

# Malted Barley Appreciation Society

May 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

## OUR NEXT MEETING

**Wednesday 11th May 2016** - May meeting will be a bottle share, joining forces with the NYC Craft Beer Club.

<https://www.facebook.com/events/906635779449371/>

Please bring one large format bottle per person, or 2x12oz. to share.

**There is no \$2 charge for the May meeting with no industry guest.**

**Wednesday 8th June 2016** - June will be a double-header: Maxx Salat of Victory Brewery and Dave Rodriguez & Scott Kowalski of Merchant du Vin importers.

## MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



*Empire's new-brewery*



## APRIL MEETING RECAP

by Alex Hall

I put on another triple-header of guests for April, which was well received despite a clashing major beer event in the same area tempting a few people away. First up was Olivia Cerio, brand manager of Empire Brewing Company. Empire started as a brewpub in Syracuse back in 1994, which is still going strong, with some beers contract brewed for the general market at Greenpoint Beer Works. The latter is about to change however, with a brand new 40,000 square foot state-of-the-art brewery very close to completion in Cazenovia, NY (20 miles east of Syracuse), depicted above. Located on Route 13, the site comprises of 22 acres of land. It is hoped the new brewery will be operational by the end of May, which will see Empire's range in NYC grow substantially from the four core brands currently brewed at Greenpoint Beer Works. The brewpub will continue brewing, but more as a pilot system. These are exciting times for Empire!

Olivia treated us to 'White Aphro' (short for 'White Aphrodisiac'). This is an interesting take on a Belgian Wit coming in at 6.3% ABV, and brewed with wheat malt, lemon peel, ginger, and lavender, and is fermented with a traditional Belgian yeast strain. I found it to be very refreshing, and an innovative modification of a standard wit recipe.



Our second guest was Merlin Ward, of the upcoming Wartega Brewing Company. Wartega will, from later this year, share a 1 barrel nano plant in Sunset Park, Brooklyn, with Katarina Martinez of Lineup Brewing - who was one of our guests in March. The space is also home to Industry City Distillery / Arcane Distilling. Wartega will concentrate on brewing beers with natural herb, spice, and fruit notes from the ingredients used, such as yarrow. Merlin brought us a homebrewed pale ale which is likely to be one of the commercial offerings once the brewery gets started. It doesn't have a name yet, but weighed in between 5.5 and 6.0% ABV and included tangerine and coriander. I found it to be well balanced, and a generally good quality homebrew. The MBAS wishes both Merlin and Katarina much success in their respective ventures.



Our third guest was Shane O'Reilly of Pennsylvania's Sly Fox Brewery. He brought four beers to share, first to be poured was 'Oslo Porter', otherwise known as just 'Coffee Porter'. This is a 4.8% ABV, 30 IBU English style porter featuring 45lbs of coffee from small batch roaster Oslo Coffee local to Williamsburg. I found it dry on the palate, and deliciously roasty.

Next to be poured was 'Pikeland Pils', from cans. This is an award winning North German style lager brewed with German pilsner malt and German and Czech hops. Crisp and golden, I found it to be quenching and of high quality. The ABV is 4.9%, and bitterness is 44 IBUs - quite high for a pilsner.

A quirky recent innovation has been cans with full opening tops, allowing the beer to be imbibed from the can as if it were a glass (getting the full aroma of the beer as a result). Sly Fox's '360 IPA' was shared in this manner, though we did pour the beer into glasses. This was a treat as it is not distributed in New York, remaining closer to home in Pennsylvania only. I found this 6.2% ABV brew to be fresh with both aroma and taste, with a nice piney hoppiness.



Lastly, we were treated to bottles of Sly Fox '20th Anniversary Ale' - or simply just known as '20'. This 6.6% ABV Belgian Pale Ale I found to have a fresh, grassy aroma and with a bit of a hop bite on the palate. German, French, and North American two row barley was used in the mash, and the commemorative ale was hopped with varieties from Germany, Slovenia, and the Czech Republic.

Big thanks go to all our April guests: Olivia, Merlin, and Shane.



## LOCAL BEER NEWS

Only selected items will be listed here, for beer bar and brewery news check out <http://www.beerguidenyc.com/news.php> - and also <http://www.gotham-imbiber.com>.

The brewpub formerly known as Dirck the Norseman has fully rebranded into the Greenpoint Beer and Ale Company, as seen here with yet another new sign outside and fresh signage on the doors. The new logo features the 'o' in Greenpoint as a green dot.



*Nope, crooked...*



*Welcome to Greenpoint! (The opposite side of the road is in Williamsburg!)*

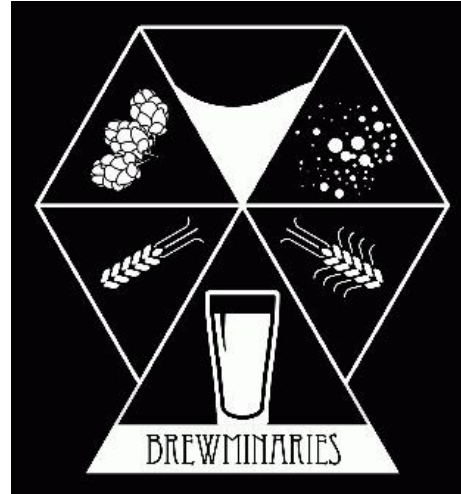
In the last few weeks, there has been a game of musical chairs with local brewers. Chris Sheehan has moved on from Gun Hill Brewery, being replaced by Chris Prout from the aforementioned Greenpoint Beer and Ale Company. Assistant brewer Erik Olsen has stepped up at the latter. Also, Birreria at Eataly was in the process of hiring a new brewer at the time of writing, details of who are not yet known.

Kings County Brewers Collective, at 381 Troutman Street, Brooklyn, is a couple of steps closer to commencing brewing commercially. In mid April, the first fermenting vessel arrived and was eased into place with a fork lift truck. Also, their first hop consignment arrived around the same time.

## HOMEBREW CLUB SPOTLIGHT

#1 - The Brewminaries

by Alex Hall



This is the first in a series of occasional articles about the various other beer (mainly homebrew) clubs based in NYC. This month we feature The Brewminaries, based in Prospect Heights and Clinton Hill, Brooklyn.

The Brewminaries are a fairly recent addition to the scene, being founded as recently as March 2015 but already literally exploding with both talented and keen amateur homebrewers. Their membership stands at the 90 mark, it is \$40 to join (\$30 for subsequent renewals) - that may seem steep at first, but with that investment comes a whole bunch of benefits to the avid homebrewer so is actually good value for the active homebrewer who wishes to participate with like-minded people. See their website (URL below) for full details.

Notable Brewminaries ('The Brewmies' colloquially) are Katarina Martinez and Merlin Ward, both starting up shared nano commercial operations and who have both been recent guests at our Malted Barley Appreciation Society meetings. Katarina is 'Dean of Brewmies', responsible for outreach to attract new members and networking with existing members. Merlin is 'Vice Dictator' (Vice President in other words!). The main 'Dictator' in charge is Sheri Jewhurst, who took the helm at the meeting with much enthusiasm. She is a water quality scientist, and used to work for a brewery in Tasmania, Australia (she's not from there though, but from Long Island). The club meets on the third Wednesday of the month, at 7pm, at the taproom within Greenpoint Beer Works - home of Kelso and Heartland in Clinton Hill (nowhere near Greenpoint!). The club was born out of keen participation by founding members of homebrew bottle share and beer swap eve-

nings at homebrew shop Bitter and Esters, on Washington Avenue not far from the brewery meeting place.

I attended their April meeting, and was very impressed with the turnout - the whole taproom was filled with keen homebrewers. The club admirably participated in group brews and experimental sessions to test techniques and unproven ingredients. While I was there, a novel idea was to draw pairs of members' names out of a 'hat' (a beer glass actually!) to pair up for joint brews.

So, I wholeheartedly recommend anyone into homebrewing and socialising with fellow people of the same mindset to check out the Brewminaries!



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

<https://www.facebook.com/Brewminaries/>  
[brewminaries@gmail.com](mailto:brewminaries@gmail.com)



## GREETINGS FROM PELELA, BHUTAN

by ckc bayles

12,000' pass. Greetings from [Bhutan](#). A rash promise kept. These monks can't brew worth a damn. National beer is druk which sounds like dreak. The yak seemed to be taken by the moose and dog. Cheers. Bill and Casey



*Bill is modeling the 2016 Mugs Split Thy Brooklyn Skull t-shirt.*

## FUN ANAGRAMS

by Al All Hex

These are all names of NYC craft beer destinations, 1-10 are located in Brooklyn; 11-20 are located in Manhattan. All are listed (at the time of writing) on <http://beerguidenyc.com/> - where there is more than one similarly named branch the generic name is used without the specific location. Note that 'The' has been omitted where relevant, for instance a bar called 'The Angry Hairpiece' would have an anagram comprising of the letters of just 'Angry Hairpiece'. Answers are at the end of this newsletter.

Brought to you by the PREDOMINATELY STEREOTYPICAL ABACI.

1. GURUS BRAG
2. ICKY GULL DUNG
3. ON DRUIDS ELBOW
4. OHH PLASTIC CATNIP
5. SERB TEETER
6. SLUG SUNDAE ORGIES ALARM
7. KEG SLUMBER
8. SOBER LIFERS WAIT

9. I DON ANORAK
10. KNOBBLY YEW ERROR
11. I BAN CLAN
12. INVENT TRAM TEA
13. HAD HONEST GRAVE
14. COAX YELLERS
15. BURP OTHERWISE HUG
16. FUN VETERAN CARS
17. EVADE HAT
18. THIN FLAP
19. BRUCE EEL RUT
20. I TRANSPORT COCK CHEF DEAN

### TEN YEARS AGO REMEMBERED

A new name appeared on the local scene exactly ten years ago with a Nut Brown Lager. Congratulations to Kelly and Sonya for Kelso's 10th anniversary!

### EARLY SUMMER 2015 VISIT TO ENGLAND – PART 2

by Alex Hall

Each year I find myself in the U.K. for a number of weeks, primarily to put together the most interesting beer menu possible for Glastonwick (a cask beer and music festival which I co-founded with two friends back in 1996, named with a nod to the much bigger Glastonbury Music festival). After the event is over (and after some recovery time), it's time for a proper vacation with my lovely wife Felice. Last month I reviewed the weeks prior to the festival, this month I'll talk about the festival itself.



*Ingredients on hand to bring to various breweries to create festival special ales.*

So, finding myself back in Brighton, England, I had little over a month to source 85 cask beers – all but five as rare, obscure, and eclectic as possible – and oversee the setup, and write the program with full tasting notes. Oh, and arrange the shuttle bus – which was a 1967 classic London Routemaster. I had already written the timetable. No problem, I've been doing it for 20 years!

Each year, both prior to my travels and after arrival, I go shopping for interesting ingredients that can be used to prime or flavour casks to create exclusive festival special ales. In 2015, several breweries obliged and the final count came to 17 festival specials, marked as 'FS' in the list below. I founded Glastonwick in 1996 with punk poet and musician friend Attila the Stockbroker, who has a keen thirst for ginger flavoured cask beers, and also the late Roy Chuter – a former manager of The Duke of Wellington, Shoreham, who is sadly missed. Every year, there are several ginger and ginger-chili specials which are popular not only with Attila but with festival goers generally also. Aside, other ingredients used included oak spirals (some infused with rum and others with port), rose syrup, lemon essence, orange essence, apricot essence, spruce essence, caramel, cranberries, and pineapple.

The festival layout is always a long row of stillages on the left side, with the stage area at the front offset to the right. A partition is erected between the serving area and the main floor to prevent people crowding the bar while watching the entertainment. The festival takes place over three days, Friday 6 to midnight, Saturday noon to Midnight, and Sunday noon to 6. On the Sunday, there is always an after party at The Duke of Wellington, the festival's sponsor.

My lovely wife Felice always flies over on the Wednesday night, landing at Heathrow Thursday (Gatwick would be nearer, but fewer options). She hit Brighton Thursday afternoon, at a time I'm desperately trying to complete the beer menu and tasting notes for taking to the printer first thing Friday morning when 100% accurate. Being back together after five weeks apart is so good!

Glastonwick was founded quite unexpectedly, for me anyway. I was bartending at The Evening Star one quiet weekday afternoon when Attila rolled in having completed a tour. He looked extremely thirsty, and I soon found out why. All the venues he had been playing for the previous week or two had only mass produced corporate lagers on offer, nothing remotely resembling craft - let alone cask. He refuses to drink macro lager out of principle and simply taste (or lack of) – as do I. Across the bar, he told me his vision of putting on something unique – namely the best CAMRA style cask festival melded in the same venue as the best music festival he could put together, saying that he has all the contacts and expertise for the music side but not much of an idea of how to source and look after the best casks that could be procured. In addition to working the bar, I was also keeping the cellar there (it was a brewpub back then, Dark Star Brewery's fledgling operation). Without the need to give it much thought, I simply looked at him and said "well, I can do that!". Roy was in charge of Attila's mailing list (all snail mail back then), and he was keen to be part of it and took on the important task of recruiting volunteer staff. As for the venue, we approached Southwick Community Centre's committee - where Attila put on monthly gigs anyway. After a little head scratching, Glastonwick had a green light and we stayed at Southwick for 7 years before moving elsewhere. We emptied 33 firkins the first year. The rest is history.

Glastonwick 2015 cask beers...

Adur 'Apricot a-d'Or' 3.7%  
Adur 'Golden Rose' 3.7% FS  
Adur 'Hot Bitter Orange' 4.4% FS  
Adur 'Bill's Caramel Mocha' 5.0% FS  
Adur 'Sloe William' 5.0%  
Adur 'Bitter Lemon I.P.A.' 5.2% FS  
Adur 'Old Jamaican Oak' 6.2% FS  
Alehouse 'Cheeky Chaplin' 3.8%  
Alehouse 'Gargoyle' 4.0% (Porter)  
Bartram's 'Perfectly Normal Beer' 4.2%  
Bartram's 'Ginger Geezer' 4.3%  
Bartram's 'Strawberry UnFayre' 6.4%  
Bartram's 'Black Forest Zombie Porter' 7.0%  
Bartram's 'Harvest Ale' (2014 vintage) 10.0%  
Black Hill 'Plessy Four' 3.8%  
Burning Sky 'Plateau' 3.5%  
Burning Sky 'Arise' 4.4%  
Burning Sky 'Aurora' 5.6%  
Crooked Brook 'Carnival' 4.1 %  
Crooked Brook 'Euston Porter' 6.3%  
Cwrw Iâl 'The Volunteer' 3.7%  
Cwrw Iâl 'Bad Mullet' 7.0%  
Dancing Duck 'What the Duck? Ginger Ninja' 4.1%  
Dark Star 'Hophead' 3.8%  
Dark Star 'American Pale Ale' 4.7%  
Downlands 'Devil's Dyke Black Cherry' 5.0% FS  
Downlands 'Pineapple First Gold I.P.A.' 5.6% FS  
Downlands 'Gin & Rum Darker Shade of Pale' 6.2%  
Downlands 'Pyecombe All Ye Faithful' (2013) 7.4%  
Drygate 'Pale Duke' 4.0%  
Drygate 'Reflex Red Ale' 4.2%  
Drygate 'Seven Peaks' 5.0%  
Empire 'Jonah' 4.3%  
Franklins 'Attila's Special 1 - Sweet Ginger' 3.8% FS  
Franklins 'Attila's Special 2 - Smoked Chili' 3.8% FS  
Franklins 'Attila's Special 3 - Hot Chili' 3.8% FS  
Franklins '#1' 4.7%  
Franklins 'Pineapple Citra IPA' 5.5% FS  
Greyhound 'Amber Eyes' 4.2%  
Greyhound 'Rainbow Eyes' 4.8%  
Imperial 'Golden Rhubarb Mild' 4.0%  
Imperial 'Rust In Pieces' 4.2%  
Imperial 'Hard Days Night' 4.5%  
Imperial 'UPRIK' 5.5%  
Imperial 'Another 5 Year Itch' 5.5% FS  
Inveralmond 'Fair Maid' 3.6%  
Inveralmond 'Rascal' 5.6%  
Kinneil Brew Hoose 'Katie Wearie's' 3.8%

Kinneil Brew Hoose 'Kincardine Sunset' 4.1%  
Lion Heart 'IPA' 3.8%  
Lion Heart 'Amber - Aurora' 4.8%  
Lion Heart 'Dark Ruby' 5.5%  
Naked 'Glastonwick Lemon Spruce' 4.0% FS  
Naked 'Get Lucky' 5.5%  
Naked 'Glastonwick Cranberry Ginger' 5.5% FS  
Naked 'Tom Foolery' 6.5%  
Naked 'Glastonwick Port Oak' 6.5% FS  
North Riding / Brass Castle 'Red Mosaic' 4.0%  
Offbeat 'Lest We Figet' 4.1%  
Otherton 'Flying Dutchman' 5.3%  
Parker 'Centurion Pale Ale' 3.9%  
Parker 'Barbarian Bitter' 4.1%  
Parker 'Viking Blonde' 4.7%  
Parker 'Dark Spartan Stout' 5.0%  
Roustabout 'Californian Love' 4.7%  
Silver Street 'EQ' 4.9%  
Steel City 'C\*ntservative Con' 4.5% FS  
Steel City 'Just What Nobody Wanted' 4.5%  
Steel City 'The Fire Still Burns' 4.5% FS  
Steel City / Waen / Raw 'Troika' 5.3%  
Taylor's 'Tinker Taylor's' 4.0%  
Taylor's 'Maid' 4.2%  
Totally Brewed 'One of a Kind' 4.0% (Gose)  
Track 'Sonoma' 3.8%  
Two By Two 'Flying Rhino Rye Pale Ale' 5.2%  
Two By Two 'Spring Chicken Extra Pale' 5.8%  
Vocation 'Bread & Butter' 3.9%  
Vocation 'Heart & Soul' 4.4%  
Vocation 'Chop & Change - Amarillo' 4.5%  
Vocation 'Pride & Joy' 5.3%  
Vocation 'Divide & Conquer' 6.5%  
White Rose 'The Lady Is Now For Burning' 4.2%  
Williams Brothers 'Golden Ratio' 4.0%  
Williams Brothers 'Kelpie' 4.4%  
Williams Brothers 'A Perfect Storm' 4.5%

Note the Taylor's beers are not from the well known Timothy Taylor's Brewery but from an obscure brewpub in Norfolk. No relation to each other. Likewise with the Empire, no relation to New York's brewery of the same name.



