

Malted Barley Appreciation Society

July 2018 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, 11th July 2018

Our July meeting guest speaker will be Pat Fondiller, self-styled "Beer Beast" at Alewife Brewing Company. Everyone 21 and over is welcome to attend and enjoy their fine beers, plus Mugs' wide selection of beers on tap, cask, bottle, and 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. There is no further charge for what the guests pour for us, though we do encourage everyone to tip the waitress generously. We meet in the rear dining area at Mugs, so you can eat before or during the meeting if you wish.

BREWERS, REPS, WHOLESALERS, IMPORTERS...

If you would like to be our guest at a future Malted Barley Appreciation Society meeting, please email the club president (address below).

MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Margaret Bodriguian

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



JUNE MEETING SUMMARY

by Warren Becker

Due to a conflict with our planned guest speaker, we made this into a bottle share session kindly hosted by Daniel Bryg (thanks Daniel!).

Monster Ale (2001) by Brooklyn Brewery

shared by John Naegele.

<http://brooklynbrewery.com/>

Brooklyn Monster Ale has been discontinued. Brooklyn Monster Ale was a classic barley wine, a style of ale originally brewed by the butlers to the English and American aristocracy. It is brewed from three mashes of heirloom British malt and spiced with aromatic American Willamette, Cascade and Fuggles hops. After four months of aging, it has a magnificent burnished copper color, an aroma redolent of sherry, citrusy hops and fruit, a soft, warming, complex palate, a spirituous finish, and a strength of 10.3%. It is vivacious when young, but will age gracefully for many years, becoming more complex over time.

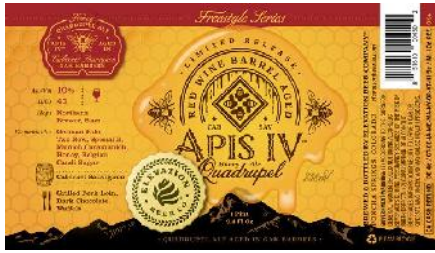


Elevation Beer Company - Red Wine Barrel Aged Apis IV shared by

Warren Becker.

This 10% ABV Quadrupel Ale w/ Honey aged is only the second time that Elevation has ever made this beer, Red Wine Barrel Aged Apis IV will be about 140 cases sprinkled to select areas in Colorado. Elevation brews in the rural mountain town of Poncha Springs, Colorado.

<https://elevationbeerco.com/>



Lickinghole Creek Craft Brewery from Goochland, VA, several imperial stout bottles shared by Daniel Bryg.

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

Lickinghole Creek Craft Brewery is a water-conscious, biologically friendly farm brewery carefully crafting Belgium-style beers and growing hops, barley and other adjuncts. Our name pays homage to Little Lickinghole Creek, which runs through the farm's rolling hills. Since pre-colonial times the creek has been known as the Lickinghole where wildlife stopped to drink from the nourishing waters. May the tradition continue.



Virginia (2014) Black Bear – Russian Imperial Stout, 9.3% ABV, 78 IBU
2 time Gold Medal Winner – 2015 & 2016 VA Craft Brewers Cup
(The Base Beer for the Enlightened Despot & Illuminatos). Beware the Bear. Bold and aggressive best describe the Virginia Black Bear. Ten Specialty

Grains comprise the backbone of the beer and high alpha American hops give the bear her teeth. Notes of dark chocolate and coffee abound. Used as the base beer for the Enlightened Despot, the Virginia Black Bear has escaped to wander where she wants. Beware the bear. **Awaken the Despot (2017) by Lickinghole Creek Craft Brewery** Awaken the Despot 11.3% ABV Imperial Stout is made with ten different specialty grains, generously hopped, aged in premium bourbon barrels for as long as it takes and cold-conditioned on freshly roasted coffee.

Challenge the Despot by Lickinghole Creek Craft Brewery
Coconut Virginia Black Bear by Lickinghole Creek Brewery



GET WELL SOON JIMMY

Everyone involved with The Malted Barley Appreciation Society wishes our dear friend Jimmy Carbone, who is currently in hospital battling a horrible bone infection, a very speedy recovery. Please see <https://www.gofundme.com/jimmywellnessfund> for more details. Get well soon Jimmy!

FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

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>

