

# Malted Barley Appreciation Society

June 2009 Newsletter

15<sup>TH</sup> ANNIVERSARY 1994 - 2009

## From the Editor's Desk

HERE'S THE JUNE 2009 NEWSLETTER.

PROOST! WARREN BECKER

<http://hbd.org/mbas>

## NEXT MEETING:

Wed. June 10, 2009 @ 7:30pm.

Our guest will be Jake Leinenkugel, 5th generation brewer and president of Jacob Leinekugel Brewing Co.

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

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## MAY MEETING By Warren Becker

Our May guest was Kelly Taylor of Kelso (Brewery) of Brooklyn [www.kelsoofbrooklyn.com](http://www.kelsoofbrooklyn.com). With all the Beer Quest lights and cameras illuminating the Mug's backyard, Kelly told us that Kelso celebrated their 3rd Anniversary in early May.

Kelly Taylor was raised in Seattle, WA. He began as a homebrewer in San Diego, CA when he was 18 years old college student. With supplies from his local homebrewing shop, Kelly would brew almost every Sunday while in college, as part of his weekend collegiate ritual of football, laundry, and homebrew. Though Kelly majored in International Business, specializing in Russian and Japanese, he followed his desire to work in the "art form to create a beer," as an "integrated concept", with "get dirty involved in process." After college, Kelly followed his brewing desire, and headed back to Seattle, to brew at Pyramid Brewery. On a trip to the East Coast, Kelly met his future wife, Sonya, who attended American University, and was working at the renowned beer bar, Brickskiller, in Washington DC. In 2000, Kelly took over the brewing duties for the Heartland Brewpubs, with 6 pubs in Manhattan, and a large capacity, downtown Brooklyn brewery, located in an old Borden Milk Plant. He and Sonya started Kelso (combination of their first names) to create craft beers to quench their thirst for creative brewing. Kelso beers are brewed at Greenpoint Brewing Company, the brewery at which Heartland makes all their beers, and is distributed by Manhattan Beer.

We sampled a **Heartland Wild Flower Wheat**, a late spring Heartland Brewery seasonal; **Nut Brown Lager**, a German Style

Dunkel; **Pilsner**, a Spring Seasonal, **Recessionator Doppelbock**, an 8% ABV malty, chewy beer that uses Pilsner yeast and malts, from the Crisp Malting Co. in the UK; **Maibock**, at 7% ABV, brewed with Czech Hops and Weyerman Malts; **Heartland Blonde**, a citrus ale with Golden Yeast from White Labs, and is keg conditioned; and **Fette Sau**, 7% ale made for Fette Sau BBQ in Brooklyn, with New Zealand Hops, Passion Fruit Juice, and Champagne Yeast.

Kelly refers to his brewing as “1,000 Gallon Homebrew Batches”. Upcoming beers on note are a revamped **Pumpkin Beer**, **Cask Ales for the Heartland Union Square** location, and **Kelso Brett**, a 100% Brett/ Lemon, Sour, Fruit combination with peanut butter notes with barrel aging, and bourbon and tart notes. Also of note, Kelso plans on releasing a 30 barrel **Kelso Wit Bier** this summer. They will produce small-batch **Wild Ale** “Grundy” (7 barrel batches) of a Lacto Bacillus/Guild Yeasts. Next seasonal will be a **Saison** Fantome Yeast, produced earlier as their “Matrimony Ale”, but at 5% ABV with strawberries added. Kelly produced a special UK Style 3.5% ABV **Mild Ale** called Satisfaction for The Diamond Bar in Greenpoint. **Kelso Chocolate Lager Aged in Oak Barrels with Sour Cherries**, at 6% ABV, and aged in oak bourbon barrels with Upstate NY sour cherry puree is also on their upcoming release calendar. Lastly, Kelly was proud that the famous Peter Lugar’s Steakhouse in Brooklyn now serves Kelso Not Brown Lager.

