

Malted Barley Appreciation Society

March 2013 Newsletter

From the Editor's Desk

Here's the [MBAS](#) March 2013 Newsletter!

NEXT MEETING:

Wednesday March 13, 2013 @ 7:30PM.

Our guest will be Ethan Long from [Rockaway Brewing Company](#).

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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FEBRUARY MEETING

Our guest were Rich and Lisa Castagna of Bridge and Tunnel Brewery <http://www.bridgeandtunnelbrewery.com/home.html> a nano-scale micro-brewery operating in Western Queens.

Rich has been brewing for over 9 years, and enjoys brewing and drinking darker beers, and beers with a flavorful kick. Born and raised in Queens, Rich spent most of his life in the New York area short of about 8 years living and traveling around the U.S. and overseas. Over the past 15 years, he's lived in the Ridgewood/Bushwick area, Long Island City, Astoria, and Maspeth. He has 3 kids, 3 cats, a dog, a fish, a large amount of brewing equipment, and a very patient wife.

On September 12th 2012, they received the approval from The New York State Liquor Authority, for their micro-brewery license. The first public beer out of Bridge and Tunnel Brewery was on Nov 4th at DBA Brooklyn with a cask of the OI Gilmartin Milk and Oatmeal Stout, and was emptied in under a week. Kegs and casks are in local drinking establishments and growler filling outlets in Queens and Brooklyn.

Bridge and Tunnel Brewery is a 1 man, 150 square foot nano brewery, using a homemade 1.5 barrel system, and has a 58 gallon fermenting capacity. Their beers use 18 sixtels, for their 3 styles of beer:

- 1- Angry Amel Dunkelweizen, a dark German style wheat beer, with a big clove/banana nose, a mouthful of malty goodness, and a clean finish. It is named after a German childhood neighbor with hedge clippers; 5.8% ABV & 21 IBU. Rich will brew a follow-up Weizenbock to this beer.
- 2- OI Gilmartin Milk and Oatmeal Stout, made with 10 lbs of flaked oats in mash. Roast 4.5% & 28 IBU; 5.0% ABV, a Milk Stout, and an Oatmeal Stout - in one pint.
- 3- Tiger Eyes Hazelnut Brown, a Southern English Style Brown Ale at 5.5% ABV & 30 IBU using Ringwood Ale Yeast. An ode to brown-eyed women, it was mentioned in Time-out magazine.



- On deck: Black Rye IPA & Robust Porter.

Red Bird Express Red IPA, a malty IPA, reddish in color that starts with an ample hoppy nose, medium hop presence in the mid range, followed by a swift, clean bite of bitterness in the finish.

Melting Pot Robust Porter, a thinner mouth feel typical of a porter, with big roasty notes in flavor and aroma from an ample supply of dark malts.

Click on the links below to the Bridge and Tunnel Brewery's recent press.





CALL FOR JUDGES AND STEWARDS

NHC 1st Round NATIONAL HOMEBREWERS COMPETITION North East Region
APRIL 5th and 6th Friday night and Saturday day

The NYC Homebrewers Guild and the Westchester Homebrewers Organization cordially invite you to join, and humbly requests your palates and expertise in judging this year's Northeast Regional round of the National Homebrewers Competition. This year the competition will be held at Alewife Queens, one of New York City's best new beer havens. Alewife is conveniently located at 5-14 51st Avenue, Long Island City, with ready access via mass transit, the Midtown Tunnel or the the 59th Street Bridge. With the guaranteed number 750 entries your help would be greatly appreciated!

To sign up please use the following link -
<http://www.brewingcompetition.com/region11/index.php?section=register&go=judge>

We will judge some flights on Friday night from 6:30 to 9:30 (categories to be decided) and judge the majority of categories on Saturday, from 8:30 to about 6, making way for an evening of good beers and food at Alewife.

For anyone wishing to participate from out of town, we have a large brew loving community in NYC and can likely find fellow homebrewers and/or beer enthusiasts to host you. Please indicate if you need a place to crash on the sign up form.

Please feel free to contact the competition coordinator, Kenneth Hettinger (hettinger.kenneth@gmail.com), or me (keithkoyal@yahoo.com) with any questions or concerns.

Thank you sincerely for your consideration and we hope to see you there!

Keith Koyal and Ken Hettinger on behalf of the NYC Homebrewers Guild and the Westchester Homebrewers Organization



NHC Round 1 Judge and Steward Sign Up

Thank you for all who have thus far responded to participate in the first round of the NHC on April 5&6th. We are looking forward to a enjoying and judging the finest beers, meads, and ciders that northeast homebrews have to offer with you. That said, we have heard from a number of you regarding issues with the AHA site. Additionally, we realize that the sign up form provided was not specific to our event.

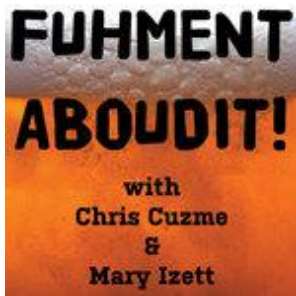
Therefore, we respectfully request that you take the time to fill out form on the attached link, which is separate from the AHA site. It will ensure that we have captured all of the necessary information including what sessions you can attend and any travel related logistics.

Apologies for the inconvenience, but the form should take ~5 minutes to fill out and will ensure we have a smooth and successful event.

Thanks Again!
Keith and Ken

I've invited you to fill out the form NHC Round 1 Judge and Steward Sign Up. To fill it out, visit:
https://docs.google.com/forms/d/1piPXmu_qtCcEtNjFw-pXH3mfh8YM7ZdocgqVBAcoLM/viewform?sid=30ef000c985885f4&token=PnAVLT0BAAA.NVTVCsgVSxDjBjPr_m5F2w.KzhCvIRZvPb6CqdTqzVUcg

HOME BREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST

