

Malted Barley Appreciation Society

March 2005 Newsletter

<http://hbd.org/mbas>

FROM THE EDITOR'S DESK

Here's the March 2005 Newsletter!

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

Proost!

Warren Becker

MARCH MEETING

Wednesday, March 9, 2005

MUGS ALE HOUSE

www.mugsalehouse.com

Split Thy Brooklyn Skull VI Barleywine Festival

March 5, 2005, 2:00-6:00 p.m.

The Sixth Annual Split Thy Brooklyn Skull Barleywine Festival will be held at Mugs Ale House once again in Brooklyn, New York. We have finalized 20 beers for this year's festival! *see the Beer Events section.



Cover gals: Lena & Past President Lucy @ BOBVII.

FEBRUARY MEETING

By Warren Becker

For our February meeting, our new President Rob, brought beers and stories about his January trip with Past President Jennifer to the Czech/Slovak countries and Austria.

While in Vienna, Austria, Rob and Jen visited the 1516 Brewpub; <http://www.1516brewingcompany.com/>



This Vienna brewpub produces a wide range of beers as the unusual Sugar Loaf Ale, a bread beer with caramelized sugar. The brewer Bruno Aristeguieta thought of the idea to its Sugar Loaf Ale, when he watched the preparation of a Feuerzangenbowle. They also produce such diverse styles: Yakima Sunrise Pale Ale; Russian Imperial Stout; Black Czeck; Wigwam, Smoked Märzen style lager; Bayrische Weisse; Mills Tiver IPA; Altbayerisch Dunkel.

While in Prague in the Czech Republic, Rob and Jennifer visited the world oldest, and famous brewpub: U Fleku; <http://www.ufleku.cz/en/>



U Fleku celebrated its 500th Birthday a few years back. This brewpub's records state that its brewing rights are dated 1499, but it is possible brewing took place before then. Its house beer is a Euro Dark Lager of 4.50% ABV. It pours dark brown with a light tan head. The aroma is buttery with some caramel and toffee. The taste has some chocolate and is sweet with a mild spiciness. It is smooth, and clean, with low hop bitterness.

Also, sampled at our meeting were several Czech lagers, such as Zlantly Balant, DoktoR Tmavé Speciální Dunkel, Kozel Czech Lager, and Krusovice Lager. A good reference for the flavor profiles of some of these Czech beers is at Rate Beer:

<http://www.ratebeer.com/beer/breweries/brewers-directory-0-56.htm>

Thanks to Rob and Jennifer for sharing these Czech beers with the MBAS at our meeting.

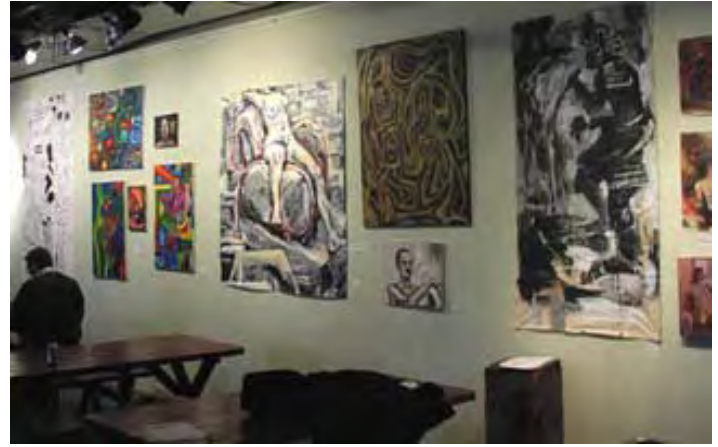


BEST OF BROOKLYN VII

The seventh annual "Best of Brooklyn" homebrew competition, which took place on Saturday, February 26, 2005, was a great success! The Brooklyn Brewery hosted our contest.

For further info: <http://hbd.org/mbas/bob.html>

Here are the pictorial highlights of the busy contest:



Very graphic graphics lined the walls at Brooklyn Brewery that day!



