

Malted Barley Appreciation Society

June 2018 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, 13th June 2018

Our June meeting guest speaker will be John Antonius, Specialty Sales Manager for New Belgium Brewery. Everyone 21 and over is welcome to attend and enjoy their fine beers, plus Mugs' wide selection of beers on tap, cask, bottle, and 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. There is no further charge for what the guests pour for us, though we do encourage everyone to tip the waitress generously. We meet in the rear dining area at Mugs, so you can eat before or during the meeting if you wish.

BREWERS, REPS, WHOLESALERS, IMPORTERS...

If you would like to be our guest at a future Malted Barley Appreciation Society meeting, please email the club president (address below).

MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Margaret Bodriguian

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



MAY MEETING SUMMARY

by Warren Becker

Our May meeting guest speaker was Tiffany Babilona of La Cervecería De San Luis (Mexico) <https://www.monopolio.mx/>

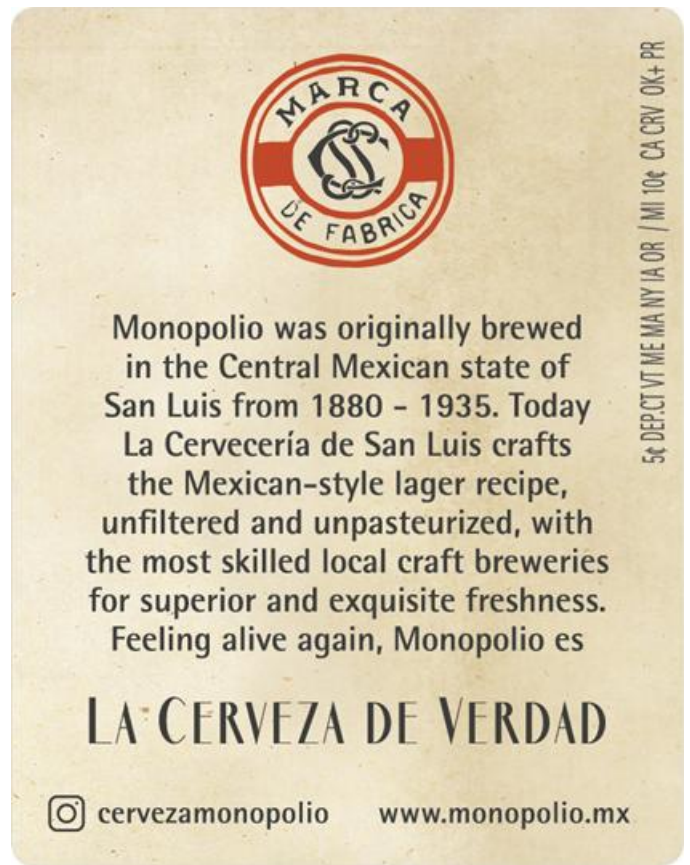


In 1871 a Mexican farmer and a French immigrant founded the Gran Cervecería de San Luis in the central Mexican state of San Luis Potosi. Their first lager, Monopolio, recognized at world fairs from Chicago to Paris, was proudly brewed for 50 years. Today, in honor of that tradition, La Cervecería de San Luis crafts the original Mexican lager recipe with the most skilled local U.S. craft breweries for superior and exquisite freshness.



La Gran Cervecería de San Luis was founded in 1871 by a Mexican farmer and a French immigrant. Their lager - Monopolio - was brewed for 50 years, and was recognized with awards at fairs across the world. Today, the same recipe has been revitalized and reinvigorated by the spirit of modern craft brewing! Monopolio Lager Clara and their 5.5% ABV Monopolio Lager Negra are produced both in Mexico and stateside via partnerships with independent brewing facilities. Their Monopolio Pale Lager at 5.0% ABV is also currently brewed at Susquehanna Brewing Company.





FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>
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>

