

Malted Barley Appreciation Society

March 2017 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [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 MEETING

Wednesday, 8th March 2017

Our guest for March will be Eric Brown, who is barrel master at Brooklyn Brewery. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

Advance notice for the April meeting (12th): Karri Diomede of Allagash Brewing Company and Michael Opalenski of B.United Importers are booked to be our guests for a double-header of a meeting.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

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NEW WEBSITE ADDRESS

The Homebrew Digest, who kindly host our pages for free, recently changed some things around online. Our website address changed slightly as a result, please bookmark <http://www.mbas.hbd.org/> and delete the old one (the one with /mbas at the end of the URL).



FEBRUARY MEETING RECAP

by Alex Hall

February's meeting was an interesting double-header. First up was Anderson Sant'Anna de Lima, brewer at the yet-to-open (at the time of writing) Hell or High Water brewpub in Norwalk, CT. Although the brewpub is not open yet, the brewing plant has been fully operational for a while. Anderson brought four beers, all named just by the styles (he's not really into giving names to his brews, though that could change).

Kolsch (4.3%) was found to be very true to style, pale, crisp, and with an enticing fresh aroma. This would be great for a session. Dubbel (8.0%) was again a faithful reproduction of the Belgian style, malty and chestnut-hued. Steam Beer (5.1%) was a refreshing, pale-to-mid brown California Common style beer with a long malty and slightly estery finish. The Wyeast California Common strain is deployed for fermentation. Lastly from Anderson,

American Stout (6.1%) enticed us with hints of molasses in the aroma. It was silky smooth on the palate with a very pleasant maltiness.

Hell or High Water is very close to opening, about 3 to 4 weeks was suggested. The kit is a new DME system, 5 BBL. The serving tanks are only 4 BBL though, of which there are eight - so eight beers should be on tap. There are three FVs. The restaurant part will seat 56 at tables and 18 at the bar.



Next up were Mark Scoroposki and Ben Kossoff of Garvies Point Brewing located in Glen Cove, Long Island. Two of their beers were on tap at Mugs, of which they generously poured pitchers for us. Nightcap Black IPA (7.2%) is brewed with bittering black malts to contrast the other malts used in the recipe, and we found it full bodied and delicious. Ricky's Double Rye (9.0%) is an assertive strong ale obviously brewed with some rye malt, plus 14 pounds of Chinook and Citra dry hopping. A fruity aroma leads to bold rye and hop notes on the palate in this pale amber beer.

Garvies Point use their own house yeast strain for most beers. The brewery will commence canning two of their beers in the next few weeks, including a Double IPA. There are six beers on tap in their taproom, and the Mark and Ben will celebrate a year of commercial brewing at the beginning of April. The brew kettle is 3.5 BBL capacity, while the Unitank FVs are 7 BBL. Double batches are brewed to fill the fermenters. This very drinkable ale was named after Mark's cat.

NEW BEERLEANS

by Alex Hall

We (me and my wife Felice) recently enjoyed a week's break in New Orleans. Both beer tourism and regular tourism were indulged in, here's my review of the beers and places we found. I'm a regular 'logger-in' on untappd.com, and during the course of the visit I managed 76 consecutive logins that I had not input before - in most cases not imbibed before.

We were lucky to fly from Terminal D at LGA - where there is an airside restaurant, Prime Tavern, with no less than 37 craft taps. Bell's 'Oatsmobile Ale' (4.3%) was a tasty session pale ale brewed with a measure of oats. Sweetwater '420 Extra Pale Ale' (5.7%) was enjoyed on the plane, though I didn't log it in until the return flight.

We stayed in a Lower Garden District hostel for the week, it was no frills but totally adequate for our needs - and cheap too. Located on the corner of Magazine and Race Streets, a big bonus was that we could easily walk to and from the St. Charles Avenue streetcar, two breweries with tap rooms, the best bottle shop in the city, and what's judged by far to be the best beer bar in the city for choice and unusual finds (on ratebeer.com).

