

# MALTED BARLEY APPRECIATION SOCIETY NEWSLETTER

Volume 6, Issue 3

March 1999

## BEST OF BROOKLYN II RESULTS

With over 400 entries, the Best of Brooklyn II was a huge success. Thanks to all who judged, stewarded, volunteered, and donated. A full list of our many generous sponsors can be found at our web page, <http://members.aol.com/MaltyDog/bob99.html>. Congratulations to the following winners!

### 1 -American Light Lager

- **1st place:** *Jeff Carlson*, Grand Rapids, MI, "*Tony's Father's Mustache,*" (Classic/Pre-prohibition)
- **2nd place:** *Dan Martich*, Astoria, NY, "*My Fellow Americans,*" (Light/Standard/Premium)
- **3rd place:** *Tom Herlache*, Geneva, NY, "*Silver Crown,*" (Classic/Pre-prohibition)

### 2 -European Light Lager

- **1st place:** (no winner)
- **2nd place:** (no winner)
- **3rd place:** *Flip Rutledge*, Randolph, NJ (North German Pilsner)

### 3-Light Ale

- **1st place:** *Bob Brotschol*, Woodhaven, NY, Malted Barley Appreciation Society, "*Gold Ale,*" (Blonde Ale)
- **2nd place:** *John Watson*, Southbury, CT, (American Wheat)
- **3rd place:** *Jon Halls*, Trumbull, CT (Kölsch)

### 4 -British Bitter

- **1st place:** *John Watson*, Southbury, CT (Strong Bitter)
- **2nd place:** *Andrew Henckler*, Jackson Heights, NY, Malted Barley Appreciation Society, (Ordinary Bitter)
- **3rd place:** *Von Bair*, Easton, CT, Underground Brewers of Connecticut, "*Especially Special Bitter,*" (Strong Bitter)

### 5 -Scottish Ale

- **1st place:** *Tess & John Szamatulski*, Monroe, CT (Export 80)
- **2nd place:** *Tom Miklinevich*, Monroe, CT, Underground Brewers of Connecticut, (Light 60)
- **3rd place:** *Chris Lavoie*, Glenmont, NY, "*Glenmont on the Hudson,*" (Export 80)

### 6 -Pale Ale

- **1st place:** *Chris Lavoie*, Glenmont, NY, "*Yosemite Pale Ale,*" (American Pale Ale)
- **2nd place:** *Chris Lavoie*, Glenmont, NY, "*Chris' Common,*" (California Common)
- **3rd place:** *Chris Lavoie*, Glenmont, NY, "*Chris' Sierra Clone,*" (American Pale Ale)

### 7 -India Pale Ale

- **1st place:** *Chris Lavoie*, Glenmont, NY, "*Bombay IPA*"
- **2nd place:** *Chris Lavoie*, Glenmont, NY, "*New Deli IPA*"
- **3rd place:** *John Watson*, Southbury, CT

## Hop Skip And Brew

The Next Meeting of The Malted Barley Appreciation Society will be on Wednesday, March 10, at 7:30 p.m. We are still finalizing the guest for the meeting. As usual, the meeting will be held at Mug's Ale



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**8 & 9 Altbier and German Amber Lager (collapsed)**

- Ñ1 **1st place:** Pete Garofalo, Syracuse, NY, Salt City Homebrewers, "*Winter Fest*," (German Amber Lager -Oktoberfest/Märzen)
- Ñ1 **2nd place:** Jim Taylor, New Paltz, NY, Hudson Valley Home Brewers, "*Alt.Bier*," (Altbier -Dusseldorfer)
- Ñ1 **3rd place:** Jim Simpson, Ridgewood, NY, Malted Barley Appreciation Society, (Altbier -Northern German)

**10 -Brown Ale**

- **1st place:** Chris Lavoie, Glenmont, NY, "*Cascade Mountain Brown Ale*," (American Brown)
- **2nd place:** James Paige, Houston, TX, "*Scott's Mild*," (Mild)
- **3rd place:** Andrew Henckler, Jackson Heights, NY (Northern Brown)

