

Malted Barley Appreciation Society

March 2009 Newsletter

15TH ANNIVERSARY 1994 - 2009

From the Editor's Desk

HERE'S THE MARCH 2009 NEWSLETTER!

PROOST! WARREN BECKER

<http://hbd.org/mbas>

NEXT MEETING:

Wed. March 11, 2009 @ 7:30pm.

Our next guest will be Greg Zaccardi, of Ramstein/Highpoint Brewing Company <http://www.ramsteinbeer.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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FEBRUARY MEETING

By Warren Becker

Last Month's Meeting our two guests were Peter Brod, Brewery Representative from Harpoon Brewery, and Tim Surprise, owner and brewer of Arcadia Brewing Company.

Harpoon Brewery <http://www.harpoonbrewery.com/>, started in 1986. With breweries in both Boston, MA and Windsor, VT, Harpoon is New England's largest craft brewery. The size of Harpoon's two breweries are 125 bbl in MA; 60 bbl in VT (the Old Catamount Brewery). They recently increased their fermentation capacity to 500 bbl tanks.

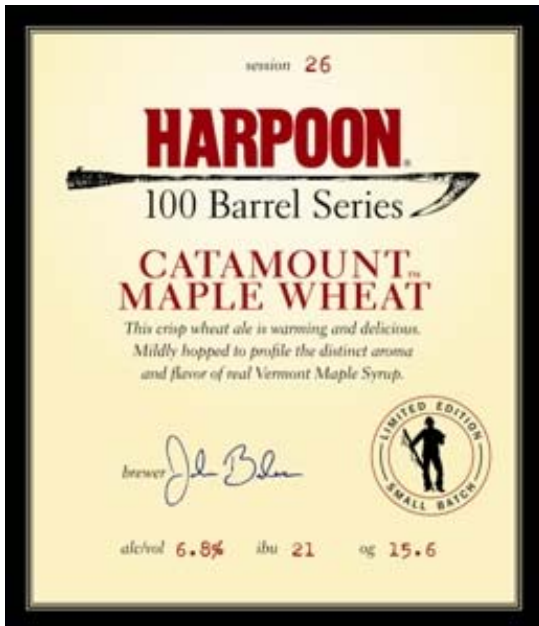


Peter poured us the 10% Harpoon Leviathan Imperial IPA which is loaded with big, juicy American hop character and balanced by a strong, malty backbone. A massive hop profile dominates. This Imperial IPA is made with Chinook, Centennial, & Cascade Hops.



Peter poured his Leviathan Imperial IPA is brewed with tons of pale malt and just enough caramel malt to provide a sweet malt body to balance the hop intensity. They used copious amounts of a variety of hops including Chinook, Centennial, Simcoe, and Amarillo at various points during the boil to create a complex hop flavor and clean lingering bitter finish. Harpoon then fermented the beer with their own versatile proprietary yeast. Finally, they dry hopped at a rate of over 1 lb a barrel to produce this beer's massive aroma, and finishing at 10% ABV with 122 IBU.

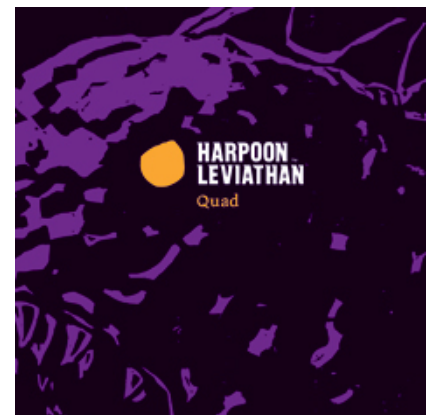
Peter told about their previous releases of Baltic Porter and Quad, as well as the upcoming release of their 6.8% ABV Catamount Maple Wheat, part of their 100 Barrel Series 26 which was brewed on 1/20/09, and packaged on 2/6/09.



This full, smooth wheat ale is warming and delicious. It's mildly hopped to let the distinct flavor and aroma of real VT maple syrup take the lead. The maple sweetness and body that blankets this velvety amber beer showcases one of New England's most beloved traditions. It is brewed with wheat malt, pale malt and caramel malt; hopped with Willamette. The pure maple syrup used in this beer came from two syrup makers in the Green Mountain State. It is mildly hopped to profile the distinct aroma and flavor of real Vermont Maple Syrup.



Baltic Porter has a 9.5% ABV dark fruit and bittersweet chocolate notes meld into a spicy finish of this hearty beer made with de-husked roasted malts and a lager yeast. Original Release: November 2008 - - 60 bbl batch size.