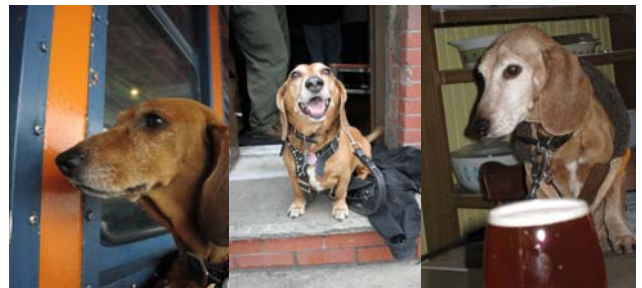
**The current Kelso beers are (descriptions by Kelly): Nut Brown Lager:** A delicious nut brown lager, made with German Munich malts and a generous amount of hops for a full malt flavor, spicy background, and a clean, crisp finish. 5.75% alc/vol. **Pilsner:** Floral nose, slightly sweet, with a dry finish. A classic European pils. 5.5% alc/vol. **St. Gowanus: Belgian Style Golden Ale:** Hopy, crisp, citrusy, and dry. 5.5%alc/vol. **Saison:** Notes of citrus, strawberry, hay and a hint of clove make this unique Belgian style ale complex yet satisfying. 4.5% alc/vol. typically available April to August. This is the “famed” “wedding beer”. **Kelso’s upcoming beer offerings are (descriptions by Kelly): Sour Barrel Aged Lambic w/Red Cherry Puree and a bit of Brett.** Tart/oak notes dominate, with fruity backbone. 4.5%abv. **Bourbon Aged Porter:** Notes of chocolate and bourbon, oak and vanilla. Very rich and smooth flavored, at 6.5%abv.



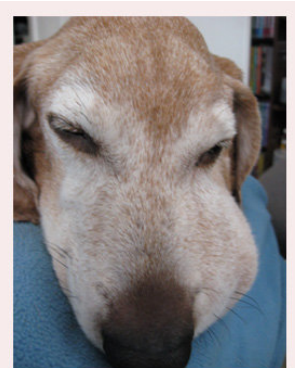
## R I P Pres. Ludwig: 2/23/1997 - 5/18/2009

MBAS Past President (yes, he served as interim president after Pres. Andy Ager left) past away last month. He spent his final weekend saying goodbye to his many friends, favorite beer bars, and fellow beer geeks, before succumbing to his bout with cancer.

Ludwig was a great drinking buddy, a terrific companion, possessed insatiable appetite for beer and food 24/7, a suave chic magnet, a trend setter in craft beer “pup” crawls, and a friendly diplomat to strangers and old acquaintances alike. He will be missed and remembered by all the many friends, far and wide, that enjoyed seeing his recognizable profile at the bar.



SEPTEMBER 7, 2002



MAY 18, 2009

## Event Calendar by President Alan Rice

### HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

Amber Waves results:

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

**Fritz Fernow**, NYCHG, 1<sup>st</sup> place, TBN Starsan IPA.

**Vladmir Kowalyk**, NYCHG, 1<sup>st</sup> place, Summer Wheat.

Brewers East End Revival results:

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

**Mike Manzi**, MBAS, 2<sup>nd</sup> place for Best In Show, Mike's Light American Lager; 2<sup>nd</sup> place, Mike's (Foreign Extra) Stout; 3<sup>rd</sup> place, American Pale Ale; 3<sup>rd</sup> place, Mike's ESB.

**Vladimir Kowalyk**, 2<sup>nd</sup> place, 7 Hop IPA; 3<sup>rd</sup> place, Saison; 3<sup>rd</sup> place, Summer Wheat; 3<sup>rd</sup> place, U.S. Open (Irish) Red.

**Fritz Fernow**, 2<sup>nd</sup> place, Tasty Tiny Piny American Pale Ale.

### Homebrew Competitions:

June 12-13, 2009 **NY State Fair Homebrew Competition**

Presented by Salt City Brew Club

Entries are closed.

<http://www.saltcitybrew.org/competitions.html>

August 2, 2009 **Mead Day**, an AHA event.

Each year on the first Saturday in August, homebrewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead.

<http://www.beertown.org/events/meadday/index.html>

August 15, 2009 **FOAM Homebrew Competition**

Presented by The Fitchburg Order of Ale Makers

Entry deadline August 2

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

FOAM sent us a special request for judges!

