

Malted Barley Appreciation Society

May, 2001 Newsletter

In Memoriam

The Malted Barley Appreciation Society mourns the passing of Roger Briess, President of Briess Maltings in Chilton, WI. Roger passed away unexpectedly on April 25, 20001.



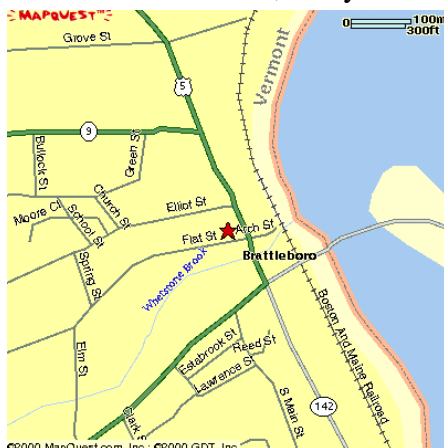
Roger was a friend and supporter of homebrewing as well as the MBAS; he visited the club last December.

Trip Report: Skiing and Drinking in Brattleboro, VT

By Eric Freberg, President, MBAS

Taking advantage of the copious amounts of snow that the Northeast received this winter, Lucy and I decided to schedule a late-season ski trip to southern Vermont.

Brattleboro is situated near the border of New Hampshire, between the Connecticut River and I-90, just east of the main stretch of Route 9 which extends from one side of



Vermont to the other. In comparison with smaller towns like Wilmington and West Dover, it's a bit too far to compete for the tourism generated by the major ski mountains more centrally located. However, with its location by the river and beautiful Mt. Wantastiquet, it draws in its fair share of rafting and hiking enthusiasts during other seasons.

This Month's Guest Speaker Jason Barts



Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 9th.

Despite several previous ski trips in that area, we had never managed to stay in Brattleboro. However, this year I was determined to, even if it meant a 20 minute commute. Naturally, it was the town's two brewpubs that influenced this decision.



The central core of Brattleboro is filled with interesting architecture, has dozens of restaurants and shops, and you can walk from one end to another in about ten minutes, despite this being the third largest city in the state. You'd think that modern style strip mall development was illegal on this side of the highway.

MBAS Newsletter is published almost monthly by the

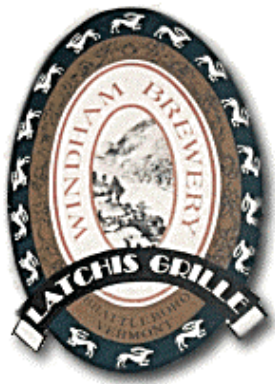
Malted Barley Appreciation Society

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Ridgewood, NY

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Brattleboro seems to be one town that's not concerned with the encroaching sprawl that surrounds almost every similar traditional-style small town in the country. The locals and tourists seem to know that this is where it's at.

The Latchis Hotel was our choice for lodging. With two restaurants, a four screen movie theatre, and museum, the hotel is brimming with activity and serves as the focal point for the downtown area. All




of the public areas are lined with murals and sculptures. AND there's a brewpub.

The Windham Brewery features a basic pilsner called Whetstone Lager, as well as a brown ale and a fairly light Scotch ale, their seasonal offering. Although the brews are somewhat nondescript,

you have to admire the succession of pictures depicting the brewing process, hung in the hallways leading to the taproom. It was a nice spot for a nightcap before retiring to our room upstairs!

Around the corner from the hotel is McNeill's, a brewpub with a laid-back atmosphere and a huge selection of high quality beers. Having heard about it's reputation as a hopheads paradise, we started with a Bitter and an ESB. Comparison of the two similar styles showed the adeptness of the brewer - the Bitter has just the right amount of hop character to permit some malt to still come through, whereas the ESB takes hops to the next level. There is a wide range of other beer styles available. The complex Alle Tage Altbier balances malt and hops with precision. Session beers like Big Nose Blonde and Firehouse Amber Ale go well with the offerings from the nachos bar. Stronger selections include a

Barleywine, which quickly deteriorated our skills at the dart board and ring toss games in the back area of the bar, and a bottled Old Ale which seemed to be somewhat in decline. We bought bottles of Imperial and Oatmeal Stout to take home, from the distributor next door.



22 BEERS ON TAP
2 BEER ENGINES

WHERE THE GOOD BEERS ARE!!
125 Bedford Ave.
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L' Train from Manhattan)

To our surprise, the ski town of Wilmington now has a brewpub, called Maple Leaf Malt & Brewing, which is worth checking out if you're in the area. Not expecting this, I didn't have a notepad so I'm going from memory, but standards such as pale ale, red, and porter were quite enjoyable. Why this place wasn't more crowded at 5PM on a winter weekend was a mystery.



