

# Malted Barley Appreciation Society

June 2014 Newsletter

## From the Editor's Desk

Here's the [MBAS](#) June 2014 Newsletter!

## NEXT MEETING:

Weds, June 11, 2014, 7:30 p.m.

Our June meeting will be held at the new Brooklyn brewpub, Dirck The Norseman, 7 N 15th St, Brooklyn, NY 11222 in Greenpoint (718) 389-2940, hosted by Chris Prout, head brewer.

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2014 COMMITTEE

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## MAY MEETING

Our April guests were Chris Sheehan from [Gun Hill Brewery](#) and Basil Lee and Kevin Stafford of [Finback Brewery](#).

While Gun Hill lends its name to the brewery, their values and identity come from those Colonists that dragged a cannon up a hill and forced a British army to turn on its heels. Gun Hill Brewing is located at 3227 Laconia Ave. Bronx, N.Y. 10469 with their Tasting Room Hours: M-Thurs 1-8pm, Fri 1-9pm, Sat 12-9pm, Sun 12-7pm.



- Gold 4.1% ABV, made with Mount hood Hops, Cara Pils, Maris Otter malts used plus 001 White Labs California Ale Yeast. Caramel pilsner notes with honey maltiness & German Chip malt. With the generous use of Mt. Hood hops, this golden ale was brewed to refresh. The soft aroma of bread and spice, smooth texture and noble-hop flavors make it an ideal "session ale". (4.1% abv).

- Revolution Red Rye, 6.1% ABV, 1.5 months old made with 20% Rye malt has peppery notes. The use of pale and caramel rye malts lend the color and distinctive dry, peppery character while Amarillo hops counter with notes of tropical fruit and oranges. (6.1% abv).

- Frosted Hops ESB, 5.8% ABV with aromatic, Pilsner and Munich malts, plus Cascade, Cluster, Fuggles and Mount Hood Hop varieties. Chris' home-grown hops from the Catskills, which were hand-picked and then immediately frozen to preserve their freshness, this tasty treat features a deep red color, complex aroma and a pleasant fruity flavor with notes of strawberry and blueberry. (5.9% abv). Chris grew up around home-grown wild hops upstate.



- IPA 7.5% made with aromatic malts, wheat & pale malts; uses Columbus, Citra & Simcoe whole leaf hops to create "rounded" flavors. India Pale Ale features an abundance of hop character gained from 5 separate additions of hops including the use of whole-cone Simcoe and Citra hops in our hop jack. Notes of citrus fruit and grass in the aroma are followed by a rounded flavor of citrus and pine. (6.75% abv).

- Thunderdog Sweet Stout 5.9%, named after 2 local baseball clubs, [Trenton, NJ Thunder](#) & [Batavia, NY Muckdogs](#). Full bodied and packed with flavor, half of the grist in this brew is comprised of either caramel or roasted malts creating a complex, chewy, chocolaty delight. (5.9% abv).

Draft only, 30 BBL system, with 60 BBL of fermentation space; 2 30 BBL bright tanks. Tasting Room - Farm License.



Next up was Basil Lee and Kevin Stafford of Finback, located in the Glendale/Maspeth, Queens border, which uses a 20 BBL system, and opened in January 2014, after 4 years of planning. They have 3

40 BBL fermenters in their 13,000 square foot space. Self-distributing, draft only, Finback brewery is located at 7801 77th avenue in Queens, NYC. They will have a tasting room, tours and special events. We are making a space for people to visit, hang out, enjoy beer and be with good company. Finback will have a barrel aging room, a sour/funky beer room, plus their tasting room hours are: Fri 4-8pm; Sat 12-6pm; Sun 12-5pm.

- IPA 7. 2% "flagship" IPA based on their homebrew recipe, using Columbus, Chinook, and Summit hops. Finback had to "upgrade" their recipes from the 5 gallon homebrew batch size to 220 BBL professional size. | 7.2% abv | 112 ibu Bitter, dank, and hoppy. Filled with Chinook and Columbus hops.

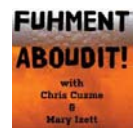


- Star Child, Kettle Sour Beer using Lacto-D yeast, pitched @ 98 degrees F for 3.5 days. Grapefruit peels are used to create their "controlled" sourness. | 4.6% abv | 3ibu Sour ale brewed with grapefruit peel.

- BQE 9.2% Imperial Stout with [Native Coffee Roasters](#) beans is a 5 week old smooth stout. | 9.2% abv | 63 ibu The BQE is our Brooklyn Queens Espresso imperial stout. Cocoa nibs from the Brooklyn based [Mast Brothers](#) and Coffee from Queens based [Native Coffee Roasters](#) were added to the boil making for a complex tasty brew.



## HOMEBREWING COMPETITIONS:



## NYC EVENTS CALENDARS:

BEERMENUS

RILEYLIST



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.  
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