### **Beer Related Events:**

Wed. June 10, **Lagunitas at Blind Tiger**. Brown Shugga, Hairy Eyeball, Imperial Stout, Cappuccino Stout, Hop Stoopid, IPA,

Undercover Shutdown Ale, Pilsner, Farmhouse Saison, Pale Ale, Censored, Ruben and the Jets (oak aged), Farmhouse Saison (oak aged), Gnarly Wine '07, Gnarly Wine '08, Gnarly Wine '09, Maximus, Correction (cask), Undercover Shutdown Ale (cask).

<http://blindtigeralehouse.com/>

Thu. June 11, **Lagunitas at The Gate**. IPA, Czech Pils, Undercover Shutdown Ale, Brown Shugga, Hairy Eyeball, New Dogtown Pale Ale, Hop Stoopid (cask). Bombers:

Imperial Stout, We're Only In It For The Money.

<http://thegatebrooklyn.blogspot.com/>

Thu. June 11, 6-9pm, **Atwater Block Brewery (Detroit) NYC Debut at Pony Bar**. Hell, Pilsner, Dirty Blonde, Cherry Stout, Vanilla Java Porter, Salvation IPA, Shamans Barrel-Aged Baltic Porter, Voodooovator Dopplebock, Tufel Weizenbock. Help them name their new Imperial Amber Ale.

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

Thu. June 11, **Riverhorse at Amsterdam 106**. List TBA.

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

Fri. June 12, 5-9pm, **Smuttynose at Whole Foods Bowery**. Free tastings, growler fills. List TBA.

<http://www.wholefoodsmarket.com/stores/bowery/beerroom.php>

Sat. June 13, 4-8pm, **Oskar Blues at Whole Foods Bowery**. Free tastings, growler fills. Dales Pale Ale, Gordon's, Old Chub, Mama's Little Yella Pils, Barrel-Aged Ten Fidy, Barrel-Aged Old Chub, Double Dry Hopped Gordon's (cask).

Sat. June 13, **Summer Kick-Off at New Beer Dist.** Tastings and growler fills from Ithaca at 2pm and Brooklyn at 4pm. Reps from both breweries will be on hand.

<http://www.new-beer.com/>

Sat. June 13, 10am-5:30pm, **Southampton Brewery Tour from Rattle N Hum**, \$50. Includes bus, beer, and food. Spencer Niebur is giving the tour.

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

Sat. June 13, 2-7pm, **Blue Point Tenth Anniversary Party**, Patchogue, \$65. Featuring the limited-edition release of their 10th Anniversary IPA. Includes 14 oz. Belgian style etched anniversary glass, 8 drink tickets, live music, and a coupon for free growler on your next visit.

Mon. June 15, 8pm, **The Bruery at Amsterdam Ale House**. Patrick Rue will be on hand. 340 Amsterdam Ave. at 76<sup>th</sup> St.

Tue. June 16, **Sly Fox at Bar Great Harry**. Brian O'Reilly will be on hand. Chester County Brown Ale (cask), Felonious, Helles Lager, Ichor, Incubus, O'Reilly Irish Stout, Panacea, Phoenix Pale Ale, Pikeland Pils, Renard D'Or, Slacker Bock, additional rare



keg TBA.

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

Tue. June 16, 5-9pm, **Green Flash at Spring Lounge**. \$4 pints of West Coast IPA, Trippel, DIPa.

<http://springlounge.yppguides.net/>

Tue. June 16, **Elysian at Rattle N Hum**. Dick Cantwell will be on hand. The Immortal IPA, Avatar Jasmine IPA, The Wise ESB, Dragonstooth Stout, Loser Pale Ale, Prometheus IPA, Daedalus Irish-Style Stout, The Golden Boot Ale, Avatar Imperial IPA – Batch 2000, Saison Poivre, Saison Elysee, Hubris IIPA, Yuzu's Belgian-Style Golden Ale, The Horror Belgian-Style Stout, Koh-I-Noor Cardamom Porter, Bete Blanche Belgian Style Tripel, Cask TBA.

Tue. June 16, **Jolly Pumpkin at Spuyten Duyvil**. Bam Beer (draft and cask), Bam Noir, Oro de Calabaza Blanca, Fuego del Otono. Plus from Farnum Hill, Summer Cider and Extra Dry Still Cider.

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

Wed. June 17, **Redstone Meadery at Spuyten Duyvil**. Black Raspberry Nectar, Sunshine Nectar, Nectar of the Hops. Bottles: Traditional Mountain Honey Wine, Juniper Berry Mountain Honey Wine.