Someone's paying attention

Trip Report: The 2000 Great American Beer Festival

By George DePiro

OK, so this article is a bit late in coming. I've been told that there is a need for more contributions to the club newsletter, and since my ghoul-like hours keep me from seeing most of you, I've decided to start contributing to the club newsletter regularly once again. In this way, you'll know that I still exist. This past October I went out to Denver to judge beer at the Great American Beer Festival (GABF). I was also entered in the competition, but of course did not evaluate beers in the categories that I was

entered in. I was not terribly excited about the trip, because judging there can be grueling and frustrating.

I arrived at LaGuardia airport at 9:10 a.m., which was very much earlier than I am usually awake. Unfortunately, my plane was scheduled to depart at 9:00, and I got there just in time to watch it pull away from the gate. I bid it farewell and prepared myself for the next eight hours of boredom.

I did eventually get to Denver, well after the judges reception, so I just called it a day and turned in



early. The judging started at 9:00am (a common time to plan things, apparently). The morning found me bright-eyed and bushy-tailed, eager to evaluate several dozen beers. I

was so pleased to be starting my day with American-style wheat beers! (Note: sarcasm is not always obvious in written form. If in doubt when reading my verbiage, it is probably sarcastic.)

The judging went as I expected: too much diacetyl, too little hops, nice fecal note, etc. There were some bright spots, which included sitting on a panel with Michael Jackson and evaluating experimental beers. I always volunteer for the experimental beers because you can find such interesting stuff amongst the flotsam and jetsam. One of this year's memorable brews was a basil beer. It was a well-crafted, light ale with a big basil nose and balanced basil flavor. I was surprised at how well the flavors of beer and basil worked together. Very pesto.



One reason that judging beer at the GABF is stressful for me is the fact that I am also competing. I always hope that palates I respect are judging the categories my beers are in and hope that my brews have a good position in the flight. This becomes irritating after a short while, but I cannot stop thinking about the fate of my entries.

During a break on the second day of evaluations I overheard some judges talking about the American

brown ale flight that they had just completed. What excitement! I had a beer entered in that category! I listened in on their conversation:

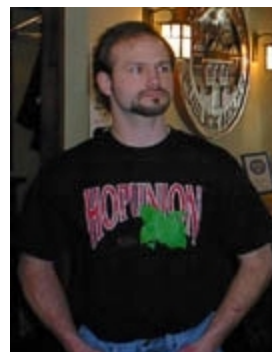
"A lot of those beers were pretty good English browns, but didn't have enough hops for American browns." said judge number one.

Judge number two replied, "Yeah, I thought we were sitting at the wrong table!"



I was intrigued by this little dialogue. My brown ale, if nothing else, is quite an adventure in hops. Perhaps it faired well in the flight. I would have to wait two more days to find out. The agony!

I attended the festival that evening and the next and tried many beers. Some were excellent. Of note were the Deschutes Obsidian Stout (an old favorite of mine), Boston Brewing Millennium ale (aged in oak and strong enough to impress even Bill), and an orange beer from somewhere in California (it won the silver for fruit beers, I later learned).



Finally, the time came for the winners of the festival to be announced. I was pretty calm during the announcements, mostly because I was on a plane heading back to New York. I didn't care to be in Denver until Sunday afternoon, and there were no flights out on Saturday evening. When I got back to Albany I surfed over to the GABF website and read the good news: we had won the Gold Medal for American brown ale!

It was very pleasing to see that the silver and bronze medalists were also from New York. It was good to

see New York sweep the entire category, and also take medals for many other styles.

The medal boosted my Kick-Ass Brown's sales into the number two position, behind the Koelschbier (Quackenbush Blonde). While some would think that is a good thing, it has one major drawback: it actually takes a little longer to produce the beer than it does to sell it!

Kick-Ass Brown: The Recipes

The recipe for this beer is largely based on my homebrew recipe for brown ale, but with more hops. I'll include an extract version as well, but understand that it is untested.

Brewlength ~ 5 gallons

All malts are Weyermann unless otherwise noted:

Pilsner: 3.75 lb.

Dark Munich: 3.75 lb.

Caramunich II: 0.75 lb.

Melanoidin malt or DeWolf-Cosyns Aromatic malt: 0.75 lb.

Carafa II: 2 oz.

O-i-O brand Flaked Barley: 0.75 lb.

