

Malted Barley Appreciation Society

June 2007 • Volume 14 • Number 6

FROM THE EDITOR'S DESK

Cheers! Here's your newsletter...

— Alan Rice —

Next Meeting:

Wed. June 13, 7:30 p.m. Mugs Ale House. Our guest will be Andrew Reed of Brewery Ommegang.



CL photos by Alan Rice

Pleasant Times

BY ALAN RICE

Scott Vaccaro of Captain Lawrence Brewing Co. returned to the MBAS at Mugs Ale House, with over 30 people to greet him on a cool evening in the garden. When Scott first visited us in March 2006, he told us about his training and early experiences as a brewer, and also the saga of the opening of the brewery. He brought us growlers of his year round beers, Pale Ale, Smoked Porter, Liquid Gold, and Captain's Reserve DIPA. These beers are selling well and can be found on tap at better beer bars and restaurants in the Brooklyn, Manhattan, and of course, Westchester County. Paperwork was filed for distribution

Continued on next page

MBAS 2007 COMMITTEE

President	Mary Izetelny
Webmaster and cartoonist:	Bill Coleman
Treasurer:	Eric Freberg
Technical advisor:	George De Piro
Raffle co-ordinators:	B.R. Rolya Bob Weyersburg
Exec. committee, non-specific:	Warren Becker Rob Gibson Alex Hall Jennifer Traska Gibson Kevin Winn Lucy Zachman Jim Simpson
Ministers of Homebrew	Ludwig the Dachshund
Security:	Sophie the Poodle
Layout and Typography	Pamela Rice

<http://hbd.org/mbas>



Continued from page 1

in New Jersey. CL also sells about 300 growlers at the brewery each weekend on Friday evenings and Saturday afternoons, and free samples are offered, too.

This time we sampled some of his seasonal beers. The seasonals are sold occasionally on tap, and also in 750ml bottles at the brewery, or for a few more dollars at stores such as Bierkraft, Thrifty, and New Beer. He is currently hand bottling, which is time-consuming. But look for 22 oz. bottles in the next few months. Prospero Winery is building a mobile bottling line. The semi backs up to the loading dock, beer goes in, and labeled bombers come out. Since CL is located right next door to Prospero, it will be the obvious first customer.

Nor' Easter winter warmer was released in February. Pale, Chocolate, Special B, and roasted malts are brewed to an original gravity of 25. Simcoe and East Kent Goldings are added to an IBU of 32. But it is the special addition of elderberries, and the bourbon barrel aging that gives this 12% abv ale its swagger. It pours almost black with garnet highlights. The aroma is chocolate and vanilla from the bourbon. The aromas return in the flavor, and are joined with a hint of coffee and dried fruit. There is a subtle tartness, perhaps from the elderberries. Hops linger at the finish of this big beer.

The Xtra Gold is an American version of a Belgian Tripel. We opened some new bottles from the April release – it also comes out in October. It has one tick more alcohol at 10%, and more importantly, Simcoe, Sterling, Cascade, Crystal, and Amarillo hops at 35 IBUs. The sweet and tart tangerine aromas combine with the Belgian yeast esters. It's surprisingly dry, though the alcohol is more apparent as it warms.

Last but certainly not least we tasted the Cuvee de Castleton. That's "Cuvee", as in wine blended in casks, and "Castleton", as in 99 Castleton St., the location of the brewery. Scott took the regular Liquid Gold and transferred it into French Oak barrels. Brettanomyces, a "wild" yeast was added and allowed to slowly work its wonderful magic. A couple months later he added Muscat grapes,

procured through the Prospero Winery, of course. Prospero purchases thousands of pounds of grapes for home vintners, so they were simple to procure.

The grapes add complexity to the taste and also provide more sugar for the yeast to consume over the course of an additional 5 months or so. This adds a percent or two to the abv. Whole crushed grapes with the skins are preferable to straight grape juice, but it was a nightmare to drain the mixture from the barrels. He lost about a quar-



ter of the beer, so he'll have to figure out a different method next time.

