

# Malted Barley Appreciation Society

November 2004 Newsletter

<http://hbd.org/mbas>

## From the Editor's Desk

Here's the November 2004 Newsletter!

Please keep the news, articles, and events submissions coming.

Proost!

Warren Becker

## November Meeting

Wednesday, November 10, 2004

Guest Speaker is

Ron Carlson of Wagner Valley Brewing

**MUGS ALE HOUSE**

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



125 Bedford Avenue, Brooklyn, NY 11211



Get your new MBAS shirt like Bill Covaleski of Victory!



## OCTOBER MEETING

By Warren Becker

We lucked out weather-wise, and had our meeting in the garden area at Mugs. After months of being inside on those rainy Wednesday nights, it was great to be in the open air! Our October guest was Bill Covaleski of Victory Brewing Company from Downingtown, PA. [www.victorybeer.com](http://www.victorybeer.com) The name Victory comes from overcoming the vast financial and bureaucratic issues faced by Bill and his partner Ron when setting up their brewery, which opened to the public in February of 1996.

Bill spoke at our meetings previously, and was eager to tell us about the expansion news of Victory. They upgraded capacity from 25-barrels to a giant 50-barrel brewhouse. Here are their current brewing stats. Victory has a new German, Rolec, 50-barrel brewery with their malt moved via conveyer belts. They use 5 different strains of yeast, a 5 vessel system capable of 8 brews per 24 hours, and make 4 double decoctions beers, as well as the other Victory styles. They have 24 50-barrel fermenters plus 4 huge 200-barrel fermenters, used mainly for their flagship beer Hop Devil Ale. Victory's bottling line can handle both 12 oz at 265 per minute, and the large 750 ml. bottles.

First poured by Bill was their Kolsh Bier, that used to be made with Durst malt, but now is made with Weyerman malts. The yeast is a White Labs Kolsh that imparts a phenolic nose and flavor. So far only Philadelphia pubs have

the Kolsh on draft. It was made in 25-barrel batches in September and October. Freshness is the key here.

Other new beers from Victory include an Altbier currently in the fermenter and Hop Wallop, a fresh hop Pale Ale 8.5% ABV and hopped with Cascade + 2 other mystery varieties. It is hopped to a whopping 110 IBU.

Besides his Kolsh, Bill brought us his Festbier, 1 of 3 original Victory's beer styles brewed in their infancy in 1995. At 5.6% ABV, this Marzen style lager is made with all Munich and Vienna malts, decoction mash, aged for 4 weeks, uses Halletau hops, and is very smooth with medium body. The Festbier is on tap all year around, but in bottles only in September and October. By the way, the other 2 original styles made by Victory nine years ago, a Dortmunder/Helles (aka Victory Lager) and the famous Hop Devil, 6.7% ABV, made with German malts and American hops.

Next we sampled Victory Moonglow Weizen bock. Made with Weihenstephan yeast, this dark amber wheat bock is 8.7% ABV, and has a pleasant clove/caramel taste with hints of vanilla and citrus in the nose. First made in 1997, Moonglow is available on draft and bottles as a Fall seasonal.

Last, we enjoyed the Victory V12, a 12.6% Abbey style dark ale brewed in June, and bottled in August. This was a big delicious beer, full of fruity aromas, caramel flavors, and a smooth finish to be expected from Belgian-style ale.

Bill told us about Victory's Ladies Pro Cycling team's national championship. To read more about them, check out: <http://www.victorycycling.com/> Thanks Bill for sharing your great line-up Victory beers with us! Look for Victory beers in the New York area, both on draft and in bottle.



Bill receives MBAS shirs from Prez Jennifer & Salty Dog.Bill.



## CRAWLING THRU WILLIAMSBURG

By Bill Coleman

This club has been meeting at Mugs Ale House in Williamsburg for ten years. At the time we started up, there were only a few decent beer bars in NYC, and only one other one in Brooklyn (the Waterfront Ale House). And living in this neighborhood ever since though quite a few excellent bars opened in Manhattan and other neighborhoods in Brooklyn, Mug remained the only really good beer bar in the increasingly hip Williamsburg...until about a year and a half ago.

Starting in the summer of 2003, a slew of bars offering impressive selections of beer, any one of which most of us would be happy to spend an evening in, opened up within walking distance of my house. It must mean that the center of the beer world is my dog, Ludwig, as the first 8 and half years I lived here nothing new happened!

