



Malted Barley Appreciation Society

March 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](http://www.beerguidenyc.com/mbas) meets in the back room (or back yard in summer) of [Mugs Ale House](http://www.beerguidenyc.com/mugs-ale-house), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETINGS

Wednesday 9th March 2016

We're look forward to a double-header this month: Kyle Hurst of Big Alice Brewing, and Jeff Wells, sales manager of Global Brewers Guild.

Wednesday 13th April 2016

Another double-header with Olivia Cerio of Empire Brewery (re-scheduled from January) and Shane O'Reilly of Sly Fox Brewery as our guests.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

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FEBRUARY MEETING RECAP

by Alex Hall

We enjoyed a mega triple-header of guests in February, with Al Duvall, Brooklyn Brewery's head brewer, followed by Vinny Tamburri and John Fladung, the directors of Brewhouse Bullpen, then last but not least Jason Sahler of Strong Rope Brewery.

Al started the night with a bang as he brought preview bottles of the latest 'Brooklyn Quarterly Experiment' release which had only been bottled the previous week. 'Improved Old Fashioned' (12.8% ABV) is a most interesting and complex dark beer designed to emulate the taste of the 19th century old fashioned cocktail (a simple creation of whisky, sugar, citrus peel, and bitters).

The geniuses at Brooklyn Brewery are masters at creating beers that mimic other drinks (do you remember The Manhattan Project a while ago?), and this is one of their most artful. The base is a strong rye ale brewed with a variety of spices and orange and lemon peel, then aged in WhistlePig Rye Whiskey oak barrels. During its time in the fermenter, a careful infusion of herbs were added to create the old fashioned cocktail taste as near as possible. On the palate, there's a silky but complex blend of herbal notes, spicy rye, citrus, hints of licorice and vanilla, and a rich, warming oak texture. Whether you like actual cocktails or not, I can certainly recommend this wonderful creation - especially as a warmer for a cold winter evening. Thank you Al!

Read all about it on the brewery's website here - <http://brooklynbrewery.com/brooklyn-beers/bqe/improved-old-fashioned>



Our next guests were Vinny and John of The Brewhouse Bullpen, a New Jersey based craft brewery representation operation designed for smaller breweries who need to keep costs at a minimum. They currently represent Defiant, Newburgh, and (in New Jersey only) Rinn Duin. They brought four different Defiant beers to share with us. Defiant Brewery has seen a major expansion recently, transforming itself from a brewery space with a rudimentary bar to more of a proper brewpub complete with barbecues. Owner-brewer Neill Acer does a grand job.

Muddy Creek Lager (5.6% ABV) was sampled first, this being a chestnut hued, malt forward brew with a pleasant sweetness. This lager is uncomplicated and refreshing. Defiant is based in the town of Pearl River (next to the station, so easy to visit by train), which originally used to be called Muddy Creek. The locals at some point thought Pearl River would be a nicer name, and so it was duly changed. Maybe Defiant, because of being located in Pearl River, should do a collaboration with Oyster Bay Brewery of Long Island?

A one-off collaboration was next, brewed specifically for February's New York Beer Week. 'The Reward Pathway' (7.1%) is officially described as a 'black Belgian rye IPA', though personally (for the sake of the English language) I would substitute 'Cascadian Dark' for 'IPA' - or just describe it as an 'India Black Belgian Rye Ale'. Anyway, this is brewed in collaboration with Chris Sheehan of Gun Hill Brewery located in The Bronx. Very dark, this full-bodied ale is quite roasty on the palate with a fair but not overpowering hoppiness (about 40 IBUs). The hops are Columbus and Cascade.

Taking it up a notch, next we sampled 'Weapons Grade' (9.0% ABV). This is a Double IPA packed with a multitude of juicy, resinous high alpha acid hops (Zeus, Warrior, Cascade, Hallertau, Tomahawk, Centennial, and one other that was not revealed) and lives up to its name as the gang of bitter hops assault your tongue. It often sells out at the brewery before the next batch is ready. IBUs are way up there between 80 and 90.

Vinny and John rounded off their slot by talking about one from the taps, Defiant's winter offering which was described as a Belgian Dubbel in style - although it seemed too pale for being true to style. 'Abominable Snowbeer' (6.0% ABV) was found to be very drinkable, with hints of spices and honey. Cheers to The Brewhouse Bullpen and Defiant Brewery!

<http://brewhousebullpen.com/>



Up next was Jason Sahler of Brooklyn's Strong Rope Brewery, only two months old at that point. Jason is big on SMASH beers (Single Malt And Single Hop), and brews an ongoing series of such ales under the name 'Falling Squirrel Project'. The name comes from when a squirrel lost its grip up a tree and tumbled to the ground right in front of Jason. Thankfully the creature was alright and scampered away with only damaged street cred (or would that be tree cred?). Anyway, 'Falling Squirrel Project #5' (3.6% ABV) is a very pleasant ale brewed with Vienna malt from Niagara Maltings, and hopped exclusively with the Mount Hood variety. Described as a 'Vienna Ale' from the malt, this session beer proves that low alcohol beers can be as tasty as their bigger counterparts. The hops imparted a little earthiness on the palate.

Jason's other offering was 'Catch a Bad One' (5.8% ABV, 67 IBUs). This is an interesting stout brewed entirely with New York ingredients, supporting local and in-state businesses is something that Strong Rope Brewery is big on. I found the beer to be quite herbal for a stout, very pleasant and an interesting mouthfeel with underlying roastiness.

Strong Rope's taproom is open to the public Thursday through Sunday, and now features live music on Thursday nights. Jason mentioned he had brewed 26 times since starting up, all but one beer being unique. Check out their beer guide entry here - <http://beerguidenyc.com/pubs.334>. Incidentally, the brewery is one of the stops on our club's Boerum Hill crawl on Saturday 12th March (postponed from 7th February), full details are elsewhere in this newsletter and on the club website. Many thanks Jason!



LOCAL BEER NEWS



Only selected items will be listed here, for beer bar and brewery news check out <http://www.beerguidenyc.com/news.php> - and also <http://www.gotham-imbiber.com>.

Brouwerij Lane in Greenpoint has a new manager, Kim Mercado formerly of Torst. Congratulations Kim!

When visiting Alewife in Long Island City, you may have noticed a beer store popped up on the same block a few months ago, Beer Closet. In the last few weeks this has been transformed to a hybrid bar-store with a very decent selection of over 200 craft bottles and cans. See <http://beerguidenyc.com/pubs.341>

In Manhattan, the second Milk and Hops location is now open in Chelsea. I found it very impressive, as is the original spot on Broadway. See <http://beerguidenyc.com/pubs.339>

Also in Manhattan, Bottle and Bine has opened with an emphasis equally on fine wine and great craft beer. See <http://beerguidenyc.com/pubs.340>

There's apparently a new brewing operation in Long Island City, 'ICONYC', though beer is elusive and there has been no outreach that I'm aware of to the craft beer community so far. Another one in the works seems to be a shared brewing and distilling operation in the sprawling and gritty Industry City manufacturing complex by the South Brooklyn Marine Terminal. The names Wartega Brewing and Lineup Brewing have been quoted, though little is known at present. We wish both new startups much success.

A new craft beer bar has popped up in the former beer desert of north-east Bed-Stuy. The Wilky - <http://beerguidenyc.com/pubs.338> - has 18 rotating taps, all but a couple being craft offerings. Take the J / Z train to either Kosciuszko Street or Gates Avenue.

We hope everyone had a great Beer Week last month, many

thanks to the New York City Brewers Guild - and everyone involved putting their time and effort into it - for putting on so many fantastic events. The cask festival and awards ceremony, pictured below, was outstanding.



Firkin delightful!



Co-organiser Patrick Donagher presenting the awards.

FUN ANAGRAMS

by He All Lax

These are all names of NYC craft beer destinations, 1-10 are located in Manhattan; 11-20 are located in Brooklyn. All are listed (at the time of writing) on <http://beerguidenyc.com/> - where there is more than one similarly named branch the generic name is used without the specific location. Note that 'The' has been omitted where relevant, for instance a bar called 'The Angry Hairpiece' would have an anagram comprising of the letters of just 'Angry Hairpiece'. Answers are at the end of this newsletter.

Brought to you by the PREDOMINATELY STEREOTYPICAL ABACI.

1. AH, NO NEW FILIBUSTERING
2. RARE TRACTOR NEDS BAR FLAPS
3. NEARSIGHTED BLUE OIL
4. BAY PORN

5. BLOATED BET INN
6. BEND STRAWBERRIES GLOW
7. SUET DICTATORSHIP
8. SCARLET PUB
9. HI EBAY TORTURE
10. BURTON SAND
11. IDOLISES MORONS
12. OH, POSTPONES BEER
13. NARROW JUBILEE
14. LONGEST CRAP
15. UH, GASEOUS ELM
16. HERRINGS BE WET
17. XENOPHOBIC PORKS
18. BEERY REPORTS WRONG
19. RUSH NAZI PEST
20. TRUMP GRIPE, BANSHEE SOBS

EAST VILLAGE CRAWL AND ROOTS-FOLK NIGHT REVIEW

by Alex Hall

Monday 15th February saw a mini club crawl of four East Village beer destinations, culminating in a rare (in the US) opportunity to see English roots-folk duo Naomi Bedford and Paul Simmonds play a live acoustic set at Augurs Well (I arranged the gig, and arranged the crawl around it). Unfortunately, freezing temperatures and snow wasn't ideal - but a few hardy souls came out and had a good time.

We started at Jimmy's No.43, where I kicked it off with a glass of the superb Allagash Tripel, followed by a delicious Cascadian Dark Ale (or Black IPA if you must!) called 'Midnight Showers' from Brooklyn's Other Half Brewery. An opportunity to snack there to line stomachs was sensibly taken up.

The next stop was the fairly new Lions Beer Store, just round the corner. Choosing from the vast selection here can take some time, and I settled for a Straffe Hendrik Tripel followed by a Kasteel Donker. The place is more of a bar but doubles as a store, one of the new breed of hybrid places serving both on- and off-trade.

Then we braved the elements to visit Proletariat, one of two top beer destinations on St. Marks Place between 1st Avenue and Avenue A - the other being Augurs Well over the road and a few doors down. The crawl was running a bit late by this point (largely because Lions offers 2 for 1 in happy hour before 7pm), so it was only a fleeting visit in order to get to Augurs Well in time to secure a good spot to enjoy the music. My notes sort of dried up at this point, but I believe I had a Sixpoint 'Brownstone Renovation', an Imperial Brown weighing in at 9.4%.

Over the road, Naomi and Paul started on time at about 7.30. The beer list there is always top notch, and it was heaven listening to them while imbibing some top quality brews. The blackboard is

depicted below, as are the musicians with Naomi in full songbird mode.



Naomi has three albums out - see <http://naomibedford.com/> - while Paul is also a member of veteran English rock band The Men They Couldn't Hang.

Huge thanks to the folks at Augurs Well for letting me twist their arms as such to put on the duo, and many thanks to everyone who braved the elements on a freezing winter Monday.



TEN YEARS AGO REMEMBERED

Tony Forder and Jack Babin of Ale Street News hosted 'The Ultimate Belgian Tasting' event at the Chelsea Art Museum on 24th March 2006. The late great Michael Jackson was in attendance, who is quoted in the brewspaper as saying "[New York] has finally become a good beer town". I wish he could see NYC now!

