

# Malted Barley Appreciation Society

November 2011 Newsletter

## From the Editor's Desk

Here's the November 2011 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday, November 9, 2011 @ 7:30PM.

Our guests this month is Jesse Ferguson of Carton Brewing Company in New Jersey <http://cartonbrewing.com/>

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2011 COMMITTEE

President	Carolyn Edgecomb
Newsletter Editor	Warren Becker
Webmaster & Cartoonist	Bill Coleman
Calendar Info & Photos	Alan Rice
Treasurer	Eric Freberg
	Chris Cuzme
	Rob Gibson
	Jennifer Traska Gibson
	Alex Hall
	Mary Izett
	Mike Lovullo
	B.R. Rolya
	Bob Weyersberg
	Kevin Winn
	Lucy Zachman



## OCTOBER MEETING

By Warren Becker (Note: italic text is from guest sites)

Our guests were Colin Spoelm of Kings County Distillery <http://kingscountystillery.com/> and Gabe Barry of Empire Brewing <http://www.empirebrew.com/>

*Kings County Distillery is New York City's oldest operating whiskey distillery, the first since before prohibition. Kings County makes hand-crafted bourbon and moonshine out of a 325-square foot room in five, 8-gallon stills. Their moonshine recently won "Best in Category" for corn whiskey at the American Distilling Institute's Craft Spirits Conference.*

Kings County harkens back to the days when there were distilleries located in the "Vinegar Hill" section in the mid 1800's. During the Civil War, the Union Army was called in to guard the molasses and sugar cane supplies in Brooklyn. In 2002, the law was changed to allow "Farm Distilling". The current NYS License Fee is only \$138.00.

Colin grew up in KY, in the bootlegger culture of local moonshine. Today he uses a plastic jug from KY and organic ingredients. In April 2010, they began production, and produce 2.5 gallons per day. Utilizing 1/2 bottle and 1/2 barrel sizes, Kings County is the smallest distillery per case/day ratio. It distills very small batches, in 2 shifts, 9 AM - Midnight. Using a 40 quart (5 gallon) stock pot, it takes them 5 hours to do the first run, and 8 hours for the 2nd run. Kings County incorporates flaked corn into

their mash. They currently have an open house once a month in their Bushwick location. Kings will be moving to the Brooklyn Navy Yard, into a larger facility, in the near future.

Kings County produces two products, including a Bourbon, aged 11 months in five gallon batches. The Bourbon is 40% ABV, and it uses 6 lbs. corn to 2 lbs. barley. They produce a Moonshine, at 58% ABV, it uses 8 lbs. corn to 2 lbs. barley. This past summer they did a test batch of Rye, which proved to be a product Kings County might produce in the future. Booth use an in house train of Whiskey Yeast formulated for Kings County.



*Kings County Distillery, located in Bushwick, is the city's primary moonshine distillery, not to mention the first legal whiskey distillery in New York City since Prohibition. It may be the only moonshine stills run by Yale graduates. Colin Spoelman and David Haskell, and friends since they were students in New Haven, founded the distillery in April 2010. Spoelman is a native Kentuckian who "grew up around bootleggers," he returned home to work on a film shoot a few years ago, drank moonshine at the wrap party, and was inspired to make a better-tasting version. "Corn whiskey is interesting enough of a drink for there to be a good one," he says.*

*Federal laws governing small distilleries were amended in 2009, making it much easier for craft distilleries to set up shop. Kings County Distillery still has the feel of a start-up. The entire operation—cooking, distilling, bottling, and labeling—takes place in a 325-square-foot room in a warehouse. Five stainless-steel pot stills sit on induction burners and filter the moonshine through*



*plastic tubes into an array of large glass jugs sitting on the floor. Huge tubs of organic corn mash dwarf the remaining floor space. And three mismatched chairs and a scuffed coffee table*

*make up the "office," which sits in a corner. But even after hiring four regular distillers (plus two as reserve), two interns, and a science consultant, Haskell and Spoelman only moonlight as moonshiners. They've had to keep their day jobs as features editor at New York magazine and communications director at Bernard Tschumi Architects, respectively.*

*"It's been very difficult," says Haskell, citing bureaucratic and financial hardships. Their eight-gallon stills can produce two and a half gallons of finished moonshine in a day (or approximately 17,500 bottles per year). Their hooch is sold primarily at upscale liquor stores and—so far—in 21 bars and restaurants, mostly in Brooklyn. They can't supply what they say is a demand for their hooch in other states.*