That best beer bar is The Avenue Pub, which we went on to visit many times for a nightcap as you'll see. After leaving our luggage in the room, we walked up there and enjoyed Wayward Owl 'Scops Scotch Ale' (7.0%), a delicious malt-centric Wee Heavy true to style. Brouwerij Kees 'Wee Heavy Scotch Ale' (9.5%) was compared next, and was equally enjoyable. This Dutch-brewed ale uses Fuggles and Motueka in the recipe. Locally brewed NOLA 'Prytania Porter' (8.0%) came next, dark and rich with bittersweet chocolate notes. This beer is named after a local street. Rounding off the evening, Saint Arnold 'Divine Reserve No. 7' (8.4%) was a very pleasant Texas-brewed Weizenbock. It is worthy of note that The Avenue Pub is open 24 hours a day, 7 days a week - though the killjoy Mayor is seeking to change the local law so no-one can enter or re-enter a bar after 3am. Also notable is that the bar is directly on the St. Charles Avenue streetcar line which is the oldest continually operating one in the world - the cars date from 1924.



Next day, we went for a river cruise on the paddleboat 'Creole Queen'. Before boarding, there was time to visit Saint Lawrence for Prarie 'Phantasmagoria' (8.0%) and Parish 'Ghost In the Machine (Batch 17)' (8.4%), both being resinous Double IPAs. Another 'new' beer was had on the boat itself, Abita 'Amber' (4.5%), which I've had before but prior to my Untappd account.

After disembarking on the return, we popped into the nearby Ole Saint, a serious beer bar and restaurant owned by former Saints player Bruce McAllister. Here we enjoyed Southern Prohibition 'Mississippi Fire Ant Imperial Red' (8.0%), which was bold and hoppy.

The nearest brewery to our hostel was visited next for several nightcaps. The Courtyard Brewery is located on a side street still bearing the remains of the track of a long-closed streetcar line and, guess what, it's set back behind a fair sized courtyard. Unusually, this brewery tap room features many guests from other breweries in their 34 taps. Courtyard beers imbibed were 'Actual Void Stout' (6.0%), 'Eastern Skies' (an unusual and tasty 2.9% Kvass), 'Catch Flights Not Feelings' (6.3% Brown Ale with Citra hops), 'Blithe Spirit!' (a Saison of unquoted strength), and their Cascadian Dark 'Keystone of the Underground' (6.2%). Finishing off the evening there was Gnarly Barley 'Imperial Korova Milk Porter (Batch 2)' (9.0%), a delicious and bold Imperial Porter.



Great Raft 'Southern Drawl' (5.2% Lager) and Miyazaki Hideji 'Kuri Kuro (Dark Chestnut Ale)' (9.0% Imperial Stout brewed with chestnuts from Japan) at The Avenue Pub finished the day.

The next day was Monday, and we bought day passes for the streetcars and buses which were good value at \$3 each. After much touristy wandering, taking in the historic cemeteries, City Park and the Botanical Garden, and then the south shore of the massive Lake Ponchartrain (which is misnamed as it's actually a bay), we headed for the area known as Marigny. Food was voraciously eaten at The Marigny Brasserie and Bar, which had six craft beers on tap. A suitable brew to complement the food was Parish 'Canebrake' (5.0%), a pale wheat ale that was refreshing and of high quality. Keeping it pale and quenching, next up were NOLA 'Blonde' (4.9%) and Parish 'Envie' (5.5%).

Just down the road was a place I had been itching to visit for a very long time - d.b.a. New Orleans, originally sister pub of the d.b.a. in Manhattan and also the now-closed Brooklyn branch where I used to run the cask cellar and occasional cask festivals. It

is a popular and lively place (as is the stretch of Frenchman Street that it's on) with live music each night. The beer list was decent, I had Chafunkta 'Old 504' (6.0% Porter with coffee and vanilla), Bayou Teche 'Aloha Golden Meadow' (9.0% Saison), Terrapin 'Moo-Hoo Chocolate Milk Stout' (6.0%), Lazy Magnolia 'Southern Pecan' (4.5% Brown Ale with pecans), Tin Roof 'Parade Ground Coffee Porter' (5.5%), and NOLA 'Hopitoulas' (6.5% IPA). While all were good, the Chafunkta, Bayou Teche, and Terrapin offerings were outstanding - the latter with luscious chocolate and cocoa pentiful on the tongue.



