

Malted Barley Appreciation Society

May 2004 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the new May 2004 Newsletter!
Special thanks to B.R & Bob for "putting ink to paper" for this issue. Great job!
Please keep the news, articles, and events submissions coming.

Proost!

Warren Becker

May Meeting

Wednesday, May 12, 2004

Our Guest Speaker will be

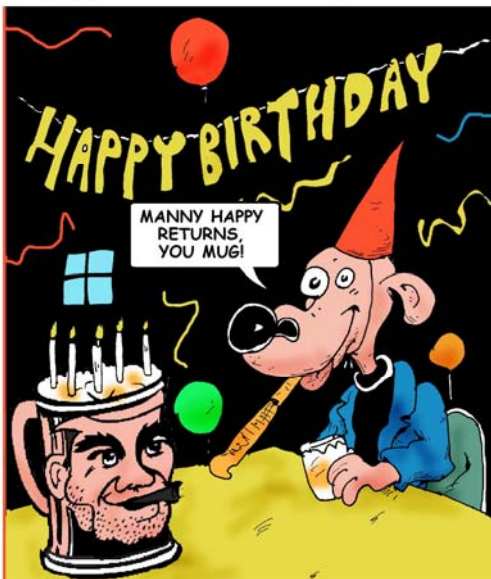


Joe Lipa

Merchant du Vin Importers

<http://www.merchantduvin.com>

Happy 10th Anniversary, MBAS!!!



Mugs Ale House, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station).

www.mugsalehouse.com



April Meeting

By Warren Becker

Joe Hayes was our guest speaker for the April meeting. Located in Farmingdale Long Island, the Black Forest Brew Haus offers a wide range of German style lagers & ales in their seven barrel system. The brewpub is associated with Privatbrauerei Hoepfner of Karlsruhe, Germany, which has been brewing since 1798. They share their knowledge and tradition with the Black Forest Brew Haus, including materials, recipes, and equipment. According to their web site, they use 200 year old German recipes to produce their beers.

Joe studied at U.C. Davis to hone his brewing skills. He was an avid homebrewer, and enjoyed his brewing stint at the Sudswerk brewpub. Joe was eager to move to the New York area, when an opening came available at the Black Forest, where he is able to brew beer using a step infusion with decoction mash to achieve those "biscuit" flavors associated with German style beers. At Black Forest, there are usually* no additives, preservatives, or spices allowed. They adhere to the Reinheitsgbot, German Purity law.

Joe brought three beers for us to sample.

First up was a 5.1% ABV Pils. A clean German style pilsner, brewed with Pearl & Tettnang flavor hops, finished off with Saaz hops. Crisp & clean.

Second was a 5.5% ABV Marzen. An amber, malty lager with ¾ Munich malt, and utilizing their parent company's house yeast strain. Smooth and clean.

Third, a *Milk Stout! Ok, it's not a lager, German in style, and even has added granulated Lactose (25lbs./10-barrels)

at the boil of the boil to produce the milky flavors. Joe explained that he wanted to shake things up at the brewpub. He used a lager yeast, Caramunich & Cara FA Dark malts, and Fuggles hops. A chewy 5% milk stout!

Look for Black Forest beers in NYC at dba, Blind Tiger, Copperfields, and Waterfront Ale House.

As special offer to our homebrewers, if you bring a Joe Hayes a bottle of your homebrew, he will give you a growler of beer. That definitely makes it worth the trip to visit Joe at Black Forest! Plus, the Black Forest food menu has combination of traditional German dishes and delicious American food. You can get further info at their web site: <http://www.blackforestbrewhaus.com>



Quick Notes from the Left Coast

By B.R. Rolya and Bob Weyersberg

During a recent business trip to San Francisco there was unfortunately not much time for beer research but we still were able to make a visit to **Toronado**, one of the west coast's premier beer bars. Everyone recommended this place for both local beers and Belgian specialties and we weren't disappointed.

The draft beer list was extensive, featuring beers from Anderson Valley, Sierra Nevada, Half Moon Bay, Moonlight, Anchor, Rogue, Unibroue, Schneider, Speak-easy, Cantillon (the Bruoscella), De Koninck, Alaska Brewing, New Belgium, Full Sail, and several others. We decided to stick with local beers since most of the imports were things that are also available in New York.



The **Anderson Valley Double** was deep rich brown in color

with a malty, estery nose. The flavor was very smooth with only a slight lingering alcohol note in the finish. It was somewhat roasty with a crisp hop bite in the finish. The raisiny sweetness was cut by the roastiness and the hops.



