

Malted Barley Appreciation Society

May 2005 Newsletter

<http://hbd.org/mbas>

FROM THE EDITOR'S DESK

Here's the May 2005 Newsletter!

Proost!

Warren Becker

MAY MEETING

Wednesday, May 11, 2005

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211



APRIL MEETING

By Jennifer Traska Gibson

(Our trusty editor Warren was missing at the April meeting, but I will humbly attempt to fill his shoes!)

At the April 13, 2005 meeting of the Malted Barley Appreciation Society, we welcomed Kelly Taylor, Director of Brewing Operations at Greenpoint Beer Works, as our guest speaker. Kelly updated us on many new developments at the brewery in Fort Greene, Brooklyn. Greenpoint is the contract brewery for Heartland Brewery, which makes up about 95% of Greenpoint's operations. Last summer, Greenpoint also began contract brewing for Rheingold as part of Rheingold's much heralded "return to Brooklyn." However, instead of continuing to brew small batches of Rheingold's 1883 lager Greenpoint will instead make seasonal pilot beers for Rheingold, such as a bock for spring and possibly a porter for fall/winter. Look for the bock soon on tap around the area.

Greenpoint opened in March 2003, allowing Heartland to centralize its brewing operations that were then scattered across Heartland's brewpubs across the city. This allowed Greenpoint and Heartland to capitalize on economies of scale and upgrade the quality of the ingredients used in Heartland beer for the same cost, resulting in a higher qual-



Kelly receives our MBAS shirt from Prez. Rob

ity beer for New York's imbibers. Today there are six locations serving Heartland beer in Manhattan, with about 8 Heartland beers on offer at each. The exception to this is Heartland's location in the Empire State Building which has 64 taps, 12 of which pour Heartland beers made by Greenpoint. This location is tied with Union Square as the busiest Heartland location, going through about 70 kegs per week.



There's a barleywine on tap right now at the ESB location (that's Empire State Building, not Extra Special Bitter) as well as bourbon casks holding Farmer Jon's Oatmeal Stout and Barnstormer Tripel. Kelly told us about a contest where all Heartland staff were asked to suggest one-off beers which will appear at selected Heartland locations starting in June. The best-selling beer will be offered more widely, and the staff member who suggested it will brew a 30-gallon batch with Kelly. NYC's malted barley appreciators will also see Anniversary Ale on tap at Heartland in July, based on last year's Matrimony Ale in celebration of Kelly's wedding. (Congratulations, Kelly!)



Kelly brought two samplings for us, the first of which was a very unusual 2002 vintage barleywine, very spicy with strong cardamom notes that are becoming more apparent as the beer ages. The beer was made with 2 lbs of hops per barrel. The second offering was a Barnstormer Belgian

Tripel made with candi sugar, Belgian and British malts and lots of Goldings hops. It was dry, clean and champagne-like. It was brewed in January with a Belgian strain of yeast from White Labs.

When we spoke to Kelly, he was expecting arrival of two new 60-gallon tanks, which would expand the capacity of Greenpoint from 300 to 420 barrels of storage. Greenpoint Beer Works hosts tours every Thursday and Friday night by appointment (call 718-398-2731) and plans to hold movie nights at the brewery this summer. Stay tuned to <http://www.geocities.com/newyorkbeer> for details!



HOMEBREWING COMPETITIONS:

- May 20th & 21: Send us Your Best Club Only Competition.** Think your club makes the best beer in New York State, well here is your chance to prove it. As a part of the 9th Annual Amber Waves of Grain WNY Homebrew Competition held on May 20th & 21st we are hosting a "Send us Your Best Club Only Competition". There is no entry fee and we are putting together a panel of non-partisan celebrity judges to crown the Best in New York State. The top prize is an engraved wooden mash paddle and bragging rights for 1 year. Just send one bottle of your clubs best beers (sorry, no mead or cider) to the competition. Be sure to fill out an entry form and indicate "COC" on the form. Please fill in all the entry information necessary to judge the beer including any special ingredients, category and sub-category. For more information or an entry form go to betterbeermovement.com.
- May 21: 2005 BUZZ Off. Brewers Unlimited Zany Zymurgists (BUZZ)** is proud to announce that the 2005 BUZZ Off home brew competition will be held on Saturday, May 21st at Iron Hill Brewery & Restaurant in West Chester, PA. For another year we will be a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB) as well as the Delaware Valley Homebrewer of the Year. All BJCP recognized styles (2004 guidelines) including meads and ciders are eligible for entry. For complete details and forms, please visit the