**11 -Strong Ale**

- **1st place:** Bob Grossman, Haddonfield, NJ, "*Younger's XXXP 1841 Porter*," (Russian Imperial Stout)
- **2nd place:** Tom Miklinevich, Monroe, CT, Underground Brewers of Connecticut, "*Impy's Stout*," (Russian Imperial Stout)
- **3rd place:** Mike Connelly and Dave Cinquina, Flanders, NJ, "*The Black Russian*," (Russian Imperial Stout)

**12 & 13 -European Dark Lager and Bock (collapsed)**

- **1st place:** B.R. Rolya & Bob Weyersberg, New York, NY, Malted Barley Appreciation Society, "*Dunkel Hertz*," (Euro. Dark Lager -Continental Dark)
- **2nd place:** Lyn Howard, Hyde Park, NY, Hudson Valley Home Brewers (Euro. Dark Lager -Schwartzbier)
- **3rd place:** Paul Zocco, Andover, CT, Hop River Brewers (Bock -Hellesbock/Maibock)

**14 -Porter**

- **1st place:** Bob Brotschol, Woodhaven, NY, Malted Barley Appreciation Society (Robust)
- **2nd place:** Tom Miklinevich, Monroe, CT, Underground Brewers of Connecticut, "*Rowbutt Porter*," (Robust)
- **3rd place:** Kevin Winn, New Rochelle, NY, Malted Barley Appreciation Society (Robust)

**15 -Stout**

- **1st place:** Duane Morgan, Valencia, CA, "*Paula's Favorite*," (Foreign Extra)
- **2nd place:** Jeff Carlson, Grand Rapids, MI, "*Coal Soot Stout*," (Dry)
- **3rd place:** Jim Taylor, New Paltz, NY, Hudson Valley Home Brewers, "*299 Flats Oatmeal Stout*," (Oatmeal)

**16 -Wheat Beer**

- **1st place:** George de Piro, Nyack, NY, Malted Barley Appreciation Society, "#9," (Bavarian Weizen)
- **2nd place:** Kerry Blette, Valley Stream, NY, (Weizenbock)
- **3rd place:** Bill Breidenbach, Copaque, NY, "*Big Bad Weizenbach*," (Weizenbock)

**17 -Strong Belgian/French**

- **1st place:** Robert Mariani, White Plains, NY, Malted Barley Appreciation Society, (Dubbel)
- **2nd place:** John Watson, Southbury, CT, (Tripel)
- **3rd place:** B.R.Rolya & Bob Weyersberg, New York, NY, Malted Barley Appreciation Society, "*Le Chat Bossu*," (Bière de Garde)

**18 -Other Belgian**

- **1st place:** Jim Taylor, New Paltz, NY, Hudson Valley Home Brewers, "*Fake Framboise*," (Lambic)
- **2nd place:** Jim Simpson, Ridgewood, NY, Malted Barley Appreciation Society, (Lambic)
- **3rd place:** Jim Wagner, Pasadena, MD, "*Stoney Creek Wit*," (Witbier)

**19 -Fruit Beer**

- **1st place:** Bob Brotschol, Woodhaven, NY, Malted Barley Appreciation Society, "*Raspberry Imperial Stout*"
- **2nd place:** Paul Sullivan, Brooklyn, NY, New York City Homebrewers Guild, "*Cherry Ale*"
- **3rd place:** Bob Grossman, Haddonfield, NJ, "*Gospodi Pomilui*," Raspberry Russian Imperial Stout

**20 -Spice/Herb/Vegetable**

- **1st place:** Chris Baas, Midland Park, NJ, "*Diane's Honey & Chamomile Ale*"
- **2nd place:** Steven Thomas, Lake Katrine, NY, "*Lush*," Belgian Grand Cru with sweet orange, coriander, cumin
- **3rd place:** Dan Martich, Astoria, NY, "*Gingerbread Beer*," Fresh ginger, allspice, licorice, tangerine

**21 -Smoked Beer**

- **1st place:** Dave Cinquina & Mike Connelly, Flanders, NJ, "*Hickory Switch*," (Other Smoked)
- **2nd place:** Jim Simpson, Ridgewood, NY, Malted Barley Appreciation Society, Smoked Barleywine (Other Smoked)
- **3rd place:** Jim Simpson, Ridgewood, NY, Malted Barley Appreciation Society, Smoked Barleywine (Other Smoked)

**22 -Cider**

- **1st place:** Frank Salt, Staten Island, NY, "*Salzighund Bierbrauerei Sparkling Cider*," (Sparkling)
- **2nd place:** Bruce & Gloria Franconi, Redhook, NY, Hudson Valley Home Brewers, "*Bit o' Spice Cider*," (Speciality)
- **3rd place:** Bob Grossman, Haddonfield, NJ, "*Cider Up*," (Still)

**23-25 Mead**

- **1st place:** Dave Bonvicin, East Meadow, NY (Sparkling Pymment)
- **2nd place:** Von Bair, Easton, CT, Underground Brewers of Connecticut, "*Saddam's Revenge*," (Still Melomel)
- **3rd place:** Bob Grossman, Haddonfield, CT, "Happy New Year," (Traditional Sparkling Mead)

**26 -Experimental**

- **1st place:** Steven Thomas, Lake Katrine, NY, Old English Ale made in the stock ale (blended beer) manner with extensive Brettanomyces development on aging
- **2nd place:** Jim Simpson, Ridgewood, NY, Malted Barley Appreciation Society, Oat Malt Stout
- **3rd place:** Bob Grossman, Haddonfield, NJ, Lemon Balm Ale (based on 1827 recipe)

**Best of Show:**

- **1st place:** Chris Lavoie (American Brown Ale)
- **2nd place:** Duane Morgan (Foreign Extra Stout)
- **3rd place:** Bob Brotschol (Blonde Ale)

**First Time Contestants' Best of Show:**

- Bill Novy, Wycoff, NJ (Robust Porter)

## ROAD TRIP REPORT: THE MASTERS CHAMPIONSHIP OF AMATEUR BREWING

by George de Piro

The Masters Championship of Amateur Brewing (MCAB) is an international, invitational homebrew contest. There are 18 beer categories that are judged at the MCAB, and the flights are all of reasonable size to help ensure competent judging. This year's MCAB was the first ever.

One earns an invitation to the MCAB by entering specific contests around the country that are official MCAB qualifying events. The brewer of the beer with the highest score in an MCAB category at such contests receives an invitation to the MCAB finals in the category(s) they qualified in. The brewer is alerted to this fact well in advance so they can decide to brew another, fresh batch specifically for the MCAB finals.

This year I received invitations to enter both my HefeWeizen and my India pale ale. I was also asked to present a Sensory Evaluation Seminar, much like the one I presented for the club last year, so I decided it would be fun to attend the event.

The first MCAB was in Houston, Texas (they don't pronounce it like we pronounce "Houston Street"). I was quite excited about the trip because I had never been to Texas, but unfortunately my flight was on American Airlines. My pilot was sick for both the flight to and from Houston. I must remember to send all the American Airlines pilots get well cards...

The mysterious illness afflicting the pilots caused me to arrive at the conference 8 hours later than I intended. While the IPAs were being evaluated in Houston on Friday evening, mine was keeping me company at LaGuardia airport. I wasn't really too upset about missing the IPA evaluation because I had oxidized the hell out of my beer.

I got to the hotel at about 10:40 p.m. (Houston time) to find that most people were well ahead of me in the race to relaxation. I made a valiant effort to catch up, drinking a couple of locally-brewed English milds while saying "Hello" to some of the folks I already knew. I then sat back and listened as Paul Farnsworth and George Fix lightheartedly debated the merits of various fermentation schemes. Each debater punctuated their key points with a beer sample, which always make for an interesting diatribe (although it makes it harder to keep your audience from finding their way to maximum entropy, too).

The debate ended with no clear winner; clearly more beers need to be sampled before any conclusions can be drawn. I then set about meeting as many of the new faces in the crowd as I could. I got to meet Deb Jolda, the editor of *Brewing Techniques*, Paul Farnsworth, and George Fix.