Allen, Kevin, and Jennifer make sure the bottles are at the ready.



President Rob shows attention to detail at the bottle drop-off table.



Lena and Mom Lucy enjoy the shimmer of the brewhouse.



Kevin figures out the judging assignments among the artsy backdrop.



Past Prez Kevin issues the judging assignments.



Brooklyn's real Monster (the cat) is unfazed by the flurry of activity



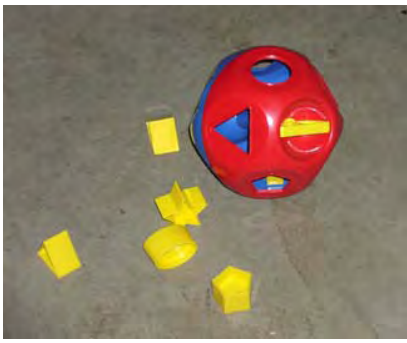
The ominous glow of the outside world shines through the contest!



Judges & stewards organize themselves.



The entry bottles were plentiful!



A frustrated judge (me) gave up trying to figure out Lena's toy.



Judging is underway!



Kevin has no time take to take it easy, and computes of the go.



Ludwig's waiting to judge Best of Show! But, because of human politics (and lack of an opposing thumb) was passed over for the BOS task.



Write, write, and write...judges get that lead to the paper!



It's a bird, it's a plane... no it's just 1996 MBAS Belgian Contest winner Paul Sullivan showing off his vintage Belgian contest t-shirt.



BOBVII goes to the dogs. Mabel, "Salty Dog" Bill, and Past Prez Ludwig show their canine "pack" support to President Rob.



Bob, BR, and Kevin call the contest winners up for their prizes.

THANK YOU!!

We'd like to thank the following companies for their generous donations which helped to make our BOBVII contest such a success!

