

Malted Barley Appreciation Society

July 2009 Newsletter

15TH ANNIVERSARY 1994 - 2009

From the Editor's Desk

HERE'S THE JULY 2009 NEWSLETTER.

PROOST! WARREN BECKER

<http://hbd.org/mbas>

NEXT MEETING:

Wed. July 8, 2009 @ 7:30pm.

Our guest will be Brian Ewing, Founder & Owner of
12 Percent Imports. <http://12percentimports.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



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JUNE MEETING By Warren Becker

Our June guest was Jake Leinenkugel, 5th generation brewery president of Jacob Leinekugel Brewing Company, founded in 1867. <http://www.leinie.com> The full history can be found on their site. http://www.leinie.com/jacob_founder_history.html Here's an overview. There were a total of 6th brewing generations, including German Brewers, who originally made brandy, and were serfs brewing for the local monks.

Jacob Leinekugel Brewing Company was founded by Jacob Leinenkugel, an immigrant from Bavaria who descended from a family of brewmasters. Leinenkugel picked out the northwoods town of Chippewa Falls, Wisconsin, to start a brewery. In 1866, when Leinenkugel arrived there, the town was a remote place unserved by railroads. Almost all Chippewa Falls' 2,500 inhabitants worked in the timber trade, logging in the forests or working the huge sawmill on the Chippewa River. The town had few female inhabitants, and the loggers typically worked 12- to 16-hour shifts. This then seemed like a community ripe for a brewery. Chippewa Falls also had another essential ingredient for a brewery: a good source of pure water in its rivers and the Big Eddy Springs. Jacob Leinenkugel went into business in 1867, brewing inside a 24-by-50-foot building. His beer was packed in wooden barrels and delivered by wagon to Chippewa Falls saloons. By 1890 the brewery was doing so well that Leinenkugel invested in new facilities. He built a new brewery, a three-story malthouse, a barn to house the delivery horses, and several other buildings.



When Jacob Leinenkugel died in 1899, the business passed to his son Matt. Leinenkugel remained a strictly regional beer for a long time. Chippewa Falls, was not easily accessible, and beer was a fragile beverage that did not do well when shipped long distances. So the company confined its sales to northern Wisconsin. When Prohibition made beer sales illegal in 1918, the company made do by producing a line of soda water. But it kept its brewing equipment in place, and when Prohibition was repealed in 1933, the company started up again with its original recipes. At that time it made its flagship brand, called simply Leinenkugel's, as well as a bock beer. When the United States entered World War II, rationing and labor shortages caused other breweries to raise their prices. But Leinenkugel steadfastly kept its prices the same. After the war, the company invested again in new equipment. In 1955 Leinenkugel installed glass-lined fermentation tanks at its brewery, and these were the first of their kind in use in the United States. Jacob Leinekeugel Brewing Company today is a Wholly Owned Subsidiary of Miller Brewing Company, who brews Leinekeugel beers in Madison, WI, the state capital of Wisconsin.



Jake told us that brewery today uses Augustiner Yeast and German Malts, and produces many German Lager Styles. They also use Citra Hops. Consisting of a 165-barrel brewing vessels from Germany, run by computer, Leinenkugel has an annual output of 500,000 barrels, and is available in 49 states. The company's core product is its Leinenkugel's Original, a beer first brewed in 1867. This accounts for about 40 percent of the company's sales. Leinenkugel also produces a variety of seasonal and specialty

beers, and these make up the remaining 60 percent of sales. Within the Miller Brewing Company, Leinenkugel operates as part of a division called the American Specialty and Craft Beer Company. This division promotes Leinenkugel and other small breweries owned by Miller, to capture the small but growing specialty beer segment of the U.S. beer market. They are distributed in New York by Phoenix Distributors.

Jake shared these 6 Leinenkugel beers. **Classic Amber Lager**, 4.9% ABV with a floral aroma with some grain notes. Brewed in the Reinheitsgbot style, with Hallertauer and Cascade Hops, this beer uses no corn, only barley malt. **Summer Shandy** - a 4.2% ABV Weisse with Lemonade mixture that is wheat/barley lemonade with semi sweet/tart note concoction. **Sunset Wheat** - a 4.9% ABV Belgian "Hoegaarden" style Wit beer made with coriander and orange peel. **1888 Bock** - 5.1% ABV, malt focused and brewed in the German Style. **Creamy Dark**, is a 4.9% ABV, German "Black Schwarz bier Style" Lager. And for a special surprise treat, Jake shared his **"Big Eddy" Imperial Stout** - a Russian Imperial Stout made with lots of malt and Simcoe & Warrior Hops. The name Big Eddy comes from the name of the spring that feeds the original Leinenkugel Brewery in Chippewa Falls, WI. The second beer in the Big Eddy series, this Russian Imperial Stout label states, "Travels Well. Ages Well". The beer is 9.5% ABV and boasts 11 malts and grains balanced out by 3 different and distinct hops.



Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

August 2, 2009 **Mead Day**, an AHA event. Each year on the first Saturday in August, homebrewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead. <http://www.beertown.org/events/meadday/index.html>

August 15, 2009 **FOAM Homebrew Competition** Presented by The Fitchburg Order of Ale Makers Entry deadline August 2 <http://www.foambrew.com/> FOAM sent us a special request for judges!

Sun. Sept. 3, 2-5pm **Chew 'N Brew at The Diamond**. Homebrew and home-made food pairings competition. Win \$250 dinner at Grammercy Tavern, \$150 in homebrew supplies, or \$75 tab at Diamond. (Additional compensation for all entrants.) 10 teams, only one spot left, enter today! Contact Dave at <http://www.thediamondbrooklyn.com/> Patrons choose their favorite. Only 100 tickets at \$25, buy at Diamond or website, on-sale Aug. 1. Proceeds benefit BARC animal shelter in Williamsburg. <http://www.barcshelter.org/>

Beer Related Events:

Wed. July 8, 5-9pm, **Ithaca at Spring Lounge**. Jeff O'Neill will be on hand. \$4 drafts, featuring Ithaca 10, Flower Power, Apricot Wheat. <http://springlounge.yguides.net/>

Wed. July 8, **Southern Tier at Rattle N Hum**. Backburner, Heavy Weizen, Mocha, Jahva, Mocha, Creme Brulee, Cherry Saison, Oaked UnEarthly, Hop Sun, InEquity, IPA, Phin & Matts. <http://www.rattlenhumbarnyc.com/>

Wed. July 8, **Flying Dog at Blind Tiger**. Double Dog DIPA on draft, cask, and nitro, Snake Dog IPA on draft and cask, Horn Dog Barleywine, Gonzo Imperial Porter, Kerberos Tripel, Woody Creek Wit, Doggie Style Pale Ale, In Heat Wheat, Tire Bite Golden Ale, Belgian IPA, Wild Dog Schwarz Smoked Double

Lager. <http://blindtigeralehouse.com/>

Wed. July 8, **Goose Island at The Gate**. Greg Hall will be on hand. Demolition Ale, Summertime, Matilda, Pere Jaques, Honker's Pale, IPA, Nightstalker, Bourbon County Stout. <http://thegatebrooklyn.blogspot.com/>

Thu. July 9, 6-8pm, **Ithaca Tasting at Bierkraft**. Jeff O'Neill will be on hand. <http://www.bierkraft.com/>

Thu. July 9, **Ithaca at Barcade**. Jeff O'Neill's last stop. Alpha-pha, Apricot Wheat, Brute, Cascazilla, Eleven, Flower Power (cask), Partly Sunny, Pils, Ten, White Gold. <http://www.barcadebrooklyn.com/>

Thu. July 9, **Goose Island at East Village Tavern**. Greg Hall will be on hand. Night Stalker, Bourbon County Stout, Matilda, Pere Jacques, Honkers, 312, IPA, Demolition, IIPA, Summertime. Bottles of Sofie. <http://www.evtnyc.com/>

Fri. July 10, **Hitachino Nest at Sunswick**. Several rare drafts on tap, including White Ale and Ginger Brew. <http://www.sunswick3535bar.com/>