The limited quantity sold out put quickly at the brewery, so let's hope he's willing to do it again. In the end, a wonderfully aromatic, almost perfume-like beer was produced. This was a "good" sour beer, reminiscent of lemonade. Definitely seek it out if you are a lover of Brett beers.

Mugs Ale House had a couple of the regular CL offer-

Continued on next page

Continued from page 2

ings on tap. Also, the DIPA was on cask, and it was very impressive. The proteins in the hops did a very nice job in holding onto the head far longer than in normal cask ale. It seemed to hold on longer than the kegged version, too. This allowed the wonderful citrus aroma to waft out. Scott



originally used whole hops but he switched to 40 pounds of pellets per batch. The grapefruit flavor from 80 IBUs of Cascade and Chinook (or sometimes Pallisade or Simcoe), hops was backed up with a strong malt base.

But wait, there is more. Scott is a very busy guy. The Smoked Ported, which only has about 15% smoked malts, is finding its way into various, used liquor barrels. Smoke From The Oak – Wine was released in February after resting in Merlot and Pinot Noir barrels for several months. Please be warned – if you are aging any of this, you might want to move it to the refrigerator. There is a risk it may explode. Certainly open it well chilled. This warning goes

out to holders of Cuvée as well. Do not age it in the back of your closet for a year!

The Smoke From The Oak series continued with used rum and bourbon barrels. Casks were tapped separately at the Lazy Boy Saloon in White Plains, and simultaneously at Barcade. The origin of the rum barrel was not supposed to be named, but the barrels are all stamped “St. Croix, Virgin Islands”, and the only distillery there is Cruzan, so I’m not violating any secret oaths by passing this along. (Check out the Cruzan single barrel 12 year old if you get a chance – drink it neat, it’s superb.) In the SFTO, the rum was quite apparent on the nose and

the tongue, and melded nicely with the porter. Look for bottles in August.

The SFTO Jim Beam bourbon barrel had less alcohol influence and more of an old oak sourness. I preferred the rum version, and perhaps this was the reason. Both beers were on cask and low in carbonation. The bottle refermentation should address this. SFTO Rum will be released in September.

Scott also aged some Xtra Gold in Apple Brandy barrels from Laird’s Distillery in Scobeyville, NJ. They are the oldest family of distillers in the U.S. They provided

Continued on next page



Story photos by Alan Rice



Scott Vaccaro started filtering his Captain Lawrence beers early this year. The filter is shown here both covered and uncovered. It is a very coarse filter at 7 microns. For comparison, a .45 micron filter would sterilize the beer. He used to age his beers for 6 weeks to let the yeast and large particles settle out. Now the beer is ready in only 3 weeks with no flavor difference.

Continued from page 3

applejack to George Washington's Continental army, and have sold commercially since 1780. Unfortunately, the cask of CL Golden Delicious did not make an appearance at Barcade. Perhaps the yeast had too much fun with the priming sugar, because the cask foamed out (in this case, there was no explosion). The bottle release date is still to be determined. Finally, expect SFTO Port barrel to be the fourth release.

The St. Vincent's Abbey Dubbel returns on Father's Day. It is named for Scott's Dad, in part because without him, there would be no Captain Lawrence Brewery (and no Scott either, I suppose). The new label features a cartoon drawing of Vince in his prized red Datsun 2000 roadster convertible. (These were produced in the late '60s until the introduction of the 240Z.) I opened last year's St. Vincent's and it had amazing chocolate notes. There are still a few bottles around at the usual stores. But there was a lot of variability in this early CL bottling. If you don't want to take a chance, age one of the new ones – you won't be disappointed.

Coming this summer will be a wit beer. And in the fall, look for a fresh hop, harvest ale. Three years ago, Scott planted 80 Chinook, Crystal, Centennial, and Sterling hop vines on a local farm. About 65 to 70 are still growing on a 20-foot high trellis protected by a deer fence. He hopes to get 21 pounds per vine, but he'll pack them into only about 20 barrels. Scott also has several "wild" yeast projects going – check back in three years!



