

# Malted Barley Appreciation Society

July, 2001 Newsletter

## Yet Another Trip Report: Bamberg, Deutschland

By George DePiro, C.H. Evans Brewing Co. at the Albany Pump Station

I said I was going to be a regular newsletter contributor, and I meant it, damnit! Now, prepare yourself to be dazzled (or numbed) by the chronicles of my recent trip to Europe.

After two years of hard work and long hours at the brewpub an underutilized section of my brain finally shouted, "Enough, you jackass! Vacation time! Get on the phone and buy airline tickets NOW!"

"To where?" my cerebral cortex asked.

"Anywhere!"

Look at the shape of the foam in your glass of beer and go to whatever country it looks like!"

Looking into my glass I was shocked to see that the foam bore a striking resemblance to a high-heeled boot. OK, I said, Italy it is. I asked my friend Jenn if she would like to go to Rome and bought the tickets. Of course, I booked the return flight out of Brussels, so we would be forced to go through some serious beer country to get home.

Rome was beautiful, with more history, food, wine and magnificent weather than we had hoped. Since there was no beer to speak of, though, I'll skip it. I could write of a brief but violent encounter I had with a motor scooter, but that would detract from the beer-related adventures later in the trip.



Eventually, we made our way north to Bamberg, Germany. Bamberg is a wonderful city. It was spared bombing during World War II, and thus retains its medieval splendor. We arrived late in the evening, quite tired from too much fun in Munich the previous evening. We made our way to the wonderful Hotel Messerschmidt (formerly the home of the German aviation pioneer of the same name), dumped our bags and headed off into the night in search of food and drink.

### This Month's Guest Speaker Neil Acer



### Colorado Brewery & Trading Co.

Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 11<sup>th</sup>. Mugs is three blocks from the Bedford Ave stop on the L train.

The city captured my heart quickly: the misty air and dark, narrow streets winding past medieval buildings made it easy to imagine being a traveler 500 years ago, seeking warmth and refreshment at one of the towns many beer halls. Unfortunately, those same romantic streets become labyrinthine in their complexity to a tired stranger seeking warmth and refreshment. I was starting to worry that we wouldn't find our goal before closing!

Just as I was losing hope we turned a corner and saw the sign for what is probably Bamberg's most famous brewery: Schlenkerla. The quiet, empty streets did not portend the sight that greeted our

MBAS Newsletter is published almost monthly by the

## **Malted Barley Appreciation Society**

58-07 Metropolitan Avenue  
Ridgewood, NY

**Eric Freberg, President**

**Jim Simpson, Treasurer**

**Andrew Schlein, Newsletter Editor**

**B.R. Rolya, Contributing Editor**

**Dan Shelton, Trade Relations Editor**

**Bob Weyersberg, Photography Editor**

eyes upon entering. The place was packed, and so thick with cigarette smoke that my lungs almost ran back to Rome!



Aside from the smoke, the place was quite wonderful. The decor was typical of Bavarian beer halls, complete with a Crucifix in the corner of each room. The beers were extraordinary: the Rauchbier of Bamberg must be tasted at the source to be truly appreciated. The smoky Weizenbier was especially intriguing to me. I had doubts that a balanced beer could be made when a phenolically-inclined yeast ferments a phenolic smoked wort, but they did it.

I was so impressed with the beer that I made a small batch of smoked Weizen when I returned to the Pump Station. I simply made up my normal Weizen batch, fermented it, then put about 35 gallons of the young beer into my "Experotank" and primed it with 5 gallons of Rauchmalt wort I made using my old homebrew system. I bottled two cases of it and kegged the rest.

Unfortunately, the batch of Rauchmalt I used was not as potently smoky as usual and the beer has only the slightest hint of smoke. Some would say that it is so slight that it does not truly exist, but if you know it is there and look really hard for it and use a little imagination, you can most definitely almost

perceive it. I'll be trying this again very soon, and I'll share the beer with the club if it comes out to my liking.

The food at Schlenkerla was standard Franconian fare, which is mostly wurst, potatoes and sauerkraut. I hadn't consumed beef or pork in a few years, but figured I would while in Germany. The wursts were quite good, especially the bratwurst, and the rich, smoky beers complemented them nicely.


Our second day in Bamberg was quite exciting: we went to visit the Weyermann Malting facility! Unfortunately, our patient editor needs this copy if he is to get out a newsletter, so I'll save that for next month's article.

### **How I Got Into Beer - I**



I guess I've always had a leaning towards better brews. Up until about eight years ago, to me this usually meant green-bottle imports which were moderately superior to that which was to be found in red, white and blue cans.

Back then, there was a lack of awareness about what was out there, a smaller selection to choose from, and a smaller budget.