The original Chelsea Brewery on Pier 59 had just brewed their 10th anniversary special, a Belgian-style single.

Captain Lawrence, then in Pleasantville, had just announce the release of St. Vincent's Dubbel.

Your president (both now and in 2006) was in the midst of arrang-

ing a cask festival at The Brazen Head, one of a long running series there, to be held in late April 2006. This would be the 9th there.

The club had a double-header of guests in March 2006: Patrick Jones, head brewer at Triumph Brewery, New Hope, NJ, and the aforementioned Tony Forder of Ale Street News.

Oskar Blues Brewery were creating an innovative stir exactly ten years ago by introducing Dale's Pale Ale and Old Chub in cans to the NYC market. Craft beer in cans? What? That can't be right, only mass produced piss is canned!

DATES FOR YOUR DIARY - MBAS EVENTS

Saturday 12th March - Boerum Hill area bar and brewery crawl (rescheduled from 7th February)

<https://www.facebook.com/events/530592740435261/>

12.30 to 1.30 or 2.00 - Brado, 155 Atlantic Avenue (between Clinton and Henry Streets). 2/3/4/5/R to Court Street/Borough Hall or F/G to Bergen Street. We can have lunch here in the old Waterfront Ale House space. <http://www.bradothincrusted.com/>

1.40 or 2.10 to 2.50 Ugly Duckling

This is another option for lunch, being a gastropub.

<http://www.beerguidenyc.com/pubs.329>

3.00 to 3.50 St. Gambrinus Beer Shoppe

<http://www.beerguidenyc.com/pubs.148>

4.00 to 4.55 4th Avenue Pub and/or Pacific Standard

<http://www.beerguidenyc.com/pubs.255>

<http://www.beerguidenyc.com/pubs.147>

5.00 to 5.45 Threes Brewing

<http://www.beerguidenyc.com/pubs.149>

5.50 to 6.40 Strong Rope Brewery

<http://www.beerguidenyc.com/pubs.334>

6.40 to ? Mission Dolores

<http://www.beerguidenyc.com/pubs.162>

Not an MBAS event, but co-founded and co-run by your president, is a serious cask beer and music festival in the UK - Glastonwick (do not confuse with the Glastonbury Festival!). This will happen 3rd to 5th June 2016 near Brighton, England.

There will be over 80 cask beers on offer, of which almost all will be rare, obscure, eclectic, or unique.

See <http://www.cask-ale.co.uk/> for full details. Anyone from New York who I know who makes the effort to attend can be put on the guest list. The nearest town is Shoreham-by-Sea and the nearest city is Brighton, from where there will be a free shuttle bus. Lon-

don Gatwick is the nearest airport. Public transport is easy, and Brighton is a seaside resort so has plenty of accommodation options (you can camp at the festival also). 2016 is the 20th anniversary of this unique event which encompasses the most eclectic cask beers and the most talented independent music artists (plus some radical poets) in the same environment.

Check out the 2015 festival photo album here -

<http://www.cask-ale.co.uk/glastonwick2015.html>

FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

FUN ANAGRAMS - ANSWERS

1. SWIFT HIBERNIAN LOUNGE
2. ARTS AND CRAFTS BEER PARLOR
3. BLIND TIGER ALE HOUSE
4. PONY BAR
5. BOTTLE AND BINE
6. GROWLER BITES AND BREWS
7. DISTRICT TAP HOUSE
8. BURP CASTLE
9. BEER AUTHORITY
10. BONDURANTS
11. MISSION DOLORES
12. ONE STOP BEER SHOP
13. BROUWERIJ LANE
14. STRONG PLACE
15. MUGS ALE HOUSE
16. THREES BREWING
17. PINE BOX ROCK SHOP
18. STRONG ROPE BREWERY
19. SPRITZENHAUS
20. ST. GAMBRINUS BEER SHOPPE