Extract recipe: (Jim Simpson's adjustments)

Here's what I've come up with for George's recipe: I'm figuring around 1.050 starting gravity

7 lbs Light Dry Malt Extract

0.75 lbs. Caramunich II

2 oz. Carafa II

0.25 lbs Brown Malt

Soak specialty grains in 160 degree water for 30 minutes strain grains and discard spent grains. Add hops as per grain recipe.

Mash-in at 145-149F. Rest for 45-60 min. and step temperature up to 160-170F. Rest a few minutes (to allow grain bed to settle) and begin recirculation to obtain clear wort. Sparge with 165-170F water and bring kettle to a boil. Boil wort for 90 minutes, adding hops as follows (note that time of hop addition is the time before the end of the boil):

Variety	Time	Quantity
Horizon	60 min.	2.23g
Crystal	0 min.	0.75 oz.
Crystal	Hop back	0.75 oz.
Crystal	Dry hop	1 oz.
Amarillo	Dry hop	0.3 oz.

Note: You can substitute Cascade for Amarillo, but

there will be less depth of flavor (Like Cascade, Amarillo is citrusy, but with an resinous pine component.) The aroma of Crystal is really important to this beer, but if you cannot find it, you can try using Horizon. Crystal's half-sisters, Liberty and Mt. Hood, actually yield much different and milder aromas when used as dry hops.

I have used many different yeasts for this beer, but my favorites are ones that accent malty notes. Wyeast 2112 (California Common) and White Labs 830 (German lager) work very well. With either yeast, pitch a large starter at 58-60F and ferment at 66F. Remove the yeast from the beer and dry hop for 1-2 weeks (depending on how intense you like your hop character). Lager the beer cold for another 4 weeks to achieve optimal flavor.

The beer should be mahogany in color, with a strong hop presence in the nose. As the peachy, citrusy, pine-like hop notes fade, a pleasant cocoa note should be detected, along with some Munich malt.

The palate develops much as the nose, with the strong hop flavors giving way to rich malty tones. Cocoa can be perceived after a few sips. The finish will be quite bitter, but smooth, and not terribly dry.

If any of you try this brew, be sure to let me know how it turns out.



Don't ask!

A Rare Event

On Tuesday, May 1 a group of MBAS members as well as others gathered at d.b.a. for the tapping of a rare keg of Greene King's **Old 5X**. The beer is stored in oak casks for two years and then becomes part of **Strong Suffolk Ale**. Only three firkins were filled from the 1998 vintage and this was one of them! At 13% ABV, staggering to the subway after a couple was yet another adventure.



Contests, Festivals, and Other Goings On

May 12 Brewer's East End Revival (BEER)

5th Annual Homebrew Competition, Saturday May, 12 at the Neconset Knights of Columbus Hall, 130 Lake Ave., South Neconset, Long Island

Registration is at 9:30 and judging starts at 10am. There will also be a chili cook-off.

Contact Jim or Jean at 631-269-5833 or thomsjam@optonline.net

May 12, 1-5pm, Brooklyn Pigfest Brooklyn Brewery

May 18-19, 5th Annual Pacific Northwest Beer and Oyster Festival Blind Tiger

May 19, Brandywine Valley Craft Brewers' Festival 2001 at the Iron Hill Brewery Media, PA 610-627-9000

May 19 & 20, Spirit of Free Beer Contest

June 3, N Y C Homebrewers Guild Picnic Croton Point Park Croton-on-Hudson, NY

June 7, Spring Beer Dinner at Oscars at the Waldorf-Astoria 212-872-4920 Sponsored by Ale Street News

June 9, BUZZ Off Contest. Lafayette Hills, PA (Near Philadelphia). They are looking for judges. Contact at: <http://home.earthlink.net/~housemanfam/2001BuzzOff>

June 9 and August 4, 10th Annual Eastern Invitational Microbrewers Festival Stoudt's Brewery Adamstown, PA 717-484-4387

June 16, 1-5 pm, Critics' Choice: The Best Restaurants of Brooklyn & The Beers of Summer.

Benefit for the American Institute of Wine and Food at the Brooklyn Brewery.

Brooklyn's best new restaurants prepare tasting portions to go with beers from award-winning breweries like Sierra Nevada, Magic Hat, Samuel Smith's, Ommegang and Brooklyn's own Brooklyn Brewery. Live music. Tickets \$40 in advance through AIWF at 212-447-0456, or \$50 at the door.

June 14-24, Mondial de la Bière Montreal, Canada.

See <http://www.festivalmondialbiere.qc.ca> or call 514-722-9640.

July 7, Brooklyn Brewery Birthday Block Party

July 20-21 Vermont Brewers Festival Burlington, VT

See <http://www.tastebeer.together.com> or call 802-244-6828



A happy winner!