

Malted Barley Appreciation Society

May 2009 Newsletter

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From the Editor's Desk

HERE'S THE MAY 2009 NEWSLETTER. PROOST! WARREN BECKER

<http://hbd.org/mbas>

NEXT MEETING:

Wed. May 13, 2009 @ 7:30pm.

Our next guest will be Kelly Taylor of Greenpoint Beer Works, where he is the brewmaster for the Heartland chain, and the owner/brewmaster of Kelso of Brooklyn.

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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APRIL MEETING

By Warren Becker (with photos by Mary Izett)

Our April guest was Amber Tinsley, from Anchor Brewing & Distilling www.anchorbrewing.com.

Amber shared Anchor's Old Barrel Ale, a limited release, packaged in 2 liter (50.7 oz.) "Magnum" size bottles. This malty, barrel-aged, Old Ale is a blend of 4 beers: Old Foghorn, Liberty Ale, Bock, and Porter. Old Barrel Ale, is about 8% ABV, and is aged six months in charred oak barrels that had been used to age Anchor Old Potrero Straight Rye Whisky. They produced about 100 cases of magnum -50.7 ounce - bottles 12 bottles to the case. No kegs; or 12 oz. bottles. This rare beer will only be sold at the brewery, at a price of \$30/ bottle. It went on sale in mid-February.





Our Barrel Ale is a brown color beer with copper highlights. It has a nose of wood, vanilla and spice. This blend of their ales aged in their own Old Potrero Rye Whiskey barrels. The taste is smooth, and faintly sweet with a drying, mild vanilla finish and warmth from the alcohol. It's a malty brew, with a depth of flavor from the oak present, and its bittering hops have meshed into a pleasant semi-sweet finish.



Anchor's History per their web site:
 "Anchor "Steam" Brewery began in 1895 in San Francisco, CA. Every Anchor Steam® Beer label says, "Made in San Francisco since 1896," because that is the year German brewer Ernst F. Baruth and his son-in-law, Otto Schinkel, Jr., bought the old brewery on Pacific (the first of six locations around the City over the

years) and named it Anchor. Baruth and his previous partner, Henry C. Kroenke, had been co-owners of the American Brewery on Green Street. Schinkel, just twenty-six years old, was employed as their driver. No one knows why Baruth and Schinkel chose the name Anchor, except, perhaps, for its indirect but powerful allusion to the great Port of San Francisco.

Anchor Brewery inherited a long tradition of brewing what had come to be known as steam beer, one of the quaint old nicknames for beer brewed along the West Coast under primitive conditions and without ice. Today "steam" is a trademark of Anchor Brewing.

In 1984, Anchor celebrated its fifth anniversary at its new home by brewing a special wheat beer, believed to be the first wheat beer in America since Prohibition, and now known as Anchor Summer Beer.

In 1989, Anchor's pioneering spirit and reverence for the timeless art of classical brewing led to its Sumerian Beer Project and Ninkasi, a beer made according to a 4000-year-old recipe. Later that same year, the Brewery was rocked but not damaged by the Loma Prieta earthquake, out of which Anchor's "Earthquake Beer" was born.

In 1993, Anchor Brewing became the first brewery in the world with its own in-house distillery. Anchor Distilling, doing for micro-distilling what Anchor Brewing had done for micro-brewing nearly thirty years before, began making rye whiskey as it might have been made by George Washington. And then, in 1997, Anchor Distilling began making its unique pot-distilled gin, Junípero."



Anchor Brewing is still today a traditional small brewery, even though its beers are known worldwide, and are available in all 50 states. The beers are still handmade in its copper brewhouse in San Francisco.



Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

AHA Nat'l Homebrew Competition, first round, Northeast results:

http://www.beertown.org/events/nhc/first_round_northeast.html

Congratulations to:

Tom Egan, NYCHG, 2nd place, Light Lager, and 3rd place, Stout.
Robert Brotschol, MBAS, 3rd place, Pilsner.

Hudson Valley Homebrewers results:

<http://www.hvhomebrewers.com/results09.html>

Congratulations to:

Mike Manzi, MBAS, 3rd place, Light Lager, and 2nd place, Strong Ale.

Tom Egan, NYCHG, 3rd place, American Ale and 3rd place, Sweet Stout.

