



Malted Barley Appreciation Society

June 2019 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, 12th June 2019

Our June meeting will be at Mugs. The next meeting will be the last meeting to be held Mugs Alehouse, as they are closing on June 22nd, after 27 years. Our May meeting will be a bottle share. Please bring a bottle of either homebrew or commercially brewed beer to share. 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. We meet in the backyard or rear dining area at Mugs, so you can eat before or during the meeting if you wish.

MALTED BARLEY APPRECIATION SOCIETY 2019 COMMITTEE

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MAY MEETING SUMMARY

by Sheena Bowman

Rich Buceta, owner of Singlecut and second time guest speaker opened up the meeting with a lovely enthusiastic rendition of his first time with the group and his journey in the beer world. Originally a home brewer, Rich opened up Singlecut in (year). Starting with a 4 Barrel system that has increased over the years to 40. Singlecut has expanded their production beyond Queens after purchasing the previously known Smultz Brewing facility and inheriting their delightful staff. Currently their beers can be found in 10 stages along the East Coast and Japan where they've become quite popular. New beers coming out every 1.5 weeks; van artwork and majority of the recipes are by Rich. Beer brought for share: Posters on the wall IPA (6.8%); Eric More Cowbell Chocolate Milk Stout (6.0%); Kim Cranberry Sour Lager (4.2%); Green Plastic Watering Can DDH IPA (8.0%); Thus is tomorrow Pale Ale (5.4%); Kim Hibiscus Sour Lager (4.2%); Heavy Boots I'd Lead Imperial Stout (11.0%)

The second act of the double host feature was Brian Winget, representing Barrier Brewing the last 1.5 years. Barrier Brewing, located in Ocean-side, NY, originally stated with 1 barrel. Due to their seaside location, Sandy hit their facility pretty rough; a 4 month shutdown but they recovered and are now up to 5 barrels. Last year Brewing 10,000 barrels, currently canning themselves and about to expand their facility. Beers brought for share: Lomax, Community not Commodity, icculus, Suburb ft Nelson sauvin

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.

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>

