

# Malted Barley Appreciation Society

March, 2002 Newsletter – BOB V Edition

## February Meeting

By Eric Freberg

Just because it's been an exceedingly warm winter doesn't mean you can't enjoy full-bodied, flavorful, highly alcoholic beer. If the December and January meetings hadn't already proven this, February's certainly did, as the Malted Barley Appreciation Society welcomed Tom Baker of the Heavyweight Brewing Company (Ocean Township, NJ) to Mug's Ale House as our guest speaker.

Before Tom arrived, Frankie Flynn of the Hudson Valley Homebrewers announced his club's competition, which will be held at the Hyde Park brewery on March 23<sup>rd</sup>. He's since decided to pick up entries at our upcoming March club meeting. Judges are needed as well. We had a strong turnout from HVHB at BOB V, so let's return the favor! Frankie then set the tone of the meeting nicely by opening a few bottles of Quadrupel from the Avery Brewing Company, Boulder CO.



*Tom Baker of Heavyweight Brewing Co.*

Tom arrived shortly thereafter, and gave us a talk on beer aging. The high gravity beers that Heavyweight puts out are ideally suited for this. Technically, all of Heavyweight's bottled beer can be aged by the consumer since it is unfiltered and therefore continually matures in the bottle. It's advisable to attempt this only if you have a space with moderate temperature conditions, never too hot and with minimal variation like a basement. Heavyweight

also does some of their own aging, in oak casks. Tom brought us two kegs of cask-aged beer. The first was Perkuno's Hammer, which is a Baltic Porter. If you're unfamiliar with that style, it has a full-bodied, complex malt profile but it is brewed with lager yeast. It is to Porter what Imperial Stout is to Stout, basically – in fact Heavyweight refers to PH as Imperial Porter.

### This Month's Guest Speakers

**Chris Sheehan**



### Chelsea Brewing Company

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 13th. Mugs is three blocks from the Bedford Ave stop on the L train.

We then sampled (repeatedly), a year-old Old Salty Barleywine, which as most of us know, was originally created in collaboration with club member Bill Coleman, who formulated the recipe and helped brew the first batch a few years ago. For added complexity, Old Salty's grain bill contains some Belgian specialty malts. Both beers were aged in the same oak cask which was previously unused – first was the Old Salty, followed by the Hammer. If you missed the meeting, or simply can't get enough Heavyweight cask-aged beer, stop by the Split thy Brooklyn Skull Barleywine festival at Mug's on March 9 which will feature an 'ice' version – 'Cold' Salty!

MBAS Newsletter is published almost monthly by the

## **Malted Barley Appreciation Society**

58-07 Metropolitan Avenue  
Ridgewood, NY

**Lucy Zachman, President**

**Jim Simpson, Treasurer**

**Andrew Schlein, Newsletter Editor**

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**Dan Shelton, Trade Relations Editor**

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### **The Best of the Worst**

**By Art Thompson, MBAS**

**A review of some of the better cheap beers available in most grocery stores.**

As I write this, 5 gallons of “Dry Wood Chicory Stout” are boiling away on my stove and WFMU is boiling out of my speakers with some equally tasty reggae. My mouth waters with each trip to the kitchen to stir the deliciously dark and sweet wort that gently bubbles there. A lone clear-glass bottle of Miller High Life sits next to my computer and I am greatly enjoying the irony of the moment. The notion of judging and rating cheap, lowbrow beers came up at a recent MBAS meeting and, being a connoisseur of cheap, lowbrow beers, I thought I would give it a go and see which would come up a winner. The beers to be sampled were all ones that anyone could find at his or her local grocery store for usually not more than \$4 - \$5 per 12-pack. The beers were Miller High Life (12 oz. bottles), Pabst Blue Ribbon (12 oz. cans), and Schlitz (12 oz. Cans).

My blind tasting was held on Super Bowl Sunday and judged by five friends who had a high degree of familiarity with fermented malt beverages. Being that neither of us had any beer judging experience, I made up a simple 15-point system that gave five points each for flavor/mouthfeel, aroma, and finish, with the latter encompassing aftertaste and overall impression. Color was not an issue since they could not be told apart visually. With that established we began drinking, I mean tasting the beers. Three rounds were poured and contemplated and everyone earnestly scribbled their notes after each sip. The results were tallied and the secret samples revealed.

