

# Malted Barley Appreciation Society

March 2015 Newsletter

## From the Editor's Desk

Here's the [MBAS](#) March 2015 Newsletter!

## NEXT MEETING:

Weds, March 11, 2015, 7:30PM

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2015 COMMITTEE

Co-Presidents	Barbara Klauke & Dan Kelly
Newsletter Editor	Warren Becker
Webmaster & Cartoonist	Bill Coleman
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	Alan Rice
	B.R. Rolya
	Paul Springs
	Felice Wechsler
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



## FEBRUARY MEETING

Our guest speaker was Al Duvall, brewer at [Brooklyn Brewery](#).

Al was our MBAS guest speaker back in 1995, when he was the brewer at the now defunct, Zip City Brewpub, in Manhattan. He moved to NYC in 1991 from Delaware, with a Chemistry Degree, after working at Hewlet Packard, and Maryland's Wild Goose Brewery. Al also previously brewed at Heartland Brewpub's Greenpoint Brewery.

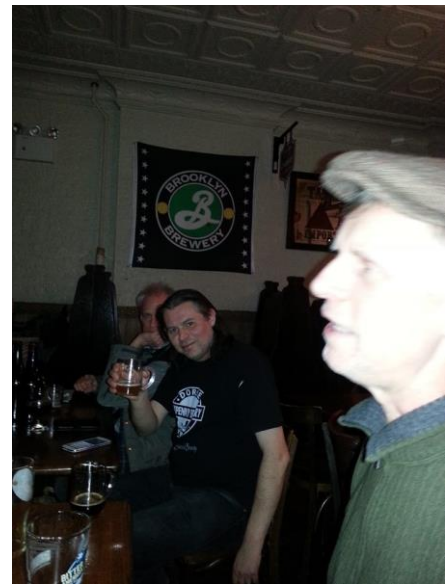


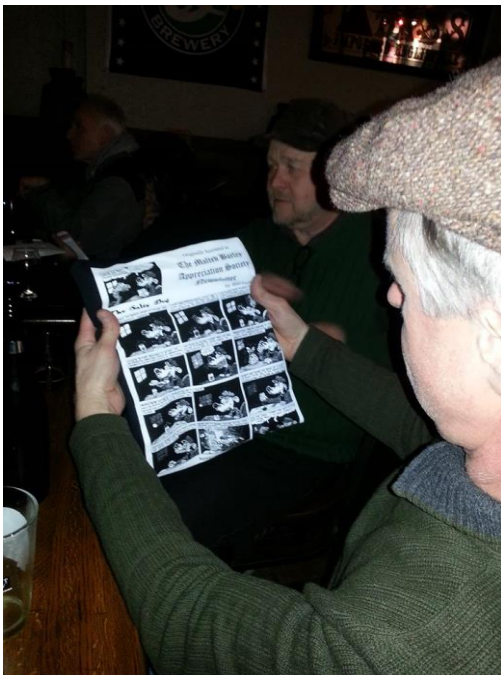
The first beer Al shared was a year old Local 1, a dry 9% Belgian Style Tripel, made with Spruce and wood aged.

Next was their "new" 6-month old K for Kriek, made with Washington State Cherries and their Local 1. Al shared their Wild Horse 5.6% Porter with wild Brett Fermentation, aged 8 months. We followed with Sirachi Ace Blueberry at 7%, a 1 year aged beer.

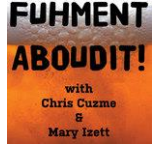
Hand & Seal is a Barleywine-style Ale Aged in Bourbon Barrels with British Maris Otter, Canadian 2-row, and British Chocolate Malts. They used Willamette, Magnum, and UK Golding Hops. H&S yeast is the Brooklyn House Ale Yeast. Brooklyn utilized a 3 hour boil in order to add the body necessary for this strong 13.3% - 29° Plato beer. H&S is available in a 750ml cork-finished bottles.

Brooklyn is looking to expand in NYC, with a possibility of opening a Staten Island large brewery location, to replace their contract beers made at FX Matt in Utica, NY. Beyond NYC, Brooklyn brews their line-up in Sweden with Carnegie-Pripps.





## HOMEBREWING COMPETITIONS:



### 2015 National Homebrew Competition @ Singlecut Beersmiths Fri. night 3/27, & Sat. morn-afternoon of 3/28

BJCP judges and provisional judges were sent an email by Judge Coordinator, Mary Izett, with details & requesting judges register. With 750 beers/ ciders/ meads to handle we can certainly use em' and are deeply appreciative of your time! Our sessions will be Friday night 3/27, & morning and afternoon of 3/28 at [Singlecut Beersmiths](http://singlecutbeersmiths.com). Non-BJCP persons will not receive her email but are of course welcome and encouraged to volunteer time as stewards. Register here: <http://brewingcompetition.com/>

## NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST

