

Malted Barley Appreciation Society

March 2004 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the new March 2004 Newsletter!

Please keep the news, articles, and
events submissions coming.

Proost!

Warren Becker

March Meeting

Wednesday, March 10, 2004

Our Guest Speaker will be

George De Piro

C.H. Evans/ Albany Pump Station

<http://www.evansale.com/>



February Meeting

By Eric Freberg

Long Island offers proof that, if there was a shakeout in the craft brewing industry, the high quality establishments were the ones left intact; most of them seem stronger than ever. It remains home to several points of interest for the beer enthusiast, from homebrew suppliers such as Karp's and Kedco, to retailers such as Monarch Beverage in Long Beach, to the expanding group of Croxley's/Waterzooi restaurants, and two breweries in Patchogue - Blue Point Brewing Company and nearby Brick House brewpub.

Further east, Southampton Publick House manages to consistently please a wide range of palates, from the Hamptons upper crust, to the perennial summer beach going crowd, to the most discerning beer connoisseur, and they do this without ever resorting to producing anything bland or uninteresting. Head Brewer Phil Markowski was our guest speaker at the February meeting, and he was clearly in his element, bringing along seven

delicious beers for happy MBAS'ers to sample. Many of us had already quaffed a pint or two of the Yorkshire Pub Ale, which Mug's Ale House was serving from the hand pump that night.

We started off with Saison, a cork-finished French Farmhouse style ale, gold medal winner at the 2002 Real Ale festival in Chicago. It has the appropriate slightly sour character, with spiciness (though no spices are used).

Also in corked bottles was the double strength White, the Belgian wheat beer. The spiciness here does of course come from coriander and bitter orange zest. I detected some pleasant vanilla notes in the aroma.

Next was Belgian Amber, comparable to Kwak or Palm, which had a smoky, toasty character from candy sugar.

Following that was Biere de Garde, a French country Christmas Ale. It had a distinct toasty or husky character from French Specialty malt.

Logically, Phil continued to move towards stronger, more full-bodied, sweeter beers as the night progressed. We enjoyed the English-style Winter Warmer, which had a nice, round caramel sweetness, butterscotch notes but definitely not the unpleasant kind that comes from diacetyl.

The next to last was Old Ale, assertive at approximately 8% ABV. The grain bill consists mostly of Maris Otter malt with some Munich, wheat, and Crystal malts, as well as some molasses.

Finally the Double Eisbock was a fitting finish to the series of outstanding beers, a gold medal winner at the 2000 GABF. The base beer is a Maibock and was frozen multiple times to achieve an estimated 18-20% ABV.





Praise the Lord, Pass the Beer

Pittsburgh, a (beer) religious experience

By Warren Becker

A recent visit to relatives in Pittsburgh, PA enabled me to visit just two of the many great beer-centric places there. Due to time constraints, I decide to visit the top two on my Pittsburgh places to “check-out” list.

First was the Church Brew Works, <http://www.churchbrew.com> an awe-inspiring brewpub housed in a 1902 historic church. This place is huge, with stain glass windows galore, vaulted ceiling, and a brew house altar, complete with steel & copper tanks shining brightly. This is truly stunning environment to enjoy a beer and also try their diverse menu of pizzas through gourmet and eclectic dishes.

The Church Brew Works head brewer, Bryan Pearson, had eight beers available upon my visit, including one cask on their hand pump. I sampled 4 of their beers:

Pipe Organ Pale Ale 4.3% ABV – an English pale ale with nice malt notes, and smooth finish.

Pious Monk Dunkel 4.3% ABV – a clean, chocolaty lager.

Bell Tower Brown Ale 4.2% ABV – a slightly cloudy, smooth cask ale, with a hint of citric (from hops) in the finish.

Burly Friar Barleywine 10% ABV – semi-sweet, full-bodied English Style barleywine with nice balance and pleasant finish.



Next, I finally made it to the Sharp Edge Beer Emporium, <http://sharpedgebeer.com/emporium.html>

Those Sharp Edge folks have 2 locations, the Beer Emporium and the Creekhouse.

The Beer Emporium is amazing with over 25 Belgian drafts, another 25 drafts from the US, UK, and Germany, and an enormous (200+) bottle list. They have a big pub menu of burgers, pizzas, and sandwiches, among other dishes.

The Sharp Edge Beer Emporium is renown for having the largest selection of Belgian drafts in the world. I tried their Belgian Taster of 4 - 5 1/2 oz drafts for \$12.00.

