



Malted Barley Appreciation Society

May 2018 Newsletter

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

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, 9th May 2018

Our May meeting guest speakers will be Tiffany Babilona of La Cervecería De San Luis (Mexico) (rescheduled from April as she was unwell), and Mike Messenie of the unusual (for the US) cask-only Dutchess Ales. Everyone 21 and over is welcome to attend and enjoy their fine beers, plus Mugs' wide selection of beers on tap, cask, bottle, and can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests. There is no further charge for what the guests pour for us, though we do encourage everyone to tip the waitress generously. We meet in the rear dining area at Mugs, so you can eat before or during the meeting if you wish.

BREWERS, REPS, WHOLESALERS, IMPORTERS...

If you would like to be our guest at a future Malted Barley Appreciation Society meeting, please email the club president (address below).

MALTED BARLEY APPRECIATION SOCIETY 2018 COMMITTEE

President: Alex Hall alex37407@gmail.com

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APRIL MEETING SUMMARY

by Alex Hall

Well, it had to happen one month. I try to have two, sometimes three guests each meeting for two reasons. Firstly, more than one guest tends to attract more people. Secondly, craft brewing industry people generally have a busy schedule, and it is not uncommon for something unexpected to come up which prompts them to postpone their guest slot with us.

The latter factor hit a double play against us in April (by no fault of the brewery people) at extremely short notice. It should have been a double-header with guests from LIC Beer Project and a Mexican microbrewery, La Cervecería de San Luis - who brew two craft lagers under the 'Monopolio' brand name. So, I struck out - even with the normal guarantee of at least one if something goes wrong. At the last minute, I dug out some interesting stuff from our home base stash to share - and others brought both commercial beers and homebrews that were passed around (thanks!). We had a healthy ten commercial beers in all as it turned out.

We started with Brooklyn 'Monster Ale' (2007 vintage, 10.1% ABV). This is no longer brewed, but when it was it was widely found to be better after at least a couple of years of cellaring. This was the case here in this 10-11 year old brew, it was malty and had mellowed nicely.

Next was River Horse 'Raspberry Tripel Horse' (10.0% ABV) brewed in New Jersey, a variation of their regular Tripel with 14 pounds of raspberries per barrel added. It was found to be fruity and slightly tart.

A big one next - Shmaltz 'Jewbelation Sweet 16' (2012 vintage, 16.0% ABV). We found this to be a beautiful, dark anniversary beer, smokey, with notes of bourbon, dark fruits, peat, and cocoa. World class. I wish I had aged more of these!

Then came Big Ditch 'Beautiful River', a canned 5.6% ABV, 27 IBU saison from Buffalo, NY. The brewery's description: "A popular origin of the city of Buffalo's name was a mispronunciation of a Frenchman's exclamation upon first sight of the Buffalo River. Beautiful River (or "Beau Fleuve") is a refreshing Belgian-style farmhouse ale featuring floral, pear, and pepper notes, which

was brewed to commemorate the origins of the city".

Weyerbacher 'Sexy Motherpucker' (7.5% ABV) was an unusual sour ale, either loved or hated depending on individual tastes. The commercial description reads "Inspired by a classic beverage blending lemonade and iced tea, this is a sour ale with bright citrus notes. Amber hued, tangy and dry on the palate, this tart beer nicely balances sour and malt with a late addition of Citra hops to give it a nice citrus kick in both flavor and aroma".

The last bottle from our stash of Cantillon 'Rose de Gambrinus' (2013 vintage, 5.0% ABV) from a bunch I picked up in a trade was then opened to the delight of the assembly. Created by this world class Brussels institution, 200 grams per litre of raspberries are infused. Pink hued with a white head, this elixir has an amazing 4.49 rating on Untappd, and an almost as high rating of 4.32 on Beer Advocate (both out of 5). Tart (but well balanced) raspberries dominate.

