

Malted Barley Appreciation Society

July 2013 Newsletter

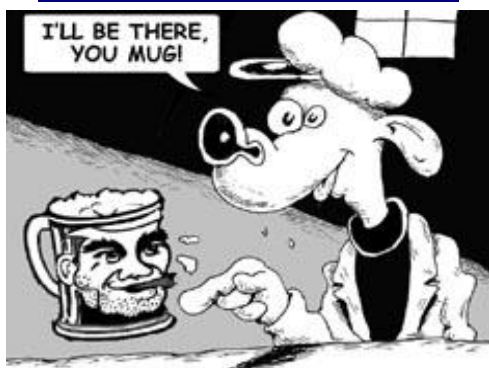
From the Editor's Desk

Here's the [MBAS](#) July 2013 Newsletter!

NEXT MEETING:

Weds. July 10, 2013 @ 7:30PM, our guests will be
Shane O'Reilly from [Sly Fox](#) and former MBAS President
Chris Cuzme from [508 Gastrobrewery](#).

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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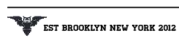
JUNE MEETING

Our guests were Bridget Firtle of [The Noble Experiment NYC Distillery](#), and Jacob Gram Alsing, [MIKKELLER](#) operations manager. *Italic type is info from web site:*

First was Bridget of TNE, who in 2011, with the aid of several supportive investors, established The Noble Experiment NYC to bring the timeless tradition of distilling back to New York City. The company aims to produce all natural, premium quality distilled spirits distinctive to New York City through the use of locally grown and harvested ingredients.



The Noble Experiment NYC employs hand crafted – grain-to-glass – production techniques all implemented by Bridget herself! Their philosophy resides in that the finest, freshest ingredients lead to the finest distillates. That means at The Noble Experiment NYC sources only the highest quality, organic molasses and grains grown by local, New York state farmers. The Noble Experiment NYC doesn't use any coloring, flavoring, or other preservatives in its production.



*The first spirit Americans drank was Rum. The rum was distilled domestically from molasses (the by-product of sugar production) shipped from the British colonies in the tropics. These early Americans used rum for imbibing as well as currency. The first distillery on record in this country (c 1664), was located on present day Staten Island – it produced rum. Unfortunately, the domestic rum industry dried up when the British imposed the Molasses Tax. Farmers then began moving west, growing grains and distilling whiskey. The Noble Experiment NYC seeks to bring native rum back to the US. They are super excited about our first baby – **O'neey's NYC Rum** — a very smooth, dry white rum made from high quality/sugar content, all-natural, non-GMO molasses. There is something very special about American whiskey. As the revival of American whiskey continues, The Noble Experiment NYC dreams to aid in the proliferation by crafting American style whiskeys distinctive to New York City. TNE is mainly a rum focused company but will be excited to release limited editions of small whiskey runs as they grow. Please refer to their site for more updated information regarding their Rye distilled from 100% New York grown grains.*



Next was Jacob Gram Alsing, Mikkeller's operations manager, whose job is to "tie all the knots that need to be tied, and to keep a bird's eye view." Jacob was recruited as a coordinator of the volunteers on the first Copenhagen Beer Celebration Mikkeller's beer event, and finally I applied for his current position and got it.



Read the excellent recap @ Beer Hear!

Mikkeller At MBAS Meeting

The Mikkeller brewery story is the tale of two young homebrewers, who went from brewing at home in the kitchen to national and international recognition. Since August 2007 Mikkell Borg Bjergsø has run Mikkeller brewery's focus on creating challenging beers that test the boundaries and where quality always comes before quantity.

Mikkell and his childhood friend Kristian Keller started a row of 'physics experiments' with malt, hops and yeast back home in their kitchens in Copenhagen. Inspired by the extreme hoppiness of micro brewed, stateside beer, they bought a few American books about brewing and started grinding malt in the basement of their apartment complex. The kitchen experiments lasted for two and a half year and simultaneously Mikkell and Keller started brewing beer at a larger scale at the Danish microbrewery Ørbæk. When another member of the beer club, Mikkell's twin brother Jeppe, opened a beer shop in Copenhagen in the beginning of 2005, he started distributing Mikkeller's beer to beer geeks and lovers around the world.



The big breakthrough in the international beer world arose with the clean and simple idea of adding French press coffee to an oatmeal stout. The result **'Beer Geek Breakfast'** was voted number one stout on the international beer forum Ratebeer.com and kick-started Mikkeller's international success. At the Danish Beer Festival 2006 Mikkell and Keller had their first official stand with eight different beers to offer. That same year two American distributors travelled all the way to Denmark to court the small brewery, which resulted in Mikkeller signing a distribution deal with the American beer distributor, Shelton Brothers. To cope with the demand, the two brewers started brewing Beer Geek Breakfast at the Danish microbrewery Gourmet Bryggeriet. In the beginning of 2007 Keller left Mikkeller to pursue a career as an editor of the Danish music magazine Soundvenue, and Mikkell continued on his own with the ambition of taking Mikkeller to another level.



Mikkeller



Today Mikkell exports his beer to 40 countries and he has held exclusive beer dinners and beer talks all over the world. He brews most of his infamous drops at de Proef Brouwerij in Belgium, which is owned by the very skilled brewer, Dirk Naudts, and his wife Saskia. He has made collaboration beers with some of the world's most acknowledged and innovative microbreweries; Three Floyds, Chicago, de Struise, Belgium, Hill Farmstead, Vermont and Anchorage, Alaska. And he makes house beer for some of the best and most prominent gourmet restaurants in Denmark, such as Noma (Michelin), Mielcke & Hurtigkarl and Kiin Kiin (Michelin) Because of Mikkell's inventive and constant development of Mikkeller he has been called the 'cult', 'rock'n'roll' and 'gypsy'-brewer in Danish and international press. Today the autodidact brewer has a team of eight full time employees with whom he shares an office space in Vesterbro, Copenhagen.





Bill takes charge of last month's MBAS June meeting!



Mikkeller



Bob pours Mikkeller for Bridget, and MBAS members!

HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



My Life on Craft

food & drink...



RILEYLIST

Beeradvocate™



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfm.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

wfm.org