Leviathan Quad was fermented with a blend of two traditional Trappist yeasts. A mixture of two-row pale malts, caramel malts, and special aromatic malts gives the Quad its richness and texture. The subtle hop flavor imparted from Brewer's Gold hops lingers in the background and provides just enough bitterness to balance the malt sweetness. The addition of imported Belgian Dark Candi Syrup rounds out the beer, giving the Quad its full body and deep auburn color. Expect notes of honeyed dry fruit with peppery phenols in the aroma, a velvet-like mouthfeel, and a superbly drinkable beer. Original Released: March 2009 11.75% ABV Belgian Strong Ale





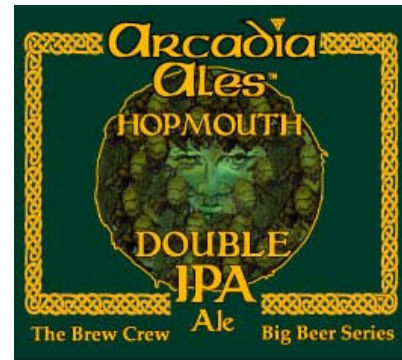
Tim Surprise, of Arcadia Brewing Co. of Battlecreek, MI <http://www.arcadiabrewingcompany.com/> was our other guest of the night. Tim grew up in Glen Falls, NY. He started Arcadia, as a British inspired brewpub/brewery, in 1996, with traditional open fermentation. Their distribution is only in the Midwest & East Coast. The Arcadia brewhouse is a 25 bbl brewery. Tim shared the following Arcadia beers.

Arcadia London Porter – This Robust Porter Style 7% ABV, uses 15% Beechwood & smoke malts. Our Smoked Porter is a robust London style porter with a deep chocolate/ruby color and the subtle accent of hardwood smoked malt. This distinctive beer is brewed using no less than seven different varieties of premium European malted barley, resulting in a complex and full bodied beer characterized by hints of chocolate, coffee, caramel and beechwood smoke. The big malty finish to this beer is balanced by solid hop bitterness and the refined English aroma and flavor of premium Goldings finishing hops. O.G. 1082; IBU 42; ABV 7.2%.



Arcadia Sky High Rye - 12 yr. Anniversary Beer; This pale 5% ABV beer is balanced & smooth with crisp malt flavors, with dry finish. Sky High Rye is high-hopped west coast-style pale ale

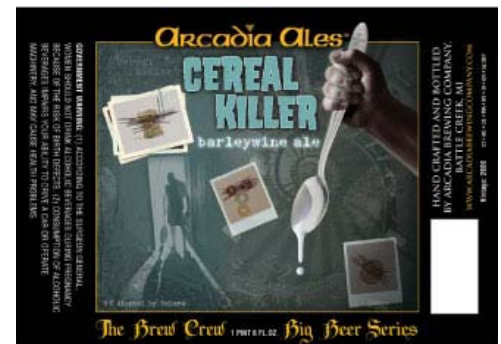
brewed with rye malt. The result is a floral citrus character with a spicy, peppery back, and is very drinkable at 6.4%, and full-flavored.



Arcadia Hopmouth Double IPA - The first in their Brew Crew Big Beer Series, Arcadia HopMouth Double IPA is a tasty fix for your hop jones. Huge Maris Otter Malt and a more than generous amount of fresh hops make this beer memorable. O.G. 1080; IBU 76; 8.1% ABV.



Arcadia Cocoa Loco Triple Chocolate Stout
OG 1070; IBU 39; 7.0% ABV Malts: Pale Ale, Munich, Simpson Chocolate, Weyerman Chocolate, Crisp Chocolate, Flaked Barney. Hops: English Progress, Liberty, Summit



Arcadia Cereal Killer Barleywine, originally their 10th Anniversary beer. This full-flavored beer is made with Rahr Pilsner, Crisp Crystal, and Crisp Munich. Hops: Northern Brewer and Crystal Malts. O.G.1100, 45 IBU, 9.0% ABV.



Jonathan LaPearl & Kieran Valla were the two Beer Quest guys who spoke briefly at last month's meeting. They are looking for a non-paid host for some beer TV show they're planning. To contact them, email: TheBeerQuest@gmail.com

Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

NYS Homebrewer of the Year

<http://www.nyshoty.org/>

March 21, 2009 HVHB 19th Annual Homebrew Competition

Presented by Hudson Valley Homebrewers
Entry deadline March 14

<http://www.hvhomebrewers.com/index.html>

March 28, 2009 UNYHA XXXI/ Empire State Open 20th

Presented by the Upstate New York Homebrewers Association
Entry deadline March 14 <http://www.unyha.com/>

April 17, 2009 AHA 7th National Homebrew Competition

Presented by American Homebrewers Assoc.
Entries accepted March 25 – April 8
Our regional first round judging is in Philadelphia
<http://www.beertown.org/events/nhc/index.html>

May 2, 2009 Big Brew – Nat'l Homebrew Day

Presented by American Homebrewers Assoc.
Homebrewers world-wide use the same recipes
<http://www.beertown.org/events/bigbrew/index.html>

May 16, 2009 B.E.E.R. 13th Brew-Off

Presented by Brewer's East End Revival
Entries accepted April 25-May 9
<http://hbd.org/beer/>

June 18-20, 2009 AHA 31st Nat'l Homebrew Conference

Presented by American Homebrewers Assoc.
Oakland, CA
<http://www.beertown.org/events/hbc/>
All entries welcome. Judges and stewards wanted.

BEER RELATED EVENTS:

Mar. 6-15, 2nd Philly Craft Beer Week.

Over 684 events at dozens of venues in the city and suburbs.
<http://www.phillybeerweek.org/>

Sat. Mar. 7, 11am-2am, Split Thy Brooklyn Skull X (day 1) at Mugs Ale House. Avery Czar '06 10.7%, Bear Republic Barrel-Aged Barleywine, Brooklyn Blunderbuss Ale (Gravity Cask) 8.2%, Burton Bridge Thomas Sykes (Gravity Cask) 10%, Chelsea XXX Stout 8.0%, Fishermans Tea Party Barleywine 9.0%, Flying Dog Double Dog '07 12.25%, Fort Collins Double Chocolate Stout 8.1%, Great Divide Old Ruffian 10.2%, Greenflash IIPA 9%, Hebrew Barrel-Aged Lenny's Rye 10%, Ithaca 10 10%, Legacy Nor'easter '07 8%, Okocim Baltic Porter '08 8.1%, Ridgeway Lump of Coal '06 8%, Samichlaus 14%, Sixpoint Belgian DIPA 10.2%, Slyfox Odyssey '07 8.4%, Smuttynose Big A IPA 9%, Southern Tier Jahva Stout '07 12%, Weyerbacher Heresy 8%. <http://www.mugsalehouse.com/>

Sun. Mar. 8, 11am-2am, Split Thy Brooklyn Skull X (day 2) at Mugs Ale House. 't Smisje Kerst 11%, Arcadia Cereal Killer '07 9%, Avery Collaboration Not Litigation 8.7%, Brooklyn Intensified Coffee Stout (Gravity Cask), Captain Lawrence Nor' Easter 11.0%, Chelsea Imperial Mild Barrel Aged 10.9%, Dogfishhead Immort '06 11%, Great Divide Oak-Aged Yeti 9.5%, Great Lakes Blackout Imperial Stout 9%, Harpoon Leviathan Quadruple 11.75%, Keegans Super Kitty 12%, Left Hand Barrel-Aged Imperial Stout 10.4%, North Coast Old Rasputin '08 9%, Otter Creek RIS (Gravity Cask) 10.6%, Pennichuck Pompier 12%, Ramstein Eisbock 11.5%, Smuttynose Really Old Brown Dog '08 10%, Southern Tier Hoppe 10%, Sprecher Barrel-Aged Scotch Ale 9.5%, Stone 12th Anniversary. 9.2%, Victory Baltic Thunder 8.5%.

Tue. Mar. 10, Avery at Bar Great Harry. Ale to the Chief, Collaboration not Litigation, The Czar, Gemini, IPA, The Reverend '07, White Rascal. Bombers: 13th and 15th Anniversary.
<http://www.bargreatharry.com/>

Tue. Mar. 10, Colorado Invasion at Rattle N Hum. Fort Collins - Major Tom's Pomegranate Wheat, Chocolate Stout, Kidd Lager, Rocky IPA; Great Divide - Yeti Stout, Hercules, Hibernation; Oskar Blues - Pale Ale, Mama's Yella Pils, Gordan's DIPA; Avery - 15th Anniv., Out of Bounds, and more; Boulder Beer - Mojo Risin DIPA, Sweaty Betty, Hazed and Infused; Left Hand - Sawtooth Ale, Milk Stout, JuJu Ginger, Jackmans Pake Ale, Black Jack Porter, Haystack Wheat, Snow Bound, Impy Stout, Deep Cover Brown, Polestar Pilsner, Oak Aged Imp Stout, Sawtooth ESB (cask), Brandy Barrel-Aged Impy Stout (cask)
<http://www.rattlenhumbarnyc.com/>

Tues., & Weds. Mar. 10-11, Vermont Beer and Cheese at Blind Tiger. List TBA. As usual, free cheese at 6pm, 4 different ones each day. <http://blindtigeralehouse.com/>

Fri. Mar. 13, Noon, Friday The Firkenteenth at Grey Lodge. 20+ casks served 7 at a time. Due to Philly Beer Week, more out-of-town casks than usual. <http://greylodge.com/>

Wed. Mar. 18, Lenora's Way Brew Dog tasting event. BrewDog owner/brewmaster James Watt will be pouring free samples of his award-winning beers from Scotland, from 6pm-8pm. <http://www.lenorasway.com>

Wed. Mar. 18, Bear Republic at Blind Tiger. Richard Norgrove will be on hand. List TBA.

