

From the Editor's Desk

Here's the MBAS July 2014 Newsletter!

NEXT MEETING:

Weds, July 9, 2014, 7:30 p.m. Our guest will be Jan Apanich, NYC Area Manager of Sierra Nevada Brewing. Mugs will host a <u>Beer Camp Across</u> <u>America Tour</u> tap takeover event on Wed, July 9th

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2014 COMMITTEE

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JUNE MEETING

Our June meeting was held at the new Brooklyn brewpub, **Dirck The Norseman**, in Greenpoint, and hosted by Chris Prout, head brewer. The MBAS visited Dirck the Norseman, and sampled their proprietary craft beers, all brewed in-house and the brainchildren of Norseman owner Ed Raven and Chris Prout, head brewer.



A description of their brewing philosophy, straight from the Norse's mouth, "We make beer that we like to drink. Our aim is to make beer with respect and honor for the great brewing traditions of England, Belgium, and Germany, while embracing the creative spirit for which the U.S. craft beer movement is known and loved. Brewing on a 5-barrel system gives us the flexibility to experiment freely, developing our own ideas about beer."

Tupelo IPA is a nice grapefruit, grassy, herbal hop notes on the nose. Pours orange gold with white head. Nose and taste of tupe-lo honey, resin, orange peel, nectarine, caramel malt and stone fruits. Medium body. The menu describes this beer as "hazy," "dank," and "resiny." It turns out that the hop plant Humulus Lupulus is a relative of the cannabis plant, and that relationship is quite evident when you get a whiff of this brew. Clocking in at 9% ABV, this one will put you on your ass if you're not careful.

Mae West SGS#1-BSGA is a Belgian Strong Pale Ale with tropical aroma with a distinct strong flavor. Pours lovely ruby orange. Nose is big tropical fruits and yeast. Tastes of Belgian yeast, papaya, pineapple, lemony citrus, nice hoppy bitterness, and light malt. Fruity sweet finish.

Ferret Legging English Pale Ale; nice malt-centric pale ale, which we could imbibe a lot of this, and we did.

Helles Porch which despite the name, this is not a Helles. It's description is "Smoked red eye lager" which is what it tastes like. Pours a light amber brown body with light reddish tint and soapy off white lacing. Aroma is sweet malt, light earthy character and sweet fruity flavors. Mouthfeel is thin with notes of fruit, caramel candy, bread, grain and smoked character.















HOMEBREWING COMPETIIONS:



NYC EVENTS CALENDARS:





RILEYLIST



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

(http://wfmu.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.



