

Malted Barley Appreciation Society

November 2010 Newsletter

From the Editor's Desk

Here's the November 2010 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, November 10, 7:30 p.m. Our guest will be Garrett Oliver of the Brooklyn Brewery. We will start our meeting the Brooklyn Brewery, then proceed to our usual location at Mugs Ale House. <http://www.brooklynbrewery.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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OCTOBER MEETING

By Warren Becker and meeting pix by Alan Rice

Our guest was Chris McGrath of River Horse Brewing of Lambertville, NJ. <http://www.riverhorse.com/>; http://www.riverhorse.com/about_us/index.html

Chris, a Westchester, NY native, has been brewing at Riverhorse since Feb. 2010. Opened in 1996 by three brothers, who were home brewers, Riverhorse was later brought in 1997, by 2 investment bankers. They brew 6,000 barrels per year in Lambertville, NJ at their 25 bbl brew house and 50 bbl fermenter. Lambertville is located across from New Hope, PA, near Princeton, NJ. Riverhorse is distributed in NY/ NJ/PA/MD/DE, and are available in NYC in kegs (60% of output), while NJ has their bottle beers. All Riverhorse beers are un-filtered. They use a 15 year old Prospero Wine Bottle machine for production. Currently, Chris Roco is their head brewer since last June 2009, and Barry Holshten is co-brewer, also in charge of the packaging.

Back in college at Fordham, Chris became interested in brewing. While in Ft. Lauderdale, FL, 1 year out of college, Chris started to homebrew, after having an "on the beach" inspiration. He called Triumph, PA, and worked there as a volunteer brewer. Chris then visited Riverhorse, and worked on the packaging line and in their cellar. Greg Pap,

the previous brewer, left Riverhorse to work at Mother Earth Brewery in NC. The assistant brewer moved to head brewer, and at the end of Jan. 2010 - Beginning of Feb. 2010, Chris began brewing full time. His inspiration is truly the “love of brewing”. Chris made first all grain homebrew batch was just 3 months ago.



Chris shared his tasty Belgian Wit Beer, a 7% ABV, made with 30% Wheat - 100 lbs. Dextrose, coriander plus Canadian Wheat Malt. It had a perfume-like nose and some citric from orange peel. This “double wheat” beer uses Trappist yeast, Pilsen malt, and Halletauer Hops.



Next was the Riverhorse Tripel, at 9% ABV. It had nutmeg and cinnamon notes. It is made with Marris Otter pale malt, plus Vienna malt, and C20/C60 Cara pils.

Riverhorse Pumpkin 9% ABV, was originally their Brewer’s Reserve

Riverhorse Hopp-A lot-Amus IPA at 8.5% ABV, uses Chinook bittering hops for 75 mins., Simcoe for 5 mins, and



Centennial for 30 mins.

Riverhorse Belgian Dark Ale 8% ABV is brewed with Dark Crystal Malt, and Chouffe Yeast. This Dubbel Style Ale is a “malt-centric” brown beer with slightly sweet chocolate finish.





Event Calendar by Alan Rice

GABF Results

Congratulations to the NY winners at the 29th Great American Beer Fest.

American Sour Ale, 39 entries, GOLD, **Ithaca Brute**.

Foreign-Style Stout, 33 Entries, SILVER, **Great Adirondack Whiteface Stout**.

French/Belgian-Style Saison, 52 entries, BRONZE, **Great Adirondack Belgian Summer Ale**.

Belgian-Style Abbey Ale, 76 entries, BRONZE, **Ommegang Three Philosophers**.

HOMEBREWING COMPETITIONS

Congratulations to **Fritz Fernow** for winning the **Knights of Brooklyn** Homebrewing Contest #3. He'll brew a 5-gallon batch of his Fryteous Rye at Sixpoint Craft Ales, and face off against the other two winners at Union Hall in De-

ember. Check for the date at: <http://www.unionhallny.com/>

New York State Homebrewer of the Year

After 8 years, the NYS HOTY is changing to The New York State Homebrewer of the Year Invitational. The HOTY-I will continue to be based on the results of the same seven regional competitions. But in lieu of a point calculation, qualifying brewers will be invited to send beer to a Master Best of Show judging session. These will be judged by a guest panel of unbiased and highly ranked BJCP and professional judges.