Thu. Mar. 19, McNeill's at Barcade. List TBA. <http://www.barcadebrooklyn.com/>

Thu. Mar. 19, Allagash Beer Dinner at East Village Tavern, \$75. Reception and gourmet 4-course dinner with Rob Todd. Seating limited, reserve now. <http://www.evtnyc.com/>

Mar. 20-22, Noon-Midnight, 3rd Manhattan Cask Ale Festival at Chelsea Brewing. Approximately 45 firkins will be tapped on Friday and poured until they kick. List TBA. <http://www.gotham-imbiber.com/beerfestival.html>

Tue. Mar. 24, Ommegang & Friends at Bar Great Harry. Three Philosophers, Chocolate Indulgence, Abbey Ale, Witte, Rare Vos, Maredsous 10, Houblon Chouffe, McChouffe, Biere de Mars (bottles).

Wed. Mar. 25, Great Divide at Blind Tiger. List TBA.

Thu. Mar. 26, Dogfish Head at Barcade. List TBA.

Sat. Mar. 28, 3rd Spring Craft Fest at Nassau Coliseum, 2 sessions, \$49. There will be about 2-dozen breweries. <http://www.springcraftbeerfestival.com/>

Tue. Mar. 31, 5-9pm, Goodbye Winter, Hello Spring at Spring Lounge. Help us finish off the winter seasonals and welcome in the spring seasonals. Happy hour prices until 9pm. List TBA. <http://springlounge.ypguides.net/>

Tue. Mar. 31, Sly Fox at Rattle N Hum. Gang Aft Agle, Incubus, Ichor, Black Raspberry Reserve, Saison Vos, Odyssey, Seamus Irish Red Ale, Renor D'Or, Oktoberfest, O'Reilly Stout, and a surprise cask.

Apr 1-30, English Cask Ale Appreciation Month at Rattle N Hum. Presented by Alex Hall and RNH. Westerham, Hook Norton, Ridgeway, Oakham, Thornbridge, Burton Bridge, Wye Valley and more. Flights available.

Tue. Apr. 7, Belgium vs. USA at Rattle N Hum. 20 taps and 4 casks from each country. Belgian breweries: Brouwerij Strubbe, Brasserie Artisanale De Rulles, Brouwerji De Regenboog, Pico brouwerji Alvinne, Brouwerji de Glazen Toren, Brouwerji Huyghe, Bosteel, Brouwerji Het Anker, Brouwerji Van Honsbrouck, and more. American breweries: Sixpoint, Stone, Captain Lawrence, Green Flash, Elysian, Troegs, Dogfish, Allagash, Weyerba-

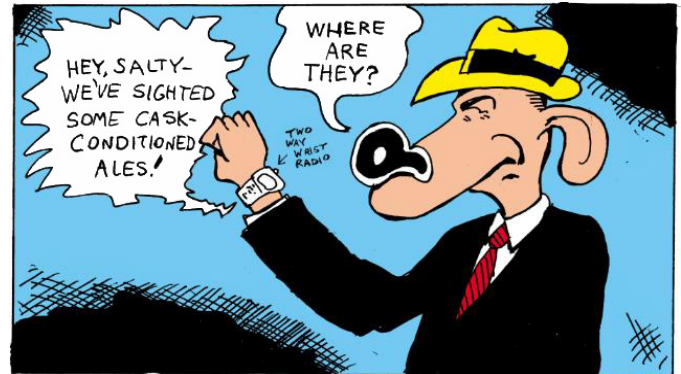
cher, Brooklyn, Russian River, New Belgium, Alesmith, Bells, Southern Tier, Great Divide, Bear Republic, Victory, Rogue, Bruery.

Thu. Apr. 9, Kick the Cans at Barcade. We're shutting off the taps and serving craft beer from cans all night. Collected from near and far, priced to sell. Barcade koozies, too!

Thu. Apr. 16, 8pm, "Beer Wars" Movie, \$15. Craft beer vs. macros. They focus on Sam Adams and Dogfish, but there are many interviews. Click on the Trailer, 2 minutes long, to see some familiar faces. (Click on Extras for additional footage.) One public screening only, nationwide. After the screening they'll show a live discussion. In NYC at Union Square, Chelsea Cinemas, and Clearview (1st and 62nd). Not showing in Brooklyn. Buy tickets now through website. <http://beerwarsmovie.com/>

Sat., & Sun. Apr. 25-26, 1-5pm, TAP NY at Hunter Mtn., \$54 and \$45. All NY craft breweries and brewpubs are invited, fine local food included. <http://www.tap-ny.com/index.html>

CHECK OUT YOUR BEER ALERT PAGE



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



