

Malted Barley Appreciation Society

July, 2002 Newsletter

June Meeting

By Eric Freberg, MBAS

Phil Markowski was our guest speaker for the June, and since weather kept us from having our meeting outdoors, we staked out our usual corner of Mug's dining room where we were treated to six sensational offerings from **Southampton Publick House**.



The restaurant/brewery is now six years old, a grand-dad among Long Island brewing establishments. One visit and I'm sure you'd see why it stands the test of time - a beautiful setting, newly renovated and expanded taproom, indoor and outdoor dining areas, and some of the best beer coming out of any brewpub, anywhere. They produce 1200 bbl /yr, 70% of which is sold on premises. Their year-round offerings include a light lager, pale ale, and their flagship Secret Ale, a Dusseldorf-style Altbier; in addition there are always several seasonals. As for Phil, he logged six years with New England brewing company, followed by a year brewing in New Hampshire, and has spent the last six years with Southampton.

The beers that we sampled came in ascending alcoholic strength, as follows -

Southampton Steam Beer. (Contrary to popular

belief, Anchor does not have a trademark on the term 'Steam' itself, only the logo and the way it's written. It's brewed with lager yeast at 'ale' temperatures, SG of about 1.047, and had a grape-like character and some Munich malt presence.

Secret Ale. SG 1.049, 36 IBUs, this is somewhat the inverse of a steam, with ale yeast fermented relatively cool although not quite lager temperature.

Saison. SPH brews this every May, using German and Belgian malts, some unmalted wheat, and a yeast strain chosen specifically to achieve this distinctive style. It has a fruit notes and a spicy, peppery quality. **Biere de Garde.** I used to confuse this style with Saison, but now I learned that they are not all that similar. BDG is a winter beer, basically a French Christmas Ale, but not as heavy and sweet as other Christmas beers. This has some dryness to it, some sourness and may pick up some of its unique character from the cork.

This Month's Guest Speaker

Greg Zaccardi



High Point Wheat Beer 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 10th. Mugs is three blocks from the Bedford Ave stop on the L train.

Old Herb Barleywine. Big increase in strength here at SG 1.092. Uses American and British hops - Centennial, East Kent Goldings and a few other varieties. Herb is the former owner of the Bowden

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Malted Barley Appreciation Society

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Square restaurant where SPH is now located.

Double Eisbock. (How else would a Barleywine not be last?) This is a Maibock, frozen two times to achieve concentration, finishing at 18% abv.

We pretty much staggered around for an undetermined amount of time after that, having spirited, beer influenced discussion.



Recipe: Dry Wood Chicory Stout

by Art Thompson, MBAS

The one beer I make sure to brew every year is an original recipe I call "Dry Wood Chicory Stout," named in honor of a locally famous (to southwestern Louisiana) Creole accordion player, Alphonse "Boisec" Ardoin. The word "Boisec" loosely translated from Creole French means "dry wood" and I couldn't think of a more appropriate moniker for this pitch-black, sharp, roasty beer. I'll get to the recipe in a minute, but first, here's a little background on my inspiration for making the beer:

Being from Louisiana, I often took for granted its local flavor and culture and it really wasn't until I left and moved north that I realized the value of what I once had living down there. Food and music are what Louisiana is primarily known for and, next to Jazz, Cajun and Zydeco music are among the most popular locally originating art forms. Creole music was the precursor to Cajun and Zydeco and goes back to the early twentieth century when Amede Ardoin recorded several sides for the Blue-

bird and RCA labels, becoming the first French-speaking, Creole accordion player ever to be recorded. Amede's cousin, Boisec was just a small boy, but learned fast from his older cousin and eventually grew to prominence in the region, even playing Carnegie Hall in the 1970's. I had the pleasure of meeting him a few years back in his rural home near Eunice, LA and, through the translation of his son Morris, absolutely fell in love with him. At 84, his dark brown, wrinkled hands showed he hadn't lost any of the magic when the music started pouring out of that old accordion. When I taste this beer, I think of him, sitting on his beat up old porch, sweating it out in the summer heat.

Another one of the things I completely took for granted was the presence of chicory in my coffee. The mixture of coffee and chicory is believed to have originated during the Civil War, when the colonial French rationed coffee by cutting it with roasted chicory. It seems that, after the war, folks down in New Orleans grew to like the taste and never switched back to pure coffee. Roasted chicory has almost a sweet and tart character that balances the coffee taste nicely and makes it possible for a non-coffee drinker like myself to actually enjoy black coffee. Hence, I've always gone out of my way to sample beers featuring chicory and have found most of them to be winners. Probably the best one I've tasted to date is Dogfish Head Chicory Stout. And though it's heavier than my own Dry Wood variety, the full flavor of roasted chicory root is just as prominent. Well, now that I've just about lost all of you, let's get on with the recipe!

Ingredients List

Water: 5 gallons NYC tap water

Grains: 4 lbs. 2-Row Malt

4 oz. Chocolate Malt

4 oz. Roasted Barley

2 oz. Black Patent Malt

4 oz. Roasted Chicory Root (granulated)

Extract: 3 lbs. Dark Malt Extract

Yeast: Wyeast 1084 Irish Ale Pitchable

Hops: 1 oz. Perle @ 60 minutes

Mash Type: Partial

Original Gravity: 1.058

Final Gravity: 1.020

Alcohol Percentage: 4.9%

Batch Yield: 4 - 4.5 gallons

Note: This recipe is being written with the partial-masher in mind, so all-grain brewers please bear with us.

