

# Malted Barley Appreciation Society

March 2012 Newsletter

## From the Editor's Desk

Here's the March 2012 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday March 14, 2012 @ 7:30PM.

Our guest speaker will be Paul Dlugokencky of Blind Bat Brewery.

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

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## FEBRUARY MEETING

By Warren Becker

Our guest was Sam Richardson, head brewer for Greenpoint Beer Works in Brooklyn, brewers of Kelso and Heartland Breweries. <http://www.kelsoofbrooklyn.com/>. Sam is originally from Portland, OR. He shared several Kelso and homebrewed beers with us. First up was his Black Imperial Saison at 75% and 24 IBUs, made with raw wheat and speck, which they used a half size 15 BBL batch. The yeast used was a Fantome Bier de Garde, and this is the same strain of yeast as the Kelso Saison, but the beer is a dark saison style, aged 3 weeks. Next was the Kelso Doppelbock, Recessionator, aged in Heaven Hill Bourbon Barrels for 3 months, plus an additional 1 month in a Cabernet Wine Barrel. At 8% ABV, this beer is a full-bodied bock beer. We then tried their Kelso Imperial IPA at 115 ABV, dry-hopped with Citra & Amarillo Hops, at 4 lbs. of hops per barrel. The IPA style beer uses Chico Yeast, and was just released. We sampled an Imperial IPA which uses a Maple Liqueur from Saxton in Brattleboro, VT <http://saplingliqueur.com/>. It was a dry-hopped, and aged in bourbon barrels. They produced a Bierkraft 10th Anniversary Beer, a 9.5% Imperial Stout, and will produce a Bretty Saison.



Plus we had surprise guest and a beer from Pat from Smuttynose and Dennis from Stone dropped by with some growlers of a Portsmouth Brewery/Stone collaboration brew to share with us.



### HOME BREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

### NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

### SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://rileylist.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

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