Alaskan Brewing Co. <http://www.alaskanbeer.com/>

Barcade, Brooklyn <http://www.barcadebrooklyn.com/>

Black Forest Brewhaus <http://black-forest-beerhouse.com/>

Blind Tiger Alehouse <http://www.blindtiger.citysearch.com/>

The Brazen Head <http://brazenheadbrooklyn.com/>

Brewery Ommegang <http://www.ommegang.com/>

Brooklyn Brewery <http://www.brooklynbrewery.com/>

B. United <http://www.bunitedint.com/>

C.H. Evan's Brewing Co. <http://evansale.com/>

Chelsea Brewing Co. <http://www.chelseabrewingco.com/>

Crosby & Baker <http://www.crosby-baker.com/>

d.b.a. <http://www.drinkgoodstuff.com/>

Dieu du Ciel! <http://www.dieuduciel.com/>

Distinguished Brands <http://www.distinguished-brands.com/>

Dogfish Head Craft Brewery <http://www.dogfish.com/>

Heartland Brewing Co. <http://www.heartlandbrewery.com/>

Heavyweight Brewing Co. <http://www.heavyweight-brewing.com/>

Karps Homebrew <http://www.homebrewshop.com/>

Lagunitas Brewing Co. <http://www.lagunitas.com/>

Magic Hat <http://www.magichat.net/>

Maltose Express <http://www.maltose.com/>

Merchant du Vin <http://www.merchantduvin.com/>

Mugs Ale House <http://www.mugsalehouse.com/>

Party Creations <http://www.partycreations.net/>

Shelton Broers <http://www.sheltonbrothers.com/>

Siebel Institute <http://www.siebelinstitute.com/>

Sierra Nevada <http://www.sierra-nevada.com/>

Sixpoint Craft Ales <http://www.sixpointcraftales.com/>

Smuttynose Brewing <http://www.smuttynose.com/>

Southampton Publick House <http://www.publick.com/>

Spuyten Duyvil 359 Metropolitan Ave., Brooklyn

Stone Brewing Co. <http://www.stonebrew.com/>

Storey Books <http://www.storeybooks.com/>

Stoudt's Brewing Co. <http://www.stoudtsbeer.com/>

Thrifty Beverage Center <http://www.americanbeerbuzz.com/>

Waterfront Ale House <http://www.waterfrontalehouse.com/>

MBAS BEST OF BROOKLYN VII - WINNERS

PLACE	CATEGORY #	CATEGORY NAME	BREWER
1	1A/B/C - 13A/B	American Lager / European Dark Lager	Mike Manzi
2	1A/B/C - 13A/B	American Lager / European Dark Lager	Scott Ofslager
3	1A/B/C - 13A/B	American Lager / European Dark Lager	Shawn Scott
1	2A/B/C/D	European Pale Lager	Wayne Beckerman
2	2A/B/C/D	European Pale Lager	Manny Holl
3	2A/B/C/D	European Pale Lager	Chris Baas
1	3A/B/C - 23A/B	Light Ale / Smoke-Flavored Beer	Will Solomon
2	3A/B/C - 23A/B	Light Ale / Smoke-Flavored Beer	Von Bair
3	3A/B/C - 23A/B	Light Ale / Smoke-Flavored Beer	Scott Ofslager
1	4A/B/C	Bitter & English Pale Ale	Pete Kirkgasser
2	4A/B/C	Bitter & English Pale Ale	Kevin Winn
3	4A/B/C	Bitter & English Pale Ale	Pete Kirkgasser
1	5A/B/C - 11A/B	Scottish Ales / English & Scottish Stong Ale	Phil Clarke
2	5A/B/C - 11A/B	Scottish Ales / English & Scottish Stong Ale	Kevin Flood
3	5A/B/C - 11A/B	Scottish Ales / English & Scottish Stong Ale	Paul Kretzer
1	6A/B/C	American Pale Ales	Jim Simpson
2	6A/B/C	American Pale Ales	Von Bair
3	6A/B/C	American Pale Ales	Paul Kretzer
1	7A	IPA	Anthony Catalfamo
2	7A	IPA	Scott Ofslager
3	7A	IPA	Paul Kretzer

1	8A/B/C - 9A/B	Koelsch & Altbier / German Amber Lager	Chris Baas
2	8A/B/C - 9A/B	Koelsch & Altbier / German Amber Lager	Shawn Scott
3	8A/B/C - 9A/B	Koelsch & Altbier / German Amber Lager	Paul Guarracini
1	10A/B/C/D	Brown Ale	Dan Schlosser
2	10A/B/C/D	Brown Ale	Philip Denlinger
3	10A/B/C/D	Brown Ale	Chris Baas
1	12/A/B/C	Barleywine & Imperial Stout	Chuck Coronato
2	12/A/B/C	Barleywine & Imperial Stout	Kevin Flood
3	12/A/B/C	Barleywine & Imperial Stout	Dave Pobutkiewicz
1	14A/B/C/D	Bock	Carol Haack
2	14A/B/C/D	Bock	Ben Jankowski
3	14A/B/C/D	Bock	Scott Ofslager
1	15A/B	Porter	Chris Baas
2	15A/B	Porter	Kevin Flood
3	15A/B	Porter	Phil Clarke
1	16A/B/C/D	Stout	Jim Kraber
2	16A/B/C/D	Stout	Kevin Flood
3	16A/B/C/D	Stout	Michael Wenzel
1	17A/B/C/D	Wheat Beer	Tess Szamatulski
2	17A/B/C/D	Wheat Beer	Pete Kirkgasser
3	17A/B/C/D	Wheat Beer	Nate Brese
1	18A/B/C/D	Strong Belgian Ale	Kevin Flood
2	18A/B/C/D	Strong Belgian Ale	David Woods

3	18A/B/C/D	Strong Belgian Ale	Dave Pobutkiewicz
1	19A/B/C/D/E	Belgian & French ale	Carol Haack
2	19A/B/C/D/E	Belgian & French ale	Philip Denlinger
3	19A/B/C/D/E	Belgian & French ale	Allen Wallace
1	20A/B/C/D/E	Lambic & Belgian Sour Ale	Doug Gladue
2	20A/B/C/D/E	Lambic & Belgian Sour Ale	Allen Wallace
3	20A/B/C/D/E	Lambic & Belgian Sour Ale	John Watson
1	21 - 22	Fruit Beer / Spice / Herb / Veggie Beer	Von Bair
2	21 - 22	Fruit Beer / Spice / Herb / Veggie Beer	Doug Gladue
3	21 - 22	Fruit Beer / Spice / Herb / Veggie Beer	Von Bair
1	24	Specialty / Experimental / Historical Beer	Nate Brese
2	24	Specialty / Experimental / Historical Beer	Kevin Winn
3	24	Specialty / Experimental / Historical Beer	Charles & Patricia Newman
1	25A/B/C/D/E/F/G/H	Mead	Bruce Franconi
2	25A/B/C/D/E/F/G/H	Mead	Jim Simpson
3	25A/B/C/D/E/F/G/H	Mead	Tess Szamatulski
1	26A/B/C	Cider	Wayne Beckerman
2	26A/B/C	Cider	Matthem Bobiak
3	26A/B/C	Cider	Scott Ofslager

1ST TIME BEST OF SHOW

1 Pat Reddy Northern English Brown Ale

2 Linda Rader Classic Rauchbier

3 Brady Sloan Dubbel

BEST OF SHOW

1 Mike Manzi American Light Lager

2 Bruce Franconi Mead - Pymment

3 Nate Brese Experimental - Barleywine Aged in Wood

# of Entrants (People) =	63
# of Beer Entries =	240
# of Judges =	45
# of Stewards =	14-16



Dry Stouts

By George de Piro

Brewmaster, C.H. Evans Brewing Company at the Albany Pump Station

Dry stouts are among the most interesting beers in the world. They are also not very well understood. The number of myths surrounding these natively Irish beers is greater than any other style. Even burgeoning young beer geeks often confuse legend with reality.

The first truth that needs to be acknowledged is that Ireland is not a terribly exciting beer country. If one is generous, two beer styles can be attributed to the Emerald Isle. One is "red ale," a rather innocuous, sweetish brew with an amber hue. The second, which is both more definitely Irish and much more important, is dry stout.



Even within the one definitive Irish style, there are only

three brewers of global reputation. In order of historical appearance they are Guinness, Beamish and Murphy's. They are all very similar, yet different enough to justify the loyalty their fans bestow upon them.

Ireland's lack of stylistic diversity does not diminish the importance of its black, bitter-tart beers that are so well enjoyed around the world. Dry stouts are truly remarkable; they are flavorful, yet low in alcohol. I can think of only one other low-alcohol beer style that asserts itself so boldly (Germany's Berliner Weisse).



That leads to the debunking of the myth of dry Irish stouts' strength: these are weak beers. Even Guinness. Even in Ireland. If somebody you know brags loudly about how inebriated they became drinking just a few pints of draft Irish stout on a Dublin visit, you can deflate them a tad by mentioning how they were really proving the placebo effect. Draft Irish stouts are 3.8-4.2% alcohol by volume. For reference, Budweiser is about 5% ABV.

Since a beer's body is perceived in the mouth, just like its flavor, it is time to debunk myth number three: Irish stouts are actually light-bodied. The artificially-induced, dense, long-lasting head may fool those who taste with their eyes,

but a careful (or blind) tasting will reveal that Irish stouts are rather thin.



