

Malted Barley Appreciation Society

June 2017 Newsletter

<http://www.mbas.hbd.org>

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list.

Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday, 14th June 2017

Our June guests will be a double header: Lee Kaplan of Lithology Brewing Company & Blake Tomnitz of Five Boroughs Brewing Company. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



MAY MEETING RECAP

by Felice Wechsler

Our guests at the May 10, 2017 meeting were George and Michael of B. United International. B. United was founded in 1994 by Matthias Neidhart, and its original portfolio was inspired by the legendary Michael Jackson. Now combining young and old breweries, the portfolio consists mainly of beers from continental Europe, the British Isles, and Japan. Our speakers gave us a lively and engaging presentation of the history, philosophy, and ongoing projects of this renowned distributor, as well as a varied sampling of their wares.

We first learned about B. United's barrel aging program. Originally, brewers world-wide filled BU's kegs, which were then shipped back to their warehouse in Oxford, CT. This system often resulted in beers that came back to the US with infections, or otherwise suffering from poor quality. BU wanted to emphasize draft beers, but didn't want to use key kegs. So Matthias approached a milk tank company in the UK, which resulted in the manufacture of temperature and pressure controlled tanks that could be filled at breweries, shipped to BU, and kegged according to the brewers' preferences. The result was fresh and true-to-taste overseas beers, available in the US.

A natural progression from this was the Zymatore project: with permission from participating breweries, BU combines various beers, and ages and finishes them in wine and spirit casks in their Connecticut headquarters. Lately, granite and terra cotta vessels are also used.

And now, the beers we tasted.

Our first sample was OEC Experimentalis. OEC, which stands for Ordinem Ecentrici Coctores (more or less Latin for “Order of the Eccentric Boilers”) is a brewery extension of BU, and is located in their Oxford premises. OED uses their own strain of yeast, and also harvests wild yeast. This beer is brewed with peaches and kumquats and aged in Zinfandel barrels. Weighing in at 6.4%, it blends one and three year old ales matured on the fruit. According to George and Michael, three different beers were involved. This beer was brewed in 2014 with fruit added to various permutations in 2015 and 2016. It was tart, but not overly so. I detected a nice, peachy softness, and there were probably significant notes of kumquat as well, but I’ll be damned if I could tell you what kumquat-infused beer tastes like as I’ve only ever tasted jarred kumquats in heavy syrup. (My grandma liked them.) Anyway, it was lovely.

We next tried two koji beers from Italian brewery Birrificio Del Ducato, both at 4%. Koji is the mold associated with the rice in sake-making. We tasted beers brewed with yellow and black koji. The yellow produces more lactic acid, and the black produces more citric, giving the beers distinctively different flavors.

Koji Il Riso yellow is brewed with Belgian yeast, with jasmine and green tea added. Slightly tart, the green tea definitely comes through. Per our speakers, the adjuncts effect considerable changes on the koji, downplaying the acidic tones and emphasizing the tea and jasmine. I found it pleasant and quite drinkable, though if you’re looking for a traditionally “beery” beer, this is not your thing.

The Koji Is Riso black was much, much tarter and slightly herbal on the finish. While I preferred the yellow, some of our more sophisticated palates (calling you out, Mr. Naegele!) really loved the black. Both were very nice.

Next up was Hanssens Artisanaa Oude Kriek at 6%. Hanssens is a Lambic Blendery that makes only small batches (apparently, the owners have day jobs.) This beer was made with Belgian royal cherries and matured in oak barrels. It was smooth, slightly tart, and intensely fruity, taking advantage of Boone, Girardine, and Lindemanns worts. Yum!

This was followed by Hanssens Scarenbecca Kriek, a Lambic fermented on rare, hand-picked sour cherries, and aged in oak barrels. Blood-red in color, this was soft and deeply fruity and quite delicious.

Bambergers Spezialitat Aecht Schlenkerla Rauchbier, at 5.5% came next. An historic German beer in the old tradition, if you like smoke and a bit of bacon, stop here.

Finally, we sampled Schneider Weisse Aventinus Cuvee Barrique. This 9.5% big boy combines matured Aventinus (aged in pinot noir barrels) and Aventinus Eisbock (aged in chardonnay

barrels) which are then bottle-conditioned with house yeast. Smooth, spicy-sweet, and slightly tart, it was way too drinkable for someone who had to be at work early the next morning, but well worth it!

An entertaining and informative evening from B. United, and many thanks to George and Michael for the tasty beers!





FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>
Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear -

<http://beerhear.blogspot.com/>
B.R. Rolya and Bob W's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>
Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber -

<http://www.gotham-imbiber.com/>
Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>
Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork -

<http://brewyorknewyork.com/>
Local craft news by Chris O'Leary

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

<http://www.mbas.hbd.org>