First, start with 2 1/2 of gallons of tap water in your pot and get it up to around 160 degrees. For God's sake, don't add any gypsum. Okay, I guess, depending where you are in the city, you might be tempted to treat your water. But I would suggest trying the recipe with straight tap first and see if there really is a need. You want to steep your 2-row malt using a grain bag, trying to maintain a consistent 155 degrees for 20 minutes. Next, stir-in the malt extract and add all of the remaining specialty grains in a separate grain bag and steep another 30 minutes,



keeping it at around 155 degrees. Sparge the grains with nearly-boiling water for ten minutes, trying to get the run-off from the 2-row grain bag as clear as possible (The specialty grain bag will continue to yield brown color ad infinitum, so you can relax after three or four pours.). Continue adding water until you are at or near 5 gallons. If your boiling pot doesn't fit that much, either get another pot that does or boil what doesn't fit in a separate pot. Turn up the heat and get the wort to a boil as quickly as possible so you don't spend all day in the kitchen. Once you're at a rolling boil and the level starts dropping, you'll be tempted to keep adding water. Don't do it. We're shooting to lose around a half-gallon for a reason: a higher OG. After an hour is up, cool your wort down to around 75-80 degrees, transfer all but a small cupful it to your primary fermenter with a big splash. Now taste that small cupful. It's good enough to drink as-is, right? Try to remember that taste and compare it to the finished product in a month and a half. You'll be pleasantly surprised. Go ahead and add your yeast. Wyeast pitchable is precisely what its name implies, so

there's really no need for a starter.

If you want to take a gravity reading you might want to cool it down even farther to avoid the tricky math required by your hydrometer. Now simply seal-off your bucket and sit it in 65-75 degrees of darkness for a week. You should have fierce fermentation in a couple of days. After a week, transfer the brew to a glass carboy or other secondary fermenter, take another gravity reading for the heck of it and then leave it for another two weeks of strength conditioning. After the long boil, a couple of fermentations, and sediment skimming, you're probably going to end up with around 4-4.5 gallons. This is a good thing. The beer will have a much bolder flavor and a stronger kick, which is what this style is all about.



When you are finally ready to bottle, prime the beer with 1/2 to 2/3 cups of corn sugar depending upon how fizzy you like your dark beers. I use half a cup with this recipe because I like them a little less gassy and you can really taste all of the subtle characteristics of the specialty grains (If you are using a corny keg and gas, you can control this manually as you serve it.). As for bottles, I like the 16 oz. flip-tops or the standard 22 oz. brown glass variety. 12 oz. bottles just seem a bit small for such a bold beer. Leave it in the bottle for a month before drinking or three weeks if you really just can't stand to wait any longer. When it's time, pop in some Cajun or Zydeco in the CD player, open a cold one and brace yourself for the flavor rush. You can almost hear the notes of Boisec's accordion as the roasted chicory first swirls around your mouth. Then comes the roasted barley, the chocolate, and the black patent. Finally, there's a hint of Perle to finish it off cleanly, right? Wrong! It's the chicory once again bringing home the finish with almost a

bringing home the finish with almost a coffee-like tartness.



July 11, 2002 Ale Street News 10th Anniversary Bash at Oscars. 3 beer and hors d'oeuvres reception, 4 course 5 beer dinner. \$70 all inclusive. For reservations and information call (212) 872-4920.



The two-day indoor festival, set in the beautiful Pocono Mountains, will feature over 50 of America's finest classic and micro-breweries offering tastes of their latest brews. Musical entertainment will be performed on two different stages, while crafts and artwork will be on exhibition and for sale. In addition, food purveyors will be in attendance offering selections of various delectable menus for you to choose from. Each attendee will receive a commemorative beer tasting glass to take home. Seminars on various beer related topics will be featured throughout the festival. Advanced Tickets . A Beer & Food Matching Dinner be held on Saturday night providing an insight into which foods match well with certain beers. The cost of the dinner is an additional \$45.00 per person. For Advance Tickets and

Weekend Package information, call Great Brews of America at 1-800-255-7625.

ANNOUNCING THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETITIONS

Every year, a group of New England homebrew clubs join to sponsor competitions for:

- New England Homebrewer of the Year
- New England Homebrew Club of the Year
- New England Cider Maker of the Year
- New England Mead Maker of the Year

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. Determination of the recipients of the NEHBOTY awards will be based upon the competitions listed below.

Puddle Dock Homebrew Contest
Portsmouth, NH, late September to mid October, 2002

Scott Kaplan, 603-431-9984,
gr8scott@nh.ultranet.com

New England Fall Regional Homemade Beer Competition

Deerfield, MA, December 7, 2002

Jason Hunter, 413-519-1738,
hunter@postandbeam.com

For further details on the NEHBOTY competition, specific competitions, and rules and forms common to the competitions, go to the

NEHBOTY website at
<http://mail.symuli.com/NEHBOTY/>