BUZZ web site at <http://hbd.org/buzz>. Entries will be accepted between May 1st and May 15th. For drop off and mail in locations please refer to the BUZZ web site. Please, do not send entries to Iron Hill. BJCP Judges and stewards will be needed. If you are interested please contact me or another committee member (contact information can be found on the web site). All judges must be BJCP certified (any ranking). Good luck and cheers! Christopher Clair buzzclub <http://hbd.org/buzz>



BEER RELATED EVENTS:

The Brazen Head

6th Tri-Annual Real Ale Cask Fest
Sponsored by The Onion

Friday, Saturday & Sunday May 6, 7 & 8



11 Great Cask Conditioned Beers

Starting at 1PM Friday to 4AM, Saturday 12PM to 4AM & Sunday 12PM to 2AM

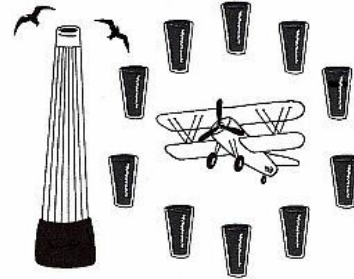
- **May 6-8: 6th Tri-Annual Cask Fest. *The Brazen Head***, 228 Atlantic Avenue, (718) 488-0430. <http://www.brazenheadbrooklyn.com> Provisional beer list (there is a Scottish / rare & traditional recipe theme with this one). Subject to them all turning up and any other circumstances affecting availability. All beers cask-conditioned. From the UK: *Dark Star Over the Moon*, *Heather Fraoch*, *Heather Grozet*, *Williams Brothers Joker*, *Coniston Bluebird*, *Coniston Premium XB*. Domestic: *Chelsea Hop Angel IPA*, *Chelsea Black Hole*, *Heartland Indiana Pale Ale*, *Southampton 80/- Scotch Ale*, *Brooklyn Heavy Scotch Ale*, *Heavyweight (TBD)*, *Sixpoint Righteous Ale*, *Blue Point Double Blonde Ale*, *Docs Draft Hard Cider*.
- **May 11: Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford Avenue

(North 10th St., three blocks north of the Bedford Ave. L-train station).

- **May 21: Brooklyn Brewery 5th Annual Pigfest** in the Brooklyn Brewery Yard (124 North 12th St between Berry St and Wythe Ave, Williamsburg). Indulge in a day of cold beer, live music and plentiful Southern cuisine, all within the urban comforts of Brooklyn. Beer and Food is included with admission. (Advance Tickets \$75, At the Door \$85) Event Time: 1pm-6pm (all beer and food included in ticket price) <http://www.brooklynbrewery.com>

EVENTS OUTSIDE NEW YORK CITY:

THE BEER FESTIVAL WITH GREAT MUSIC...
THE MUSIC FESTIVAL WITH GREAT BEER...



GLAS 10 WICK 2005
SHOREHAM AIRPORT
HAPPY TENTH ANNIVERSARY!

Friday 3rd – Sunday 5th June 2005: *Glastonwick 2005*. Shoreham Airport, Shoreham-by-Sea, West Sussex, England (near Brighton). About 50 rare cask-conditioned beers (arranged by your editor) and quality entertainment. Frequent trains run to Shoreham-by-Sea from London & Gatwick Airport. Full details: <http://www.cask-ale.co.uk/beerfestival.html>

Alex Hall's Gotham Imbiber

BEER CALENDAR

<http://www.cask-ale.co.uk/us/tgi.html>

CHECK OUT YOUR BEER ALERT PAGE



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

