sales - and they graciously store, bring out, wash up, and put away our club glasses.

I will be actively planning club events such as bar crawls and brewery visits, so watch for announcements on our website - <http://hbd.org/mbas> - and Facebook page, and of course in this and future newsletters.

You may have noticed the absence of a club newsletter for the last few months due to various factors. I intend to make sure not only do we have a monthly newsletter again, but one that is expanded and with new features. Anyone wishing to write about any relevant craft or homebrew beer topic is very welcome to submit a piece for publication.

Finally, huge thanks to Barbara Klauke and Dan Kelly for sharing the 2015 presidency and ably taking us forward another year. Regarding the newsletter, big thanks to Warren Becker for volunteering as editor. Thanks also to Eric Freberg for continuing as treasurer, and Bill Coleman (one of our founders back in 1994) for continuing as webmaster and Salty Dog cartoonist. And, last but certainly not least, love, hugs, and many thanks to my lovely ex-presidential wife Felice Wechsler for enabling me to revel in the heady heights of presidential beer geekery. You'll always be my First Lady.

~Alex Hall ... alex37407@gmail.com

DECEMBER MEETING RECAP

by Alex Hall

As is traditional each December for the MBAS, our guests were Joel Shelton, B.R. Rolya, Bob Weyersburg, and Jim Turner-Barnes of [Shelton Brothers importers](#). Here are the delights they brought to share.

1. **Baird 'Shizuoka Natsumikan Ale' (6.0%)**. This interesting Japanese beer is brewed with wheat and fresh natsumikans grown near the brewery, which are picked and peeled by hand. Good for pairing with a variety of foods.

2. **Dieu du Ciel 'Disco Soleil' (7.2%)**. From Canada, this is an interesting IPA brewed with kumquats and citrusy American hops.

3. **Mikkeller 'Årh Hvad?!' (6.8%)**. Mikkeller's interpretation of Orval, hopped four times with Styrian Goldings and fermented with Brettanomyces. Brewed in Belgium at De Proef.

4. **De La Senne 'Zwarte Piet' (8.2%)**. Strong dark Belgian ale names after a now controversial Christmas character, translated as 'Black Peter', from Dutch folklore. The label design was taken from an old Tintin comic (controversial in itself). We joked it could be the official beer of the Trump campaign.

5. **The Monarchy 'Methusalem' (10.0%)**. A great version of a classic Adambier, a smoky, slightly sour and hoppy strong Alt-bier. This style enjoyed much popularity in 19th Century Dortmund. Very interesting. An offshoot of Freigeist, The Monarchy began production in 2012 reintroducing long-lost Teutonic regional styles like this.

6. **To Øl 'Nelson Survin' (9.0%)**. Not a typo, this is a sour double IPA hopped with Nelson Sauvin.

7. **Mikkeller 'Simcoe' (8.9%)**. A big, juicy double IPA, fresh tasting with grassy Simcoe hops.

8. **Page 24 'Barleywine' (10.9%)**. A great strong French ale (near the Belgian border) fermented with ale and champagne yeasts. It's a British style barleywine but using some American hops.

Jim then cracked open a couple of other goodies not on the main Shelton Brothers' bill...

9. **Pretty Things 'Fumapapa' (12.0%)**. Huge imperial stout, 2014 vintage, from a brewing operation that recently ceased and will be missed. Rich and smoky.

10. **Allagash 'Midnight Brett' (7.3%)**. American wild ale, chocolate brown in color, brewed with wheat and rye malt. It was hopped with a blend of Perle, Glacier and Simcoe, and fermented with Brettanomyces.



LOCAL BEER NEWS

Only selected items will be listed here, for beer bar and brewery news check out <http://www.beerguidenyc.com/news.php> - and also <http://www.gotham-imbiber.com>.

Congratulations to Jason Sahler on opening Strong Rope Brewery recently. His taproom and beers are top notch. The same goes to Rich and Lisa Castagna with expanding Bridge & Tunnel Brewery to a proper 10 barrel brewing operation now based in Ridgewood, Queens.

We wish the very best of luck to former MBAS presidents Mary Izett and Chris Cuzme for embarking on the road to opening their own brewery - Fifth Hammer Brewing Company.

If you hadn't heard, Chelsea Brewery are now back in business up in the deepest Bronx after a lengthy spell in limbo after the closure of their Manhattan brewpub. Cheers to head brewer Mark Szmajda for finally being able to be a hands on brewer again, rather than overseeing a construction site! Chelsea's beer recipes will be similar to what was brewed at the former brewpub, with the exception of the Sunset Red which has metamorphosed into a very pleasant English ESB.

Coney Island Brewing Company, now part of the Boston Beer Company's Alchemy & Science innovative arm, opened a 10 barrel brewery in August. A short walk from the subways' southern terminus, this replaces the tiny nano system that was washed away by Hurricane Sandy.

On the bar and restaurant side, our friend Jimmy Carbone of Jimmy's No.43 in the East Village is tapping a cask every Saturday. Recently he got his hands on a rare cask of J.W. Lees Harvest Ale, a barleywine from Manchester, England. There's no describing how good that was!



