

# Malted Barley Appreciation Society

May 2010 Newsletter

## From the Editor's Desk

Here's the May 2010 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday, May 12, 2010 @ 7:30PM.

Our guest will be Geoffrey Wenzel of Keegan Ales.

<http://www.keeganales.com/>

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

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## APRIL MEETING

By Warren Becker

Our April guest was DJ Swanson, Head Brewer, Greenport Harbor Brewing Co. <http://www.harborbrewing.com/>

The Greenport 15 bbl. brewhouse with 3 fermenters is located in an old firehouse. This brewery building, located 2.5 hours from NYC on the North Fork on Long Island, has tin ceilings, a glass enclosed tasting room space, and is next door to a bed and breakfast. Began in July 2009, Greenport, which makes draft only beer, has brewed 10 beers already, including an IPA, Porter, and an "introduction to beer" Harbor Ale. They self-distributed initially, but now have Union Beer as their NYC distributors.

DJ got his start at John Harvard's Brew Pub on Long Island. He was a homebrewer for 15 years, and was inspired by his hometown, Boston Beer Works. DJ has been a professional brewer for 10 years, and moved to Long Island in 2002. He distilled potato vodka at Long Island Vodka, "inhaling the vapors from the still", and worrying about freak lightning storms, while working around the highly flammable liquor.

DJ shared his Harbor Ale with us. With 50% American Wheat, made with Amarillo Hops, and using Optic Malt from the UK, this balanced 5.3% ABV session beer is light flavored, while getting some interesting characteristics from the White Labs Yeast.

Next up we sampled the Disorient Point IPA, a Cascade Dry

Hopped, filtered 6.2% ABV beer, which uses Crystal Malt. DJ mentioned that he brewed a special IPA called “Kabamarillo” made with a large amount of Amarillo Hops.

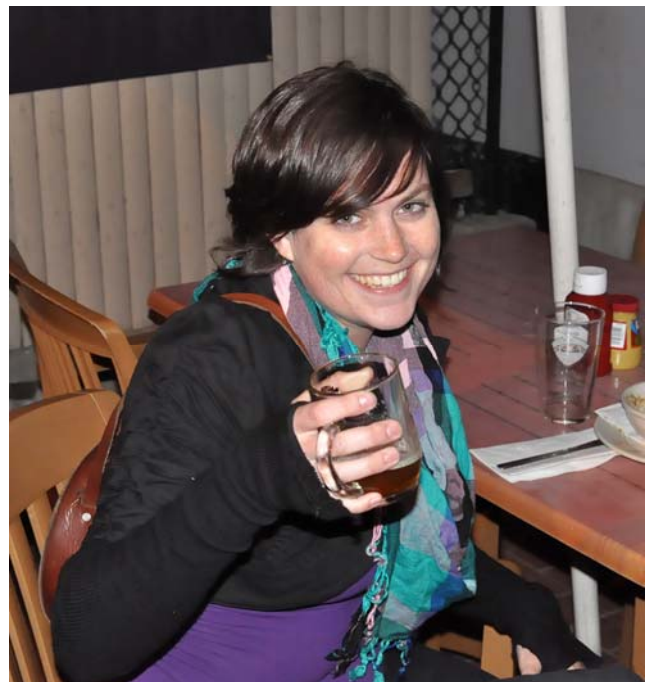
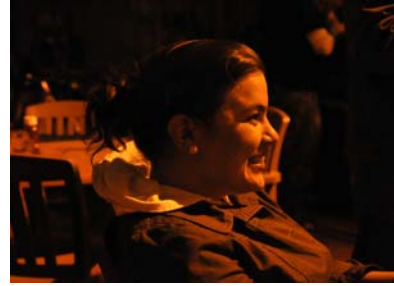
Black Duck Porter, a 4.7% ABV, 120 Lavabond, Chocolate and Black Malt, chewy beer followed. This beer is named after the Black Duck boat runners that would smuggle in spirits from boats anchored off the coast of Long Island during Prohibition.

Harbor Rouge, a semi-dry red 5.4% ABV Spring Beer, brewed with White Labs Abbey Yeast Strain, and procured from a beer made by DJ’s old brewery, John Harvard’s Belgian Tripel.

Last was their English-Style Barleywine, Triton. At 9% ABV, this big beer is made with Chinook, Centennial, and First Gold Hops, and was brewed on February 5th of this year.

DJ mentioned seasonals previously released and to come, like a Summer Ale, Pumpkin, Old Ale, and a Scotch Ale made with molasses. We look forward more tasty beers from Greenport!







## HOMEBREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

May 15, 14th BEER Brew-off at American Legion Hall, St. James, NY. Presented by Brewers East End Revival. Judges and steward wanted. <http://beerhbc.org/>

Sam Adams Longshot American Homebrew Contest. All beers must be in BJCP Category 23:

<http://www.bjcp.org/2008styles/style23.php>

Entries accepted May 17-28.

<http://www.samueladams.com/promotions/LongShot/rules.aspx>

June 11-12, NY State Fair Homebrew Comp. at the NY State Fairgrounds in Syracuse. Presented by Salt City Brew Club.

Deadlines May 31 and June 3. <http://www.saltcitybrew.org/>

June 17-19, AHA Nat'l Homebrewers Conference, Minneapolis. <http://www.ahaconference.org/>

## Beer Related Events:

May 11-18, I Love NY Beer Week at Amity Hall. 40 drafts TBA. <http://amityhallnyc.com/>

Wed. May 12, Goose Island at Pony Bar. Greg Hall is taking all 20 taps and 2 casks. <http://www.theponybar.com/>

Wed. May 12, Green Flash at Blind Tiger. Extra Pale Ale, 30th Street Pale Ale, Traditional Porter, American ESB (Gravity Keg & Draft), Hop Head Red, West Coast IPA (Cask & Draft), IIPA (Cask & Draft), Imperial Red Ale (Gravity Keg & Draft), Palate Wrecker, Double Stout, Barleywine, Tripel, Le Freak, Grand Cru '09, Blended Stout (Nitro), Dry Hopped Extra Pale (Nitro), Super Freak, Black Freak, Grand Mantis, Brett Barrel Trippel, Bourbon Barrel Stout '09, Bourbon Barrel Barleywine '09, Brandy Barrel Barleywine '08, Belgian Stout, Belgian Brown, 7th Anniversary Belgian Red Rye, Coffee Stout, Red Queen Farmhouse Ale, Grand Cru '08. <http://www.blindtigeralehouse.com/>

Thu. May 13, Harpoon at Barcade. Todd Charbonneau will be on hand. Baltic Porter, Belgian Pale Ale, Big Bohemian Pils, IIPA, Imperial Red, Munich Dark, Oyster Stout, Quad '09, Saison Royale, Single Hop ESB, UFO. <http://www.barcadebrooklyn.com/>

Thu. May 13, 4th Stone/Grateful Dead Bash at The Gate. Rare drafts and a very special cask, music and video. <http://thegatebrooklyn.blogspot.com/>

## Event Calendar by Alan Rice

**Congratulations to the winners at the 2010 TAP-NY at Hunter Mountain.**

### F.X. Matt Memorial Cup

Best Craft Beer Brewery in NY:

[Horseheads Brewing](#)

### Best Individual Craft Beers in NY

Gold: Maibock - [John Harvard's Brew House](#)

Silver: Captain's Reserve IIPA - [Captain Lawrence Brewing](#)

Bronze: Massive IPA - [Great South Bay Brewery](#)

### The Matthew Vassar Brewers' Cup

Best Craft Beer Brewery in the Hudson Valley:

[Adirondack Pub and Brewery](#)

Best Individual Craft Beers in the Hudson Valley:

Gold: Whisky Porter - [Brown's Brewing](#)

Silver: Captain's Reserve IIPA - [Captain Lawrence Brewing](#)

Bronze: Dirty Blonde - [Adirondack Pub and Brewery](#)

[http://www.tap-ny.com/previous\\_winners.html](http://www.tap-ny.com/previous_winners.html)

Fri. May 14, 3:30pm, Kuhnhehn at New Beer Dist. Free tastings, growler fills.

Sat. May 15, Noon–6pm, Captain Lawrence Brewing 4th Anniv., \$30. Rain or shine under the tent. BBQ and live music.  
<http://www.captainlawrencebrewing.com/>

Sun. May 16, Noon–4pm, Taste Williamsburg/Greenpoint Block Party at Brooklyn Brewery. A benefit to build the Northside TownHall. Tasting tickets 6/\$35. Drinks, great food, live music. Details at: <http://www.tastewg.com/>

May 17-23, American Craft Beer Week. Details at <http://americancraftbeerweek.org/>

Tue. May 18, Smuttynose at Pony Bar. Dave Yarrington will be on hand. All 20 taps and 2 casks.

Tue. May 18, All About Bocks at Jimmy's. Six from the Union Beer portfolio, presented by Mike Lovullo.

Wed. May 19, Mikkeller at Blind Tiger. List TBA.