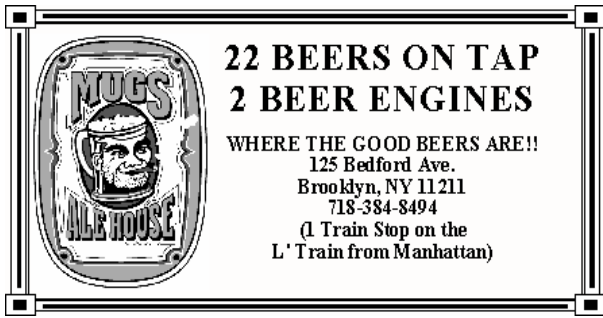
As I had predicted earlier, Schlitz won the gold

medal. It ranked tops in each category with a total of 50 points out of a possible 90. Miller High Life, the so-called “Champagne of Beers,” came in silver with 45 points and Pabst Blue Ribbon took the bronze with 40. The overall scores ended up being much lower than I had expected. The general consensus was that everyone thought the beers tasted great when they weren’t asked to think about how they tasted. Once the beers were put under the microscope, so to speak, their lack of just about everything came into focus. Nevertheless, some beers just seemed better than others and stood taller than the rest.

In the end, a good time was had by all and by the end of the night, not one can or bottle of Schlitz, Pabst, or Miller was left unconsumed. I do, however, believe that these five will take their knowledge with them into the supermarket during next year’s Super Bowl beer run and quite possibly come out with a higher Schlitz to Pabst ratio.

And the winner is...





## BEST OF BROOKLYN V

Once again, the Best of Brooklyn contest was a huge success. We had 183 entries and a host of judges and volunteers. Thanks to all who judged, stewarded, volunteered, made lunch, and donated prizes. We especially thank Brooklyn Brewery for hosting the competition and Eric Freberg and Kevin Winn for coordinating the contest.



*MBAS President Lucy Zachman presents plaque to Tom Grubbs of the Brooklyn Brewery*

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

**1st place:** Jon Kretzer, Northport, NY  
(Northern German Pilsner)

**2nd place:** Mike Manzi, Astoria, NY  
(American Light Lager)

**3rd place:** Jon Kretzer, Northport, NY  
(Bohemian Pilsner)

### 4 - Bitter & English Pale Ale

**1st place:** Jon Kretzer, Northport, NY  
(Strong Bitter/English Pale Ale)

**2nd place:** Tess & Mark Szamatulski, Trumbull, CT

(Ordinary Bitter)

**3rd place:** Tess & Mark Szamatulski, Trumbull, CT

(Special/Best Bitter)

### 5 & 10 - Scottish Ales and Brown Ale (collapsed)

**1st place:** Jon Kretzer, Northport, NY  
(American Brown)

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

**3rd place:** Kerry Blette, Valley Stream, NY  
(Export 80/-)

### 6 - American Pale Ale

**1st place:** Chris Baas, Midland Park, NJ

**2nd place:** Jeff Carlson, Grand Rapids, MI

**3rd place:** Bill Novy, Wycoff, NJ

### 7 - India Pale Ale

**1st place:** Len Safhay, Marlboro, NJ

**2nd place:** Mike Manzi, Astoria, NY

**3rd place:** (no award given)

### 8 & 9 - Kölsch and Altbier & German Amber Lager (collapsed)

**1st place:** Chris Baas, Midland Park, NJ (Alt)

**2nd place:** Rod Silverwood, Lee, NH  
(Vienna Lager)

**3rd place:** Jon Kretzer, Northport, NY  
(Vienna Lager)



### 11 - English & Scottish Strong Ale

**1st place:** Paul Kervran, Clinton, NJ  
(Strong Scotch Ale)



**2nd place:** Bill Breidenbach, Copiague, NY  
Brewers East End Revival  
(Old Ale)

**3rd place:** Ben Jankowski, Oyster Bay, NY  
(Strong Scotch Ale)



*BOS Judging*

**12 - Barleywine & Imperial Stout**

**1st place:** Kevin Winn, New Rochelle, NY  
Malted Barley Appreciation Society  
(English-style Barleywine)

**2nd place:** Rob Nebeling, Paramus, NJ  
(Russian Imperial Stout)

**3rd place:** Dave Cinquina & Mike Connelly, Flan-  
ders, NJ  
(American-style Barleywine)



**13, 14 & 23 - European Dark Lager, Bock, &  
Smoke-Flavored Beer (collapsed)**

**1st place:** Rod Silverwood, Lee, NH  
(Classic Rauchbier)

**2nd place:** Bill Breidenbach, Copiague, NY  
Brewers East End Revival

(Doppelbock)

**3rd place:** Dave Justice, Knoxville, MD  
(Other Smoked Beer)

**15 - Porter**

**1st place:** Paul Kervran, Clinton, NJ  
(Robust)

**2nd place:** Dan Martich, Fairfield, CT  
(Robust)

**3rd place:** Ben Jankowski, Oyster Bay, NY  
(Robust)

**16 - Stout**

**1st place:** Stephen Martin, Port Jefferson Station,  
NY  
(Foreign Extra Stout)

**2nd place:** Jeff Carlson, Grand Rapids, MI  
(Dry)

**3rd place:** Bill Novy, Wycoff, NJ  
(Dry)



**17 - Wheat Beer**

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

**2nd place:** Jim Simpson, Ridgewood, NY  
Malted Barley Appreciation Society  
(Berliner Weisse)

**3rd place:** Bill Breidenbach, Copiague, NY  
Brewers East End Revival  
(Weizenbock)

**18 - Strong Belgian Ale**

**1st place:** Phil Clarke, Bronx, NY  
New York City Homebrewers Guild  
(Belgian Strong Dark)

**2nd place:** Roy Roberts, New York, NY

(Belgian Strong Golden)