TEN YEARS AGO REMEMBERED

The original Blind Tiger location on Hudson Street had just closed, your new president trekked there for the last 11 days (despite the transit strike, remember that?) and documented it in our January 2006 newsletter - <http://hbd.org/mbas/pdf/jan06.pdf> - and also in The Gotham Imbiber which was a printed beer fanzine back then - <http://gotham-imbiber.com/17gotham.pdf>

Also from 10 years ago, The Happy Deli near Times Square - a pioneering beer store - closed on 15th January 2006. Pesky property developers meddling in our beer geekery, pah! Better news was that up in Westchester County, a fledgling 20 barrel brewery had just started up. The name? Captain Lawrence. Sixpoint Craft Ales had just released a hand bottled, individually numbered and signed imperial stout, Bolshoi, on a very limited basis. The name was unreadable to most people as it was in a wacky Cyrillic typeface (pictured with a four legged guardian).



DATES FOR YOUR DIARY - MBAS EVENTS

Sunday 7th February - Boerum Hill area bar-brewery crawl

12.30 to 1.30 or 2.00 - Brado, 155 Atlantic Avenue (between Clinton and Henry Streets). 2/3/4/5/R to Court Street/Borough Hall or F/G to Bergen Street. We can have lunch here in the old Waterfront Ale House space. <http://www.bradohincrust.com/>

1.40 or 2.10 to 2.50 Ugly Duckling

This is another option for lunch, being a gastropub. <http://www.beerguidenyc.com/pubs.php?IDKEY=329>

3.00 to 3.50 St. Gambrinus Beer Shoppe

<http://www.beerguidenyc.com/pubs.php?IDKEY=148>

4.00 to 4.55 4th Avenue Pub and/or Pacific Standard

<http://www.beerguidenyc.com/pubs.php?IDKEY=255>
<http://www.beerguidenyc.com/pubs.php?IDKEY=147>

5.00 to 5.45 Threes Brewing

<http://www.beerguidenyc.com/pubs.php?IDKEY=149>

5.50 to 6.40 Strong Rope Brewery

<http://www.beerguidenyc.com/pubs.php?IDKEY=334>

6.40 to ? Mission Dolores

<http://www.beerguidenyc.com/pubs.php?IDKEY=162>



Monday 15th February - East Village weekday bar crawl and roots-folk music night

I know it's a work day for most, but please join us whenever you can if possible. Especially for the music and beer at Augurs Well.

4.30 to 5.15 Jimmy's No.43, 43 East 7th Street (at 2nd Avenue) -

<http://www.beerguidenyc.com/pubs.php?IDKEY=222>

5.15 to 6.00 Lions Beer Store, 104 2nd Avenue (at E.6th Street) -

<http://www.beerguidenyc.com/pubs.php?IDKEY=322>

6.00 to 7.00 Proletariat, 102 St. Marks Place between 1st and A -

<http://www.beerguidenyc.com/pubs.php?IDKEY=223>

7.00 to 10.00-ish Augurs Well, 115 St. Marks Place between 1st and A - <http://www.beerguidenyc.com/pubs.php?IDKEY=317>

The reason for choosing to do this crawl on a Monday is that English folk and roots duo Naomi Bedford and Paul Simmonds are playing live at Augurs Well from about 7.30, this is an extremely rare opportunity to see them outside Europe (and in close proximity, that place is small). The gig was arranged by your new president (of the MBAS, not the USA!). There is no cover charge, but please put a couple of dollars in the hat. If joining the crawl from or near the start, please pace yourself to fully enjoy the mu-

sic. Naomi and Paul's lyrics are deep, generally emotionally charged, and need some serious attention span from the audience to be fully appreciated. This is a chance in a lifetime for this brilliant duo. Please don't talk in a loud voice when they are playing! Check out Naomi's website here - <http://naomibedford.com/> Oh, and if you don't know Augurs Well, it has a seriously good craft beer list.

In the works, date to be announced: Ridgewood bar and brewery crawl. We're also looking to do a trip to Two Roads Brewery in Connecticut. Watch this space.

Not an MBAS event, but co-founded and co-run by your president, is a serious cask beer and music festival in the UK -

Glastonwick (do not confuse with the Glastonbury Festival!). This will happen 3rd to 5th June 2016 near Brighton, England. There will be over 80 cask beers on offer, of which almost all will be rare, obscure, eclectic, or unique.

See <http://www.cask-ale.co.uk/> from February for full details. Any MBAS people making the effort to attend can be put on the guest list. The nearest town is Shoreham-by-Sea and the nearest city is Brighton, from where there will be a free shuttle bus. London Gatwick is the nearest airport. Public transport is easy, and Brighton is a seaside resort so has plenty of accommodation options (you can camp at the festival also). 2016 is the 20th anniversary of this unique event which encompasses the most eclectic cask beers and the most talented independent music artists (plus some radical poets) in the same environment.

Check out the 2015 festival photo album here - <http://www.cask-ale.co.uk/glastonwick2015.html> .

FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

[Fuhmentaboutit](#) - Chris Cuzme and Mary Izett's homebrewing podcast.

[Beerhear](#) - B.R. Rolya and Bob Weyersburg's podcast.

[Beer Sessions Radio](#) - Craft beer podcast hosted by Jimmy Carbone.

[The Gotham Imbiber](#) - Alex Hall's 'from the street' NYC craft beer site.

[A New York Beer and Pub Guide](#) - beerguidenyc.com - Over 300 NYC beer destinations with multiple search options.

