

# Malted Barley Appreciation Society

November 2009 Newsletter

15<sup>TH</sup> ANNIVERSARY 1994 - 2009

## From the Editor's Desk

Here's the November 2009 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wed. November 11, 2009 @ 7:30PM.

Our guests will be Paul Dlugokencky, Owner/Brewer of Blind Bat Brewery <http://www.blindbatbrewery.com/>; and also Jeff Glassman, President, Greg Glassman, and Tom Fernandez, Brewmaster, of Fire Island Beer Co. <http://www.fireislandbeer.com/>

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

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## OCTOBER MEETING

By Warren Becker

Our October guest was Joe Lipa of Merchant duVin Import <http://www.merchantduvin.com/>. Merchant duVin started in 1978 with beers from Pinkus Brewery, Samuel Smith Brewery, and the Trappist Monastery brewery, Orval. Joe Lipa met Michael Jackson in those early days of beer appreciation, and is amazed at how far the US beer market has evolved since then. We sampled the Samuel Smith's Cider, and their Stingo, among others. The descriptions and brewery histories below were taken from the M dV web site.



Samuel Smith's Brewery in Tadcaster, which opened in 1758, was still delivering beer by horse-drawn carriage when Merchant duVin approached them about exporting to the US. Their beers are available only in bottles in the US, and outsell both Young's and Fullers. We sample the new and rare, Stingo, old ale aged for one year, and was brewed six years ago. Sam Smith has never been a commercializa-

tion-focused brewery. They expanded the lineup from ales to organic beers and lagers, which now make up approximately 27% of the business. Taddy Porter will be now produced as an organic beer. Sam Smith also produces a cider. The Old Brewery at Tadcaster is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.



The Ayinger Brewery, located just 20 minutes from Munich, Germany, this brewery/restaurant/pub creates the “celebrated” Celebrator Doppelbock. They produce the #1 rated German wheat beers. Ayinger also produces a seasonal Weizenbock, and Oktoberfest/ Marzen. Brauerei Ayinger has a long-standing reputation for excellence in beer and hospitality. Although Ayinger Brewery was founded in a picturesque village 25 kilometers from Munich in 1878, the site of the Ayinger Gasthaus Brewery Hotel has been one of Bavaria’s most famous restaurants for more than 500 years. Ayinger uses a significant portion of locally-grown barley and wheat to produce their beers. In recent years, Ayinger

usually places first in every category entered in the World Beer Championships. Brauerei Ayinger produces 12 different styles of beers, more than most of the larger breweries. The Ayinger Brewery has been owned and operated by the Insekammer family since 1878 and represents one of the most pleasant and interesting small breweries which are typical of Europe.

Lindemans is a family-run Belgian Lambic Brewer, which brews the delicious Cuvée Rene, and the much anticipated Oud Kriek. Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1811. Lambic, or spontaneously fermented beers, are the beers of this region and are among the world’s rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. The unusual, demanding, and unique flavors that come from multiple yeast strains are unmatched in the world of beer.



In the Belgian Trappist style imports, Merchant duVin imports Westmalle Trappist, a monastery which brews a tasty Tripel & Dubbel, Rochefort Trappist, that produces three; “6”, “8” and “10” abbey style beers, and Orval, whose beer label is dated, with 2 years, to show the consumer it’s brew and expiration dates.



Dubbel and Tripel Trappist Ales brewed by the Abbey of Westmalle, located in the village of West Malle, Province of Antwerp, Belgium, and was founded in 1794. Both the Dubbel and the Tripel are considered by many tasters as the benchmarks for the style. Westmalle Dubbel was first brewed for consumption within the Abbey around 1836; Westmalle Tripel was introduced in 1934.

## Trappistes Rochefort

The Abbey of St-Remy, in the southern part of Belgium, was founded in 1230, and the monks began to brew beer sometime around 1595. The beautiful small brewery in the abbey, Rochefort Trappistes full-bodied, deeply flavored dark ales are bottle-conditioned and among the world's most highly-respected beverages.



Founded in the 1100s in the pastoral Belgium countryside, Orval utilizes three different malts, two types of hops, Belgian candi sugar, complex fermentation with multiple yeasts, dry-hopping and bottle conditioning all contribute to great character and complexity. This vintage-dated chardonnay of the beer world can be cellared up to five years. The famous Orval "ring" logo references the folk ore of Countess Matilda's loss of her wedding ring in the nearby lake, and her promise to build a monastery at that location if the ring was found. Jon Marie Roc, Orval's brewer will be coming to the US, and brew a collaboration beer at the St. Louis, MO Boulevard Brewery.

In comparison, while the Chimay Trappist Brewery produces a leading 130,000 hectoliters, MdV's 3 other Trappist Breweries produce a combined 205,000 hectoliters, with Westmalle at 120,000 hectoliters, Rochefort at 23,000 hectoliters, and Orval at 62,000 hectoliters. St. Sixtus was the original beer imported by MdV from the St. Bernardus Abbey Brewery.

Merchant Du Vin imports the Zatec, a bright Lager, medium-bodied; natural, soft conditioning; hedonistic fresh herbal aroma; a flavor that is the best of fresh-baked bread, fields of grain, and spice, with solid malt middle. Clean, sparkling, and quintessentially thirst-quenching. For a thousand years, the Zatec region west of Prague (Praha) has been known for the fine quality of the hops grown there. All

hops used are Saaz (or, in Czech "Zatec"), grown in the fields around the city, including the Saaz sub-varieties Sladek and Premiant.

## TRAQUAIR *House Ale*

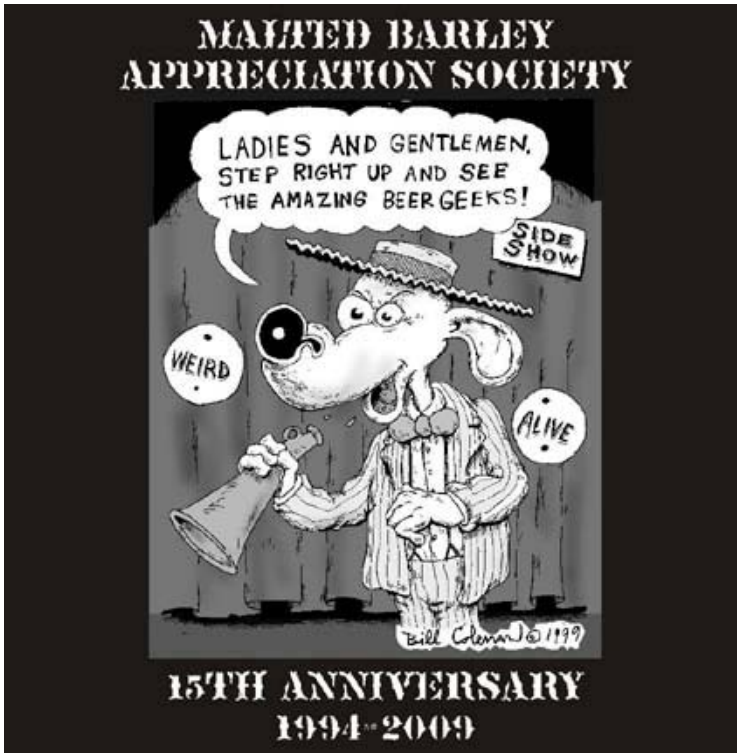
Traquair House, a Scottish Manor Brewery, the oldest inhabited house in Scotland, produces 2 beers, their namesake strong scotch ale, and the coriander added Jacobite Ale. They brew 1,000 hl batches, with approximately 30,000 per year. Barley wine-style "Scotch ale", Traquair, is pure-malt ale that can accompany or replace pure-malt whiskey. The original 18th century recipe was discovered by Peter Maxwell Stuart, 20th Laird of Traquair, in the mid 1960's. Traquair was brewing famous strong ale when Mary Queen of Scots visited in 1566. Jacobite Ale - Limited edition ale produced from an ancient recipe with the addition of coriander. Named for the 250th anniversary of the Jacobite Rebellion

Merchant duVin also imports Green's gluten-free beers. Green's was founded in 2004 to brew full-flavored beers without barley or wheat, so beer lovers with gluten intolerance, also known as celiac disease, could enjoy them. The beers are brewed at Anelot DeProef Brouwerij, in Lochristi, Belgium. Made from millet, sorghum, rice, and buckwheat, as well as classic hop varieties, they are fermented with a traditional Belgian yeast strain and bottle-conditioned. They are also vegan.



## New MBAS Club Shirts & Mugs

We have new black 2-sided imprint t-shirts, which we use for our speaker gifts, available for sale to club members for \$20.00 each. Sizes available are S-XXL, and will be available for purchase at our meeting. Proceeds for the sale of this t-shirt go toward the club's new glass mug that will be used for meeting samples.



## Beer Quest Update

The Teaser Trailer for Beer Quest has been posted for your enjoyment on You Tube in HD! Check it out:

[http://www.youtube.com/watch?v=8ZAmG\\_9Cze0](http://www.youtube.com/watch?v=8ZAmG_9Cze0)  
<http://www.beerquest.tv/> <http://thebeerquest.blogspot.com/>

## Brewed in Brooklyn Walking Tour

Brewed in Brooklyn tours currently operate every weekend.  
<http://www.urbanoyster.com/brewed-in-brooklyn-tour.html>

## Brooklyn Homebrew

Brooklyn's only homebrewing supply store to open in Park Slope, where you can buy Hops/ Yeast/ Grain Malts Malt Extract/ Books/ Equipment/ Local Honey/ Spices:

[Brooklynhomebrew@gmail.com](mailto:Brooklynhomebrew@gmail.com)

More info at: <http://www.brooklynhomebrew.blogspot.com/>

## Vote for the MBAS!

The Chef-to-Chef website has just re-launched their best beer site page where people vote on a scale of 1 to 5 once a day for a period of time. <http://www.chef2chef.net/rank/beersites.html>

Last time they did that, the MBAS was declared 3rd best in the world! Let's try to make it to number 1 this time.



## Event Calendar by President Alan Rice

### HOMEBREWING COMPETITIONS:



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



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

Nov. 14, 2009, **15<sup>th</sup> Knickerbocker Battle of the Brews** Competition held at the C. H. Evans Brewing Company Judges and stewards wanted  
<http://thoroughbrews.com/kbotb/>

### Beer Related Events:

Wed. Nov. 11, **B. United at The Diamond**, \$25, must RSVP. Hosted by Matthias Neidhart. The "Main Event" is Aventinus heated with a beer blow-torch, creating lovely caramelized flavors, and served w/ S'mores. Also JW Lees Harvest Ale aged in Calvados barrels and served from a wooden cask, Schrami's Dry Mead matured in plum brandy barrels, Hanssen's Experimental Raspberry Gueuze, Le Baladin Xyauyu.  
<http://www.thediamondbrooklyn.com/>

Wed. Nov. 11, **Brew Dog at Blind Tiger**. Punk IPA, Zeitgeist Black Lager, Dogma Scottish Ale (infused with Heather Honey, Gurana, Poppy Seed and Kola Nut), Bashah (in collaboration with Stone) Black Belgian DIPA, Paradox Isle of Arran Barrel-Aged Imperial Stout (draft & cask), Smokehead Barrel-aged Imperial Stout, Hardcore DIPA (cask), Atlantic IPA (bottles).  
<http://blindtigeralehouse.com/>

Wed. Nov. 11, **English Beer Night at Manchester Pub**. List TBA. <http://www.manchesterpubnyc.com/>

Thu. Nov. 12, **Defiant at Barcade**. Neill Acer will be on hand. Belgian-Style Tripel, Da Oaty Stout, English Pale Ale, Grand Cru, Headless Horseman, Pumpkin Ale, Hefeweizen, Little Thumper Ale, Maibock, Medusa IPA, Muddy Creek Lager, Amber Lager, Oktoberfest, Porter, Prohibition Lager, Really Hoppy Pale Ale, San Francisco Lager, Single Finger IPA, Summer Ale.  
<http://www.barcadebrooklyn.com/>

Thu. Nov. 12, **Speakeasy at Standings**. Enjoy 4 drafts from San Francisco, plus 49ers vs. Bears on the flat screens, and free pizza.  
<http://www.standingsbar.com/>

Thu. Nov. 12, **Goose Island at Gingerman**. Greg Hall will be on hand. Over 15 beers on tap or in bottles. <http://www.gingerman-ny.com/>

Thu. Nov. 12, **Van Steenberge at Swift's**. Seventh generation

brewer Jef Versele will be on hand. Piraat, Gulden Draak, Augustijn Abbey, more in bottles. <http://www.swiftnycbar.com/>

Thu. Nov. 12, **Stone at David Copperfield's**. Imperial Russian Stout '09, IPA, Old Guardian '07, Smoked Porter, Vertical Epic '08, Vertical Epic '09. Collaboration Series: BrewDog Stone Bashah, BrewDog Cambridge Stone Juxtaposition, Ken Schmidt Maui Stone Kona Coffee Macadamia Coconut Porter.  
<http://www.davidcopperfields.com/>

Nov. 12-15, **Fancy Dutch Beer Week at Jimmy's**. Christoffel Blonde (bottles and draft), Christoffel Robertus (bottles), Klein Duimpje Kerstbier (bottles), plus herring and local oysters.  
<http://www.jimmysno43.com/>

Fri. Nov. 13, **Climax at Jimmy's**. Dave Hoffmann will be on hand.

Sat. Nov. 14, **2<sup>nd</sup> L.I. Great Int'l Beer Expo at Nassau Coliseum**, \$49, 2 sessions. Around 70 breweries, German bier garden, bottle shop, and more. Special cask ales available at Session 1 only. <http://www.greatbeerexpo.com/nassau/>

Sat. Nov. 14, **Cape Ann Brewing at Stag's Head**. Fisherman's Brew, Fisherman's Ale, Fisherman's IPA, Greenhorn DIPA, Bavarian Wheat, Tea Party. <http://www.thestagsheadnyc.com/>

Sun. Nov. 15, 1-3pm, **Beer, Brunch, and Book Signing at Jimmy's**, \$55. Christina Peruzzi, co-author of "The Naked Pint: An Unadulterated Guide to Craft Beer." will be at Jimmy's No. 43 for a beer pairing brunch, talk and book signing. "Perozzi co-authored the book with fellow beer sommelier, Hallie Beaune, as a celebration of the complexity and sophistication of craft and artisanal beer as well as a nuts and bolts guide that is friendly to both the novice and the connoisseur." Amazon:  
<http://tinyurl.com/yzylnwk>

Mon. Nov. 16, 7-9pm **Pumpkin Beers and Squash Soups at Rattle N Hum**, \$30. Hosted by Will Stephens and Maggie Fuller. Fisherman's Pumpkin Stout, Wolavers Will Stevens Pumpkin, Smuttynose Pumpkin, Southern Tier Pumking, Weyerbacher Imperial Pumpkin, Bruery Autumn, Shipyard Pumpkin and more TBA. Butternut Squash soup, Acorn Squash soup, Pumpkin soup. Tickets: <http://www.eventbrite.com/event/479196289>

Nov. 16-20, **I Love NY Beer Week at Spring Lounge**. All 12 taps and all bottles are dedicated to NY beer, with a focus on a particular brewery each night from 5-9pm (see below). Nightly raffles, and complimentary NY style fare such as hot dogs, pizza, Chinese food, etc. Other participating breweries include Blue Point, Butternuts, Captain Lawrence, Chelsea, Defiant, Genessee, Kelso, Lake Placid, Middle Ages, Schmaltz, and Sixpoint.  
<http://springlounge.ypguides.net/>

Mon. Nov. 16, **Southern Tier at Spring Lounge**. List TBA.

Tue. Nov. 17, **Ommegang at Spring Lounge**. List TBA.

Tue. Nov. 17, **Chelsea at Bar Great Harry**. Cream Stout (cask),

Imperial Mild Bourbon Barrel-Aged, Imperial Stout '08, Sunset Red, Hop Angel, Autumn Amber Wheat, Black Hole XXX Stout.