*The Empire Brewing Company, a brewpub and restaurant, opened in 1995. It was located just a block from the current location of the Suds Factory. Dave Hartmann started as the head brewer and his Bavarian style Weizenbier won a third place ribbon for Empire at the*



*1995 Great American Beer Festival. Dave went on to run the Empire Brewing Company of Rochester and handed the reins to Steve Schmidt. Steve won several GABF first place ribbons for his Koelsch beer, which he called "Skinny Atlas", after the eponymous lake. Both Dave and Steve studied brewing science at the well known Malting and Brewing program of the University of California, Davis.*



*The Empire is a contemporary downtown bar and grill with a brewery on the premises. The moderately priced and eclectic food menu is*

*complemented by a diverse selection of hand-crafted ales and lagers. They supplement their award-winning beers with four rotating "guest beers" selected from some of their favorite New York state breweries. In addition to beer, the Empire offers cocktails and a large selection of wines.*

Gabe Barry from Empire Brewing spoke about this Syracuse, NY brewery. Established in 1994, as a brewpub, with 30-40 different beers, Empire expanded to 3 locations, Rochester and Buffalo,



along with their original Syracuse location. After a brief closure, they reopened in 1996, with a mission of supporting locally produced grains, hops, and produce from NYS farmers. Dave, of Empire, is also President of the NYS Brewers' Association, which is made up of 73 breweries across the state. He is an advocate for small craft brewers. Gabe mentioned a few of the many fine Empire brews, including their smooth Nitro-pour Cream Ale, and their tasty IPA, with five different hops, including Falcon, Simcoe, and Sirachi Ace. She told us about their historical batch made from George Washington's recipe, Wooden Tooth Brown, using molasses and oak chips.



**HOMEBREWING COMPETITIONS:**



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

*This is a Last Call for Judges and Stewards for the 16th Knickerbocker Battle of the Brews Saturday, Nov 12th at the Albany Pump Station. We are short of our goal by a dozen judges and 5 stewards, so I am asking again for your help.*

*Last year we had 313 entries, and 51 judges. The entry total will be close, but we are lacking qualified judges. I hope you can join us this Saturday.*

*Reminders to All: Brian McDonald will again be bringing bulk honey for sale at \$21 per half gallon. Please contact him at: [brian@olemcdonald.com](mailto:brian@olemcdonald.com) to order your honey.*

*Please DO NOT park in the free parking spots labeled for CH Evans/Albany Pump Station customers. There is free parking nearby, or \$3 for the day in the numbered spots in the municipal lot.*

*Those wishing to carpool, or with a seat available, please let me know, as several from the NYC/NJ area are interested in sharing the ride, as well as other areas.*

*As always, set-up will begin at 8, registration and light breakfast at 8:30, and we will start judging as close to 9 as possible. Lunch will be catered by the Albany Pump Station. Raffle and BOS round will begin as soon as all entries have been judged, and awards will be announced as soon as BOS is complete. Score sheets will be available after the awards presentation. Raffle prizes include sacks of malt, pony kegs, hops, brewing gear, and much more.*

*You may contact me with any questions or concerns at this address. On the day of the competition, if you need to contact me emergently, you may call my cell: 518 307-4019.*

*Thanks, and see you there*

*Greg Mobley  
Judge Coordinator  
Saratoga Thoroughbrews  
[Greg Mobley <gregskegs@yahoo.com>](mailto:GregMobley@gregskegs@yahoo.com)*

**NYC EVENT CALENDAR:**

<http://www.beermenu.com/events>

11/10, Thu. 6:00PM - [Bronx Pale Ale Manhattan Launch Party](#) at [Amity Hall](#)

11/10, Thu. 7:00PM - [New York State Tap Takeover](#) | at [Bierkraft](#)

11/10, Thu. 6:00PM - [Meet the Brewery: North Coast](#) | at [The Iron Monkey](#)

11/10, Thu. 6:00PM - [Dogfish Head Novemberfest](#) at [Standings](#)

11/10, Thu. 8:00PM - [Wandering Star & Brewed Awakening](#) at [Pacific Standard](#)

11/11, Fri. 6:00PM - [Harpoon Brewery Tap Takeover/Tasting Event](#) at [Green Growler Grocery](#)