Sudwerk Doppelbock (from Davis, CA) was deep dark brown with reddish highlights and a big roasted malt aroma. It was rich and malty but very bitter in the roasted malt department. There was also a slightly burnt aroma and flavor, reminiscent of Brooklyn Black Chocolate Stout.



Since we were on the west coast we were required to try at least one hop monster so we chose **Bear Republic Hop Rod Rye**. This rich copper-colored beer certainly had an impressive hop presence. The aroma was very hoppy: fresh hops, floral hops, citrusy hops, plus a hint of fruit. It was possibly dry-hopped. There was an overwhelming hop flavor which suddenly turned sweet and then quickly bitter. There was a lingering bitterness in the finish but it was surprisingly balanced despite the heavy hoppiness. Underneath the hops it was possible to detect a faint rye tartness but we might not have noticed it if it weren't in the name.



Our last beer at Toronado (there was other work to be done, after all) was **Marin Tripel** with its very estery aroma and flavor of banana-taffy/marshmallow peanut candy. A bitter and astringent aftertaste developed, along with a bit of alcohol although it was not overly hot. Not a bad beer but the odd esters were a bit off-putting.

This was just a small sampling of the rich beer culture found on the west coast but we were happy to have been able to try at least a few of them. And the next trip to San Francisco will definitely include a return visit to the Toronado with its impressive selection.



Ommegang Witte Tasting Notes

By B.R. Royla

On May 5, Brewery Ommegang debuted its new beer, Ommegang Witte, in Manhattan at d.b.a. In need of a quick pick-me-up on my way home from work, I dropped by and enjoyed a few glasses of it. Their version of a Belgian wit is very well-balanced and subtle and should be refreshing on a warm summer day. (Note that these are my impressions of the draft version; it is also available in bottles.)

The nose was rather mild with hints of wheat tartness and citrus aromas; it was also faintly floral. It had a classic wit beer appearance with its pale straw color, cloudiness, and lacy white head.

The flavor leaned more toward the citrus notes - mainly orange but there was also a hint of lemon - than spice although a touch of coriander was apparent. On the whole, the flavor was somewhat muted and slightly thin but not in a bad way; everything was simply toned down and not aggressively spiced. Tartness and sourness complemented the citrus notes, with the tartness becoming very prominent in the middle, and then everything tapered off gently to a soft finish.

I would like to see a slightly bolder character to this beer (I felt that it wasn't living up to its potential) but it is very drinkable and is a nice addition to the Ommegang line.



Local Winners from the World Beer Cup

By B.R. Royla

The results are in from the World Beer Cup 2004 in San Diego, CA.

Congratulations to all the winning local brewers!

American-Style Amber Lager, 23 Entries

Gold: Cascade Autumn Amber, Carlton & United Breweries, Abbotsford, Australia

Silver: **Blue Point Toasted Lager, Blue Point Brewing Co., Patchogue, NY**

Bronze: Capital Wisconsin Amber, Capital Brewery Co. Inc., Middleton, WI

German-Style Brown Ale/Düsseldorf-Style Altbier, 16 Entries

Silver: Terrapin Alt, Rock Bottom Brewery - Bethesda, Bethesda, MD

Bronze: **Southampton Secret Ale, Southampton Publick House, Southampton, NY**

American-Style (Extra Special) Strong Bitter, 11 Entries

Gold: Organic Free Range Red, Laurelwood Pub & Brewery, Portland, OR

Silver: Red Truck IPA, Palisade Brewery, Palisade, CO

Bronze: **Blue Point ESB, Blue Point Brewing Co., Patchogue, NY**

American-Style Brown Ale, 18 Entries

Gold: Not Brown, Red Rock Brewing Co., Salt Lake City, UT

Silver: Book Cliff Brown Ale, Palisade Brewery, Palisade, CO

Bronze: **Kick-Ass Brown, C.H. Evans Brewing Co. At the Albany Pump Station, Albany, NY**

Home Brew News & Competitions:

The New York City Homebrewers Guild's mead-themed meeting will take place on Tuesday, May 18th at Brewsky's at 7:30.

• **May 15, 2004 - BEER (Brewer's East End Revival) 8th Annual Brewoff Nesconst, NY**

James Dornicik 631-744-6312 jdornicik@hotmail.com AHA

<http://hbd.org/beer/>

<http://members.aol.com/brewclub/>

