

Malted Barley Appreciation Society

May 2014 Newsletter

From the Editor's Desk

Here's the [MBAS](#) May 2014 Newsletter!

NEXT MEETING:

Weds May 14, 2014 @ 7:30PM, our guests will be Basil Lee and Kevin Stafford of Finback Brewery and Chris Sheehan from Gun Hill Brewery.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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APRIL MEETING

Our April guests were A.J. Eckstein from [Ommegang/ Duvel USA](#) and George de Piro of [Druthers Brewing Company](#).

A.J. Eckstein from [Duvel USA](#) was first, to tell us about Ommegang Brewery which sits on 135 acres of land in Cooperstown, NY with brewhouse, packaging hall and warehouse plus a visitor's center. They have a waste water facility,



and warm bottle conditioning area for their beers. Phil Leinhart is the head brewer at Ommegang. AJ poured his Cooperstown, NY. beers.



- Glimmerglass Saison. Deep straw color 5.4% ABV saison with a yeast strain which gives off fruity aromas of pear, apple and slight citrus balanced with a delicate floral hop character and a touch of spiciness. Taste is very clean, with pronounced fruit flavors, delicate bready malt followed by welcomed spicing. Crisp finish with lingering yet subtle notes of yeast and touches of fruity pepper. Author James Fenimore Cooper gave the name 'Glimmerglass' to the beautiful body of water that graces Cooperstown. Nestled between gentle mountains, it reflects any object held up to it, just as it reflects our joy at the arrival of each spring. Available for a limited time each Spring in 12oz bottles and 1/2 bbl kegs.

- Adoration, a 10% ABV Belgian Strong Dark Ale, brewed orange peel, grains of paradise, and cardamom, maize and nutmeg. Ommegang Adoration, brewed in the authentic style of Belgian winter, or noel beer, is dark, malty and assertively spiced. Adoration is best sipped before a roaring fire. It would also be a tasty accompaniment to dark roasts and wild game. Even at 10% abv, the beer is well balanced and not at all hot or fiery. The dark malts give it lush, malty flavors and aromas, complemented by the five spices, including coriander, orange peel, mace, cardamom and grains of paradise. Hopping is modest, as befits such a beer. Available for a limited time in 12oz bottles and 1/6 kegs every winter. 10% ABV



- Game of Thrones Fire and Blood, named after the motto of House Targaryen, Fire & Blood was inspired by Daenerys Targaryen and her three dragons; Drogon, Rhaegal and Viserion. To celebrate the rebirth of dragons, three different labels have been created, each depicting one of Daenerys's feared dragons. Fire & Blood is a 6.8% ABV Red ale, brewed with pilsner, Cara-60, Midnight Wheat, flaked rye and spelt. Assertive hopping includes CTZ, Styrian Golding and German Tettnang hops. Spiced with de-seeded Ancho chilies. Fire & Blood has a deep, dark red hue with a persistent, creamy, off-white head. Aromas of ripe fruit, raisins, malt & slight spice, followed by a slightly floral and spicy hop character. A fruity, sweetish malt taste gives way to

faint drying provided by the hops & rye. Available in limited quantities in 750ml bottles & 1/6 BBL kegs beginning late March 2014.



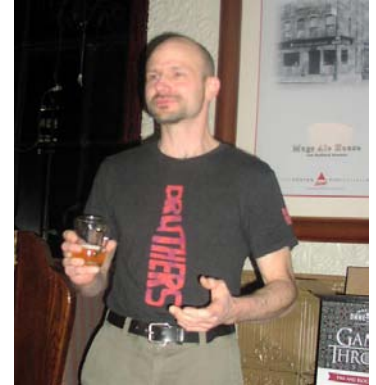
- Scythe & Sickle Harvest Ale, a 5.8% rye IPA made with hops from NY State, is brewed with barley, wheat, oats and rye. Scythe and Sickle is Ommegang's foray into honoring the harvest season. Using barley, oats, wheat, and rye, brewed with balance in mind, Scythe & Sickle reveals a smooth and creamy mouthfeel with light toastiness and gentle sweetness. Bright amber in color from the mixed malts, the beer is balanced with delicate hopping to counter rather than overpower the malt profile.

Available for a limited time in 1/2 BBLs and 12oz bottles every fall.



DRUTHERS™

Former MBAS President, Award Winning Homebrewer & Professional Brewer, George de Piro of Druthers Brewing Company from Saratoga Springs, NY shared his 4 tasty beers:



- The Dare (Gose), a little-known 5.3% ABV German-style ale brewed with coriander and a small amount of salt. Fermented with lactobacillus as well as yeast to create a refreshing, citrusy tartness. Gold Award winner at the 2014 World Beer Cup (German-style sour ale category)!

- Belgian-style Sour Brown, a 5.8% ABV malty, Belgian-style brown ale fermented with two kinds of yeast and lactic acid-producing bacteria. The aroma is of sour cherries and caramel malt while the flavor is a balance of sweet and sour.

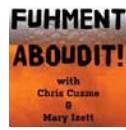


- Simple Truth Barleywine, brewed with lots of German crystal malt, this beer has a fruity, strawberry-like nose and rich caramel notes in the flavor. Hop bitterness balances the finish. 10% ABV

- All-in Pale Ale, a hoppy 5.6% ABV, American-style pale ale. Citra and Amarillo hops dominate the aroma, with Horizon providing a strong yet smoothly bitter finish. German Vienna malt is there to provide balance.



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS

RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfmu.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

wfmu.org



New York State Fair Homebrew Competition

5/2/14

Hello members of the Malted Barley Appreciation Society,

Starting today brewers can register their beers for the NY State Fair Homebrew Competition at this website

<http://nystatefair.brewcomp.com/>.

Registration is open thru June 27th and the competition will be capped at 320 entries. If anyone plans to judge or steward at the competition, they can sign up at the site as well.

Please feel free to send any questions you might have to nysfaircompetition@saltcitybrew.org.

Cheers,
Jeff Simonds
Competition Coordinator
Salt City Brew Club