Sat. July 11, 10am-7pm **Victory & Weyerbacher Brewery Tours from Rattle N Hum**, \$60. Includes bus, beer food, and a T-shirt, plus a 2-hour open bar upon return. Limited to 50 people, RSVP Patrick@rattlenhumbarnyc.com

Sat. July 11, 18, and 25, 11:45am-3pm, **Brewed in Brooklyn Walking Tour**, \$45, includes beer and food. The rise and fall and rise again of the brewing industry in Williamsburg. Walk from Brooklyn Brewery to Huckleberry Bar. Details and tickets at: <http://www.urbanoyster.com/>

Mon. July 13, 7-8:30pm, **Mast Bros. Chocolate Tasting at Beer Table**, \$35. Michael and Rick Mast will lead a tasting of 5 of their locally produced chocolates paired with 5 beers. RSVP: <http://www.beertable.com/>

Mon. July 13, **Belgian White Beer Dinner at Resto**, \$65. Maggie Fuller and Will Stephens will be on hand. Details and RSVP at: <http://www.restonyc.com/>

Tue. July 14, **Dogfish Head at Rattle N Hum**. Raison d' Etre, Red & White, Festina de Peche, Aprihop, 60, 90 & 120 Minute, Indian Brown, Midas Touch, Palo Santo Marron, Shelter Pale Ale. Bottles: 120 Minute, Squall and Fort. Casks TBA.

Tue. July 14, 6-8pm, **Troegs Tasting at Bierkraft**. Chris Trogner will be on hand.

Tue July 14, **Victory at Bar Great Harry**. Abbey 6, Bags Packed Porter, Festbier, Harvest Ale, Hercules IPA, Hop Wallop, Golden Monkey, Mad King's Weiss, Whirlwind Witbier, Wild Devil. Cask TBA. <http://www.bargreatharry.com/>

Thu. July 16, **Elysian at Rattle N Hum**. Dick Cantwell will be on hand. The Immortal IPA, Avatar Jasmine IPA, The Wise ESB,

Dragonstooth Stout, Loser Pale Ale, Prometheus IPA, Daedalus Irish Style Stout, The Golden Boot Ale, Avatar IIPA - Batch 2000, Saison Poivre, Saison Elysee, Hubris IIPA, Yuzu's Belgian-style Golden Ale, The Horror Belgian-style Stout, Koh-I-Noor Cardamom Porter, Bete Blanche Tripel. Cask TBA

Sat. July 18, Noon, **Cuvee de Castleton Release at Captain Lawrence**. Batch 3 of their award winning sour ale. \$10/ 375ml, limit 6 bottles. Get there early.
<http://www.captainlawrencebrewing.com/>

Sat. July 18, **Battle of the Breweries at Rattle N Hum**. Sixpoint vs. Captain Lawrence vs. Dogfish Head. Vote for your favorite with your palate and your wallet. Each will pour 6-12 taps & 2-4 kegs.

Sat. July 18, **3rd South Shore Real Ale Fest at Long Island Maritime Museum**, \$40-\$50. Details and tickets at:
<http://www.realbeerfest.com/>

Mon. July 20, 7:30-9:30pm **Brooklyn Premier of "Beer Wars" Movie at Bell House**, \$20. Flight of 4 beers paired with cheeses from Murray's. <http://www.thebellhouse.com/home.php>

Mon. July 20, **Blue Point Beer Dinner at Dylan Prime**, \$70. 5-course gourmet meal. Details and reservations at:
<http://www.dylanprime.com/>

Tue. July 21, 6-8pm, **Flying Dog Tasting at Bierkraft**. Details TBA.

Tue. July 21, **Sixpoint at Rattle N Hum**. Bengali Tiger, Northern Lights, Dubbel Trouble, Righteous Rye, Sweet Action, Apollo Wheat, Eight Days O'Wheat, Belgian Double IPA, Belgian Rye PA, Belgian IPA, Brownstone, Express, Gorilla Warfare, Masons Black Wheat, Otis, Re- Action. Plus 4 Casks TBA.