Next day (Tuesday), we rode the historic St. Charles Avenue streetcar to the western end of the line - then retreated back to the Carrollton district, where Cooter Brown's is located opposite a freight rail line and the grassy levee protecting the area. Evil Twin 'Low Life' (5.5% Pilsner), Abita 'The Boot' (4.8% Kolsch hybrid with wheat and oats), and Great Raft 'Reasonably Corrupt' (5.5% Schwarzbier) were enjoyed in this soccer-friendly bar-restaurant with many taps - a greater number in the evening when the Snooty Cooter back bar is open. The Abita beer sampled is only available in Louisiana.



Our next move was a trek to the northern part of the Central City district, and a visit to The Wayward Owl Brewery which had only opened the previous month. The building used to be the Gem movie theatre, and it has been externally restored to show its previous guise in full glory - there's only an 'A' board outside to inform that it is actually a brewery. On entering, I was given a very unexpected surprise. Shane Glackin, a New York transplant who I know and who used to work at Swift's Hibernian Lounge, was sat at the bar. He had moved south about three years ago, and had recently landed the position of sales manager for Wayward Owl. 'Clean Slate IPA' (6.6%) and 'Shoop IPA' (6.6%) were sampled, both excellent though I thought the latter had the slight edge with a fresh, hoppy profile. Aply, the divider between the manufacturing and public spaces is a long row of theatre seats. The brewery is commendably about to commence weekly cask tappings. Shane gave us an impromptu brewery tour, and then kindly drove us down to the already-visited Courtyard Brewery.



Sampled at Courtyard was Brooklyn-based Evil Twin 'Aún Más Todo Jesús (2016)', and superb it was too with a huge complexity and richness.

We then went back to d.b.a. for Covington 'Kolsch' (5.0%), New Belgium 'Accumulation' (6.2% White IPA), Urban South 'Holy Roller IPA' (6.3%), and Small Town 'Not Your Father's Vanilla Cream Ale' (4.1%). The first four were decent brews adhering to their respective styles, while the last one could be a style unto its own. It's a cream ale as such by style apparently, but with a very heavy rich and sweet vanilla mouthfeel reminiscent of, well, vanilla ice cream - ideal for such a food pairing. Personally I enjoyed it, though trying to have a session on this would prove too much.

A swift nightcap stop at The Avenue Pub yielded Saint Arnold 'Divine Reserve No. 15' (10.1%), a fairly rich Imperial Stout.

After a good night's sleep we went for breakfast, but not before doing some liquid shopping at Stein's Market and Deli, which is the top place in the city for beer choice as voted by ratebeer.com folks. There are fridges in the front, but you have to go deep inside to get to the main beer stash in a semi-secret back room. Needless to say we didn't leave empty handed.

We planned to take an afternoon trip out of the city on the Friday on a Gray Line plantation museum tour, and went to book tickets at their kiosk in the French Quarter. There was a 'back-at-whatever-time' sign up, so we killed that waiting time at the nearby Crescent City Brewhouse. This is a pleasant, if old school style brewpub (the beer was good but all the styles on offer were traditional ones, nothing wacky or experimental). A rather tall glass each of Crescent City 'Imperial Pilsner' (no ABV stated) slaked our thirsts from walking in the heat and bright sun - it touched 76F in early February.



After we bought our tour ticket, we walked up to a new brewery called Brieux Carre - at 2115 Decatur Street in Marigny. It was found to be a little too new however, I had heard in previous weeks that the opening would be "very imminent" - but we found that hadn't happened yet. Oh well, it was worth a try. The photo below shows the new brewery, still with work permits taped to the door. For the record, there will be another new brewery hopefully opening soon - Parleaux Beer Lab located at 4224 Royal Street.



Next we walked up to Mimi's in the Marigny a fairly short distance away. This pleasant corner bar had a few decent crafts available, sampled were Covington 'Electric Porter' (6.5% Porter with locally roasted coffee) and the slightly tropical tasting Chandeaur 'Surfside Pineapple Wheat' (4.8%).

Our stomachs were getting empty (for food, not beer), and handily enough the brother of one of Felice's work colleagues owns Sugar Park - a pizza restaurant about 10 minutes walk away. Our pizzas were superb and filling, and were washed down with New Belgium 'Fat Tire' (5.2%), a ubiquitous but pleasant amber ale which I actually hadn't got round to trying before - presumably due to the wealth of choices around.

