

Malted Barley Appreciation Society

March, 2001 Newsletter – Best of Brooklyn Results

The February Meeting

By BR Rolya, Contributing Editor

Our guest this month was Garrett Oliver of the Brooklyn Brewery who traveled all the way from North 11th Street to speak to us about his Brewmaster's Reserve line. These are limited edition, kegged beers that are made with different malts and mash schedules than the other Brooklyn beers. The yeast strain is the same. According to Garrett, "I experiment and people end up drinking it!"

The first beer in the series is a weiss bock (which is most likely no longer available anywhere so hopefully you had a chance to try it). The base malt for Brooklyn's other weiss beers is British malt which Garrett likes for the toastiness that it provides to the beer. But he didn't want this toasty character in the weiss bock so he



used 50% wheat malt and a combination of Weyermann pils and both light and dark Munich for this beer which finished at a hearty 18.2°.

The mash schedule included a lower saccharification and he intentionally overpitched the yeast in order to suppress ester production. The beer was fer-

mented at lower temperatures (57-66 degrees) in order to avoid the production



of fusels. It was conditioned for 5 weeks and kegged at the end of January. This weiss bock has a very cloudy appearance because there was not a lot of flocculation. The flavor has a lot of banana and residual sweetness, a preference of Garrett's that he intentionally created. Garrett insists that he was not trying to recreate Aventinus with this beer since he'd rather create a new version of a style instead of imitating an existing beer.

The next beer in the Brewmaster's Reserve line will be a saison and will deviate from the standard Brooklyn yeast. It's been posing a few problems since saison yeasts, often a Dupont derivative, have the tendency to stop fermenting early. He is working on coaxing the yeast, the first new strain for Brooklyn in 4 or 5 years, so that it will finish fermenting completely.

This Month's Guest Speaker

Ed Raven



Raven Import Co.

Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 14th.

In other news, the Blanche de Brooklyn will now be a year round beer instead of a seasonal due to consumer demand. Brooklyn is also considering bottling certain specialties in corked bottles. And as for the new aging tanks that greet you as you walk into the brewery, they provide more comfortable capacity allowing the beers to mature longer and more properly so that we should be seeing an improvement in the flavor profiles. Finally, there will

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Eric Freberg, President
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Dan Shelton, Trade Relations Editor
Bob Weyersberg, Photography Editor

be more casks this year, although many are going to Boston, but more casks will hopefully be turning up at the expected places in Brooklyn and Manhattan.



Best of Brooklyn IV Competition Results

Once again, the Best of Brooklyn Homebrew Competition was a February highlight. The contest went smoothly due to a lot of planning and preliminary work by the coordinators, cellar master, PR consultants, catering consultants, and other volunteers. Thanks as well to all the judges and stewards who helped make the day a great success.

Congratulations to all the winners!

1, 2, 3 - American Lager, European Pale Lager, and Light Ale (collapsed)

- 1st place:** Peter Baker, Locust Valley, NY (Blonde Ale)
- 2nd place:** Chuck Coronato, Wyckoff, NJ (Cream Ale)
- 3rd place:** Dave Corbett, Milford, CT (Light/Standard/Premium)



Kevin Winn – Contest Coordinator

4 - Bitter & English Pale Ale

- 1st place:** Jeff Carlson, Grand Rapids, MI (Ordinary Bitter)
- 2nd place:** Jon Kretzer, Northport, NY (Special Bitter)
- 3rd place:** Will Solomon, Albany, NY (Special Bitter)

5 & 11 - Scottish Ales and English & Scottish Strong Ale (collapsed)

- 1st place:** Pete Czerpak, Albany, NY (Wee Heavy)
- 2nd place:** Phil Clarke, Bronx, NY
New York City Homebrewers Guild (Wee Heavy)
- 3rd place:** Jim Simpson, Ridgewood, NY
Malted Barley Appreciation Society (Wee Heavy)



Jen and Rob Gibson – Head Stewards

6 - American Pale Ale

- 1st place:** John Kretzer, Northport, NY (American Amber)
- 2nd place:** Jim Simpson, Ridgewood, NY
Malted Barley Appreciation Society (American Pale Ale)
- 3rd place:** Tom Cahalane, Marlboro, NJ
New York City Homebrewers Guild (American Pale Ale)

7 & 8 - India Pale Ale and Kölsch & Altbier (collapsed)

- 1st place:** Randall Germann, San Antonio, TX (IPA)
- 2nd place:** Chuck Coronato, Wyckoff, NJ (Kölsch)
- 3rd place:** Mike Manzi, Astoria, NY (IPA)



Lucy Zachman and friend - Catering Consultants

9, 13 & 14 - German Amber Lager, European Dark Lager, and Bock (collapsed)

- 1st place:** Chris Baas, Midland Park, NJ (Traditional Bock)
- 2nd place:** Paul Duh, Milford, CT (Doppelbock)
- 3rd place:** Will Solomon, Albany, NY (Vienna Lager)

10 - Brown Ale

1st place: Jeff Carlson, Grand Rapids, MI
(American Brown)

2nd place: Chris Baas, Midland Park, NJ (Mild)

3rd place: Tess & Mark Szamatulski, Trumbull, CT (Mild)



