

# Malted Barley Appreciation Society

May 2012 Newsletter

## From the Editor's Desk

Here's the May 2012 Newsletter! <http://hbd.org/mbas>

### NEXT MEETING:

Wednesday May 9, 2012 @ 7:30PM.

Our guest will be Jan Matysiak from Sixpoint Brewery <http://sixpoint.com/>

### MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2012 COMMITTEE

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## APRIL MEETING

By Warren Becker

Our guests were The meeting is in two parts. First we met at the New York Distilling Company, located at 79 Richardson Street and their Shanty bar, which is connected to the distillery, for a tour. <http://nydistilling.com/> with Bill Potter, Co-Founder, Production Manager. Bill has worked in the fine dining service industry for ten years. He was is a member of the American Sommelier Association, and gained his Spirits Specialist certification (CSS) from the Society of Wine Educators. The New York Distilling's aim is to create products and brands of exceeding quality and originality, building on an American cocktail heritage firmly in its second Golden Age. Their commitment is to use the most sustainably produced ingredients in all of our spirits and whenever possible to feature grains and other ingredients grown in New York State. They look forward to sharing these products with you as well as our magnificent distillery. See you at the Shanty!







We headed back to Mugs Ale House, for our usual meeting. Our guests were Evan Klein and Craig Frymark from Barrier Brewing, located in Oceanside, NY, not far from JFK Airport, at the East Rockaway LIRR stop. <http://barrierbrewing.com/Site/HOME.html> Established in 2009, Barrier is a one-batch brewery, yielding two kegs for each batch. They don't have any specific seasonal or 'flagship' beers, and their lineup changes weekly amongst the 36 beers in their portfolio. <http://www.barrierbrewing.com/Site/BREWERY.html>



They shared several "new release" beers with the MBAS. Undertow Heffeweiss, at 5.6% ABV, made with 70% German Rauch Malt. They have wine, whiskey, and bourbon barrels on hand to add to the wood-aged characteristics. Next was the 8.8% ABV Red Button Imperial Red, made with Columbus, Cascade & Centennial Hops. A "small" Unimperial IPA at 4% followed. Barrier is a triple batch brewery, with 2 vessels, soon to expand to 4. They mash & lauter into 2 vessels for 90 minutes, then transfer each beer batch for fermentation. Barrier does 10-12 beers now on their DME Canadian-made System, with 7 batches produced over 7 days, quite ambitious small batch brewing! 5 barrel batches producing tasty treats to over 50 "self-distributed" accounts, throughout Brooklyn & Manhattan.



We had special guest visitor, Chris Bauweraerts, founder of the 'Brasserie d' Achouffe', <http://www.achouffe.be/en> This Belgian brewery, founded in 1982, is nestled in the green heart of the Belgian Ardennes, and specializes in brewing high quality specialty beers. Our products are easily recognizable due to the friendly elf used to decorate the labels. Elves and other goblins are amongst the most well known characters in myths and legends from the Ardennes.



## HOME BREWING 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)

## NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

## SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://brewyorknewyork.com/>

<http://rileylist.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

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