Anyway, will a lot of prodding from Ludwig and myself, the club decided to investigate the craft malt beverage establishment explosion in the neighborhood. We scheduled our Williamsburg/Greenpoint Pub Crawl for October 9, 2004. It was a tight schedule, but we hit a total of five bars in about six hours and had fun doing it.

It turned out to be a busy start for Ludwig and I, the two locals, as there was also a Dachshund Oktoberfest celebration at Washington Square Park going on the same day (this was not known by me when I selected the date for the pub crawl). So we walked over the Williamsburg Bridge, along with Masha, Ludwig's Pomeranian roommate, and made it to the Park by Noon. This has nothing to do with beer, mind you, but let me recommend the Dachsfest as a very entertaining way to spend an hour or two...hundreds of dachshunds converge from all over the city and even farther, making for quite a sight. The dachshunds get along very well, also. Ludwig loves it because he's usually the biggest dachshund there...Masha was a little unnerved by all the dogs, however.

Anyway, shortly after we arrived at the festival, Warren Becker arrived, and took some photos of Ludwig lounging with the other dachshunds. Then we dropped Masha off



with her mama, Emily, who took her home, while Warren, Ludwig and I started walking.



*The MBAS crawl gathers at the Mark Bar.*

We decided to stop at Zum Schneider for some solid foods and a little Oktoberfest celebrating before walking to Brooklyn. By the time we got down to the Williamsburg Bridge we were running a little late, and by the time we got on the other side of the bridge my feet were sore! Neither Warren nor Ludwig complained, however, and so we veered north towards the farthest stop of the trip: The Mark Bar, 1025 Manhattan Avenue, the only bar located in Greenpoint.



*"Boy, I'm a glad to off my feet!"*

As you can see by the picture of Ludwig taken shortly after we got there, he was very happy to finally be off his feet! Anyway, the Mark Bar was I believe the earliest of the Anew@ Williamsburg/Greenpoint bars to open, though I did not find out about it until a while after they opened. It is a comfortable place, with a good old-bar@ feel. They have a very nice draft selection, and they have just expanded their bottles to include lots of Dan Shelton products, which adds to the attraction! They have quite a few other nice bottles as well. They are also very dog friendly, as you can see from Ludwig position on the barstool. We were running a bit late when we arrived (we were scheduled to arrive at 3:30, and got there after 4:00), so we had to hurry to our next stop, which was: Matchless, 557 Manhattan Avenue.



*"What am I doing here?"*

Following down the main drag in Greenpoint until you arrive in Williamsburg, you arrive at Matchless, a really comfortable place with a very unusual copper bar (which matches Ludwig's color) and a good selection of beers in both bottles and draft, and a little theatre area in the back where they run DVDs.



*John examines the selection by Larry of Matchless*

One of the owners was there, Larry, and he made us feel welcome by digging up some one-off bottles he had which were not on the regular menu, including Sam Adams Chocolate Bock.



*"Now this is my kind of crawl!"*



*"I won't leave Matchless, and that comfy couch!"*

They also had Heavyweight Lunacy on draft, which is always a please. Ludwig enjoyed rolling around on their couch as you can see. Anyway, after a really great visit here, we went to a place I'm sure you are all familiar with: Mugs, 125 Bedford Avenue (North 10th Street).



*Crawlers out back at Mugs*

Of course, we have been meeting here for 10 years, so there isn't that much to say about it. A great bar, and the weather was still nice so we were able to enjoy the backyard, which made Ludwig happy. A large draft selection and some unusual bottle choices, including some vintage. From here, we had to walk a total of three blocks, to: Spikehill, 184 Bedford Avenue.



*Imbibing at Spike Hill prior to Spytel Duyvil*

This is a fairly new Irish-themed bar, with some interesting beers on draft and a great bottle selection. Another very comfortable, dog friendly place...I believe I had a bottle of Old Stock Ale while I was there...I usually do! Then, we had another short walk, but before we got there I had to drop off the Ludwig, after his long day, because they are not dog friendly: Spuyten Duyvil, 359 Metropolitan Avenue. This is a really wonderful bar, open a little over a year, and I'm glad to see how well they are doing, because they do not follow any commercial trends. Joe Carroll and Kim Barbour just serve beers they really believe in from around the world, including many of the best beers from Dan Shelton and B. United. And though the number of drafts is small, only 6, the number of really good draft beers here is often the equal of many bars with 3 or 4 times as many drafts. This was a great place to wind up our crawl, and especially as some of us were winding down by then.