Bill Solomon judges 1st Timers Best of Show

12 - Barleywine & Imperial Stout

1st place: Phil Clarke, Bronx, NY


New York City Homebrewers Guild (English-style Barleywine)

2nd place: Bruce Franconi, Red Hook, NY

Hudson Valley Homebrewers (Imperial Stout)

3rd place: Jim & Jean Thoms, Kings Park, NY

Brewers East End Revival (American-style Barleywine)



22 BEERS ON TAP
2 BEER ENGINES

WHERE THE GOOD BEERS ARE!!
125 Bedford Ave.
Brooklyn, NY 11211
718-384-8494
(1 Train Stop on the
L' Train from Manhattan)

15 - Porter

1st place: Al Hazan, Stroudsburg, PA (Brown)

2nd place: Chuck Coronato, Wyckoff, NJ (Robust)

3rd place: Dave Corbett, Milford, CT (Robust)

16 - Stout

1st place: David Fitch, Milford, CT (Dry)

2nd place: Peter Baker, Locust Valley, NY (Sweet)

3rd place: Dave Corbett, Milford, CT (Oatmeal)

17 - Wheat Beer

1st place: Bill Breidenbach, Copiague, NY
Brewers East End Revival (Bavarian Weizen)

2nd place: Roy Roberts, New York, NY (Bavarian Weizen)

3rd place: Jim Simpson, Ridgewood, NY

Malted Barley Appreciation Society (Berliner Weisse)



Terry Kolb – Cellar Master and his awesome collection

18 - Strong Belgian Ale

1st place: Bill Coleman, Brooklyn, NY

Malted Barley Appreciation Society (Belgian Strong Dark)

2nd place: Rich Scholz, Brooklyn, NY

Malted Barley Appreciation Society (Belgian Strong Golden)

3rd place: Bill Odendahl, Trumbull, CT YAHOOs (Tripel)



“Oh, I thought you said Mackerel Stout”

19 - Belgian & French Ale

1st place: Bill Odendahl, Trumbull, CT YAHOOs (Saison)

2nd place: Jim & Jean Thoms, Kings Park, NY

Brewers East End Revival (Saison)

3rd place: David Fitch, Milford, CT (Saison)

20 - Lambic & Belgian Sour Ale

1st place: Will Solomon, Albany, NY (Kriek)

2nd place: Steven Thomas, Lake Katrine, NY (Lambic)

3rd place: John DeGeorge, Staten Island, NY

Homebrewers of Staten Island (Framboise)

21 - Fruit Beer

1st place: Kerry Blette, Valley Stream, NY (Cherry, Cranberry German Wheat)

2nd place: Mick McGowan, Queens, NY (Cranberry American Wheat)

3rd place: Mick McGowan, Queens, NY (Orange Lemon Ale)



BR Rolya – Prize Coordinator

22 - Spice/Herb/Vegetable

- 1st place:** Bill Breidenbach, Copiague, NY
Brewers East End Revival (Spiced Ale)
- 2nd place:** Rocco Rizzo, New Paltz, NY
(Ginger American Amber)
- 3rd place:** Kerry Blette, Valley Stream, NY
(Peppermint German Wheat)



John Herman and ANS judge English Bitters

23 & 24 Smoke-Flavored Beer and Experimental (collapsed)

- 1st place:** Paul Kervan, Clifton, NJ (Wild Asian Purple Rice beer)
- 2nd place:** Casey Carney, Farmingdale, NY (Cocoa and Espresso beer)
- 3rd place:** Gus Rappold, Inwood, NY (Mesquite Wheat beer)

25 & 26 - Mead and Cider (collapsed)

- 1st place:** Jim Simpson, Ridgewood, NY
Malted Barley Appreciation Society (Sweet Mead)
- 2nd place:** Phil Clarke, Bronx, NY
New York City Homebrewers Guild (Sweet Blueberry Mead)
- 3rd place:** Andrew Schlein, New York, NY
Malted Barley Appreciation Society (Star Anise Mead)

Best of Show

- 1st place:** Chris Baas (Traditional Bock)
- 2nd place:** Jim Simpson (Sweet Mead)
- 3rd place:** Jeff Carlson (American Brown Ale)

First Time Contestants' Best of Show:

Mike Manzi, Astoria, NY (Strong Bitter)



Contests, Festivals, and Other Goings On

March 21 Southampton Tasting

8 PM at David Copperfields
74th St & York Ave, NYC

March 24 Hudson Valley Homebrewers

11th Annual Beer, Mead, Cider Competition.
Hyde Park Brewery.
Contact - David Sherfey, sherf@warwick.net

April 10 & 16 Belgian Beer Dinners

Featuring Brooklyn Brewery beers
April 10 at Café Centro.
April 16 at Rock Center Cafe

April 21 Tap New York

Beer and fine food festival,
Hunter Mountain, NY.
NYC Homebrewers Guild is arranging a group trip.
Tickets are \$32 not including transportation
<http://www.tapnewyork.com>

May 12 Brewer's East End Revival (BEER)

5th Annual AHA-BJCP sanctioned Homebrew competition.
Nesconset K of C Hall, Long Island.