Story photos by Alan Rice



LAKE PLACID BREWERY TAKES TAP NY

BY ALAN RICE

At the 11th TAP NY, Bill Woodring, President & co-founder of the Hudson Valley Food & Beer Festival presented both the F.X Matt Memorial Cup for best brewery in NY state and the Mathew Vassar Brewers' cup for best brewery in the



TAP newyork07
craft brew & fine food festival
April 28 & 29, 2007

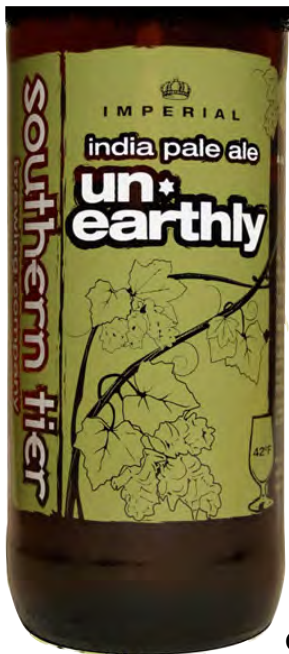
Hudson Valley to Christopher Ericson, owner and brewmaster of Lake Placid Brewing Co. Chris was the first to take both cups in 2005 and he also won the Vassar cup in 2003.

The original Lake Placid Pub and Brewery still overlooks Mirror Lake.

Continued on next page



Photo by Rob Megnin of Hunter Mtn. for TAP NY



2007 Tap NY Winners

Best brewery in NY State: Lake Placid Pub & Brewery

Best beers in NY State:

- Gold – Unearthly Imperial IPA, Southern Tier Brewery
- Silver – Sled Dog Triple Bock, Wagner Valley Brewing
- Bronze – Saranac Black Forest Lager, F.X. Matt Brewery

Best brewery in the Hudson Valley: Lake Placid Pub & Brewery

Best beers in the Hudson Valley:

- Gold – Twice Bitten Barleywine, Lake Placid Pub & Brewery
- Silver – Captain's Reserve Double IPA, Captain Lawrence Brewing
- Bronze – Chatham Brewing Porter, Chatham Brewing

Continued from page 4

Chris was brewing near the 1800-barrel capacity and growing with accounts throughout the Adirondacks. So in 2001 he took over the short lived AAA Brewery in Plattsburgh. Besides quadrupling capacity, he also acquired the bottling line and a huge supply of bottles and unused kegs. Distribution soon expanded to include New York City.

And just one week before Lake Placid Brewing took its second F.X. Matt cup, there was a big joint announcement from LPB and the F.X. Matt Brewery in Utica. The two entered into a very close brewing and marketing relationship. This is not just another in a long line of contract brewing agreements at Matt. They will use their

expertise to increase production in the Plattsburgh brewery. Some brewing will shift to Utica, allowing LPC to release 12 packs and mixed packs. The increased production will be marketed by Matt's sales force with their larger distribution. This also provides a nice synergy between the two Adirondack breweries, with Matt's Saranac line at a lower price point than that of Lake Placid.

An obvious benefit is that LPC has the ability to brew more seasonals. In addition, the unique relationship allows Matt to brew specialty beers and test batches of Saranac in Plattsburgh on a smaller scale than in Utica.



Fette Sau

More Pub Crawl images on next page.

Pub Crawl MAY 26



Pub Crawl photos by Warren Becker



The Third MBAS Northwest Brooklyn Pub Crawl

PHOTOGRAPHS BY
WARREN BECKER



- 1: Mug's Ale House
- 2: Spike Hill
- 3: Pencil Factory
- 4: Mark Bar
- 5: Fette Sau
- 6: Barcade.

Calendar

BEER EVENTS

Wed. June 6, Great Divide Brooklyn Debut, Barcade.