*Wrong side of Mugs garden gate, again.... but consolation at Spike Hill*

I can't emphasize how great it is to be in the middle of this explosion of wonderful bars. It's been a real pleasure. And to top it off, it turns out the pub crawl already became out of date as far as covering all the great beer bars in the neighborhood within a few days after we had it, as another wonderful bar, Barcade, on 388 Union Avenue, opened up a mere 4 days after the crawl! I recommend it highly! If you stop in you may find Ludwig and I visiting there (and Ludwig hanging out with his new dog buddy, Teddy), as it is the closest of the bunch, a mere 2 blocks from my house! I am sure we will do another of these crawls again soon, and I will be sure and keep you posted. I wonder how many more places will be open then....we may have to spread it out over a weekend...

## **HOMEBREWING COMPETITIONS:**

January 14-16, 2005: **BURP's Fourth Spirit of Belgium Conference and Homebrew Competition**, Arlington, Virginia. Information on the conference can be found at the [Spirit of Belgium web page](#). The Homebrew Competition will be held Saturday morning, January 15. Categories to be judged include all Belgian Styles in the 1999 guidelines. Entries are due by Saturday, 8 January. More information on the competition can be found at the [web page](#). It is expected that requests to judge at this competition will be high, so we reserve the right to give first judging priority to BJCP judges who register for the entire Spirit of Belgium Event. If you are planning on attending, and would like to judge in the homebrew competition contact [Tom Cannon](#). If you have any questions about the homebrew competition, please contact the competition organizer, [Andy Anderson](#). Information can be found at their web page:

<http://www.burp.org/events/sob/2005/index/html>

<http://www.burp.org/events/sob/2005/competition/htm>



## BEER RELATED EVENTS:

### Bangers and Beer

Savoy Restaurant and Garrett Oliver of Brooklyn Brewery present a festive evening of hand crafted beers paired with house made sausages on Monday November 15th. If un-fined and unfiltered are the buzzwords for wines and “raw milk” is the be all and end all in cheeses then cask conditioned ales are the cutting edge of beer.

Usually only found in bars catering to beer connoisseurs, cask conditioned beers are wonderfully alive and have a depth of taste rarely found in traditionally bottled beers. Brewmaster Garrett Oliver comments that these beers have “a unique depth of both flavor and history.” On the 15th, accompanying a traditional “bitter” ale and Brooklyn’s first organic porter, Savoy is serving heaping platters of house made sausages in front of a blazing fire. Seating is communal seating- beer garden style. Chorizo with potato tortilla, boudin blanc with grilled apples and bratwurst with braised red cabbage are among the evening’s selections.

Mr. Oliver will be on hand to explain and extol the virtues of the ales. “In a fast world, it remains a slow drink, a remnant of a more civilized age,” he explains. Serving all evening from 6:30. \$65




Savoy is located at 70 Prince Street at Crosby Street. For reservations or further information, please call Savoy at 212.219.8570.

**Bangers & Beer**  
**Monday November 15th**  
**6:30pm**

Savoy Restaurant and Garrett Oliver present an evening of hand crafted beers and sausages.

**Reservations \$65**

Savoy Restaurant is located @ 70 Prince Street.  
For more information please contact Savoy  
212-219-8570  
or go to: [www.brooklynbrewery.com](http://www.brooklynbrewery.com)



- November 17, **Belgian Beer Festival**, 6:00 p.m.  
*The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Draught list to be announced.



### 2004 DOGFISH WORLD WIDE STOUT (18%) HAS ARRIVED IN NY.

A very limited amount of sixtels were brought up...so keep an eye out as they will go quickly.

Available at:

Pete's Waterfront Ale House Brooklyn and NYC  
Blind Tiger Ale House  
Spuyten Duyel  
Barcade

### 2004 OLDE SCHOOL WILL BE ARRIVING LATER THIS MONTH.

### CHECK OUT YOUR BEER ALERT! PAGE

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