The qualifying criteria will be 5 or more wins at any of the 7 competitions. The wins will be cumulative during each NYS HOTY-I season ending with and including the NYS Fair. Extra points will not carry over into the following season. A brewer may qualify for multiple entries into the NYS HOTY-I by collecting wins in multiples of 5. No Best of Show wins are counted towards the 5 qualifying wins.

Following the NYS Fair, invitees that choose to participate will send 2 - 12 oz bottles of any of their homebrewed beers (which may or may not be one of their winning beers) to be judged by the panel. Sorry, no cider or mead.

The battle for the title of 2011 NY State Homebrewer of the Year kicks off this weekend!

Nov. 13, 2010, **15th Knickerbocker Battle of the Brews**

Presented by the Saratoga Thoroughbrews.

Entry deadline has passed.

<http://www.thoroughbrews.org/kbotb/>

Jan. 30, **Homebrew Alley 5**

Presented by the New York City Homebrewers Guild.

Details TBA. Judges and stewards, save the date for our local competition.

<http://www.homebrewalley.org/>



Brooklyn Homebrew
Presents
**BROOKLYN
WORT**
Brooklyn's Homebrew Competition
Saturday, August 21st, 2010
at Sycamore flower shop + bar
1118 Cortelyou Road

Taste 20 beers from
Brooklyn's top homebrewers

*fresh
beer*

You taste, you decide the winner
\$1,000 in total prize money (\$200 for people's choice, \$800 judge's choice)

\$20 Includes a 3oz. pour of each homebrew plus a plate of food
Two tastings, 2:30 & 5:00 pm
Tickets available at Brooklynwort.com

Sponsors
edible Brooklyn, AMERICAN BEER, brooklyn kitchen, Bierkraft, KELSO OF BROOKLYN, SPINNEY CRAFT BEER

Contributors: Brooklyn Based • The Ditmas Park Blog

Brooklyn Wort: Rules & Regulations

Saturday, February 26th, 2011

Below you will find the rules and regulations for the 2nd Brooklyn Wort Homebrew Competition being held by Brooklyn Homebrew and Sycamore Flower Shop + Bar. Any questions or concerns should be emailed to sycamorebrooklyn@gmail.com.

Our first Brooklyn Wort was on August 21st and was a great success with some amazing sponsors, 20 brewers, over 150 attendees, and some extensive marketing. We decided to make this a bi-annual event for beer lovers in order to taste both summer style and winter style beers that Brooklyn's underground homebrewers are making.

Entries for the competition will be accepted online starting around November 10th, 2010. The deadline for all participants is November 31st, 2010. The cost is \$17 per brewer (\$15 to competition + \$2 surcharge to BrownPaperTickets). The maximum number of participants is 25. Entries will be processed on a first come first serve basis. All entries must be received

online at www.brooklynwort.com.

Any style of beer will be accepted. The winner will be based on the best overall beer. There are no specific category competitions. The total prize money is \$1,000. This includes \$800 for the Judges Panel and \$200 for the People's Choice Award.

The amount of beer required at the competition is 5 gallons. Beer can be brought in various size bottles. If a keg is used, the brewer is responsible for all tap setup and equipment.

All competitors must show up between the hours of 12:30pm and 1pm on Saturday, February 26th. Judging Panel begins at 2pm.

At 2:30 the public will be allowed to enter to taste all beers. The entry fee is \$30 per person and we have extended our cap on the number of attendees. Each paying guest will get just over a 2oz pour of each homebrew and a plate of food. Each guest will be given a judge's card, to be turned in as a vote for the People's Choice Award.

Sponsorship

We are expecting to reach a vast audience interested in beer. We are expecting to have exposure to over a few 1000 targeted beer drinkers and brewers. Promotional material will be at specialty beer stores, bars, beer related magazines and websites.

Sponsor: \$150

This sponsor will be featured on all marketing material for the event. This includes the sponsor's logo centered on all posters, fliers, website, and on printed material used on the day of the event.