The tiny Adur Brewery, very local to Glastonwick's venue, provided several festival special ales.



Casks on the left, music on the right.



The shuttle bus, complete with proper blind.



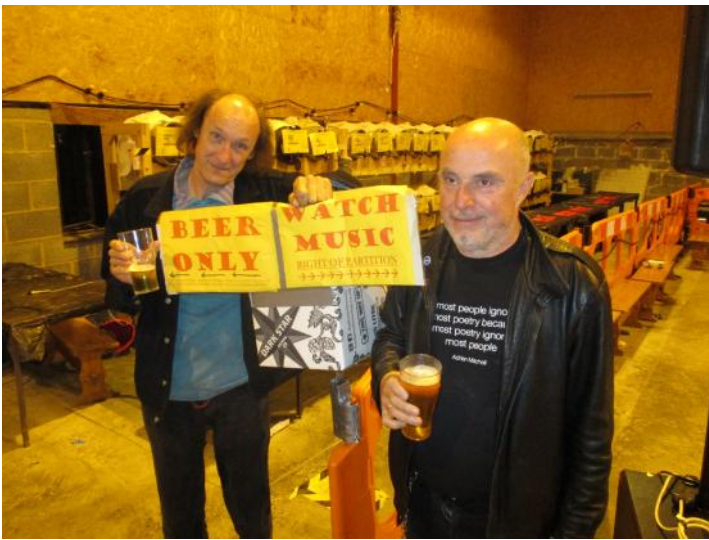
Firkins!



The one on the left had Ghost Pepper chilis as 'dry hopping'. "Notes of blast furnace on the palate".



Even more firkins!



Musician John Otway (left), who has been in the UK charts twice two decades apart, and Attila.



Me and Felice with the Bartram's Brewery crew.

### DATES FOR YOUR DIARY - MBAS EVENTS

Nothing planned right now as your president will be away for a while for the event below.

Not an MBAS event, but co-founded and co-run by your president, is a serious cask beer and music festival in the UK - Glastonwick (do not confuse with the Glastonbury Festival!). This will happen 3rd to 5th June 2016 near Brighton, England.

There will be over 80 cask beers on offer, of which almost all will be rare, obscure, eclectic, or unique.

See <http://www.cask-ale.co.uk/> for full details. Anyone from New York who I know who makes the effort to attend can be put on the guest list. The nearest town is Shoreham-by-Sea and the nearest city is Brighton, from where there will be a free shuttle bus. London Gatwick is the nearest airport. Public transport is easy, and Brighton is a seaside resort so has plenty of accommodation options (you can camp at the festival also). 2016 is the 20th anniversary

of this unique event which encompasses the most eclectic cask beers and the most talented independent music artists (plus some radical poets) in the same environment.

Check out the 2015 festival photo album here -

<http://www.cask-ale.co.uk/glastonwick2015.html>.

### FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

**Fuhmentaboutit** -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

**Beerhear** - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

**Beer Sessions Radio** -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

**The Gotham Imbiber** - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

**A New York Beer and Pub Guide** -

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

Over 300 NYC beer destinations with multiple search options.

**BrewYorkNewYork** - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

### FUN ANAGRAMS - ANSWERS

1. SUGARBURG
2. UGLY DUCKLING
3. DOUBLE WINDSOR
4. ATLANTIC CHIP SHOP
5. BEER STREET
6. ROSAMUNDE SAUSAGE GRILL
7. MEKELBURGS
8. BRASSERIE WITLOF
9. OAK AND IRON
10. BROOKLYN BREWERY
11. CANNIBAL
12. MINETTA TAVERN
13. HOGSHEAD TAVERN
14. CROXLEY ALES
15. UPRIGHT BREW HOUSE
16. FRAUNCES TAVERN
17. DEATH AVE
18. HALF PINT
19. BEER CULTURE
20. COOPERS CRAFT AND KITCHEN

If anyone wishes to contribute an article for our newsletter, please do! Homebrew recipes are welcome too.

Email [alex37407@gmail.com](mailto:alex37407@gmail.com).

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