Oak Aged Yeti Imperial Stout, Old Ruffian Barley Wine, Saint Bridget's Porter, Wild Raspberry Ale, Hercules Double IPA, Samurai Ale.

Wed. June 6, Great Divide Manhattan Debut, Blind

Tiger, and also at Collins. B.T. list: Yeti Imperial Stout, Oak Aged Yeti Imperial Stout, Old Ruffian Barley Wine, Saint Bridget's Porter, Hercules Double IPA, Samurai Ale, Denver Pale Ale. Collins list TBA.

Thu. June 7, Ithaca Night, Barcade. The NYC debut of Ithaca Brewing's Kaffinator Double Espresso Bock, which is brewed with coffee from Brooklyn and Ithaca local Gimme Coffee. Also on tap: Old Habit Rye Barleywine, Cascazilla, Apricot Wheat, and Nut Brown (cask).

Thu. June 7, Oskar Blues, Hop Devil, and also at David Copperfield,s. On tap: Barrel Aged Ten Fiddy, Barrel

Aged Gordon, Money Shot Cream Ale, Old Chubb, Dale,s Pale Ale.

Sun. June 10, Noon, - Sun. June 17, 2nd Annual Ode to Lambic and Brettanomyces, Spuyten Duyvil. The event will run all week. On tap opening day: Cantillon Lou Pepe Framboise 2003, Cantillon Gueuze 2006, Cantillon Broucsella 2005, Cantillon Vigneronne 2006, Oud Beersel 4 year old Lambic, Heavyweight Ste've 2005. On cask: Cantillon St. Lamvinus 2006 and a bourbon pin filled with a blend of Oud Beersel and Cantillon 3 year old Lambic. There will also be rare vintage bottles from Girardin, Oud Beersel, Lindeman's, Boon, 3 Fonteinen, Cantillon, Russian River, Heavyweight, and Dogfish Head.

Tue. June 12, Weyerbacher, Collins. On tap: Muse Farmhouse Ale, Double Simcoe, Blithering Idiot, Blanche.

Continued on next page



Calendar photos by Alan Rice

Continued from page 7

Wed. June 13, 4pm, Iron Hill and Sly Fox, Blind Tiger.

From Iron Hill: Saison, Belgian Pale Ale, Biere de Garde, Flemish Red, Bourbon Russian Imperial Stout, Ironbound Ale (APA), Cannibal, and more. From Sly Fox: Royal Weisse, O'Reilly's Stout, Route 113 IPA, Pikeland Pils, Dunkel Bock, Ichor Quad, Instigator Doppelbock, Abbey Double, and more.

Wed. June 13, 6pm, Boon Lambic Tasting, Spuyten

Duyvil. In the middle of Lambic & Brett week, Don Feinberg of Vanburg & DeWolf Importers will lead a horizontal tasting of two different single barrel kegs of 3-year-old Boon Lambic.

Wed. June 13, 7:30pm, MBAS Meeting, Mugs. Our guest will be Andrew Reed of Ommegang Brewery.

Fri. June 15, 6-9:30pm, American Beer Fest - Night of the Lagers, Boston Cyclorama, \$45 in advance.
<http://beeradvocate.com/events/info/11924>

Sat June 16, 1-4:30pm or 6-9:30pm, American Beer Fest, Boston Cyclorama, \$40 in advance. 125+ American Beers from 35+ brewers.
<http://beeradvocate.com/events/info/11923>

Sat. June 16, Harrisburg Brewers Fest, \$30 in advance. 12-3:30pm, 4-5pm VIP, or 5-8:30pm. 35+ regional breweries, 70+ beers, live music, food vendors.
<http://www.troegs.com/brewfest/general.asp>

Wed. June 20, He,Brew, Blind Tiger. 10 drafts including vintages, casks, and the release of Schmaltz,s Coney Island Lager.

Thu. June 21, He,Brew, Spuyten Duyvil. List TBA.

