

# Malted Barley Appreciation Society

July, 2000 Newsletter

## May Meeting Report

By Kevin Winn, President, MBAS

Tom Baker from **Heavyweight Brewing** was our May guest speaker. Heavyweight is owned and run by Tom and wife Peggy Zwerver. Tom is an ex-programming analyst and homebrewer. After Tom developed a business plan and obtained financial backing, Heavyweight was born in March 1999. The Ocean, NJ brewery consists of a 7 barrel brewhouse with an oversized mashtun, 2-15 barrel fermenters, and a bottling line. They currently produce two full time products and various seasonal beers. Tom brought samples of three products, all of which are worthy of additional sampling:



### Lunacy Belgian-Style Golden Ale

Lunacy, one of the full time products, is a 7.7% ABV ale brewed with Belgian Pilsner malt, Styrian and English Goldings hops and freshly ground coriander. It is aged for approximately two months in the fermenters and an additional few weeks in the bottle. This yields a beer with spicy notes, sweet malt and a warm alcoholic finish.

### Baltus - O.V.S.

Baltus, the other full time product, is a big ale that fits between several styles. It is brewed with English floor malts, malted wheat, turbinado sugar, noble

hops, and a European yeast strain. This complex beer finishes with an ABV of 8.2%.

### Baltic

This rich was clean malty

currently or bottle outlets Jersey. It is distributed Bucks and Montgomery counties in Pennsylvania.



### Porter

dark brown lager smooth and with a sweet finish.

Heavyweight is available in draft in more than 120 throughout New is also being dis- in Philadelphia, Bucks and Montgomery counties in Pennsylvania.



## This Month's Guest Speaker

**Paul Saylor**

**Colorado Brewing Co.**

Meetings are held at **Mugs Ale House**, Corner of 10<sup>th</sup> Street and Bedford Avenue in Brooklyn on the second Wednesday of each month. This month the meeting will be on the 12<sup>th</sup>.

MBAS Newsletter is published almost monthly by the

## Malted Barley Appreciation Society

58-07 Metropolitan Avenue  
Ridgewood, NY

**Kevin Winn, President**

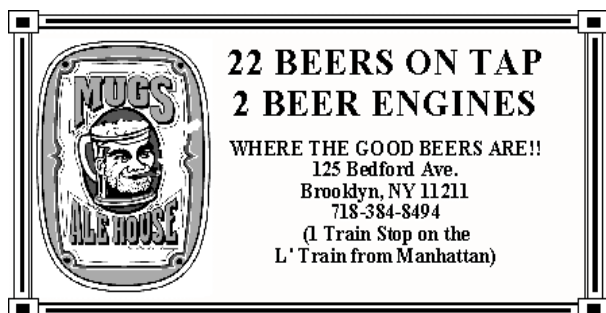
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## Contests, Festivals, and Others Goings On

**July 14-15:** Vermont Brewers Festival, Burlington, VT, 802-244-6828

**July 18th** at David Copperfield's. 7 pm till 9:30 pm: Ommegang Brewery will be conducting a Belgian Style beer tasting. \$15 covers beer and food. Call 212-734-6152 to reserve your space.

**July 20<sup>th</sup>** at David Copperfield's: Blue Point Brewery's brewmaster, Mark Bruford conducting a tasting. \$10 for all. Reservations 212.734.6152.

**August 12:** 1<sup>st</sup> Annual Home Brew Competition in conjunction with the Salt City Brew Club (Albany) and part of the NY State Fair.

<http://www.nysfair.org/>

## Potential Goings On

BR Rolya has suggested a possible low-maintenance outing to the **Bohemian Hall and Beer Garden** in Queens. Please indicate your interest by saying something to Kevin or BR at the next meeting.

We also noticed a note in the current issue of Ale Street News which may be of interest to the more carnivorous among us. The people responsible for Long Island's Croxley Ale Houses and Waterzooi Belgian restaurant have opened the **Victory Oyster Bar and Smokehouse** in Garden City. The place has 28 taps featuring both American and imported beers and no Coors, Miller, or Bud.

OK, we all love our beer. There's no disputing that. However, some of us also enjoy the occasional dram of single malt and we expect there are some small batch bourbon drinkers out there, as well. Since the name of our beloved organization recognizes malted barley without restriction, we have wondered if there would be interest in a section of the club for those interested in whiskies. Let us know and perhaps there will be a column in an upcoming newsletter.







# The Salty Dog Appears Sometimes in The Malted Barley Appreciation Society Newsletter

July 2000

## The Salty Dog in Beerland, Part 4

By Bill Coleman

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