After a couple of streetcar rides across the city, The Avenue Pub again provided a few tasty nightcaps. Wayward Owl 'Family Tree' (5.0%) was found to be a very tasty Kristallweizen, not lacking in taste despite the yeast being filtered out. Again from Wayward Owl, 'The Tawny Twit' (5.5%) was an English-style ESB (though billed as a Bitter) which excelled in its field. The only thing that could make it better would be if it was casked. Next to be imbibed were Blackberry Farm 'Winter Saison (2016)' (6.3%), and Saint Arnold 'Bishop's Barrel No. 13' (12.0%) - which was found to be a truly outstanding version of a Belgian Quad with lots of depth and a warming touch. The final beer of the day was Bayou Teche 'Saison D'Ecrevisses' (7.5%), quite assertive for the style.

Next morning (Thursday), we opted for a vintage streetcar ride rather than walking directly to NOLA Brewing (the streetcar is not quite on a direct route but got us west to the correct cross street to walk down). We didn't save much walking distance but the streetcar experience is quite addictive, and cost us no more than if we walked as the \$3 day pass was again purchased. These tickets actually are valid 24 hours from the time of issue, and can be bought from bus and streetcar drivers if you have the exact fare (dollar bills accepted).



The brewery is quite big, and is one of two located on well-known (largely for confounding tourists on the pronunciation) Tchoupitoulas Street. The smart taproom is nestled on the corner of 8th Street adjacent to the main brewery. Everything on tap here were NOLA beers brewed on the premises. It was another pretty hot day, and we were parched after trekking over half a mile from the streetcar stop. I opted for '7th Street Wheat' (4.5%), a fairly simple beer but one which refreshed me well. After ordering that, I noticed some 4oz flight trays lurking half visible under the taps (no signs that I saw). That was perfect for the next four samplings as we were on a time constraint, and was only one of two occasions flights were encountered in city breweries, brewpubs, and beer bars. I did notice that opting for flights as opposed to regular single pours was poor value for money by comparison ounce by ounce. '4657' (5.2%) was a mixed fermentation sour ale, refreshingly tart. 'Blonde Ale' (5.0%), Drop Tha Beet' (5.0%, a weird but pleasant purple-hued beer with beet juice), 'Hazelnut Coffee Brown' (ABV not disclosed), and 'Girl Stout Cookie' (6.8%) were the chosen four. I really enjoyed the latter with distinct notes of mint and chocolate - comparable with the cookies themselves (that would be a good but rather indulgent food pairing).



Leaving there with 12 beers out of their 20 on tap still untried, we headed back up the long road to the streetcar to return to Cooter Brown's. I mentioned the soccer being shown there, and the mission was to see my home city's team Brighton & Hove Albion beat rivals Huddersfield. The beers were great but two less than perfect things happened: firstly the restaurant didn't subscribe to the channel as we previously thought (but no big deal as Felice found it on a stream on her tablet), and, um, they lost the game. As for the beers, 40 Arpent 'New Basin Milk Stout' (6.0%) was smooth and easy to drink. An arpent is an old French measurement of land. The brewery is located just outside the eastern city limits at 6809 North Peters Street, Arabi LA 70032, and is half a mile walk from the terminus of the 88 bus - we wanted to visit but time was not on our side with all we wanted to do, however it is easy to get to with a block of free time available (check bus times first or you may have a long wait). Saint Arnold 'Endeavour' (8.9% Double IPA) and Santa Fe 'Chicken Killer' (10.0% Barleywine) then pleasantly drowned our sorrows watching the team we support blow it.

Another streetcar ride took us nearly back to our hostel, but we alighted a little way short to walk down to the other brewery on Tchoupitoulas Street - Urban South. The brewery has a massive taproom which appears to have formerly been a warehouse, largely empty space in the middle with various game tables and machines dotted around the sides. I started with a flight of four, and finished with a full pour of the last one on the board I hadn't tried. Felice also went for a flight, which were better value than at NOLA earlier. All eight beers on tap (plus a shandy, which is not my thing) are always their own beers brewed on the premises. 'Tart Farmhouse Ale' (4.8%) was a decent soured saison. This was followed by another sour, 'Coop'd Up' (5.0%) which I preferred to a degree. 'Charming Wit' (4.9%) was a decent Witbier, and was followed by 'Modillion DDH IPA' (6.3%) - double dry hopped for a good aroma and decent level of hoppiness. Lastly came 'Delta Momma' (5.5%) which was a solid Vienna Lager.



