

Malted Barley Appreciation Society

July 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday 13th July 2016

Our guest for July will be Rich Castagna of Bridge and Tunnel Brewery.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

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JUNE MEETING RECAP

by Warren Becker

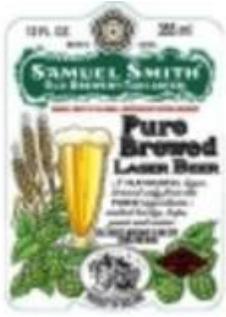
The MBAS meeting guests for June's double-header were Dave Rodriguez of importers [Merchant du Vin](#), and Maxx Salat of [Victory Brewery](#).

Merchant du Vin was founded in 1978, a time when Americans could not buy the world's classic beer styles. MdV founder Charles Finkel realized that the flavors found in the great beers of England, Germany and Belgium were a universal pleasure that should be available to all adults.

The goal of Merchant du Vin's selling proposition is to educate the consumer and arouse curiosity as to the differences among the classic beer styles, and to make these beers available for purchase at stores, restaurants, and bars. Merchant du Vin's portfolio of beers comes from the nations with deep, rich brewing traditions: England, Scotland, Germany, and Belgium.



Pure Brewed Organic Lager Beer by Samuel Smith's Old Brewery



The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares. The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by

the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago. First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith Pure Brewed Organic Lager

A full-bodied lager with lots of malt and hop character.

The History of Pure Brewed Organic Lager

Lightly kilned organic lager malt grown in the UK is the main ingredient, with a substantial addition of organic UK Vienna malt. Samuel Smith's has begun to source organic hops in England; some of the organic hops used in the recipe come from New Zealand. Certified Organic by the USDA-accredited UK Soil Association. In 2012, Pure Brewed Organic Lager replaced Pure Brewed Lager and Organic Lager; UPC codes are the same as Organic Lager.

Taste

Bright straw-gold color; medium body. Pure barley malt flavor and herbal hops in perfect balance. Clean and crisp, with brilliant conditioning.

Product Sizes and Quantities

- 18.7 ounce (550 ml) "Victorian Pint" bottles / 12 per case
- 12 ounce (355 ml) bottles / 6 - 4 packs per case

Stats

ABV: 5.0% - OG: 1.045 - IBU: 25

Ingredients: Water, organic barley malt, organic hops, yeast.



Oude Kriek Cuvée René by Brouwerij Lindemans

Lindemans Brewery

Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1822.

Lambic, or spontaneously fermented beers, are the beers of this region and are among the world's rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. Lambics come only from the Senne River valley, near Brussels - a region about 15 by 75 miles in size.

The History of Oude Kriek Cuvée René

In order to produce Oude Kriek Cuvée René, whole cherries (including pits) ferment in a lambic that is at least six months old in huge 10,000-liter oak barrels called foudres. After six months, this traditional kriek is bottled in corked 750 mL bottles. Oude Kriek Cuvée René is bottle-conditioned: a second fermentation process which, after a few months, will produce the carbon dioxide to which this authentic beer owes its carbonation and distinctive foam head.

Oude Kriek has been brewed by the Lindemans brewery since 1961, renamed Oude Kriek Cuvée René in 2007, and imported into the US in 2016.

The brewers blend aged lambic and younger lambic, to taste, and refermentation occurs in the bottle after capping. It is highly coveted by gourmands in Belgium and in the US who lay it in their cellars, sometimes for years. Lindemans Oude Kriek Cuvée René is authentic "Oude Kriek," every batch blended by hand.

Taste

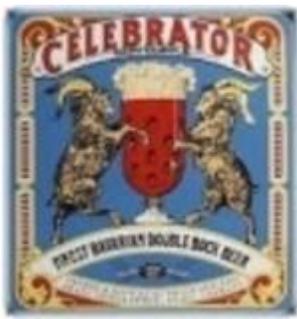
Hazy ruby red in color with a delicate pinkish head. Beyond the strong aroma of fresh whole cherries lies brett defined barnyard aromas. This union of barnyard funk and cherry aromas promise an invitingly complex dryness to the drinker. As Oude Kriek opens up on the drinker's palate, the acidic tartness and sweetness of the cherries unfold into medley of flavors and textures including tartness from the cherries, notes of berry, anise, lemon peel, sherry, and chewiness from the presence of cherry skin left over from the addition of whole cherries during primary fermentation. Cherry-stones provide almond and bready notes to a medium-heavy body with soft natural carbonation. Plenty of pucker for traditional lambic lovers and those just venturing into the world of unsweetened lambics.