**22 BEERS ON TAP  
2 BEER ENGINES**

WHERE THE GOOD BEERS ARE!!  
125 Bedford Ave.  
Brooklyn, NY 11211  
718-384-8494  
(1 Train Stop on the  
L' Train from Manhattan)

On the fringe of what was to become a period of increased awareness and availability of good beer there was an annual event held near the Brooklyn Bridge called the NY Beer Fest. At the first (and best) of these, I was introduced to far better imports from Belgium, the UK, and Germany as well as domestic microbrews, some of which really held their own in even in that company.

Perhaps my palate may have been a bit weary by the end, but one of the last booths I visited at the event was New York Homebrew, and I thought their

homebrewed pale ale was one of the best beers I tasted that day. After being told that I too could make something this good myself at home (for my part, that took a few years) it wasn't long before I was immersed in the world of homebrewing and good beer appreciation.

Later that year I met up with the Malted Barley Appreciation Society and the rest was history. - **Eric Freberg, President, MBAS**



## How I Got Into Beer – II



Until fairly recently, I was not a beer drinker at all. Then a few years ago, I vacationed for the first time in Ireland. Irish pubs being what they are (wonderful) and the selection of drinks being what it is (limited) I began drinking Guinness (see above), rather a lot of

Guinness. When I got back to New York, with some help, I began a search for the best Guinness. While the result of the hunt is not spectacular (Dublin House, West 79<sup>th</sup> St., NY, NY), the pursuit itself led to a bunch of beer bars and a beer education.

With the help of Brian and Trevor at The Ginger Man, we worked our way through the styles from stouts to doppelbocks ('cause Salvator tasted so good and so "not beery") to wheat beers and Belgians to ... and then came all the British beers.

Somewhere along the way, I came across George De Piro's first beer class without having any idea that it was aimed at homebrewers. The class was very informative and I took the test, passed it and then was a **judge**. Feeling that it would be unfair of me to judge a homebrewer's work without ever having gotten my hands dirty, I brewed my first batch (disgusting). – **Andrew Schlein, Editor**



## New Diagnostic Test Discovered

As you may know, our esteemed president, Eric Freberg had a run in with a case of Lyme Disease recently. Here is his report of the incident:

Hi Andrew,

Much better - thanks for asking. Treatment is three weeks of antibiotics, and most of the symptoms

were gone within 48 hours after I started taking them. It's less of a big deal than I thought, actually.

Funny, I just realized something. The initial symptoms - low fever, achiness, and headache, weren't enough to get me to call a doctor (I have a tendency to not go to doctors). It's when I noticed muscle cramps in my fingers that I was concerned enough to go. What was I doing at the time that triggered the muscle cramps? Brewing!

Perhaps brewing saved my life!!

Eric



## Contests, Festivals, and Other Goings On Tuesday, July 17, Drink to the Hamptons

Beer Bar at Café Centro, 200 Park Ave. 6:30

With Phil Markowski, Southampton Publick House. Phil will share a few of his award-winning draft beers including his Hefeweizen, Pale Ale, Golden Lager, and "Secret Ale" - a German-style Altbier. Executive Chef Franck Deletrain will match a dinner menu reminiscent of summer by the sea to Phil's brews. \$40 plus tax and gratuity. Call 212-682-4726 for tickets.

## July 20-21 Vermont Brewers Festival

Burlington, VT

See <http://www.tastebeer.together.com> or call 802-244-6828

## August 4, Eastern Invitational Microbrew Festival

Stoudt's Brewery, Adamstown, PA

Phil Clarke wants to arrange a NYCHG/MBAS trip to the afternoon tasting. See him if you're interested, he's considering a chauffeured van.

## Tuesday, August 21, Heavy Duty

Beer Bar at Café Centro, 200 Park Ave. 6:30 With Tom Baker, Heavyweight Brewing Co.

Tom will be sharing some of his one-of-a-kind brews, including Lunacy Belgian-style Golden Ale and Two Druids' Gruit Ale, a medieval-style beer flavored with yarrow, sweet gale, and wild rosemary. We'll also taste Sticke Wicked Alt, Tom's interpretation of a German Alt and Perkuno's Hammer Imperial Porter, a Baltic Porter brewed with Munich malt and chocolate. Executive Chef Franck Deletrain will match a dinner menu to Tom's beers,

maybe delving a little into his collection of medieval and monastic cookbooks. \$40 plus tax and gratuity. Call 212-682-4726 for tickets.



### The Monthly Gallery



*Art wins again!*



### Get Published!!

Send us a couple of short paragraphs about how you “got into beer” and we will compile the responses into a special edition of the Newsletter. It is sure to become a valued family heirloom.

So, think back and let us know how it all started for you. -ANS



*...95433, 95434, 95435, Damn!*



*A really good picture of BR!*