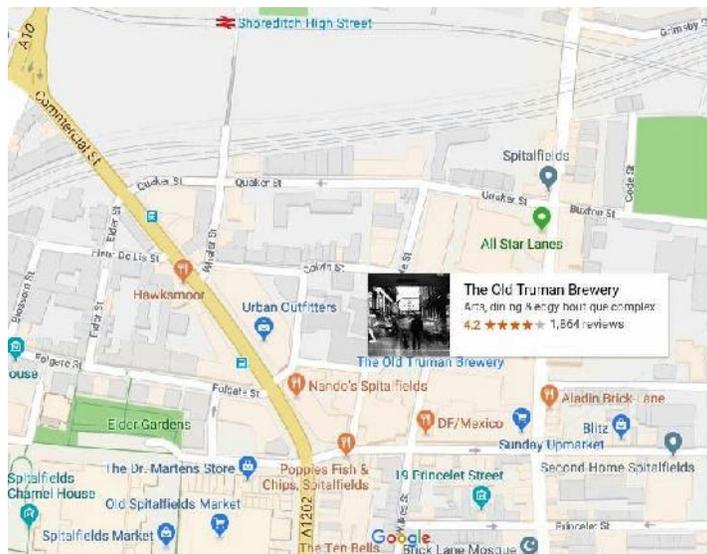
The rare, unreleased Brooklyn 'Befana's Take' (8.4% ABV) was opened next. Only 200 individually numbered bottles were made in 2015 for Brooklyn Brewery staff to celebrate the holiday season. The description reads "A blend of Sorachi Ace and Kettle Sour aged in grappa barrels with fresh and dried cranberries, dried oranges, fresh orange peel, cinnamon, vanilla bean, and cloves". This turned out to be a spicy holiday special that was very carefully thought out. Hazy gold with a white head.

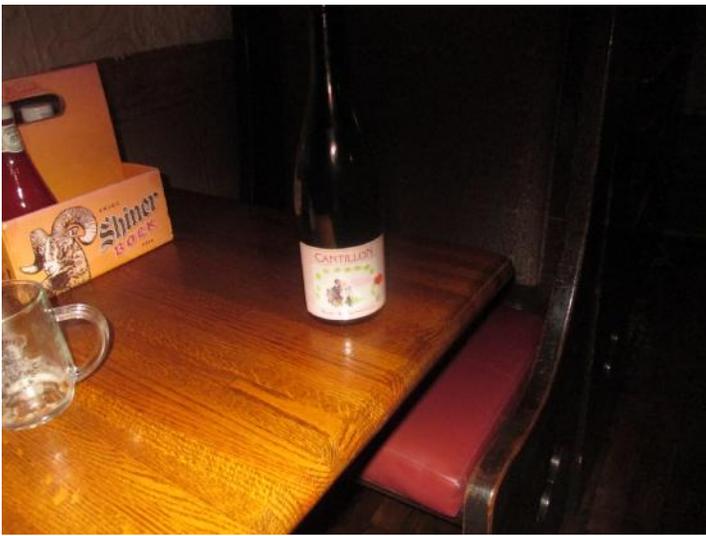
Second Line 'Route 47 Red' (7.0% ABV, 68 IBUs) we found to be a double dry hopped Red IPA with lots of hoppiness, from a great little brewery in New Orleans.

Pretty Things 'February 27th 1832 Mild Ale' (2010 vintage, 10.5% ABV) was part of the 'Once Upon A Time' series of historic recipes recreated by the now defunct Pretty Things Beer and Ale Project of Massachusetts. This one was using the brew sheet from where it was originally brewed on that date at the Truman's Brewery, Brick Lane, Spitalfields, East London (just slightly north of Whitechapel, where the Jack the Ripper murders took place about 55 years later). Deep amber, we found caramel, butterscotch, brown sugar, plums, raisins, and a bread-like character on the palate. Remember back in 1832 there was no refrigeration, apart from in thick brick walled cellars. Full bodied and very enjoyable. The old Truman Brewery (founded c1666 as the Black Eagle Brewery) still exists as an arts, restaurant, and events complex. The brew sheet details were supplied to Pretty Things by English beer historian Ron Pattinson. The famous Truman name was resurrected a few years ago independently in another part of East London, brewing modern recipes apart from, coincidentally, a cask-conditioned beer using a 1916 Truman's recipe - '1916 No.1 Burton Barley Wine' (8.3%). I would love to try some of that, but it's a once-a-year release in March. See <https://www.trumansbeer.co.uk/>

Captain Lawrence 'Smoke from the Oak - Wine Barrel' (2009 vintage, 6.4% ABV) was our last beer, a smoked porter with Brett aged in wine barrels. This had quite a bit of life. The aroma was

vinous. The wine character seemed to dominate, with a fair tartness plus a hint of sour cherries.





FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/?s=Beer+Sessions+Radio>

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

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

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