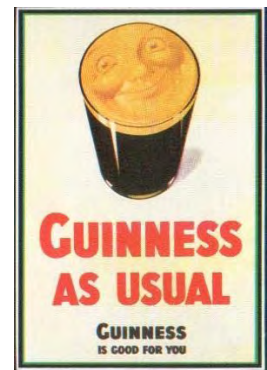
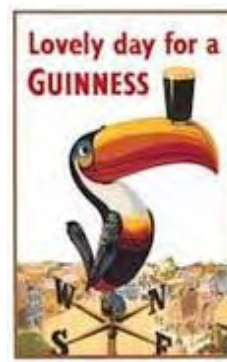
The reason for this is simple: beer gets both its body and its alcohol from the malt used to make it. Low alcohol beers are made using less malt. There are a couple of things a brewer can do to increase the mouthfeel of a low alcohol beer, but at best the body will be on the lighter side of medium.

None of the above debunking is meant to disparage dry stouts; on the contrary, it is the fact that they are light-bodied and low in alcohol that makes them a great style! They are meant to be session beers, easy to handle and not too filling. One can partake all evening and still be productive in the morning, yet they are full flavored, so taste buds need not suffer for brain's temperance.



While the evolution of stout is somewhat obscured by the fogs of time, we do know that Arthur Guinness was a key figure in stout history. Not because Guinness is the best stout in Ireland, but it was the first of consequence. He leased the brewery at Saint James's Gate in Dublin in 1759. In a deal that may seem strange to modern business minds, he leased the space for 9000 years, with the initial payment being about \$70 per year. While the rent has gone up since, it would be difficult to argue that it was not a brilliant way to start up a brewing empire with limited capital.

He began brewing porters, a style of beer so closely related to stout that the distinctions may be illusory. The name seems to have evolved somewhat gradually: in 1802 there are records of West Indies Porter being produced at St. James's Gate, and by 1821 a beer called Guinness Extra Stout Porter was being brewed.



These two Guinness products were stronger than the Draft Guinness we drink today. They were a style we now call *Foreign Stout*, and are similar to modern bottled Guinness Extra Stout. Like the original India Pale Ales (see Yankee Brew News, February 2004), they were brewed as strong beers to withstand the rigors of export. The beer we know as Draft Guinness was not introduced until 1959. Oddly enough, it was first marketed in Great Britain, then two years later in Ireland, and in 1967 it was finally released in the United States.



In 1883, the Saint James's Gate Brewery was the largest in the world. While Guinness is still one of the most widely exported beers in the world, the company is no longer independent. It is part of the Diageo Group, which also markets brands such as Jose Cuervo Tequila, Craggenmore Scotch, and Bailey's Irish Cream.

All dry stouts are made from a relatively simple list of ingredients: water, pale barley malt, roasted barley (or roasted barley malt), hops and yeast. Interestingly, the German Guinness website lists wheat as an ingredient. Whether this is malted or not is unclear. Other than this website, I have never heard of Guinness containing any wheat! I wonder if it is a translation error or a fact that is revealed to the Germans because they care so much about what goes into their beer.

The characteristics of the three Irish dry stouts are similar, and are produced in large part by the roasted barley (or malt) used to brew them: they are dark brown with garnet highlights, have artificially-induced, dense heads, are mildly roasty and somewhat tart in aroma, and light-bodied, with a mild roast flavor and bitter finish. To my palate, Guinness is the most tart and most bitter, and also the least roasty. Murphy's is somewhat sweeter in the finish, with some in-

teresting, mild cocoa notes in the nose, and Beamish falls somewhere in between.

The astute reader and rabid Irish stout fan may be upset by my rather derogatory terminology when describing the heads of Irish stouts in the last paragraph. The fact is, they are produced artificially, using nitrogen and restricted faucets. While a fascinating technology, brewing purists eschew nitro-beer for two reasons:

The first is somewhat arbitrary: it just isn't natural. The second has more solid reasoning: the aroma of a beer that is poured so violently is largely dissipated at the tap, and the consumer misses the subtle notes that so many beer geeks revel in. The lack of carbon dioxide bubbles in the beer also softens its flavor in a way that some feel is detrimental. There is no doubt that the nitro pour has great visual appeal, and therefore will be around for a long time.

Several breweries outside of Ireland produce dry stouts, and at least one (the Albany Pump Station) is in the northeastern U.S. The one I brew at the Pump Station is more like Murphy's than Guinness; it has balanced bitterness and rich, mocha character, as well as a bit of a bready note that I believe comes from unmalted barley I use as a body-enhancing adjunct.



Staropramen, the famous Pilsner brewery in the Czech Republic, also make a dry stout. It is called Kelt, and is not yet available in the United States (thanks to my friend Mark for bringing this one to me!). It tastes remarkably similar to my dry stout, but it is a tad strong for the style at 4.8% ABV.

Many homebrewers also try their hand at the style, often overdoing the roast flavor, but sometimes coming up with a really nice interpretation of the style. One thing that all of these non-Irish dry stouts have in common is a lack of nitrogen. This really makes them taste quite different from the style benchmarks. They are a bit more assertive, but my taste buds never complain when confronted with flavor.



TRIVIA QUESTION:

What is the third largest Guinness market in the world?

The answer will be in the April newsletter.



Big & Cold: Heavyweight @ Brrrrrcade

By Warren Becker

When it's below freezing outside in the winter months, most yearn for warmth in their glass. On February 18th, Barcade in Williamsburg, Brooklyn;

<http://www.barcadebrooklyn.com/> hosted the Heavyweight Brrrrrcade Ice Beer event. With 5 ice beer, 4 on draft and 1 on gravity cask, Tom Baker of Heavyweight created an extraordinary lineup on smooth flavors, lots of body, and yes, formidable alcohol strengths. For those not familiar with the "ice" process, essentially it is extracting the water from the finished beer through freezing. The brewer can control the amount of water removed, and thereby creating a smoother, and more balanced flavors of the beer's malt, hops and yeast. A pleasant byproduct is that by concentrating the beer, the alcohol increase is not perceived as "fusel" hot, but mimics the "velvet smoothness" of the wood aging process, often associated with ports and whiskies.

The beers were: Cold Salty - this big body barleywine was bourbon wood aged with hints of vanilla, blood orange, nuttiness, and a semi-sweet smooth, malty finish; Perkunos Ice Pick - an iced version of their Baltic Porter. Rich and vel-

vety smooth, the Ice Pick was plummy and caramel, with a large, lingering finish; Lun-Icy – a concentrated version of their citric, Belgian blonde ale, made with Achouffe yeast. Though smooth, this beer did unfortunately show its alcohol dryness in the nose, and on the palate; a favorite for me was the CinderBrrr. This Rauch Eisbock was smoky in aroma, palate, and finish. A full bodied beer with delicious caramel notes, a slick mouth feel, and a lasting barbecue-like finish. Last was the Shiverjab, an iced version of the German Alt style. This was certainly the best version of this beer that I have ever had. It was very clean malty aroma, chewy caramel body, smooth, clean flavors from start to finish. Tom attributes the smooth, cleanliness of his Alt beer to the Andech's yeast that was used.

Thanks to Tom and Peggy of Heavyweight, and the great people at Barcade, for being innovators in beer offerings, inspiring many to stretch their perceptions, and palates regarding ice beers. This tasting of these terrific beers also could not have been done without the fun arcade atmosphere at Barcade. To quote Peggy, "(people) love Centipede (arcade game)". I would say my hand-to-eye coordination was greatly "ice" diminished that evening.



QUALITY CASKS IN QUALITY!

By Warren Becker

Once again, Alex Hall and the fine folks at Brazen Head in Brooklyn; <http://www.brazenheadbrooklyn.com/> astounded Beer Geeks with yet another fantastic line-up of real cask ale. The Brazen Head's Tri-Annual Real Ale Cask Festival, which was sponsored by The Onion on Friday, Saturday & Sunday, February 18th, 19th & 20th, was an enormous success with some 12 diverse, flavorful, well-made casks. My favorites were the Tally Ho, Blue Point Oak Aged Imperial Stout, and the Heartland Barleywine. Great job Alex!

The main line-up, in case you missed this great tri-annual event was: Adnams' Tally Ho 7%; Brooklyn Sustainable Porter; Blue Point Oak Aged Imperial Stout 8.5%; Chelsea 90 Schillings Scottish Ale 7.5%; Dark Star Golden Gate 4.5%; Dark Star Original 5%; Heavy Weight Ginger Alt 6.4%; Heartland Full Moon Barley Wine 10%; Hop Back Entire Stout 4.5%; Hop Back Summer Lightning 5%; Inveralmond Thrappledouser 4.3%; and Magic Hat IPA 6.8%.

ENTER TO WIN PAID TUITION TO THE UC DAVIS' INTENSIVE BREWING SCIENCE FOR PRACTICAL BREWING

Write a short essay and tell us why you are passionate about brewing and you may receive paid tuition to the UC Davis' short course "Intensive Brewing Science for Practical Brewing."

California Fermentation Society proudly announces it's scholarships for 2005. Our major fund raising activity is the Los Angeles County Fair Beer Competition which is heading into its fourth successful year. It is this event that offers us the opportunity to both educate the public about the variety and quality of beers available in this region and raise money to send brewers to Siebel Institute and UC Davis.

This year we are offering to send a brewer to UC Davis's Extension course titled "Intensive Brewing Science for Practical Brewing" http://universityextension.ucdavis.edu/brewing/brew_science.asp.

This program is intended for entry level brewing industry professionals. It is of special interest to less experienced brewery employees who need technical training to enable them to understand how their jobs fit into

the larger context of brewery operations. It is NOT a homebrewing course as they teach everything on a big system; however, it may be of interest to some homebrewers who have aspirations of going professional.

Apply for the UC Davis directly to CFS. Simply describe in 100 words or less why you brew. In other words; what is it about brewing that lights your fire. Also, include a short statement regarding your level of experience. That can be something like; "serious homebrewer for 10 years; or brewer's assistant for two years.

The decision will not necessarily be based on experience, but the applicant should have a good understanding of the brewing process. The final decision will be based purely on a subjective evaluation of the applicants' description of why he/she loves brewing. In the event of similar essays, a random drawing will be held.

The Davis Scholarship does not include transportation or lodging. Deadline for entries is May 1, 2005. Applicants must be able to attend the June 20-24, 2005 course.

**Send your application to:
Stein Fillers Brewing Supply
4160 Norse Way
Long Beach, California, 90808**

We also fund scholarships at Siebel Institute. For information regarding Siebel scholarships please go to: <http://www.siebelinstitute.com/registration/scholarship.html> <http://www.siebelinstitute.com/>

Be sure to include on your application: Name, address, phone, email. Not open to board members of CFS or their family. Info about us can be found at www.calferm.org

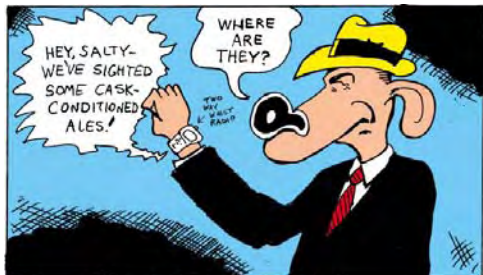
HOMEBREWING COMPETITIONS:

- **March 12: HVHB 15th Annual Homebrew Competition**, 9am, at Hyde Park Brewing Co., 4076 Albany Post Rd., Hyde Park, NY 12538 (845) 229-8277. The Hudson Valley Home Brewers will hold their 15th annual competition on this day. The entry deadline will be Saturday March 5, 12 noon. Entries will cost \$5.00 ea. We will also be giving awards for 1st time entrant to our competitions. Please contact competition coordinator Al Alexsa at aalexsa@aol.com or (845) 255-8685.