Tue. July 21, 7-9pm, **Beer & Cheese Sail in NY Harbor**, \$85. Chelsea beers, sunset cruise. Details and tickets at:
<http://www.sail-nyc.com/>

Wed. July 22, **Christmas in July at Blind Tiger**. List TBA.

Wed. July 22, **White Out at The Gate**. Whites, Wheat, Wits, and some Christmas cheer. List TBA.

Thu. July 23, **Allagash at Barcade**. Rob Tod will be on hand. List TBA.

Sat. July 25, 2-6pm, **1st Int'l Great Beer Expo at Neversink Valley Area Museum**, \$43. Details and tickets at:
<http://www.greatbeerexpo.com/>

Tue. July 28, 6-8pm, **Keegan Ales Tasting at Bierkraft**. TBA.

Tue. July 28, **Ithaca at Bar Great Harry**. Apricot Wheat, CascaZilla, Eleven, Flower Power, Nut Brown Ale, Pale Ale, Partly Sunny, Smoked Porter, Ten, White Gold.

Tue. July 28, **East Coast vs. West Coast IPA Challenge at Rattle N Hum**. 40 drafts, at least 10 casks from Sixpoint, Stone, Captain Lawrence, Green Flash, Troegs, Dogfish, Allagash, Weyerbacher, Brooklyn, Southern Tier, Great Divide, Russian River, Bear Republic, Victory, Rogue, Bruery, and more.

Wed. July 29, 4-8pm, **Good Beer at BAM Cafe**, \$45. Edible Brooklyn Magazine presents an intimate setting for 12-15 area breweries, and Brooklyn & Manhattan food artisans. Food-focused beer premiers, cask ale, special homebrews, beer cocktails, and more. Details and tickets at:
<http://www.ediblebrooklyn.net/magazine/>

Wed. July 29, **Captain Lawrence at The Gate**. Scott Vacarro will be on hand. List TBA.

Thu. July 30, 6pm, **Rogue at Standings**. 5 drafts TBA, free pizza.

Tue. Aug 4, 7-9pm, **Beer & Cheese Sail in NY Harbor**, \$85 for Chelsea beers, and sunset cruise. Details and tickets at:
<http://www.sail-nyc.com/>

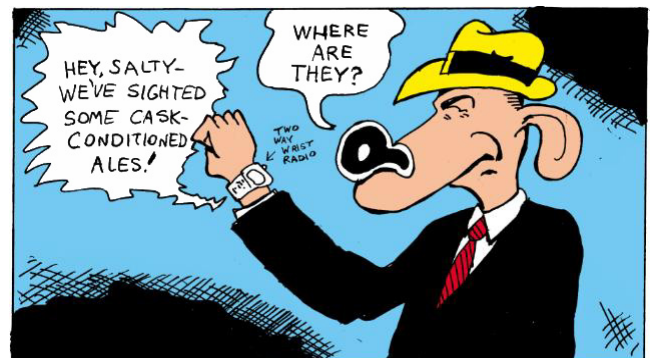
Sat. Aug 8, 1-6pm, **North Fork Craft Beer, BBO & Wine Festival at Martha Clara Vineyards**. \$54-\$81. Details and tickets at:
<http://www.northforkcraftbeerfestival.com/>

Tue. Aug 11, **Kelso at Bar Great Harry**. BGH Special Brew, Hudson Bourbon Barrel-Aged Porter, Dry-Hopped St. Gowanus (Cask), New Town Kriek, Carroll Gardens Wit, Recessionaton, Saison, St. Gowanus, Pils, Nut Brown Lager.

Tue. Aug 11, 5pm **Coney Island at Rattle N Hum**. There will be live performances of fire, sword and beer swallowing. Don't miss this one. List TBA.

Tue. Aug. 10, **12 Percent Import Beer Dinner at Resto**, \$65. Brian Ewing will be on hand. Details and RSVP at:
<http://www.restonyc.com/>

CHECK OUT YOUR BEER ALERT PAGE



<http://hbd.org/mbas/beer.html>