Product Sizes and Quantities 25.4 ounce (750 ml) bottles / 12 per case

Stats ABV: 7% - OG: 1.059 - IBU: 18

Ingredients: Water, barley malt, wheat, whole cherries, hops, yeast.





Celebrator by Brauerei Aying

Ayinger Brewery was founded in a picturesque village 25 kilometers from Munich in 1878, the site of the Ayinger Gasthaus Brewery Hotel has been one of Bavaria's most famous restaurants for more than 500 years.

In the shadow of the Alps, nestled in the 1200 year-old village of Aying (pronounced eye-ing), Brauerei Aying produces 12 different styles of beers, more than most of the larger breweries. The Ayinger Brewery has been owned and operated by the same family since 1878

The History of Celebrator Doppelbock

Doppelbocks ("double bocks") were probably first brewed in the 17th century by monks in Bavaria - a stronger version of bock beers that originated in Einbeck, Germany. Doppelbocks are usually rich, malty lagers; usually dark-colored; the names often end with the suffix "-ator." Ayinger Celebrator is probably little changed from the doppelbock first brewed at Ayinger in 1878; Ayinger's doppelbock was once called "Fortunator" but this global classic is called "Celebrator" around the world now.

Taste

A rich, dark elixir with cascading layers of malt complexity balanced by elegant hops. Notes of toffee, caramel, graceful dark-malt roastiness, and the essence of barley. Lager fermentation leads to clean flavors and pinpoint conditioning. Semi-dry finish.

Serving Suggestion

Pastries and desserts, roast goose, cured ham, smoked duck, wild turkey, filet with Dijon sauce, chanterelles, Tournedos Rossini, Châteaubriand. Enjoy with a fine cigar after dinner. Serve in stemmed tumbler at 50 °F.

Product Sizes and Quantities

- 11.2-ounce (330 ml) bottles / 24 per case with plastic goat on neck (case of six 4-packs)
- 30-liter kegs.

Stats

ABV: 6.7% - OG: 1.074 - IBU: 24

Ingredients: Water, barley malt, hops, yeast.



Saison 1858 by Brasserie du Bocq

In 1858, Martin Belot - a farmer in the village of Purnode, Belgium - began to brew beer during the winter months: there was an excellent well near the farm, and brewing was the perfect activity for winter, when there was little work in the fields. A wide range of different beers was offered, and sales in the area around the brewery grew.



In 1960, farming ceased at Du Bocq so the family could concentrate only on brewing; a focus on traditional, bottle-conditioned Belgian ales led to continued growth. Du Bocq Brewery modernized their brewing equipment and began to export select styles from Belgium in 1983.

The History of Saison 1858

For hundreds of years, farmers in the agricultural regions of southern Belgium and northern France have brewed ale to serve to the farm workers: food and drink were part of the daily wage. Often brewed in the winter months, when farming activity was slower, these seasonal summer beers became known as "saison" beers - French for "season." The flavors and strength found in different saisons ranged widely, depending on the farm's regional ingredients and the brewer's palate, but word of an especially tasty saison at a farm would surely help attract workers for future work.

Saison 1858 is made from barley malt, unmalted wheat, hops, and a bit of spice: coriander and orange peel; the yeast strain is traditional, and Saison 1858 is bottle-conditioned. Du Bocq was established in 1858, and this date is memorialized in their Saison 1858.

Taste

Glowing gold color, medium body, and a complex Belgian-yeast aroma; crisp flavor with a bit of inviting, dynamic acidity - balanced by forward hops. Beautiful soft carbonation and mouthfeel from bottle conditioning.

Product Sizes and Quantities

- 25.4-ounce (750 ml) bottles / 6 per case

Stats

ABV: 6.4% - OG: 1.070 - IBU: 38

Ingredients: Water, barley malt, wheat, sugar, coriander, orange peel, brewer's licorice, yeast.





Orval by Brasserie d'Orval

Brewed and bottle-conditioned at Notre Dame d'Orval monastery, founded around 1070 AD in the pastoral Belgian countryside. Three different malts, two types of hops, Belgian candi sugar, complex fermentation with multiple yeasts, dry-

hopping and bottle conditioning all contribute to great character and complexity. This vintage-dated and unique beer can be cellared up to five years.

According to legend, Princess Matilda was passing through this region in about 1070 with her retinue. She stopped at a clear spring and trailed her hand in the water - and her wedding ring, a gift of her recently-deceased husband, slipped off her finger and sank. Distraught, she knelt and prayed fervently for its return . . . and a trout swam to the surface with the ring in its mouth, returning it to her. She is said to have claimed "Truly, this is a golden valley!" (French: Or = gold; val = valley) She gave the land to the church, and the trout with the gold ring can be seen to this day in the Orval logo.

The History of Orval

The Abbey of Orval is located near Florenville, Belgium in the province of Luxembourg. The present brewery was completed in 1929, at which time the skittle (pin)-shaped bottle and Orval chalice were introduced. (Brewery, bottle, and chalice were all designed by architect Henry Vaes.) In the middle ages, Orval was famous for producing its iron decoration as well as beer. The abbey was gutted by fire in 1252 & repaired, then was destroyed during the French Revolution.

Taste

Sunset-orange color; a fruity and slightly acidic bouquet, firm body, profound hop bitterness, and long, dry finish. Orval is bottled with Brettanomyces, a yeast strain that leads to superb dry complexity and age-worthiness.



Product Sizes and Quantities

- 11.2-ounce (330 ml) bottles / 12 per case

Stats

ABV: 6.9% - OG: 1.055 - IBU: 32

Ingredients: Water, barley malt, candi sugar, hops, yeast.

Westmalle Trappist Tripel by Brouwerij der Trappisten van Westmalle



The monastery - "Abdij der Trappisten van Westmalle" - is located in the village of West Malle, Province of Antwerp, Belgium, and was founded in 1794. The brewers take great pride in maintaining careful control over the brewing process - all hops are added by hand and no chemical additives of any kind are found in Westmalle ales: they are the flavor of nature, of tradition, and of dedication.

Brewing began soon after founding, and Westmalle Dubbel was first brewed for consumption within the Abbey around 1836; Westmalle Tripel was introduced in 1934. Both the Dubbel and the Tripel are considered by many tasters as the benchmarks for the style.

The History of Tripel

The tripel style was originated at Westmalle starting in 1931; it was first sold in 1934. The name "tripel" probably comes from the protocol established by "dubbel" - it was the brewery's "third beer." There are hundreds of breweries producing tripels today, but a tripel will always be stronger and lighter-colored than a dubbel from the same brewery.

Taste

Glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability.

Product Sizes and Quantities

11.2 ounce (330 ml) bottles / 12 per case

25.4 ounce (750 ml) bottles / 6 per case

Stats

ABV: 9.5% - OG: 1.080 - IBU: 37

Ingredients: Water, barley malt, candi sugar, hops, yeast.





Victory Brewing Company opened its doors to the public on Feb. 15, 1996. What was once a Pepperidge Farm factory became home to a 144-seat restaurant, 70-foot-long bar and a full-scale brewery. In its first year, Victory Brewing Company brewed 1,725 barrels of beer. Since then, Victory has increased the size of the restaurant to 300 seats. The brewery has also expanded, producing 125,713 barrels of beer in 2014.

Red Thunder (2014) by Victory Brewing Company
Victory Red Wine Barrel-Aged Porter - Brewery's Popular Baltic Thunder, Aged for Three Months, to Emerge as "Red Thunder"



Victory Brewing Company wine barrel-aged beer: Red Thunder.
Victory Brewing Company is known for melding traditional styles and unique concepts to produce the highest quality, full flavored beers. Red Thunder does just that. By aging their popular Baltic Thunder in once-used red wine barrels from Wente Vineyards, Victory Brewing Company created Red Thunder. The burnished cocoa creaminess of the Baltic-style porter is accented by the tannic dryness of the wood to produce a rich, fruity final product.
"While enjoying our first batch of Baltic Thunder in 2007, Ron and I immediately sensed that the deep complexities of this nuanced brew left almost no room for improvement," said Victory Brewing Company President and Co-Brewmaster Bill Covaleski. "But as our experience with Baltic Thunder grew, we became intrigued with barrel-aging it, and red wine barrels proved to deliver the perfect level of flavor enhancement."

Packaged in 750 mL corked bottles, Red Thunder will be available at Victory Brewing Company's Downingtown retail store beginning on Wednesday, 11/21 and in additional markets shortly after. Red Thunder will be distributed throughout Pennsylvania, New Jersey, Maryland, Delaware, Illinois, Massachusetts and Ohio.