Wed. June 17, **The Duvel Moortgat Portfolio at The Gate**. Taps and bottles from Duvel, Maredsous and Achouffe, and Ommegang. List TBA.

Wed. June 17, **Otter Creek and Wolaver's at Blind Tiger**. Brewer Mike Gerhart and Rep. Rob Emmer will be on hand. OC's new IIPA will be on cask and draft. Nine more drafts TBA.

**The Otter Creek IIPA Cask and Draft Tour** with Mike and Rob continues Thu. 5pm at **Pony Bar**, Fri. 5pm at **House of Brews** (51<sup>st</sup>), Sat. 5pm at **Jimmy's No. 43**, Sat. 7pm at **Ginger-man**, and Sat. 9pm at **Shorty's**.

Thu. June 18, **Vintage Beer Night at Barcade**. Sierra Nevada Bigfoot '04, Brooklyn Black Chocolate Stout '05, Flying Dog Gonzo Imperial Porter '05, Great Divide Yeti '06, Allagash Four '07, Southern Tier Choklat '07, North Coast Old Rasputin '07, Chelsea Imperial Mild '08, Dogfish Head Immort Ale '08, and more!

Thu. June 18, 7-11pm, **Unibroue at Draft Barn**. An Onion Newspaper event. Come early for rare beer tastings and giveaways. List TBA. <http://newyork.decider.com/events/unibroue-night,98368/>

Fri. June 19, 5:30pm, **Kelso at Whole Foods Bowery**. Free tastings, growler fills. List TBA.

Mon. June 22, 7-10pm, **7<sup>th</sup> Brooklyn Beer Dinner at Austin's**

**Steak and Ale**, \$65. A 5-course feast hosted by Garrett Oliver.

<http://austinsteakandalehouse.com/>

Tue. June 23, 7-9pm, **NY State Beer & Cheese Pairing Sail at Chelsea Piers**, \$85. Tour NY Harbor on a schooner with Ian Phillips of Chelsea Brewing.

[https://www.localwinevents.com/tickets/ticket\\_purchase.php?EVENTID=241289](https://www.localwinevents.com/tickets/ticket_purchase.php?EVENTID=241289)

Thu. June 25, **Film and Mead Tasting at Jimmy's No. 43**. The highlight of Jimmy's Pollinator Week is the screening of "Hidden Hives," which explores urban beekeeping and the ancient art of mead making. A \$10 donation benefits Just Food. Enjoy meads from Long Island Meadery, Manhattan Meadery and more.

<http://www.jimmysno43.com/>

Tue. June 30, **Troegs at Rattle N Hum**. Chris Troegner will be on hand. Pale Ale, Hopback Amber, Rugged Trail, Dreamweaver Wheat, Troegenator Double Bock, Sunshine Pils, Mad Elf, Nugget Nectar (cask) plus 3 casks TBA.

Wed. July 1, 7:30pm, **Beer, Bacon, Chocolate, and Cheese Tasting at Jimmy's No. 43**, \$35. Lists TBA.

Fri. July 3, **Sixpoint at Whole Foods Bowery**. Free tastings, growler fills. List TBA.

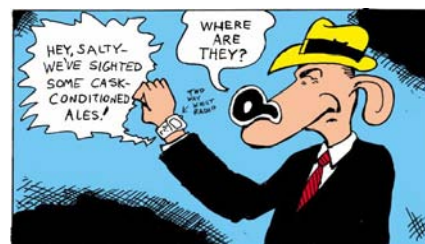
Tue. July 7, **Captain Lawrence Casks at Rattle N Hum**. Scott Vaccaro will be on hand. All beers will be on both draft and cask: Pale Ale, Liquid Gold, Extra Gold, Captains Reserve, Sun Block, Espresso Stout.

Tue. July 7, **NY State Beer & Cheese Pairing Sail at Chelsea Piers**. (See June 23.)

Tue. July 7, **Starkbierzeit Fest at Burp Castle**. Strong Belgian beers, list TBA.

Thu. July 9, **Ithaca at Barcade**. Apricot Wheat, Brute, Cascazilla, Eleven, Flower Power (cask), Partly Sunny, Pils, Ten, White Gold.

**CHECK OUT YOUR BEER ALERT PAGE**



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