BEER EVENTS:

- **March 5: Split Thy Brooklyn Skull**, *Mugs Ale House*, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). The Sixth Annual Split Thy Brooklyn Skull Barleywine Festival will be held at Mugs Ale House once again in Brooklyn, New York. We have finalized 20 beers for this year's festival! Details to follow at: www.mugsalehouse.com
- **March 9: 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) <http://hbd.org/mbas/index.html>
- **March 9: The Victory Event**. Featuring rare Victory beers, including a vertical tasting of cask-conditioned US & UK Pale Ales! The Blind Tiger Ale House, 518 Hudson Street, Manhattan. Details: 212 675 3848; 6pm <http://www.blindtiger.citysearch.com>
- **March 20: Anniversary Party**. Featuring special kegs and 1996 prices! The Blind Tiger Ale House, 518 Hudson Street, Manhattan. Details: 212 675 3848; 3pm <http://www.blindtiger.citysearch.com>
- **March 23: Vintage Beer Festival**. Featuring rare aged kegs. The Blind Tiger Ale House, 518 Hudson Street, Manhattan. Details: 1 212 675 3848; 6pm <http://www.blindtiger.citysearch.com>
- **EVERY TUESDAY: Bierkraft**, 191 Fifth Avenue, Park Slope, Brooklyn (at Union St), 7pm: Weekly beer tasting and cheese pairing, featuring a guest speaker from the trade. 718 230 7600 <http://www.bierkraft.com>

CHECK OUT YOUR BEER ALERT PAGE



<http://hbd.org/mbas/beer.html>



Sixpoint Craft Ales will be making their citywide launch on two nights: March 23rd in Manhattan and March 24th in Brooklyn. Venues participating will be listed via website: www.sixpointcraftales.com

Six beers will be included: Brownstone; East Coast Amber; SMP Bengali Tiger; Otis; Sweet Action

Beer descriptions can also be viewed via website.

- Shane C. Welch

Saturday 16th April 2005, 1PM & 6PM: *Brewtopia World Beer Festival*. Metropolitan Pavilion, 125 West 18th Street, Manhattan. \$40 per session. Details: <http://www.brewtopiafest.com>

Alex Hall's Gotham Imbiber

BEER CALENDAR

<http://www.cask-ale.co.uk/us/tgi.html>

EVENTS OUTSIDE NEW YORK CITY:

Friday 4th – Sunday 6th March 2005: FAB Fest 2005. Bayfront Park, Miami, FL. Includes one of the largest assemblies of British cask ales outside the U.K. Prices yet to be announced at the time of writing. Details: 1 305 754 5886 or see <http://www.fabfest.com>

Saturday 12th March 2005, 1PM: Heavyweight Brewing Company's Open House. 1701 Valley Road, Ocean Township, NJ. Details from Tom and Peggy: 1 732 493 5009 or <http://www.heavyweight-brewing.com>.

Saturday 26th March 2005, 1PM: Philadelphia Split Thy Skull. Sugar Mom's, 225 Church Street, Philadelphia, PA. Phone 1 215 925 8219 for details.

Saturday 23rd – Sunday 24th April 2005: Tap New York 2005. Hunter Mountain, NY. Up to 100 beers, \$39 per day (\$35 in advance). Details: <http://www.tap-ny.com/>

Wednesday 27th – Saturday 30th April 2005: New England Real Ale Exhibition (NERAX). George Dilboy Post, Davis Square, Somerville, MA. Features an incredible range of cask-conditioned beers from the US and the UK. With over 61 cask ales last year, including 25 from overseas and representation from breweries up and down the East coast. It is an easy trip from New York - Take a bus to Boston's North Station - if you are really adventurous Fung Wah bus from Chinatown is only \$10 each way - and Boston subway to Somerville (a short subway trip).

Details at <http://www.nerax.org/>

Friday 3rd – Sunday 5th June 2005: Glastonwick 2005. Shoreham Airport, Shoreham-by-Sea, West Sussex, England (near Brighton). About 50 rare cask-conditioned beers (arranged by your editor) and quality entertainment. Frequent trains run to Shoreham-by-Sea from London & Gatwick Airport. Full details: <http://www.cask-ale.co.uk/beerfestival.html>