11/11, Fri. 5:00PM - [Battle of the Breweries](#) at [Fat Cat](#)

11/12, Sat. 3:00PM - [Captain Lawrence Captain Lawrence and more Captain Lawrence](#) at [DeCicco's Food Market \(Ardsley\)](#)

11/12, Sat. 3:00PM - [The Stone Brewing Co. Presents: Vertical Epic](#) at [GRAB Specialty Foods](#)

11/15, Tue. 7:00PM - [He'Brew Genesis 15:15 Launch](#) at [The Double Windsor](#)

11/15, Tue. 6:00PM - [Coast to Coast Toast with Vanberg & Dewulf \\*30th Anniversary\\*](#) at [Jimmy's No. 43](#)

11/15, Tue. 7:30PM - [\\$10 Tuesday Tasting - Vanberg & Dewulf](#) at [Jimmy's No. 43](#) (\$10.00)

11/15, Tue. 5:15PM - [15th Anniversary, 15-Bar He'Brew Genesis 15:15 Bar Crawl](#) at New York City

11/16, Wed. 5:00PM - [Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

11/16, Wed. 5:00PM - [Sixpoint Brewing Tap Takeover](#) at [DeCicco's \(Brewster\)](#)

11/16, Wed. 6:00PM - [Sam Adams Seasonal Night](#) at [Manor Oktoberfest Forest Hills](#)

11/16, Wed. 6:00PM - [Goose Island BeerSomm Dinner](#) at [Cafe D'Alsace](#) (\$55.00)

11/18, Fri. 6:00PM - [Nebraska Night](#) at [Breukelen Bier Merchants](#)

11/18, Fri. 7:30PM - [Third Annual American Ales Beer Pairing](#) at [Maloney's Pub & Grill](#)

11/18, Fri. 5:30PM - [Docs Cider Tasting](#) at [Community Beverage](#)

11/19, Sat. 4:00PM - [Smuttynose Tap Takeover/Tasting Event](#) at [Green Growler Grocery](#)

11/19, Sat. 2:00PM - [5 Brewer's Brunch and Beer Tasting](#) - at [Jimmy's No. 43](#)

11/21, Mon. 1:00PM - [Professional First Level Certified Beer Server Exam Prep Fall Workshop 3](#) at [Jimmy's No. 43](#) (\$300.00)

11/22, Tue. 7:00PM - [Abita Brewing 25th Anniversary Night](#) at [Sunswick 35-35](#)

11/22, Tue. 7:30PM - [\\$10 Tuesday Tasting - Clown Shoes Brewery](#) at [Jimmy's No. 43](#) (\$10.00)

11/23, Wed. 5:00PM - [Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

11/25, Fri. 16:00PM - [Avery Brewing Tap Takeover](#) at [Rattle N Hum](#)

11/29, Tue. 7:30PM - [\\$10 Tuesday Tasting - Smoked Beers](#) at [Jimmy's No. 43](#) (\$10.00)

11/29, Tue. 6:00PM - [Smaltz Beer Night](#) at [Jimmy's No. 43](#)

11/30, Wed. 5:00PM - [Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

11/30, Wed. 5:00PM - [Schmaltz Brewing Company 15th Anniversary Party](#) at [DeCicco's \(Brewster\)](#)

11/30, Wed. 6:00PM - [Radeberger Night](#) at [Manor Oktoberfest Forest Hills](#)

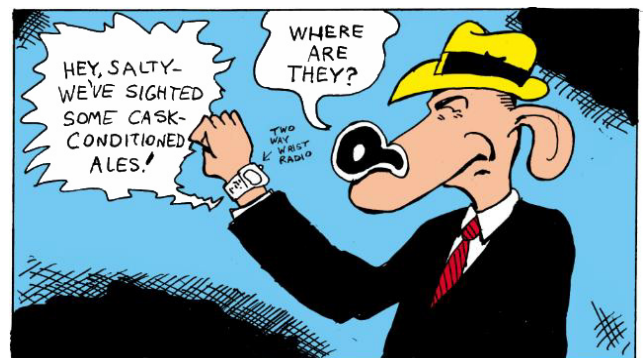
11/30, Wed. 7:00PM - [She's Crafty features Kelso of Brooklyn!](#) at Kelso Brewery (\$10.00)

## SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>



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