Strangely wired, I didn't retire until after 5 am, much to the chagrin of my roommates Pete Garofalo and Scott Bickham. Fortunately, Scott was awake and let me in the room rather than forcing me to sleep in the hall. I am forever indebted.

Saturday began about 3 hours later, with a quick meal and then a bus over to St. Arnold's Brewery for the judging of the remaining flights. St. Arnold's is a neat little micro, offering tours on Saturday afternoons that feature generous samples of their beers and loud music (they played both kinds of music: country and western). After all of the beers have been sampled they have the tour group rate them by applause. I wanted to use this method for judging the MCAB entrants, but the idea was shot down.

I evaluated Munich Dunkels in the first round, and there were some nice beers in the flight. The first beer of the flight had a very promising aroma: rich with Munich malt and squeaky-clean. It was most unfortunate that the bitterness of the beer was about 3 times what it should have been, or the beer would have won first place. Instead, it took third.

The best of show semifinal round was the next phase of the judging. I can say without hyperbole that this round was the most difficult beer judging I have ever done. There were 9 beers in front of the 3 of us (Dave

Houseman, Bill - I can't remember his last name, and me). I would have been proud to be the brewer of any of the beers - no kidding.

After much debate, we advanced the 4 that we thought were the best examples of their styles (robust porter, Doppelbock, barleywine, and IPA). I really liked the dry stout, finding a slight breadly aroma to be the beer's only fault (and indeed a very minor one). It was perfect in every other way, but I was outvoted. The American brown ale, which had a hop character that was deservedly loved by some other judges, was not sent on by us because it lacked the malt backbone we were seeking to balance the beer perfectly.

You get the idea, though: these were all really good beers. The winners should be proud. I heard that the other best of show semifinal panel had an equally hard time choosing which beers to advance to the big party.

Next came the best of show judging, which I didn't participate in. I can't imagine how difficult that round must have been! I was happy to go off and have a beer at that point.

Due to several technical and scheduling issues, not the least of which was my chemical supplier handling my order with complete incompetence, I did not get to host the sensory evaluation seminar. This disappointed some, including me, but we got over it by drinking, socializing, and conducting some triangle taste panels to determine the effects of first wort hopping. I wonder if the data we gathered was in the least bit useful?

After dinner was the awards ceremony and raffle. I was pleased to be on the winners list, and was even more pleased that I brought enough extra HefeWeizen with me to share with some of the other MCAB participants. Sharing is always fun!

After the events at St. Arnold's were complete, we took a bus back to the hotel so that we could drop stuff off and go out drinking. I don't even know where we went! It was a nice enough place, although the bouncer wouldn't let one participant bring an unopened bottle of his beer into the bar.

I ordered a Fuller's London Porter, which you can't get properly served in NYC (it's always pushed through a Guinness-type faucet which I feel is a crime worthy of punishment on Hell's 6th level). Unfortunately, the keg was really off. When I told the bartender she responded that none of the kegs are kept on line for more than 4 weeks (4 weeks!!!)

I figured that I should stick with a more local product and ordered Celis White. It suited the weather, anyway. It was balmy compared to the winter I left behind (despite the mild weather in NY this winter, even a polar bear like myself can't lounge outdoors in a short-sleeved shirt at 1 a.m., which is what I was doing in Houston).

Last call in Houston turned out to be mercifully early: 2 a.m. At the time I was kind of annoyed when the bartender started yelling out, "Come on y'all, we want to go to church, too." The next morning I was grateful.

Sunday started early (Scott had an early flight so Pete and I got up when he did). Breakfast, good-byes, etc. and it was off to the airport, where I found out that my long-suffering pilot was indeed still not feeling well. Unlike Friday in NYC, the airports were much less hectic and I managed to get a cab from one airport to another (what a big city; the ride "across town" took 45 minutes at 60 mph!). I then ran across the airport and hopped on a flight with a comfy 3-minute safety margin.

I returned home to find that my hot water heater had burst, and a few other bits of not-so-good news, but I had my MCAB trophy in hand, and the memory of a fun weekend with new and old friends to cheer me.

*Note: There was no room for Bill Coleman's endless Belgian article this issue. I bet you're really sorry about that, aren't you?*