

Malted Barley Appreciation Society

June 2012 Newsletter

From the Editor's Desk

Here's the [MBAS](#) June 2012 Newsletter!

NEXT MEETING:

Wednesday June 13, 2012 @ 7:30PM.

Our guest will be Rich Bucheta of
[Singlecut Beersmiths](#)

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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MAY MEETING

By Warren Becker

Our guests were Jan Matysiak and Kristen Ridenour from [Sixpoint Brewery](#). Jan is the new head brewer for Sixpoint, while Kristen is the Sixpoint Community Ambassador.

Jan, who began with Sixpoint in December 2011, is a German-trained brewmaster from the [Brewing Institute of Weihenstephan](#). He was the brewmaster at Austin, Texas' [Live Oak Brewing Company](#), known for its Hefeweizen. Jan appreciated good craft beer since he began drinking beer, due to the German Purity Law, as most Germany breweries brew at least decent beer. Being into craft beer comes naturally over there. When Jan first came to work in the United States, he was still reserved about the American beer scene. The turning point that made him love American craft beer was his first time at the [Draught House](#) in Austin, Texas, where they offer numerous local breweries, as well as craft breweries from all over the country and world. That experience made Jan realize there is really good American craft beer.

It is the one year anniversary of the Sixpoint can packaging.

There are a total beers now available in cans. Sixpoint point brews the large batches for the cans and kegs in Wilkesboro/Scranton, PA. They shared a Berliner Weiss, made with cocoa hops. Apollo Wheat Heffeweiss, with slight cloves notes, hints of banana, produced to resemble the Crystal Weizen-style (clear Weiss beer; pours without yeast). Jan used a Weihenstephaner Yeast Strain from White Labs. It has a four month expiration date on the can. The beer has a slight protein haze, and uses noble Hallertau Hersbrucker hop variety. Sixpoint has several specialty series, including their popular Mad Scientist Series, which made the 3.8% ABV Berliner Weiss Style with lactobacillus, which has a 5.5% to 3.5% PH drop, and allowed to ferment for 60 hours. Jan used a California Yeast in the fermenter.



Sixpoint brews "Spice of Life" series, which accentuates their IPAs each produced with a single hop. We enjoyed their resinous 9.1% Double IPA, at 103 IBU, made with Columbus Hops. It is currently available in Park Slope, Brooklyn at Franny's Bar. This IPA was also dry-hopped with Citra "flavor" hops, and has smooth flavors throughout. This IPA program is already one year old, and extremely popular with hop-heads and light-weights alike.



There is a barrel program to be added at a future date. Beer Advocate list 83 beers from Sixpoint, since the brewery's inception. Sixpoint is newly available in Chicago, Michigan, Washington DC, Vermont, Maine, along with Pennsylvania, New Jersey, and New York.



Beer Here: Brewing New York's History

May 25, 2012 - September 02, 2012

New-York Historical Society presents *Beer Here: Brewing New York's History*. This exhibit surveys the social, economic, political, and technological history of the production and consumption of beer, ale, and porter in the city from the seventeenth century to the present. Exhibit sections explore such topics as: the nutritional properties of colonial beer and early New York brewers in the age of revolution; infrastructure innovations and the importance of access to clean water; large-scale brewing in nineteenth-century New York and the influence of immigration; the influence of temperance and impact of prohibition; bottling, canning, refrigeration and other technological advances; and the state of the city's breweries in the age of mass production. Featured artifacts and documents include: a 1779 account book from a New York City brewer who sold beer and ale to both the British and patriot sides; sections of early nineteenth-century wooden pipes from one of the city's first water systems; a bronze medal that commemorates an 1855 New York State temperance law; beer trays from a variety of late nineteenth-century brewers; sign from the campaign to repeal prohibition; and a selection of advertisements from Piel's, Rheingold and Schaefer, beloved hometown brewers. **The exhibit concludes with a beer hall that features a selection of favorite New York City and State artisanal beers.**

The beer hall hours are:

Tuesday-Thursday and Saturdays: 2pm-6pm

Fridays: 2pm-8pm

Sundays: 2pm-5pm

<http://www.nyhistory.org/exhibitions/beer-here>

Tastings Schedule:

<http://www.nyhistory.org/node/589/tastings>



HOME BREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://brewyorknewyork.com/>

<http://rileylist.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

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

