

# Malted Barley Appreciation Society

March 2018 Newsletter

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

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, 14th March 2018**

Our March meeting guest speakers will be Chris Prout, brewmaster at Gun Hill, to double head with Jeff Lyons and Brett Taylor, brewers at Keg and Lantern. 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.

## MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Margaret Bodriugian

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## FEBRUARY MEETING RECAP

by Alex Hall (from notes taken by Felice Wechsler)

Our guest in February was Kevin Braithwaite, brewer at Island to Island - a quirky little brewpub and juicery situated in Flatbush, Brooklyn. The tiny brewery in their cellar produces very limited quantities of good quality beer (9 sixtels from each brew - roughly 1.5 BBLs) - many with innovative ingredients, especially Caribbean fruits and spices. The brewery has a very noticeable Caribbean theme, notably Trinidad as per their roots. The number of beers are on tap there are quite small, but it is very much worth visiting for the atmosphere and innovative beer recipes.

Alongside the beers brewed, there are gluten free ciders, 'House of Juice' smoothies, juices, kombuchas and 'Brooklyn Jun Brew'. Island to Island is a true local community operation producing something for pretty much everyone. They strive to educate the community with better beer than the area has been used to over the years - Flatbush hasn't exactly been a beer destination until now. The brewpub is vegan, vegetarian, gluten free, children, and dog friendly.

More details can be found here, including travel directions and opening hours (which are limited) - <http://www.beerguidenyc.com/pubs.373> - Island to Island has been open as a brewpub a little over a year. Their website can be accessed here - <http://islandtoislandbrewery.com/>.



Kevin's business partner Danii Oliver was also present at our meeting, though she left it to Kevin to address the club. There are actually three people doing the brewing operations, all with their own distinctive signatures. A recent development has been to sell beers off-site, to a very limited number of known beer bars - plus a Caribbean restaurant called Sip Unwine at 1197 Flatbush Avenue. 95% of production is still sold on site though. To expand capacity and range, there is a possibility of contract brewing elsewhere in the future to complement those brewed on the tiny in-house system.



Two collaborative IPAs have recently been brewed, one with Five Boroughs Brewery and another with the NYC Brewers Guild.



The first of two beers sampled was 'Midnight Porter', the brewery's first bottle release. This was found to be a delicious spiced dark ale, featuring cinnamon, anise, and sorrel, the latter of which is common in Trinidad and can be steeped like tea into beers. ABV comes in at a bold 8.5% (not 6% as erroneously stated on untappd.com). The spices were just about at the right level, I find some other breweries can tend to overdo it - especially for winter seasonal beers. Getting the right balance shows that the brewer is skilled. It went down well and was easy to drink. Very enjoyable.

We only had two treats as this brewery is so small, the second of which was 'Just For You', a stout at 5.4% ABV (again untappd.com is a bit off on strength). We found this to be roasty with distinct coffee notes, despite the fact that coffee isn't part of the recipe which came as a surprise to all of us. This was enjoyed very much.

Although not present at our meeting, I should mention that Island to Island's flagship beer is called 'Yuh Crazy', billed as a 'West Indian Red IPA made with apples and sorrel, with Calypso hops'. Try it at their brewpub, hint...

I can predict this operation to do well, partly for their creativity and partly for their immense dedication to the local community - especially providing much needed beer education to a locality which was formerly a craft beer desert.

More here, thanks to our friends Chris and Mary... <http://heritageradionetwork.org/podcast/wilin-w-island-to-island-brewery/>

**Island to Island Brewery and Tasting Room**  
**642 Rogers Avenue**  
**Brooklyn NY 11226**  
**(Flatbush / Prospect Lefferts Gardens)**  
**1-646-769-0490**



# ISLAND to ISLAND

## FRIEND WEBSITES ASSOCIATED WITH THE MBAS

### Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

### Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

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>



Attila the Stockbroker and Alex Hall (your MBAS President)  
in conjunction with Church Farm, The Duke of Wellington,  
and The Ropetackle Arts Centre present...

# GLASTONWICK 2018

ADUR'S 23<sup>rd</sup> ANNUAL BEER, MUSIC, POETRY, & MORE  
BEER FESTIVAL

*"The beer festival with good music,  
the music festival with good beer"*

Church Farm, Coombes, Lancing, West Sussex,  
BN15 0RS, U.K. (35 miles from London Gat-  
wick Airport). Near Brighton (plenty of hotels  
and B&Bs there).

1<sup>st</sup> to 3<sup>rd</sup> JUNE



80 CASK ALES, MOSTLY RARE &  
UNIQUE, PLUS CASK CIDER & PERRY. 21 MUSICAL,  
RADICAL POETRY, & COMEDY ACTS. CAMPING ON SITE  
OR FREE SHUTTLE BUS TO & FROM TOWN.

DETAILS: [www.cask-ale.co.uk](http://www.cask-ale.co.uk)