The Courtyard Brewery was then revisited, walkable from Urban South. Courtyard 'I Know Because You Know' (11.0%) was found to be a rich and potent Imperial Stout.

Then we went on to The Avenue Pub for Southern Prohibition

'Barrel Aged Lazarus' (10.0%), Southern Prohibition 'Barrel Aged Barley Legal' (11.3%, correct spelling, and from 2015), and a big import in the form of Amager Bryghus 'Danish Metal' (10.0%). In order, these were a very good Quad, an outstanding Barleywine, and an absolutely rocking Imperial Stout.

Friday was our last day before flying lunchtime the next day. There was no beer until the evening as we took a tourbus ride out of the city for the guided tour of Whitney Plantation Museum, which was rather moving hearing about all the terrible suffering endured by slaves put to work in the sugar plantation fields. On return to New Orleans, the last brewery within the city limits not visited was descended upon - namely Second Line Brewing, which is not far from one of the northern stops on the Cemeteries branch of the Canal Street streetcar. 'Alryte Alryte Alryte' (8.0% Double IPA), 'Son of Mark' (8.0% IPA), 'IPA' (6.5%), 'Big Deb 1.0' (9.3% Strong Dark Ale), and 'Russian Imperial Stout' (8.2%) were imbibed. While all were good, I found the latter pair were both outstanding with deep complexities. I need to mention the Chef Johnson food truck parked outside, the food from which we found very good indeed.



Final nightcaps at The Avenue Pub followed. Bryggeriet Djævle-bryg 'Old Mephisto' (10.5%) was a hefty, decent English-style Barleywine from Denmark. The brewery's name translates as 'The Devil's Brew'. This was followed by Parish 'Grand Reserve (2014)' (11.0%), I found this to be a decent American-style barleywine with a nice couple of years of age on it. The final beer tried here was Southern Prohibition 'Barrel Aged Fire Ant' (9.5%), a rich, slighty vinous Imperial Red that finished off our visit nicely.

It was a case of going straight to the airport the next morning. It was not quite over yet though, at the airport bar (Dooky Chase's) we found two new (for Untappd logins) Samuel Adams beers: 'Hopscape' (5.5% American Wheat Ale) and 'Rebel IPA' (6.5%) which had a "new recipe 2017" entry on the website. Ok then, I'll take it. Oh, and on the plane I had more Sweetwater '420 Extra Pale Ale' - and remembered to log it in on arrival at LGA. 76 new beers logged in consecutively for this trip wasn't too bad...

The Avenue Pub
1732 St. Charles Avenue
Open 24 hours
(hours may be restricted by law in future)
St. Charles Avenue streetcar to Euterpe Street

Saint Lawrence
209 North Peters Street
1100-0200
Canal Street streetcar to North Peters Street

Ole Saint
132 Royal Street
0630-1030, 1100-2300
Canal Street streetcar to Royal Street

The Courtyard Brewery
1020 Erato Street
1600-2130 Mon-Wed
1100-2230 Thu-Sat
1100-2130 Sun
St. Charles Avenue streetcar to Erato Street

The Marigny Brasserie and Bar
640 Frenchmen Street
1500-2300 Mon-Thu
1100-0200 Fri/Sat
1100-2300 Sun
Loyola Rampart streetcar to Elysian Fields Avenue

d.b.a.
618 Frenchmen Street
1700-0400 Mon-Thu
1600-0400 Fri-Sun
Loyola Rampart streetcar to Elysian Fields Avenue

Cooter Brown's
509 South Carrollton Avenue
1100-0300 Sun-Thu
1100-0400 Fri/Sat
St. Charles Avenue streetcar to Carrollton Avenue

Wayward Owl Brewery
3940 Thalia Street
1500-2100 Tue-Fri
1200-2100 Sat/Sun
Loyola Rampart streetcar to Union Passenger Terminal
(long walk)

Stein's Market and Deli
(bottle/can shop)
2207 Magazine Street
0700-1900 Tue-Fri
0900-1700 Sat/Sun
St. Charles Avenue streetcar to Jackson Avenue

