

# Malted Barley Appreciation Society

November 2005 Newsletter

<http://hbd.org/mbas>

## FROM THE EDITOR'S DESK

Here's the November 2005 Newsletter!

Proost!

Warren Becker

## NOVEMBER MEETING

Wednesday, November 9, 2005

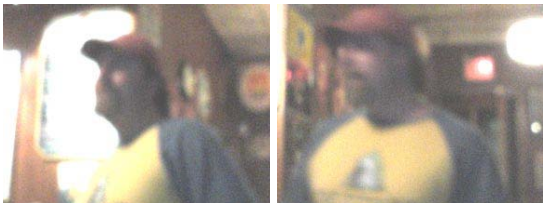
Our guest speaker will be Joe Lipa  
of Merchant du Vin <http://www.merchantduvin.com/>

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211



No, it's not under water photography, though there was lots of water around Bedford Avenue that night. It's Dave receiving his MBAS t-shirt from Prez Rob via my low resolution cell phone camera. After a few sips of that Smuttynose Wheat Wine, my vision was like this!



## OCTOBER MEETING

By Warren Becker

David Yarrington of Smuttynose Brewing Company of Portsmouth, New Hampshire <http://www.smuttynose.com/> was our October guest speaker. It was wet night indeed! With torrential rains pouring down from heaven, those brave MBAS members were treated to a nice meeting with Dave telling us about the Smuttynose story, and his journeyman background. Mugs' kitchen was flooded out that night so any food source had to be brought in by those willing to get soaked.

Named after an infamous island (site of an 1880's murder <http://www.smuttynose.com/pages/island.html>) off the New Hampshire coast, Smuttynose Brewing Company started in 1986, and has a 50 barrel brewhouse with 120 barrel capacity. They produce five year around beers: *SHOALS PALE ALE, OLD BROWN DOG ALE, SMUTTYNOSE IPA, SMUTTYNOSE ROBUST PORTER, and PORTSMOUTH LAGER.* <http://www.smuttynose.com/pages/beers.html>



MBAS members were surprised to see Smuttynose's recent God Medal winning 12% Wheat Wine on draft at Mugs that evening! We sampled tasty pitchers of this smooth, semi-sweet beer, which is part of the Smuttynose Big Beer Series. Made from in April 2005, this big beer is made with 50% Cara Wheat, Chico Yeast, dry hops, and oak chips. Rather than me interpret this unique beer, let's get it right from the brewer's mouth. From Dave's

brewer's notes on the Smuttynose web site  
<http://www.smuttynose.com/pages/comments.html>

### **WHEAT WINE - Gold Medal Winner - Other Strong Ale & Lager - 2005 Great American Beer Festival.**

Another recently created American style, wheat wine, as its name implies, is a strong ale made with a substantial measure of malted wheat as well as barley. Close cousin to barleywines, wheat wines are typically strong, full bodied, deep gold to amber in color and feature a subtle soft tangy flavor derived from their wheat malt.

**A note about our Wheat Wine.** The much-anticipated debut edition of Smuttynose Wheat Wine, brewed and bottled early in 2005, was delayed until September due to problems stemming from the federal label approval process. The Tax and Trade Bureau (formerly ATF) rejected our original label approval application, claiming that use of the word wine in a beer name would confuse and mislead the consumer and retailers. We didn't agree (barley-wine, anyone?) and appealed their rejection of our application. Ours is the first, but definitely not the last, wheat wine application the federal government has seen, so they had to create new guidelines regarding the use of this name. At last, the issue has been put to rest, and although there are several outstanding examples of this style offered at brewpubs, we are pleased to say that Smuttynose Wheat Wine Ale is the first, and so far only, commercially bottled Wheat Wine on the market.



Proud Brewers Greg Blanchard and David Yarrington enjoy a Smuttynose Wheat Wine Ale, which was awarded Gold at the 2005 GABF.

**8/24/05 - Wheat Wine - Smuttynose Vs. The Feds:** or how our heroic brewers spent the summer stickin' it to the man. We finally convinced the bureaucrats that Wheat Wine isn't actually all that confusing, in fact it's fairly straight forward. For those of you who haven't heard, we brewed the Wheat Wine in April and have been waiting on label approval since. The governments intention was that regular folk out there would be unable to understand what a Wheat Wine denotes. As if Smirnoff Ice is obviously not a vodka drink but a malt beverage. Anywho, we finally managed to get ahold of a person of reason who allowed us to use the term, though with a bit of explanation beneath as you can see on the label. The beer however has been aging nicely, though stocks have dwindled thanks to Charlie.

I'd been toying around with the idea of brewing a Wheat Wine for a while now. I first tasted one at the Craft Brewers Conference in Portland a few years ago. Terri Farndorf from Steelhead had

brought some to the banquet and it was awesome. Best beer I tried out there. I didn't have much of an opportunity to brew one until I was asked to start overseeing the Portsmouth Brewery and helping with some quality issues there. I quickly decided this was the perfect chance to brew a Wheat Wine as well as some other styles I'd been dreaming of trying. As an aside the Hop Harvest we did was spectacular, I wish we could afford to fly out that much unkilned hops for a Smutty sized batch, but alas some things are destined to be brewed in the smaller brewhouses of this world. The Wheat Wine that Keith Gosselin and I came up with was also very well received. Unfortunately, in another casualty in scaling up in volume, we were unable to use only Golden Promise as our pale malt base, cause both the cost and the physical difficulty in schlepping that many bags up to the mill was a tad overwhelming. Anyway, we backed off the Golden Promise from 45% to 10% with the remaining pale malt being made up with our Pilsner silo malt. It hasn't made too big of a difference but it definitely changed the malt profile. The hopping was done with a mix of Warrior and Liberty and meant to balance the malt profile but not dominate. The biggest character is the alcohol presence. At around 11% ABV this is definitely worthy of it's Big Beer status. With all that alcohol flavor, Graham over at Flag Hill Winery suggested we add medium toast French (or should they be Freedom?) oak chips in with the dry hops to add a bit of that vanilla Chardonnay flavor. I think it added a nice level of complexity to the beer as well as a bit of dryness.

Dave is a New Jersey native, and has been with Smuttynose for four years. He attended UC Davis for brewing studies, and has brewed at several breweries including Commonwealth in Boston, and the Tokyo Brewing Company. Dave holds a degree in Chemistry and after homebrewing for many years, decided to follow his brewing passion to the next level.

A new Smuttynose Farmhouse Ale (approx. 15 Plato) is coming out in Spring 2006. We look forward to tasting it when it gets to the New York market. Thanks Dave for a great meeting!



Ralph Morana of Café Volo & I enjoy a fine Ontario cask ale

## **VOLO CASK DAYS IN TORONTO**

**By Warren Becker**

Café Volo hosted their inaugural cask ale event on October 22-23, 2005. Over a wet weekend, Torontonians experienced their first cask ale event in the city. Though the weather was cool and wet,

attendance was a full house at Café Volo <http://www.barvolo.com/>. Ralph Morana, Volo's proprietor, was a gracious and knowledgeable host to both fans and beer novices alike.



Volo is a cozy wood and brick one room café that has specialized in fine Italian cuisine for 18 years. Ralph's love for craft beers is evident by his 1 hand pump and dozen drafts. In addition, they have a list approximately 150 well chosen bottles. This first-time event was original billed as "14 Brewers 14 Cask 2 Days", but due to an overwhelming response by the local breweries, Ralph changed this event to "15 Brewers 23 Casks 2 Day". Truly an impressive number of real ales for any seasoned cask event, especially one that is a first-timer.



As the event was held from 12 noon until 6 PM on both Saturday and Sunday, Ralph closed his entire café in order to host this sensational event. I arrived there at noon on both days to find many real fans already there, studying and scoping out the various cask selections.



I was fortunate to have tried all the casks available, and my tasting notes are in the November Gotham Imbiber.

<http://www.cask-ale.co.uk/us/16gotham.pdf>

Volo Cask Days was terrific event in a comfortable and friendly environment. There was an impressive diversity of real ale styles. Torontonians now have a fine annual cask ale tasting. Head to Young Street in Toronto for a pint of real ale!



Sixpoint Craft Ales is vamping up to release its FIRST EVER batch of bottles. A very limited amount of Imperial Stout Bombers will hit the shelves during the holiday season.

The beer resembles a hybridized version of a strong American Double Stout and a classic Russian Imperial Stout. It was hopped exclusively with American hops to an incredible 126 IBU. Brewed in three separate mashes, the composite starting gravity was 25.7 Plato. An entire spectrum of dark and roasted flavors are represented through chocolate malt, black patent malt, black wheat, chocolate rye, and copious amounts of roasted barley. In addition, a small amount of Belgian Special B malt rounds out the profile with a twinge of full-bodied caramel sweetness.

The yeast strain I used to ferment this beer is very non-flocculent, and as a result, the yeast provides a signature residual flavor to compliment the assertive hopping and roasted palate. By the time the beer hits the shelves, it will only be four months old, but with its aggressive and intense flavor, shall age wonderfully with proper cellaring.

