



# Malted Barley Appreciation Society

May 2003 Newsletter

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## From the Editor's Disk

I apologize for the lateness of this May Newsletter due to email problems. Thanks to our previous editor Sam for making my transition from "slacker beer geek ex-president" to "big boss editor" of this newsletter. I will do my best, and to quote Sam "please keep the submissions rolling."

Warren Becker, Ed.

## April Meeting

**Monkey Business with Bill Covalski**

**by Warren Becker**

Our April's MBAS meeting's guest speaker was Bill Covaleski, Victory Brewing Co. from Downingtown, PA.

Most members enjoyed the oldest Victory Storm King keg around, from 1997, which was left over from the Brooklyn Split Thy Skull. This 9.2% Imperial Stout was full of rich, malty, smooth flavors, and had a slightly hoppy finish.

Monkeys were in abundance that night as Bill brought out 2 versions of very young Golden Monkey, in addition to the Golden Monkey that was on draft that night. All of these versions were interesting, but I thought the young versions needed additional aging to help round out the alcohol, and possibly dry-out the big sweet candi sugar flavors. The draft was delicious, with a long, lingering finish.

In addition, Bill brought some of his Victory St. Boisterous Helles Bock, which was very clean, and extremely smooth.

Thanks Bill for the great discussion and beers!!

For more info re: Victory, check out their site at:

[www.victorybeer.com](http://www.victorybeer.com)



***May's meeting was  
Wednesday, 14th, 2002:***

**Mug's Ale House,  
125 Bedford Avenue**

***Our Guest Speaker was  
Neill Acer of West End Brewing***

*(Read about it in the  
June Newsletter)*

## Philly's Split Thy Skull VIII

by Warren Becker

Well, I was pleasantly surprised when Bill informed me that the Easter Weekend, April 19<sup>th</sup>, 2003, Split Thy Skull in Philadelphia was still on at Sugar Mom's. We all assumed that after "Mr. Beer Philadelphia" Jim Anderson's departure to Scotland to run a hotel & pub, the long run this great beer event was finally at it's sad end. Chris Morris and the fine folks at Sugar Mom's continued the tradition.

There were 10 barleywines pouring at Sugar Mom's that afternoon. Here they are with my evaluations:

**Dogfish Head 90 Minute IPA** - a very hoppy and crisp tasting big IPA.

**Yards Old Bart Winter Warmer** - very malty strong ale, but unfortunately it had some citric off flavors.

**Nodding Head Wee Heavy Strong Ale** - a tasty and big chewy, malty strong ale.

**Rogue Russian Imperial Stout** - this imperial is hoppy, but dominated by nice malty flavors.

**Victory St. Boisterous Helles Bock** - clean, extremely smooth, caramel tasting bock.

**Maudite Ale** - a sweet, candi sugar flavor with malty notes.

**Weyerbacher Quadrupel** - delicious, Belgian Strong Dark Ale, with loads of flavor.

**Heavyweight Old Salty 2000 Barleywine** - caramel aroma and flavors, finishes very smooth.

**St. Bernardus 12 Strong Ale** - lots of refreshing flavors, malt, and yes, alcohol.

**Sly Fox Incubus Tripel** - very slick on the palate, with a tart, lemony flavor.



*A scary close-up at the Philly STS VIII*

## Manhattan's 1<sup>st</sup> Annual

### Cask Beer Festival

by Warren Becker

On the weekend of May 2-4, David Copperfield's at 74<sup>th</sup> St. and York Avenue, and the Gotham Imbiber held a real cask ale event. Alex Hall of the Imbiber organized, and dispensed cask ales this fine event.

On Friday night, I sampled 7 casks. Quite a variety! Here are my tasting notes:

**Victory Hop Devil** - much more subtle hop flavors on cask, but full flavor and body; very smooth.

**Rogue Younger's Bitter** - a 6% creamy, but light flavored bitter.

**North Coast's Red Seal Ale** - a 5.5% big malt, subtle hop ale; very smooth.

**Blue Point IPA** - a 7.5% clean, caramel flavor, with a slight hop bitterness; long finish.

**South Hampton West Coast Steam Beer** - a 4.5% clean, cask with Munich/Vienna malt notes.

**Middle Ages Tripel Crown** - strong 10% Belgian Barleywine style with subtle nose, and clean finish.

**Heavyweight Ginger Gruit** - a 6.3% slightly tart, but smooth pear and raisin-like flavors.



*Alex Hall in cask action*