Vladimir Kowalyk, NYCHG, 3rd place, IPA.

May 16, 2009 B.E.E.R. 13th Brew-Off

Presented by Brewer's East End Revival

Entry deadline past, please participate.

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

June 6, 2009 Buzz Off Homebrew Competition

Presented by Brewers United for Zany Zymurgy

West Chester, PA

Entry deadline May 23

<http://buzzhomebrewclub.com/>

June 18-20, 2009 AHA 31st Nat'l Homebrew Conference

Presented by American Homebrewers Assoc.

Oakland, CA

<http://www.beertown.org/events/hbc/>

June 12-13, 2009 NY State Fair Homebrew Competition

Presented by Salt City Brew Club

Entry deadlines June 1 and June 4

<http://www.saltcitybrew.org/competitions.html>

All entries welcome. Judges and stewards wanted.

Beer Related Events:

Thu. May 14, Sly Fox vs. Southampton at Barcade. We're bringing you not 1 but 2 great breweries with 10 taps each. Sly Fox: Instigator Doppelbock, Incubus, Panacea, Odyssey, Ichor, Black Raspberry Reserve, Renard D'Or, Prometheus, Saison Vos, Pale Ale Project, May (cask). Southampton: Altbier, Double White, IPA (cask), May Bock, Abbey Double, Russian Imperial Stout, Scotch Ale, Big Brown Ale, Imperial Porter, Biere de Mars. <http://www.barcadebrooklyn.com/>

Thu. May 14, Arcadia & Hops at Fette Sau & Spuyten Duyvil. Tim Surprise of Arcadia will be on hand to kick-off the summer with his Witsun on tap at Fette Sau. Also at FS, Pappy's Big Dick (Big Dick's Old Ale aged in 20yr old Pappy Van Winkle Bourbon barrels). At Spuyten Duyvil, a rare cask of Witsun. Also at SD, some rare IPA bottles, and on tap: Ballast Point Big Eye, Alvinne Extra IPA, Flying Bison Warbird DIPA, Founders Double Trouble, Voodoo 4 Seasons, Sly Fox Odyssey IPA - the last batch ever! <http://www.spuytenduyvilnyc.com/>

Fri. May 15, First Anniv. Party at East Village Tavern. List TBA, open bar 6-8pm! <http://www.eastvillagetavernnyc.com/>

Sat. May 16, Noon-6pm, 3rd Anniv. Party at Captain Lawrence, \$25. Open taps, live music, rain or shine (large tent), BBQ for purchase. <http://captainlawrencebrewing.com/>

Sat. May 16, 10am, Dogfish Brewery Tour departing from Rattle 'N' Hum, \$80. This is the first in a series of brewery tours hosted by RnH. Bus departs at 10am with a keg of 60 Minute, snacks, and sandwiches. Arrive around 1:30pm for a private tour, meet the staff, and sample many beers. On return, 2 hour open bar of Dogfish brews. RSVP asap at the bar or: <mailto:patrick@rattlenhumbarney.com>

Sun. May 17, 11am-6pm, 5th Ave. Street Fair (Sterling to 12th St.) in Park Slope. Live music on 2 stages, one outside The Gate, one outside Southpaw. Craft beers will be pouring, and on-stage: The Persuasions, The Nouvellas, Miss Fairchild, Keys & Crates, Sonia's Party & Everyone's Invited, Beet Root, Blame The Patient, Chances With Wolves.

Mon. May 18, Shane Welch Presentation/Tasting at Beer Table, \$35. He'll discuss fermentation as it relates to kombucha, beer, vinegar, etc. <http://www.beertable.com/>

Mon. May 18, Tripels Pairings at Rattle 'N' Hum, \$30. Join Will Stephens, of Beer Menus, and Maggie Fuller of Beer Ethos for Tripels and Murray's Cheese. Westmalle Tripel, Chimay White, La Rulles Triple, Slaapmutske Nightcap, Victory Golden Monkey, Mikeller-Stone-AleSmith Collaboration, Captain Lawrence Xtra Gold, Brewer's Art Green Peppercorn Tripel. RSVP: <http://www.eventbrite.com/event/334779334>

Tue. May 19, Stone at Rattle Rattle 'N' Hum. Casks: Ar-

rogant Bastard (w/ Amarillos), Ruination (w/ Amarillos). Taps: '08 Old Guardian Wine-Barrel Aged, Arrogant Bastard Bourbon-Barrel Aged, '06 Double Bastard Brandy-Barrel Aged, Vertical Epic 08.08.08, '07 Imperial Russian Stout, '08 Imperial Russian Stout, '07 Old Guardian, Sublimely Self-Righteous Ale, Cali-Belgique IPA, 10th Anniversary IPA, Levitation Ale, Pale Ale, IPA, Smoked Porter, Ruination IPA, Arrogant Bastard, Oaked Arrogant Bastard Ale.