Wed. May 19, Uerige Hausbrauerei at Gingerman. Michael Schnitzler will be on hand. Special food pairings.  
<http://www.gingerman-ny.com/>

Wed. May 19, All Night Happy Hour at Shorty's. With dollar beers from 9-10pm! Featuring Great Divide Samurai, North Coast PranQster, Heavy Seas Loose Cannon, Allagash White, and 22 more. <http://shortysnyc.com/>

Thu. May 20, 7-10pm, Coney Island Beer Freak 4th Ave. Crawl. Featuring Schmaltz beers at every stop, plus performances by Donny Vomit (the Human Blockhead) and Heather Holiday (the Sword Swallower). Mission Dolores–7pm, Cherry Tree–8pm, 4th Ave Pub–9pm, Pacific Standard–10pm. <http://shmaltz.com>

Thu. May 20, 8pm(?), Beer Nation Episode 3 Premier at Barcade. Featuring Barcade and Climax Brewing.  
<http://beernationshow.com/>

Thu. May 20, Rogue at Broadway Dive. List TBA.  
<http://www.divebarnyc.com/>

Fri. May 21, Greene King Brooklyn Pub Crawl. Say hello to Jon Bexon, the master brewer of brands such as Belhaven, Old Speckled Hen, Abbot Ale, and Ruddles County, as he hits some Brooklyn hot spots: The Gate–6pm, 4th Ave. Pub–7:30pm, Chip Shop Atlantic Ave.–9pm, Mugs Ale House–10:30pm.

May 21-23, The Maine Event at Pony Bar. Allagash, Geary's, Shipyard, Sea Dog, Peak Organic, Gritty McDuff's.

Tue. May 25, Mikkeller at Rattle N Hum. Draft Bear, Black, The

American Dream, Beer Geek Breakfast, Frelser, Revelation Cat Cream Ale, Amarillo IPA, Cascade IPA, Centennial IPA, Chinook IPA, East Kent Golding IPA, Green Gold IPA, Nelson Sauvin IPA, Nugget IPA, Simcoe IPA, Tomahawk IPA, Warrior IPA, Ten IPA, Y Pale Ale, Stateside IPA, Black Hole Imperial Stout, Jackie Brown, Hoppy Easter, I Beat yoU, Drink'in the Sun, It's Alive!, Big Bad Worse Barleywine.  
<http://rattlenhumbar.wordpress.com/>

Tue May 25, 7-9pm, Duvel Group at Jimmy's, \$10. Includes beers from Maredsous, La Chouffe, Ommegang.

Wed. May 26, Ithaca Excelsior! Series at Fourth Ave. Pub. Drafts: White Gold, Twelve. Bottles: Ten '08, Eleven Coffee Stout '09, alpHalpHa '08, Brute '08, Kaffinator, '07, IPAbbey '07, (perhaps Old Habit? LeBleu?). <http://www.myspace.com/4thavepub>

Thu. May 27, Dogfish Head at Dive 75. List TBA.  
<http://www.divebarnyc.com/>

Tue. June 1, IPAs at Bar Great Harry. Bear Republic Racer 5, Sixpoint Bengali (Cask), Stone IPA, Peak Organic IPA, Ballast Point Sculpin, Dogfish Head 60 Minute & 90 Minute, Avery IPA, Green Flash West Coast IPA. <http://www.bargreatharry.com/>

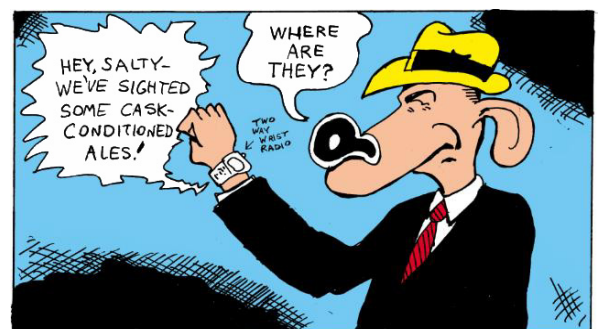
Tue. June 1, 7-9pm, Wild Ales and Sours at Jimmy's, \$10. Presented by B.R. Rolya of Shelton Bros.

June 4-13, Philly Beer Week. Hundreds of events, thousands of beers. Details at: <http://www.phillybeerweek.org/>

Tue. June 8, 7-9pm, Summer Wheats at Jimmy's, \$10. Including hefeweizen and wits. Presented by Mike Lovullo of Union Beer.

Tue. June 8, 2nd West Coast vs. East Coast IPA Challenge at RNH. There will be 20 total. Draft list TBA – by you! Please pick your 10 favorites (distributed in NY) from each coast, both single and imperial IPA's. E-mail to: [IPAS@Rattlenhumbar.com](mailto:IPAS@Rattlenhumbar.com)

#### CHECK OUT YOUR BEER ALERT PAGE



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

