

Malted Barley Appreciation Society

June 2013 Newsletter

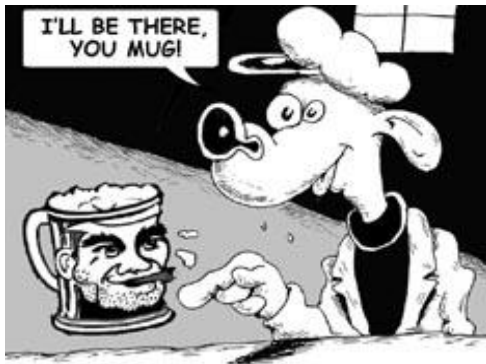
From the Editor's Desk

Here's the [MBAS](#) June 2013 Newsletter!

NEXT MEETING:

Weds. June 12, 2013 @ 7:30PM, DOUBLE-HEADER guests will be Bridget Firtle of [The Noble Experiment NYC Distillery](#), plus Jacob Gram Alsing, [MIKKELLER](#) operations manager.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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MAY MEETING

Our guests were Kyle Hurst and Robby Crafton from [Big Alice](#), plus Rob Pihl and Laurisa Milici from [Radiant Pig Beer Company](#)

Kyle & Robby of Big Alice Brewing (named the LIC Power Station) in Long Island City, Queens were first up with their Light Belgian IPA Batch #2 with lemon zest flavors. This is a follow-up to their Cinderella Batch #1 beer.



No. 0002

Brewed: 1/5/2013

Available for Sale: Soon

When you're a brewer and you get married, you make beer for everyone in attendance. Then when you open a brewery, you make more beer for even more people based on recipes you've used in the past. That's what happened when we made this Belgian IPA. Double dry hopped with America's finest aroma hops, this 10 gallon batch of beer was made using

a total of 1.5 pounds of whole hops. The malt bill includes a touch of smoked malt for that old world flavor and oatmeal for a smooth mouth feel. A pair of Buddha's Hands imbues the beer with an intensely lemony essence.

Big Alice brews 10 gallon batches, and uses 2 mashes per each batch produces. They produce a wheat-based coffee stout, using 50% wheat with Gorilla Coffee (cold brewed) in the secondary. Big Alice offers their beers in bottles, through a "beer share" program: two 750 ml bottles per month.

No. 0005*

Brewed: 1/19/2013

Available for Sale: Soon

Some beers are intensely bitter, which is nice. This beer is roasty, black and bitter. In other words, it's a well hopped coffee wheat stout. The coffee is from Gorilla in Park Slope. It's like no coffee you've had before, unless you've had their coffee before. Pair it with a well charred steak (pink on the inside please) or tempeh. Perfect with breakfast, lunch, or dinner. For comparison sake, we split this batch into two halves and used an English yeast in one part and a Belgian yeast in the other.

Radiant Pig (P-I-G = "People in Gastropubs") was next with Rob & Laurisa (home-brewers for 2 years) who produce a 5% IPA known as Junior. This 40 IBU IPA used Seven Seas Blend, Columbia, and Summit Hops, along with 2-Row Malt & Simpson Oats, fermented with American Ale Chico Yeast. Radiant Pig's Junior Batch #3, was brewed at Thomas Hooker Brewing in CT, as a double batch using their 20 bbl kettle, producing a total brew size of 40 bbl. Radiant Pig's beer is available in kegs for NYC draft accounts.



Junior IPA

If an IPA and a Pale Ale had a baby Junior would be it. Junior inherits the best qualities of both parents. A heady dose of hops provide an eclectic mix of citrus, tropical and floral aromas, backed by a solid malt backbone. Making for a beer that's freakishly hoppy, yet not too bitter.

The Stats

Malts: American 2-Row Pale, Munich, Caramel 40L, Simpson's Golden Naked Oats

Color: Gold to copper

ABV: Around 5%

Hops: Columbus, Falconer's Flight 7 C's

IBU: Fortyish





LIGHTS, CANDLES, CAKE PLUS A LARGE SHARP KNIFE.

THANKS TO ALL FOR THE SURPRISE PARTY

AND HELPING

ME

CELEBRATE

MY 50TH

BIRTHDAY

@ THE MBAS

MAY MEETING

@ MUGS!



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



My Life on Craft

food & drink...



RILEYLIST

Beeradvocate™

Brew York

Premium New York City Beer News

Established 2009

12 fl. oz. | 355mL | NY 5¢ refund

4.5% Alcohol By Vol.



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfmu.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

wfmu.org