Beer Related Events:

Wed. Nov. 10, 8am-11am, **Kegs & Eggs at Spring Lounge**. Free breakfast, Smuttynose and Lagunitas drafts. <http://springlounge.ypguides.net/>

Wed. Nov 10, **Allagash at Blind Tiger**. <http://www.blindtigeralehouse.com/>

Wed. Nov. 10, **Captain Lawrence at Stag's Head**. <http://www.thestagsheadnyc.com/>

Thu. Nov. 11, **Victory at Bronx Ale House**. <http://www.bronxalehouse.com/>

Thu. Nov. 11, **Palm Breweries at David Copperfield's**. <http://www.davidcopperfields.com/>

Thu. Nov. 11, **Sixpoint at Bierkraft**. <http://www.bierkraft.com/>

Sat. Nov. 13, 3rd **L.I. Int'l Great Beer Expo at Nassau Coliseum**, \$45. <http://www.greatbeerexpo.com/nassau/>

Sat. Nov. 13, 5-11pm, **Schlenkerla Beer Dinner at Double Windsor**. Pay-as-you-go. <http://www.beermenus.com/the-double-windsor>

Mon. Nov. 15, **Schlenkerla Beer Dinner at Jimmy's No. 43**, \$55. <http://www.jimmysno43.com/>

Tue. Nov. 16, **Schlenkerla's Brewer and Chef visit Ginger Man**. <http://www.gingerman-ny.com/>

Tue. Nov. 16, **Smuttynose at Bierkraft**.

Tue. Nov. 16, 7:30pm, **Fancy Dutch Beer Tasting at Jimmy's No. 43**. Shelton Bros. Dutch beers will be available all week. Enjoy the many (non-beer) events of NYC Dutch Days: <http://www.5dutchdaysnyc.org/>

Wed. Nov. 17, **Cigar City at Blind Tiger**.

Tue. Dec. 18, **Bear Republic at Bierkraft**.

Sat. Nov. 20, **Schlenkerla's Brewer and Chef visit Beer Table**. <http://beertable.com/>

Tue. Nov. 23, **Vanberg & DeWulf Importers at Rattle N Hum**.

Tue. Nov. 30, **Sierra Nevada's 30th Anniv. Celebration at Rattle N Hum**. <http://rattlenhumbarnyc.com/>

Tue. Nov. 30, 7:30pm, **Yeast Strains with Mikkeler**, \$10. Various yeast strains can affect subtle or huge differences on taste and aroma with the same base beer.

Sun. Nov. 14, **6th BRUCE Chili Cook-off at Barcade**. Featuring Sly Fox beer. <http://www.barcadebrooklyn.com/>

Tue. Nov. 30, **21st Amendment at The Gate**. <http://www.thegatebrooklyn.blogspot.com/>

Wed. Nov. 24, **Ommegang at Rye House**. <http://ryehousenyc.com/>

Dec. 1-3, **J.W. Lee's Harvest Ales Fest at Beer Table**.

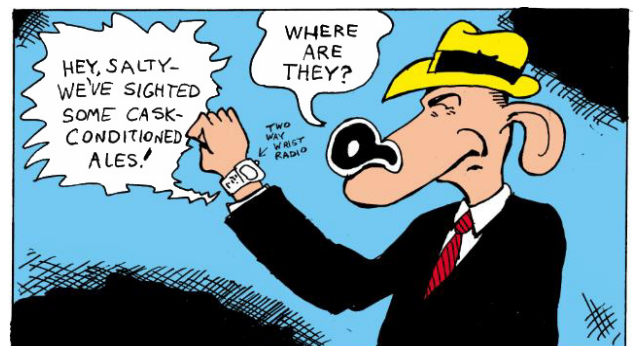
Sat. Dec. 4, Noon-5pm, **Battle of the Belgians at Jimmy's No. 43**, \$60. <http://www.beermenus.com/deals/22-ticket-to-battle-of-the-belgians>

Dec. 4-5, **Belgium to Brooklyn 5 at Mug's Ale House**. <http://www.mugsalehouse.com/>

Tue. Dec. 7, **Green Flash at Half Pint**. <http://www.thehalfpint.com/>

Tue. Dec. 7, **Southampton at Bierkraft**.

CHECK OUT YOUR BEER ALERT PAGE



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