Crescent City Brewhouse
527 Decatur Street
1130-2200 Sun-Thu
1130-2300 Fri/Sat
Canal Street streetcar to Magazine-Decatur Streets

Brieux Carre Brewing Company
2115 Decatur Street
Enquire before visiting
(504) 304-4242
Loyola Rampart streetcar to Elysian Fields Avenue

Mimi's in the Marigny
2601 Royal Street
1800-0200 Sun-Thu
1800-0400 Fri/Sat
(but was open before 1800)
Loyola Rampart streetcar to Elysian Fields Avenue
(longish walk)

NOLA Brewing Company
3001 Tchoupitoulas Street
1100-2300
St. Charles Avenue streetcar to 8th Street
(long walk)

Urban South Brewery
1645 Tchoupitoulas Street
1600-2000 Mon
1600-2100 Wed/Thu
1200-2100 Fri
1100-2100 Sat/Sun
St. Charles Avenue streetcar to Felicity Street
(long walk)

Second Line Brewing Company
433 North Bernadotte Street
1600-2200 Wed-Fri
1200-2200 Sat
1200-2000 Sun
Canal Street streetcar (Cemeteries branch) to St. Patrick Street
Canal Street streetcar (City Park branch) to St. Louis Street
(longish walk for the latter)

40 Arpent Brewery
(not visited)
6809 North Peters Street, Arabi LA 70032
1700-2200 Thu
1600-2300 Fri
Just outside city limits.
88 bus to eastern terminus (longish walk).
Or (recommended) taxi directly there.
Buses are infrequent.



COFFEE BEER HORIZONTAL (VERY'-ISH') TASTING

by Alex Hall and Felice Wechsler

We decided to compare various coffee infused beers, mostly at home but some solo at bars. Hopefully won't be up all night...

Alesmith 'Speedway Stout'

Coffee Imperial Stout, 12.0%, San Diego CA

A: A very bold, black beer. The fairly mild aroma is of coffee. On the palate, there is a very rich mix of dark fruits, roasted barley, and (surprise) coffee, plus a touch of alcohol though the 12% ABV is quite well masked.

F: Nice full body. Vinous with a little licorice, but not too much. Surprisingly, not much of an aroma, especially considering the rich flavor.

Allagash 'James Bean'

Tripel aged in bourbon barrels and blended with local cold brewed coffee, 10.0%, Portland ME.

A: This is a very unusual beer, a stand out with distinctiveness. Few breweries would mess with a Belgian style tripel by adding coffee, but Allagash is as daring as ever. There is a strong roasted coffee aroma, and on the palate the base tripel style beer is invaded by notes of coffee, plus a bit of caramel sweetness and a touch of bourbon alcohol hotness underlying. There is a smooth finish that is balanced with hints of coconut breaking through. Whoever thought up this recipe is a total brewing genius!

Brooklyn 'Intensified Barrel-Aged Coffee Porter'

Imperial Porter infused with Salvadorian coffee and aged in bourbon barrels, 11.8%, Brooklyn NY.

A: A strong aroma of bourbon and dark, rich fruits is an inviting start. The complex aspects of the malts, coffee, and bourbon blend very well on the palate like a fine port. The depth of this big beer is huge, I am savouring every sip. World class beer from Garrett Oliver, Al Duvall, and barrel master Eric Brown (coincidentally MBAS guest in March).

F: It's very port winey, very warming. A good beer to drink during a blizzard.

Evil Twin 'Imperial Biscotti Break'

Coffee-Almond-Vanilla Imperial Stout, 11.5%, Stratford CT (Two Roads)

A: Almonds and vanilla on the nose give away two of the ingredients, the mouthfeel is rich and complex with the aforementioned plus some sweetish fruitiness. Coffee is there but quite minimal.

F: There's a caramel aftertaste in this delicious beer, more viscous than usual. Like caramel wine, very nice.

Evil Twin 'Wet Dream'

Coffee Brown Ale, 6.0%, Stratford CT (Two Roads)

A: The palest of our chosen brews, chestnut brown hued. No distinctive aroma, but on the palate there is a nuttiness leading to a long roasty and bitter finish. Unusual.

F: Definite coffee nose, this is a much lighter bodied beer to most of the others. Nice coffee bite on the finish.

Founders 'Kentucky Breakfast Stout'

Imperial Stout with coffee and chocolate, cave aged for a year in bourbon barrels, 12.4%, 70 IBUs, Grand Rapids MI.

A: What could possibly go wrong judging by the above description. Answer? Nothing. World class. Bold with serious bourbon taste. Wow. My notes say too much writing, not enough drinking...

Mikkeller 'Beer Geek Brunch Weasel'

Imperial Oatmeal Stout with coffee, 10.9%, Lervig, Norway (Lervig Aktienbryggeri)

A: Brewed with Vietnamese Ca Phe Chon coffee beans - ripe beans extracted from, erm, turds left by civets (native weasels). After their digestive enzymes have helped to break down the beans, they are considered a delicacy. Hints of dark ripe fruits on the nose, on the palate there is a deep complexity with both roast and sweet notes prominent. No s**t, well, actually...

F: Syrupy, a little molasses, slightly alcoholic, smooth. Hardly any weasel s**t flavor.

Mudbug 'Cafe au Lait'

Coffee Milk Stout, 5.6%, Thibodaux LA.

A: Again, very dark ruby red, almost black. A subtle coffee aroma leads to a well balanced mix of sweet malt, lactose, ending with roast notes on the palate.

F: Prominently roasty.

Pizza Boy 'Sunny Side Up'

Coffee Imperial Stout, 9.5%, Enola PA

A: Black and full flavoured, assertive on the palate with roasted barley and intense coffee notes. Coffee is on the initial aroma. Very nice, but drink solo - not a good pairing with pizza despite the brewery name.

Rockaway 'Coffee Kolsch'

Kolsch steeped with Sweetleaf coffee, 5.3%, Long Island City NY.

A: Unusual beer, a pale kolsch style. The aroma is hoppy, the taste is grassy with mild coffee notes coming through.

Pipeworks 'The Hyper Dog (Barrel Aged)'

Coffee Chocolate Vanilla Elijah Craig bourbon barrel aged imperial stout, 13.0%, Chicago IL.

A: This is huge and complex, bourbon assaulting the nostrils. On the palate it is dangerously drinkable though warning signs of a very high ABV are there. A good one to nurse and sip. Much more bourbon bite than coffee roastiness. Game ender for the coffee.

Prarie Artisan Ales 'Spaghetti Western'

Imperial Chocolate Coffee Stout, 8.7%, 60 IBUs, Codogno, Italy (Brewfist)

A: The mouthfeel is layered and complex, rich with roast with a lingering finish when chocolate dominates. World class. Brewed with spaghetti according to the label. This pastas the test...

F: Chocolatey coffee taste on the forefront, very rich chocolate and coffee body. Surprisingly not much aroma.

Santa Fe 'Imperial Java Stout'

Java Coffee Imperial Stout, 8.0%, Santa Fe NM.

A: This almost black beer is the boldest of the four we brought back from the south, rich coffee melds with roasted barley notes lead to a long roasty finish. An excellent brew. 'Not for use with donuts' the writing on the can commands us.

F: I like it, creamy and roasty as opposed to one or the other. I like the roasty finish.

The Bruery '9 Ladies Dancing'

Belgian style strong ale with cocoa, vanilla, coffee and lactose, 11.3%, Placentia CA.

A: Tiramisu inspired beer, distinctive and unique. Dark amber to ruby however you would perceive it. Notes of coffee, chocolate, raisins, vanilla. I'm not sure it meets the target set on taste, but nice anyway.

Urban South 'Rectify'

Coffee Porter, 5.8%, 25 IBUs, New Orleans LA.

A: Black hued with a hint of fruit in the aroma. Easy drinking with moderate coffee coming through and some dark fruitiness. Made with cold brewed coffee from Congregation roasters of New Orleans.

F: Not bad, more complex than some of the previous ones.

Wisecrack 'Gotta Get Up To Get Down'

Coffee Milk Stout, 5.0%, Memphis TN.

A: Very dark ruby, almost black. Smooth on the palate with sweet notes prominent, not much coffee coming through.

F: Pleasant, certainly drinkable, nice lactose finish.

FRIEND 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 W'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

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

<http://www.mbas.hbd.org>