Tue. Nov. 17, **Anderson Valley at Rattle N Hum**. List TBA.  
<http://www.rattlenhumbarnyc.com/>

Wed. Nov. 18, **VSK Night at Blind Tiger**. List of Very Special Kegs TBA.

Wed. Nov. 18, **Fire Island at Stag's Head**. NYC debut of Red Wagon IPA.

Wed. Nov. 18, **Southampton at Spring Lounge**. List TBA.

Thu. Nov. 19, **Brooklyn at Spring Lounge**. List TBA.

Thu. Nov. 19, **Sixpoint at The Wild Goose**. Staten Island has a new Irish-style bar with a craft beer list. Sixpoint will be headlining the first of their bi-weekly events.  
<http://www.beermenus.com/the-wild-goose>

Thu. Nov. 19, **Flying Dog at David Copperfield's**. List TBA.

Fri. Nov. 20, Noon-9pm, **Friday the Firkinteenth at Grey Lodge**. 20+ firkins tapped 7 at a time. List:  
<http://greylodge.com/fri13th.html>

Fri. Nov. 20, **Ithaca at Spring Lounge**. List TBA.

Mon. Nov. 23, **Southampton at Artisanal Cheese Center**, \$75. Hosted by Spencer Niebuhr. Double White, IPA, Pumpkin Ale, Imperial Porter, Cuvée des Fleurs, Biere de Garde '07, all paired with specialty cheeses. <http://www.artisanalcheese.com/>

Tue. Nov. 24, **Sixpoint at Pony Bar**. Jeff Gorlechen will be on hand with 12 drafts and 2 casks. <http://www.theponybar.com/>

Tue. Nov. 24, 6-9pm, **Franklin Street Connection – Manhattan in Brooklyn**. Enjoy a free Manhattan cocktail at **Kill Devil Hill**, 170 Franklin St., then savor Brooklyn Brewery's Manhattan Project beer based on said cocktail at **The Diamond**, 43 Franklin St.

Tue. Nov. 24, **Support Your Local Breweries at Rattle N Hum**. List TBA.

Wed. Nov. 25, **The Pumpkin Patch at Ginger Man**. At least 8 drafts, a pumpkin cask and a pumpkin pin.

Wed. Nov. 25, **Speakeasy at Manchester Pub**. List TBA.

Wed. Dec. 2, **4<sup>th</sup> Frank Zappa/Lagunitas Freak Out at The Gate**. DJ and videos at the biggest Lagunitas event of the year.  
<http://beertenderbrooklyn.blogspot.com/>

Thu. Dec. 3, **Harpoon at Wild Goose**. Ginger Wheat, Glacier Harvest Wet Hop, Harpoon IPA, UFO Hefeweizen, Winter Warmer, Cider. Bottles: IIPA, Baltic Porter, Saison Royale, Big Bohemian Pils.

Thurs.– Mon, Dec. 3 @ 9PM – Dec. 7 @ 11PM,  
**1st Year Anniversary Cask Ale Fest at Rattle 'N' Hum**. New World vs. Old World, 50 casks, with 20 on at a time until they kick. More details are at this [link](#).

Fri. Dec. 4, **Sixpoint at Jimmy's**. Shane Welch will be on hand.

Sat. – Sun, Dec. 5- Dec. 6, 11am - late, **Belgium 2 Brooklyn 4 at Mugs Ale House**. 16 drafts on both days.  
<http://www.mugsalehouse.com/>

Tue. Dec. 8, **Rogue at Artisanal Cheese Center**, \$75. Hosted by Sebbie Buhler.

Tue. Dec. 8, **Winter Beers at Rattle N Hum**. Ridgeway Bad Elf, Ridgeway Warm Welcome, Ridgeway Santa's Butt, Ridgeway Lump of Coal, Blaugies La Moneuse Special Winter, De Ranke Pere Noel, Geants Noel de Geants, Slaapmutske Kertsmutsk, Struise Tsjeeses, Duyck Jenlain Noel, Mahr's Christmas Bock, Weissenohe Monks Christmas, Kulmbacher Kulmbacher Eisbock. American beers TBA.

### CHECK OUT YOUR BEER ALERT PAGE



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