To give you an idea of drafts available, here they are... read ‘em and dream of a seat at the Sharp Edge bar:

AUGUSTIJN abbey ale 8 %
BORNEM XX abbey 8 %
BORNEM XXX abbey 9 %
CHIMAY XXX white
CORSENDONK brown ale 7.5 %
CORSENDONK pale ale 7.5 %
DeKONINCK ale
DELIRIUM NOCTURNUM 9.5 %
DELIRIUM TREMENS XXX abbey 9.5 %
GOUDON CAROLUS XX abbey 8 %
GULDEN DRAAK barley wine 10.5 %
HOEGAARDEN 5 %
LEFFE BLONDE 6.6 %
PETRUS OLD BROWN aged 2 yrs. in wine casks
PETRUS XXX abbey 8 %
PIRAAT XXX 10.5 %
LINDEMANS framboise (raspberry)
KASTEEL XXX abbey 11.5 %
LaTRAPPE XXXX abbey 10.5 %
La DIVINE amber triple 9.5 %
LUCIFER
STRAFFE HENDRIK XX abbey 8.5 %
KWAK
LEUTE BOKBIER 8 %
MAREDSOUS #8 abbey
SILLY SCOTCH 8 %

This place is a must for any beer geek to check-out while in Pittsburgh, and it’s even worth a trip to Pittsburgh itself.



Home Brew Competitions:

- **March 20, 2004 - 7th Annual Eastern Connecticut HBC Willimantic, CT** Paul Zocco phone: 860-456-7704
zoks.homebrewing@snet.net AHA
- **March 27, 2004 - 14th Annual Hudson Valley HBC Hyde Park, NY** Frankie Flynn phone: 845-838-3552
hvhomebrewers@optonline.net BJCP/AHA
<http://hbd.org/hvhb/>
- **March 27, 2004 - Three Rivers Alliance of Serious Homebrewers (TRASH) Fourteenth Annual Homebrew, Cider and Mead Competition**, 8:00 AM in the **Pittsburgh Brewing Company's Ober Brau Haus**, 3340 Liberty Avenue, Pittsburgh PA 15201.
Keith Kost kopake@hotmail.com
<http://trashhomebrewers.org/competition.htm>
- **April 3, 2004 - Saratoga Thoroughbrews 9th Annual Knickerbocker Battle of the Brews**, C.H. Evans Brewing Company Albany, NY (part of NY State Homebrewer of the Year competition)
Reed Antis 518-793-9654 reedmary@capital.net
<http://www.moonbrew.com/kbotb/>
- **April 3, 2004 - Annual South Shore Brewoff - Public Competition, Rock Bottom** (in Southern Mass)
Jeff McNally 401-624-3953 mcnallyga@npt.nuwc.navy.mil
<http://members.aol.com/brewclub/>
- **May 15, 2004 - BEER (Brewer's East End Revival) 8th Annual Brewoff Nesconst, NY**
James Dornicik 631-744-6312 jdornicik@hotmail.com AHA
<http://hbd.org/beer/> <http://members.aol.com/brewclub/>



Beer Related Events:

- **March 10: Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford

Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). This week's guest is award-winning brewer (and former President of the Malted Barley Appreciation Society), George De Piro, of the C.H. Evans Albany Pump Station, who will bring an excellent selection of beer unavailable in the area!

- **March 22: Michael Jackson Beer Appreciation Series**, Brooklyn Brewery (718) 486-7422
- **April 2-3: 3rd Semiannual Real Ale Cask Festival**, Brazen Head, Brooklyn NY (718) 488 0430
- **April 24-25: TAPSM New York at Hunter Mountain.** Craft breweries and brewpubs from across the state will be participating in the most prestigious beer and fine food event in New York. Admission to TAPSM New York includes your special souvenir tasting glass for trying out the over 75 beers representing many styles. You'll also get to sample local gourmet foods, prepared by chefs from some of the area's best restaurants. Two "Cups" will be awarded at TAPSM New York: the Matthew Vassar Cup will go to the "Best Brewery in the Hudson Valley", and the F.X. Matt Memorial Cup will go to the "Best Brewery in New York State." Both competitions are based on the brewery's overall selection of brews. In addition, the "Best Beer in the State" will be selected, as well as the "Best Beer in the Hudson Valley." From its origins at the Culinary Institute of America (CIA), the Festival has a tradition of showcasing the thriving craft brewing and specialty foods industry in the Hudson Valley. Creations by Hudson Valley restaurants and CIA graduate chefs will be featured throughout this 2-day event. Bread and cheese, soup, and specialty meat products from the Hudson Valley will share the stage with the great beers of New York. So TAPSM New York and be a part of the most prestigious beer and food event in New York State. <http://www.tap-ny.com/>

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211
www.mugsalehouse.com