Sat. June 23, 1-5pm, 11th Garden State Craft Brewers Festival on the Battleship New Jersey, \$35.
<http://www.njbeer.org/http>

Thu. June 28- Sat. June 30, Hop Devil's 2nd Anniversary Celebration. Rare and hard to get beers, list TBA.

Sat. July 21, Belgium Comes to Cooperstown, Ommegang Brewery, \$60. Ticket includes a 2-6pm sampling

of 150 Belgian and Belgian-style beers, complete access brewery tours all day, 7 hours of live music, campsites, and showers. There will be plenty of food for sale. The Friday night VIP session is sold out. For info. and tickets, don't delay: <http://www.ommegang.com>

LOCAL BEER EVENT VENUES

Andy's Corner Bar, 257 Queen Anne Road, Bogota, NJ 07603, (201) 342-9887, <http://www.andyscornerbar.com/>.

Barcade, 388 Union Avenue, Brooklyn 11211. (718) 302-6464. <http://www.barcadebrooklyn.com/>.

The Blind Tiger, 281 Bleecker Street, Manhattan, 10014, (212) 462-4682. <http://blindtigeralehouse.com>.

Brazen Head, 228 Atlantic Avenue, Brooklyn 11201. (718) 488-0430. <http://www.brazenheadbrooklyn.com/>.

Collins Bar, 735 8th Avenue, Manhattan 10036. (212) 541-4206. <http://collinsbar.com/>.

David Copperfield's, 1394 York Avenue, Manhattan 10021. (212) 734-6152. <http://www.davidcopperfields.com/>.

dba, 141 First Avenue, (212) 475-5097, Manhattan, 10003. <http://drinkgoodstuff.com/>.

Downtown Bar & Grill, 160 Court Street, Brooklyn 11201. (718) 625-2835.

Essex Ale House, 179 Essex Street, Manhattan 10002. (212) 505-6027.

The Gate, 321 5th Avenue, Brooklyn, 11215, <http://thegatebrooklyn.com/>.

Hop Devil Grill, 129 St. Marks Place, Manhattan 10009. (212) 533-4467. <http://www.hopdevil.com/>.

Jimmy's, 43 East 7th Street, Manhattan 10003, (212) 982-3006. <http://www.jimmysno43.com/>

Mugs Ale House, 125 Bedford Avenue, Brooklyn 11211. (718) 384-8494. <http://www.mugsalehouse.com/>.

Spuyten Duyvil, 359 Metropolitan Avenue, Brooklyn 11211. (718) 963-4140. <http://www.spuytenduyvilnyc.com/>.

Continued on next page



Calendar photos by Alan Rice



Continued from page 8

Liberty Heights Tap Room, 36 Van Dyke Street, Brooklyn 11231. (718) 246-1793. <http://www.libertyheightstaproom.com/> .

Standings, 43 East 7th Street, Manhattan 10003. (212) 420-0671. <http://www.standingsbar.com/> .

Stanton Publick, 17 Stanton Street, Manhattan 10002, (212) 677-5555, <http://www.villedgepub.com/>.

Zum Schneider, 107 Avenue C (at 7th St.), Manhattan 10009. Tel. 212 598 1098.
<http://www.zumschneider.com/>.

For up-to-the-minute calendar info, go to:

<http://hbd.org/mbas/index.html> . For draft lists go to:

<http://hbd.org/mbas/beer.html>

HOME BREW COMPETITIONS:

Sat. June 9, 14th Annual BUZZ Off, Iron Hill Brewery & Restaurant, West Chester, PA. The Brewers Unlimited Zany Zymurgists home brew competition is a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). All BJCP recognized styles (2004 guidelines) including meads and ciders are eligible for entry. There is a special bottle label category. Entries accepted May 13-25. See website for drop off and mail-in locations. Certified BJCP judges and stewards are needed. Recent exam takers are welcome! Details at <http://hbd.org/buzz> .