

Malted Barley Appreciation Society

January 2017 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.136>

OUR NEXT MEETING

Wednesday, 11th January 2017

Our guest for January will be Zach Monard, brewer at the Birreria at Eataly rooftop brewpub in Manhattan. He will be bringing samples of his brews to share. Come on down and enjoy their fine beers, plus a usual selection of homebrews and Mugs' generally fine selection of beers.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall alex37407@gmail.com

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



DECEMBER MEETING RECAP by Alex Hall

It is traditional each December for the club to invite The Shelton Brothers each December, and 2016 was no different. This highly revered importing company was represented by Joel Shelton and Jim Turner-Barnes, who brought a wealth of tasty brews as detailed below. Cheers Joel and Jim!

We kicked off with Mystic 'Table Beer', a session saison at 4.3% ABV. Hailing from Chelsea, MA, this is one of the few Shelton Brothers beers brewed domestically. This beer is tasty but light, designed to go well at the dinner table as it is adaptable to pair with a range of foods. Its roots lie in the time when water was unsafe to drink, so a light beer on the table was the norm. Bottle conditioned with Mystic's house Renaud yeast strain, there is an attractive hazy yellow hue with a fluffy white head.

Slaapmutske 'Flemish Old-Style Sour Ale (FLOSS)' came next, a sour red/brown weighing in at 5.0% ABV. It is brewed at Melle, northern Belgium, by De Proefbrouwerij, this is a fairly tart, unfiltered, unpasteurized, unsweetened traditional brown sour ale. We found it to be complex and funky, with notes of sour cherries, redcurrants, balsamic vinegar, and touches of vanilla and oak - though quite light bodied and refreshing. The word 'slaapmutske' translates as 'sleeping hat', which was decided upon in 1999 when the proprietors' baby son wouldn't stop crying. They gave him a tiny drop of their then-unnamed homebrew on his pacifier, and the child promptly dozed off.

We moved on to sampling Le Trou du Diable 'La Buteuse', a 10.0% Tripel from Shawinigan, Quebec, Canada. This delicious amber brew has an almost perfect score on ratebeer.com, and we are not surprised. The effervescent, white head yields a malty, sweet aroma. The yeast strain gives a pleasant spiciness, just about right for the style, and there are complex notes of grass, citrus, banana, caramel, bread, peach, with hints of vine fruits and a touch of tartness. This is a world class beer, dangerously drinkable.

Next up was Jopen 'Koyt', an unusual traditional Dutch ale (but brewed in Belgium at De Proefbrouwerij) related to a gruit, but stronger at 8.5% ABV. It is dark brown with much complexity on the palate: caramel, vine fruits, herbs, anise, cinnamon, toffee. A great beer with as big underlying sweetness.

Our next treat from Jim and Joel was Achel Extra Bruin (De 3 Wijzen), brewed by Brouwerij der Trappistenabdij De Achelse Kluis in Hamont-Achel, Belgium. This is a Trappist beer brewed for the festive season at St. Benedictus Abbey. 'De 3 Wijzen' translates as 'The Three Wise Men'. Up there at 9.5% ABV, this is a hefty, complex brew with aromas of sweet malts and vine fruits. On the palate there is a distinct sweetness with caramel, molasses, plums, blackcurrant, peach, and licorice notes detectable. There is a hint of spice also. A beer to sip and enjoy.

Brouwerij Het Nest 'KlevereTien' was the next mouth-watering goodness in a bottle, 10.1% ABV. The 'Tien' (ten) part of the name refers to both the strength, and to celebrate the 10th anniversary of the beer tasting club 'Orde van de Zatte Mus' ('Order of the Drunken Sparrow'). Very dark ruby, almost black, spicy with notes of sweet malts, caramel, anise, and ripe vine fruits. Delicious strong ale from Oud-Turnhout, Belgium.

We had to change our name for a few minutes to The Fermented Apple Appreciation Society - next up was a cider from Oliver's of Ocle Pychar, Herefordshire, England. 'Yarlington Mill' is a medium, single-varietal cider, refreshingly appley. 6.5% ABV.

A big English treat was then passed around the tables in the form of Adnams 'Tally-Ho Reserve', 2012 vintage. This 9.0% ABV English Barley Wine is only brewed and bottled once a year, the big brother of the regular Tally-Ho winter seasonal strong ale. Dark mahogany red with a pleasant, rich dark fruit aroma. Cherry, toffee, vine fruits, and molasses complement the malt backbone, while some earthiness is present. An excellent example of an English Barley Wine.

Finally, we sampled Dubuisson 'Scaldis Noël', 12.0% ABV. Brewed in Pipaix, Belgium, this hefty Christmas beer is known as 'Bush de Noël' in Europe and elsewhere. Dark copper hued, there is a distinct sweetness but with some hoppiness, and notes of caramel, cherry, vine fruits, alcohol, candy sugar, toffee, and bread. This is brewed using a traditional process which consists in placing hops flowers in the vats where the beer rests for four to six weeks, by which time it has reached full maturity. Sweet, distinctive, boozy, and very warming.

We salute Jim and Joel for sharing all these goodies with the club. That night we were literally kids in a chocolate factory...







FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit - <http://heritageradionetwork.org/series/fuhmentaboutit/>
Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/> B.R. Rolya and Bob W's podcast.

Beer Sessions Radio - <http://heritageradionetwork.org/series/beer-sessions-radio-tm/>
Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>
Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide - <http://www.beerguidenyc.com/>
Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>
Local craft news by Chris O'Leary

NYC Craft Beer Club -
<https://www.facebook.com/groups/166404453379990/>

