

# Malted Barley Appreciation Society

March 2014 Newsletter

## From the Editor's Desk

Here's the [MBAS](#) March 2014 Newsletter!

## NEXT MEETING:

Weds. March 12, 2014 @ 7:30PM,

Our guests will be guests will be John Kleinchester and Paul Sullivan of Two Roads brewery and Nelson Rockefeller of Queens Brewing Co.

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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## FEBRUARY MEETING

by Felice Wechsler

Flint Whistler, of the nanobrewery Rockaway Brewing Company was our guest in February. Founded in 2012 by avid home brewers Ethan Long and Marcus Burnett, this four-person enterprise (Ethan, Marcus, Flint, and brewer John Chapman) is located in a former meat-packing plant in Long Island City, the first brewery established in Queens since Prohibition. Using a two barrel system, Flint described the setup as "very basic," and informed us that they are looking to expand to a five barrel system. All of Rockaway's beers are unfiltered and unpasteurised.

# ROCKAWAY BREWING COMPANY

46-01 5TH STREET



Queens, NEW YORK

Rockaway hopes to source mostly locally grown hops when possible, but its batches are so small that they have not had much trouble finding hops, even during the shortage, except for Amarillo, which was bought up by “the big guys.” They distribute twelve to sixteen barrels per week, mainly in Queens and Brooklyn, and occasionally in Manhattan and the Bronx. Naturally, several barrels are reserved for Rockaway’s own growler store.



Flint started us off with their flagship ESB. Weighing in at 6.4%, this robust English-style ESB is brewed with two row Victory, Vienna, Cascade, Perle, and Mount Hood, and caramel 40. The ESB is an amber beer, slightly toasty, with a malty nose and a bit of sweetness, and a subtly hoppy finish.

Our next taste was of the Old School IPA, a 6.3% beer made with Cascade, Simcoe, Columbus, and dry-hopped with some more Cascade. It has a tropical fruitiness and was refreshingly hoppy, but not punch-you-in-the-face, West Coast hoppy. It would make nice drinking on a warm summer’s day, which we certainly did NOT have on that day in February.



We next sampled the High Plains Drifter, an 8.2% Scottish Wee Heavy. Partially aged in oak bourbon barrels from Kings County Distillery, this was my favorite beer of the evening, so I was pleased to learn that Rockaway recently decided to make this beer available year-round, though it is available only at the brewery. It was dark and sweet, but not overly so. The mellowness and hints of bourbon imparted by the oak casks make this strong beer dangerously drinkable. Since the bourbon barrels lose much of their flavor after the aging process, Rockaway is considering repurposing them as furniture for the brewery.



Finally, we tasted Brewer John’s Holiday Strong Ale, an experimental seasonal at 11%. Per Flint, John was “allowed to go nuts” when creating his 100<sup>th</sup> beer. He used Maris Otter and Cascade hops “in massive quantities” and the brew spent two months in the tank. The result was this Belgian Strong Pale Ale, with a malty backbone, sweet and slightly smoky.

Also brewed by Rockaway, but not sampled by us at the meeting, are Dark Side, a winter ale, Dark Side Darker, and a cream ale. A pale ale is slated for the spring.





## MBAS Crawl to Peekskill - January 2014

by B.R. Rolya

On a snowy Saturday in January, the Club took a trip up the Hudson to Peekskill, NY to visit the [Peekskill Brewery](#). The brewpub is located a short walk from the train station and is an easy day-trip from New York City via Metro North.



We started with some liquid refreshment and lunch before touring the brewery. Most everyone chose a sampler of 4 beers to start off.

My first selection was their Hop Common, a nicely hoppy amber California Common, or steam beer, hopped with Segal Ranch, Nugget, and Cascade

Skills Pils, on their rotating seasonal pils tap, was described on the menu as a winter pils with dark German malts and Polish Lublin and Magnum hops. In reality, it was a malty, roasty schwarzbier and not a pilsner.

Styriana, a Gypsy Lager fermented with Brettanomyces and hopped with Styriana Goldings, was described as "a pale rustic beer" and it did indeed have an earthiness to it along with a citrus finish and low level Brett character.

Slow and Low, a smoked lager with German malts and Polish Lublin hops and boiled overnight, had a smoke character which was fairly faint, particularly in the aroma. The light smoke flavor was pleasantly complemented by caramel notes from the malt.

Other crowd favorites on tap that day included the award-winning Amazeballs pale ale and the always refreshing Simple Sour.

All of the beers at Peekskill are unfiltered and head brewer Jeff "Chief" O'Neil tends to use very little bittering hops. Instead focusing on late-addition hops for their flavoring and aromatic properties.





Refilled beer glasses in hand, we then made our way to the brewery with tour guide Ed and assistant brewer Mike Benz. The current brewery, which they've been in since December 2012 having made a short move down the street, is a 15 barrel system with three 15 bbl fermenters and four 30 bbl fermenters. The brewing vessels and fermenters are located on the ground floor but every batch of beer gets pumped up to the top floor and into a coolship to cool for 1-2 hours. Peekskill Brewery has one of only around 10 coolships in the country. Once in the coolship, a plate circulates the wort and then it rests so that the sediment can settle out and heat from the hot wort is vented out. Once cooled, the wort flows back to ground level and into the fermenters.



Most of the beers are fermented with standard ale and lager strains but they also have a dedicated *brettanomyces* tank. Once ready to serve, the beers are either kegged or put into one of the seven serving tank. The futuristic cool box sends the beer to the downstairs bar and upstairs tap room.

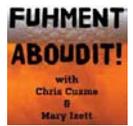
Aside from their regular line up, they plan to have quarterly releases of special beers. The first one in 2013 was with NYC brewery Other Half, Nuggy Num Num and the first release of 2014 will be a pale all, NYPA, brewed with Citra and Mosaic hops. An upcoming release that we were able to try out of the tanks is Pruneau, an IPA brewed with 300 pounds of fruit.

You can find several of the Peekskill beers available on draft at better beer bars in New York City but it's definitely worth the trip to the brewpub to try their other beers that are only available on premise. They do plan to start a barrel-aging program and have a bottle corking machine so hope to have bottles available at the brewpub in the future.

Look for more club trips this spring!



### HOMEBREWING COMPETITIONS:



### NYC EVENTS CALENDARS:

# BEERMENUS



My Life on Craft

food & drink...



# RILEYLIST

## Brew York

Premium New York City Beer News

Established 2009

12 fl. oz. | 355mL | NY 5¢ refund

4.5% Alcohol By Vol.



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WF MU.

(<http://wfm.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

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