Alcohol by volume is 8.5%.

Old Horizontal (2015) by Victory Brewing Company
Old Horizontal American Barleywine

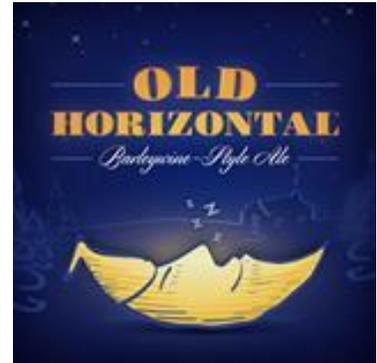
As much as we love to see you here enjoying our beer, we encourage you to buy a bottle of this one and head home to savor it within the comfort and love of your own retreat. There you'll discover why 'horizontal' is in the name.

Composition

Malt: Imported 2 row German malts

Hops: Whole flower American hops

ABV: 11.0%



Flavor

Massive amounts of barley malts, combined with fresh harvest American hops make it aromatic and spicy on the nose. Floral, fruity aromas slide into honeyed malt depth with lingering sensations of candied and citrus fruit. Late warming alcohol brings all of these flavors into wonderful harmony to finish.

Food Pairings

Meat pies and English cheese

Availability

*Winter seasonal
22 oz. bottles and on draft*

LOCAL BEER NEWS

by Phil Clarke Jr. doggelbe@yahoo.com

The sixteenth annual **Brewnity Homebrew Picnic** (formerly known as the NYC Homebrewers Guild Picnic) is taking place on Croton Point Park, in lovely Croton-On-Hudson, on Saturday, July 16th. This picnic is open to all members of New York City area and Westchester County area homebrew clubs in good standing as well as their families and friends. The park is easily accessible by car or by Metro-North trains (Croton-Harmon station).



Homebrew Picnic - Sat, July 16, 11am – 6pm

Where Croton Point Park, 1A Croton Point Ave, Croton-On-Hudson, NY 10520, USA
map

Calendar Brewnity Calendar

Created by harlie.levine@gmail.com

A joint picnic for the NYC area homebrew clubs and an annual tradition. Bring food and beers to share. There will be grills at the site and a tap system available to hook up your kegs - it's legal to drink at the Description park! The park is a short distance from the metro north station, and our car driving friends are usually happy to shuttle us to the park. \$5/person covers our picnic site reservation and picnic supplies(plates, forks, etc)

We are planning a 'Vintage Beer Hour.' If you have a bottle or two or something two or three years or older, please bring it.

There is a fast train from Grand Central at 1043.

DATES FOR YOUR DIARY - MBAS EVENTS

Nothing planned right now.

FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary





PRESIDENT'S NOTES

by Alex Hall

I'm back in NYC after almost two months in the UK, so I'm picking up where I left off here. Please bear with me, there won't be any major events or triple headed meetings for a month or so. We are however looking at a day trip to Two Roads Brewery in CT, probably in September on a Saturday. Watch this space for that. Also, we are long overdue for a club pub crawl, maybe Ridge-wood. Again watch soon for announcements.

I was in the UK to run the beer side of Glastonwick (no, not Glastonbury!) for the 21st year running, featuring 81 cask beers - all but 4 being rare, eclectic, or unique, with a multitude of innovative brews being tapped. Plus 20 innovative music and radical poetry acts. Of 756 imperial gallons of cask-conditioned beer at the start, all but 7 were consumed (I did have untapped reserves though, which were not needed). I didn't even count how much cider and perry was imbibed, as that could be taken and sold at our sponsor's pub (The Duke of Wellington, Shoreham-by-Sea). Part empty beer casks can't be taken and resold, as all you will get is 'yeast soup'. No thanks...

<http://www.cask-ale.co.uk/beerfestival.html>

People travelled from as far afield as Germany - and New Jersey in the case of our friend Jim Barnes of Shelton Brothers Importers. See the photos below. This was a blast, entertainment was headlined by John Otway, The Tuts, The Members (old school original punk), with impressive performances from all others, notably Doctor Bongo, Laura Ward & The Risen Road, Alcohol Licks(!), Wob, East Town Pirates, and Philip Jeays. My long time friend and co-founder back in 1996 Attila the Stockbroker arranged the entertainment. Next year's festival is 2nd to 4th June. Fly to London Gatwick Airport and you're only 35 miles away.