Tue. May 19, 7:30pm, 9th NYC Homebrewers Guild Mead Meeting, Burp Castle. Guest speaker: Nathaniel Martin of the Manhattan Meadery. Please bring some of your own for sharing. <http://burpcastlenyc.wordpress.com/>

Tue. May 19, Night of Big IPAs at Bar Great Harry. Anderson Valley 20th Anniversary, Bear Republic Apex, Bear Republic Racer X, Dogfish Head 120 Minute, Founders Double Trouble, Goose Island IIPA, Pennichuck Chief's IIPA, Southern Tier Iniquity Imperial Black Ale, Steamworks Conductor. <http://www.bargreatharry.com/>

Wed. May 20, 7:30pm, Beer Bacon & Chutney at Jimmy's No. 43, \$35. Featuring 5 beers from B. United paired with 5 great local bacons, with mustards and chutneys from Schoolhouse Kitchen. Presented by writer Josh Ozersky, Jon Lundbom of B.U.I, and Wendy Smith from S.K. Tickets are \$35/ per person. RSVP at: <http://www.jimmysno43.com/>

Wed. May 20, 6-8pm, Hopfenstark at Beer Table. Fred Cormier will be visiting from Quebec for the official NYC debut. 1 cask, 3 drafts, and several bottles, TBA. <http://www.beertable.com/>

Thu. May 21, 7-9pm, Troegs at East Village Tavern. Chris Troegner will be on hand, \$5 drafts, free pint glass. The NYC launch of dry-hopped Hopback on cask, Nugget Nectar, Mad Elf, Sunshine Pils, Dreamweaver Wheat, Rugged Trail Brown Ale, Troegs Pale Ale.

Thu. May 21, Celebration of Craft Beers at Draft Barn 2. Featuring Global Brewers Guild breweries: Allagash, North Coast, Great Divide, Stoudts, Great Divide, Victory & more. Food pairings. 718-768-0515

Thu. May 21, 7-9pm Coney Island at Brouwerij Lane. Meet Heather Holliday, the Sword Swallower; and Donny Vomit, the Human Blockhead. See their acts and enjoy the beers they inspired, and more from Coney Island. 78 Greenpoint Ave at Franklin St.

Thu. May 28, Harpoon at Barcade. List TBA, expect several from their 100 Barrel and Leviathan series.

Thu. May 28, Summertime Comes to Village Pour-house. 20 summer beers, \$1 tastings available. List so far: Geary's Summer Ale, Magic Hat Wacko, Sierra Nevada Summer-

fest, Smuttynose Summerweizen, BluePoint Summer, Stoudts Smooth Hoperator, Flying Dog Woody Creek White. <http://www.pourhousenyc.com/>

Tue. June 6, Ithaca at Rattle 'N' Hum. Jeff O'Neil will be on hand. List TBA.

Thu. June 4, Clipper City at East Village Tavern. List TBA.



Congratulations to Keegan Ales of Kingston for winning the F.X. Matt Memorial Cup for best brewer in NY, and the Matthew Vassar Brewers' Cup for best brewer in the Hudson Valley.

Best craft beers in NY:

Gold Medal, Joe Mama Stout, Keegan Ales
Silver Medal, Lake Placid IPA, Lake Placid Pub & Brewery
Bronze Medal, Righteous Ale, Sixpoint Craft Ales

Best craft beers in the Hudson Valley:

Gold Medal, Captain's Reserve IIPA, Captain Lawrence Brewing
Silver Medal, Twice Bitten Barleywine, Lake Placid Pub & Brewery
Bronze Medal, Giant Imperial Stout, Great Adirondack Brewing



CHECK OUT YOUR BEER ALERT PAGE



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