**3rd place:** Jim & Jean Thoms, Kings Park, NY  
Brewers East End Revival  
(Tripel)



*BR and Prizes*

**19 & 20 - Belgian & French Ale and Lambic & Belgian Sour Ale (collapsed)**

**1st place:** Jim & Jean Thoms, Kings Park, NY  
Brewers East End Revival  
(Lambic)

**2nd place:** Dave Justice, Knoxville, MD  
(Witbier)

**3rd place:** Jim & Jean Thoms, Kings Park, NY  
Brewers East End Revival  
(Saison)

**21 & 22 - Fruit Beer & Spice/Herb/Vegetable (collapsed)**

**1st place:** Bill Novy, Wycoff, NJ  
(Christmas beer with orange peel, vanilla, nutmeg, ginger, allspice)

**2nd place:** Ben Jankowski, Oyster Bay, NY  
(Clove, cinnamon, nutmeg, jerk powder, grains of paradise)

**3rd place:** Ben Jankowski, Oyster Bay, NY  
(Pumpkin, Cinnamon)



*Jim Simpson judging*

**24 - Experimental**

**1st place:** Phil Clarke, Bronx, NY  
New York City Homebrewers Guild  
(Samiclaus clone)

**2nd place:** Mike Spinelli, Cherry Hill, NJ  
(Rogue Chocolate Stout clone)

**3rd place:** Kevin Winn, New Rochelle, NY  
Malted Barley Appreciation Society  
(Belgian Strong Golden Ale with lambic yeast and raspberries)

**25 - Mead**

**1st place:** Eileen Tronolone, Glen Cove, NY  
New York City Homebrewers Guild  
(Other Fruit Melomel: Carrots, grape juice, ginger)

**2nd place:** Eileen Tronolone, Glen Cove, NY  
New York City Homebrewers Guild  
(Other Fruit Melomel: Elderberry, apple juice)

**3rd place:** Nick & Nancy Edgington, Lake Grove, NY  
(Other Fruit Melomel: Mesquite honey, prickly pear cactus)

**26 - Cider**

**1st place:** Jeff Carlson, Grand Rapids, MI  
(Standard Cider)

**2nd place:** Tom Cahalane, Marlboro, NJ  
New York City Homebrewers Guild  
(Standard Cider with Cranberry Juice)

**3rd place:** Tom Cahalane, Marlboro, NJ  
New York City Homebrewers Guild  
(Standard Cider)

## Best of Show

Paul Kervran (Robust Porter)



*BOS Winner with Kevin Winn*

## First Time Contestants' Best of Show

Theodore Nowakiwskj, Mount Vernon, NY (Dubbel)



*First Time Contestant BOS*

**See you next year at the Best of Brooklyn VI!**



## Contests, Festivals, and Other Goings On

**March 23, 2002: The Hudson Valley Homebrewers 12th Annual Homebrew Competition at the**

Hyde Park Brewery and Restaurant, Hyde Park, NY. Deadline for entries is March 16th. More info on Homebrew Digest, [hbd.org/hvhb/compete.html](http://hbd.org/hvhb/compete.html)

## ANNOUNCING THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETITIONS

Every year, a group of New England homebrew clubs join to sponsor competitions for:

New England Homebrewer of the Year

New England Homebrew Club of the Year

New England Cider Maker of the Year

New England Mead Maker of the Year

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. Determination of the recipients of the NEHBOTY awards will be based upon the competitions listed below.

Southern New England Regional Homebrew Competition

Danbury, CT, January 19, 2002.

Contact: Von Bair, 203-393-7257, [ereetc@aol.com](mailto:ereetc@aol.com)

Green Mountain Homebrew Competition

Burlington, VT, May 4, 2002

Contact: Anne Whyte, 802-655-2070, [gmhc2002@hotmail.com](mailto:gmhc2002@hotmail.com)

Puddle Dock Homebrew Contest

Portsmouth, NH, late September to mid October, 2002

Scott Kaplan, 603-431-9984, [gr8scott@nh.ultranet.com](mailto:gr8scott@nh.ultranet.com)

New England Fall Regional Homemade Beer Competition

Deerfield, MA, December 7, 2002

Jason Hunter, 413-519-1738, [hunter@postandbeam.com](mailto:hunter@postandbeam.com)

For further details on the NEHBOTY competition, specific competitions, and rules and forms common to the competitions, go to the

NEHBOTY website at

<http://mail.symuli.com/NEHBOTY/>