



Malted Barley Appreciation Society

July 2017 Newsletter

<http://www.mbas.hbd.org>

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, 12th July 2017

Our June guests will be Randy Baril (author and cask cellar person with NERAX) and Patrick Morse of Flagship Brewery (SI). Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



JUNE MEETING RECAP

Photos by Mauro García-Oliva & Bill Coleman

Our June meeting guests were Lee Kaplan of [Lithology Brewing Company](#) & Blake Tomnitz of [Five Boroughs Brewing Company](#).

Lithology Brewing Co. is a licensed New York State Farm Brewery located in Farmingdale, NY. As a Farm Brewery, we use at least 20% locally harvested New York ingredients for our beer, including hops and grain. Lithology Brewing Co. is focused on creating balanced beers with sustainable and quality ingredients from New York and beyond.





Summer Sunrise Ale by Lithology Brewing Co.

5.5% ABV 34 IBU Light and refreshing, this summer ale is made with a blend of 2-row and wheat grains, with the perfect combination of summery hops, for a crisp citrus flavor and sweet melon aroma. It's the perfect compliment to a summer BBQ and a refreshing drink after a hot summer's day.



Red Ale by Lithology Brewing Co. 5.5% ABV 26 IBU A traditional style red ale, the balanced blend of amber and crystal grain give this brew its copper color and distinct malty profile. It's mildly hopped to highlight the malty sweetness and roasted notes of this style.



Designated Hitter Dry-hopped Pale Ale by Lithology Brewing Co.

5.4% ABV 50 IBU We took our flagship American Pale Ale, dialed back the ABV and dry hopped it with Citra hops. The result: a strong, malty backbone with notes of citrus on the nose.



LB IPA India Pale Ale by Lithology Brewing Co. 6.3% ABV 92 IBU Hop varieties: 5. Grain varieties: 3. Blending 5 different hop varieties in a careful blend of amber and crystal malts, this brew satisfies the biggest hopheads and tempts even the most timid taste buds.





Lafayette Farmhouse French Saison by Lithology Brewing Co. 6% ABV 22 IBU Named after Gilbert du Motier—better known as the Marquis de Lafayette, the Frenchman who enlisted in the American Revolution and went on to become one of George Washington's closest allies. The beer is a celebration of the two countries and blends characteristics of a traditional French Saison with the sweetness of an American fall harvest. American corn and wild honey compliment the malted grains and French Saison yeast to give it a slightly sweet flavor. Peach and passion fruit aroma dominate the nose of this complex beer. Sniff then sip... or gulp. The fruit aroma comes from the dry hopping process.



Five Boroughs Brewing Co. is a New York City brewery and tap-room opening soon in Sunset Park, Brooklyn. We produce high-quality craft beers that embody the dynamic spirit of New York City, a place where aspirations are limited only by what one is able to brew up in one's head. We are a brewery built to celebrate and encourage the exploration of craft beer and all the wonders the five boroughs have to offer. Five Boroughs Brewing Co. aims to create a culture and family that all New Yorkers can be a part of and a beer they can truly call their own.



Pilsner by Five Boroughs Brewing Co. 5% ABV 40 IBU
brewed in the Czech tradition. Light in color and body with a clean, bitter finish. Czech Saaz hops impart soft floral and grassy aromas. This style is deceptively difficult to brew, and we've worked hard to perfect our take on this underrated lager.



Raspberry Gose by Five Boroughs Brewing Co. 4% ABV 8 IBU
Our clean, pleasantly salty Gose conditioned on a heaping helping of raspberries. The result is a perfect combination of salty tartness and sweet, fruity flavors. This spin on our standard Gose has a refreshingly prickly carbonation and a noticeable dryness that's the perfect companion to New York City summers.



Hoppy Lager by Five Boroughs Brewing Co. 6% ABV 45 IBU
At a higher ABV, our Hoppy Lager is a departure from the more traditional lagers we brew. We use a light grain bill and our clean-fermenting house lager yeast to create the perfect base to showcase large additions of Idaho 7 and Centennial hops. This gives the beer an aroma of tropical fruit, lemongrass, black tea, grapefruit, and light pine.

FRIEND 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 W'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

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

<http://www.mbas.hbd.org>