**Shane C. Welch**

*CEO, Brewmaster, and Co-Founder*

*Sixpoint Craft Ales*

*40 Van Dyke St.*

*Brooklyn, NY 11231*

*(646) 924-9365*

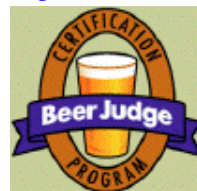
***We represent Brooklyn.***

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

## **HOME BREWING COMPETITIONS:**



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>



**ANOTHER TERRIFIC CASK FEST @ THE BRAZEN HEAD!**



**BEER RELATED EVENTS:**

**Monday 7th November 2005, 7pm: Beer and Cheese Pairing Event #1. d.b.a., 41 1st Avenue, Manhattan.** Featuring a number of US and UK beers paired up with tasty cheeses, the first in a series of these events. Hosted by Patrick Jones of Triumph Brewery. \$35 for eight pairings. <http://www.drinkgoodstuff.com> or phone 1 917 757 4309 (RSVP please).

**Tuesday 8th November, 7-9 PM. Vox Pop 1022 Cortelyou Rd. Brooklyn, NY** beer and wine tasting session for \$5.00 (718) 940-2084 [www.voxpopnet.net](http://www.voxpopnet.net)

**Wednesday 9th November 2005, 7.30pm: Malted Barley Appreciation Society Mugs Ale House, 125 Bedford Avenue, Williamsburg, Brooklyn.** The guest speaker is Joe Lipa of beer importer Merchant du Vin. Further details: <http://hbd.org/mbas>.

**Saturday 12th November 2005, 12.30pm & 6pm: Brewtopia World Beer Festival. Pier 60, Chelsea Piers, Manhattan.** Now in a new, even better indoor location than the previous Metropolitan Pavilion venue which hosted the initial two fests. A large number of beers (about 300) from craft breweries and importers will be available, including rare casks from Dark Star Brewery. Two four hour sessions. \$32.51 (\$30 plus taxes) in advance, or \$40 on the door if available. See <http://www.brewtopiafest.com>

**Thursday 1st Saturday 3rd December 2005: New York City Cask Ale Festival. David Copperfield's, 1394 York Avenue, Manhattan.** About 12 cask-conditioned beers will be tapped, free entry. Details: <http://www.davidcopperfields.com> nearer the time.

**Wednesday 14th December 2005, 7.30pm: Malted Barley Appreciation Society Monthly meeting and Christmas party, Mugs Ale House, 125 Bedford Avenue, Williamsburg, Brooklyn.** The guest speaker will be Dan Shelton of importer Shelton Brothers. Further details: <http://hbd.org/mbas>.

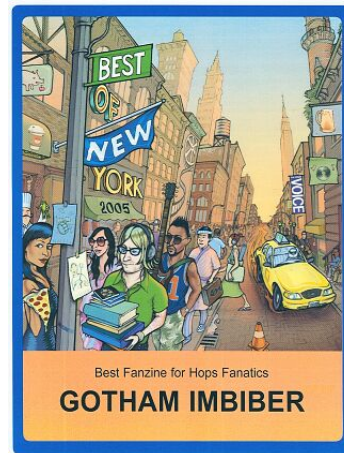


**Every Tuesday, 7PM: Bierkraft, 191 Fifth Avenue, Park Slope, Brooklyn (at Union Street)** Weekly beer tasting and cheese pairing, sometimes featuring a guest speaker from the trade. Details: 718-230-7600 <http://www.bierkraft.com>

**EVENTS OUTSIDE NEW YORK CITY:**

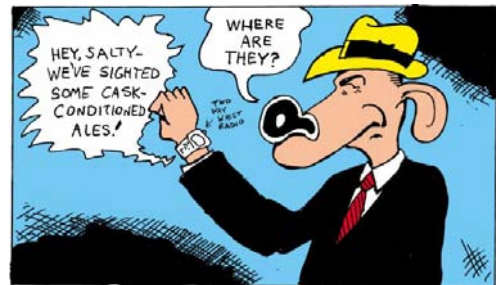
**Wednesday 16th November 2005, 7pm: Brooklyn Brewery Beer Dinner. Cecil's Jazz Club, 364 Valley Road, West Orange, NJ.** Four courses and a dessert all paired with beers from Brooklyn Brewery. Eric Ottaway from the brewery will be guest speaker. \$45 including complementary gifts. Details and reservations: 1 973 736 4800.

*Congratulations to the Gotham Imbiber for being awarded "Best Fanzine for Hop Fanatics" in this year's annual "Best of New York" Awards by The Village Voice!*



*Alex Hall's*  
**THE GOTHAM IMBIBER**  
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**BEER CALENDAR**  
<http://www.cask-ale.co.uk/us/tqi.html>

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