

Malted Barley Appreciation Society

November 2012 Newsletter

From the Editor's Desk

Here's the [MBAS](#) November 2012 Newsletter!

NEXT MEETING:

Wednesday November 14, 2012 @ 7:30PM.

Our guest will be Phil Ebel of
[Great South Bay Brewery](#)

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2012 COMMITTEE

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OCTOBER MEETING

Our guest was Alex Forbes, Beer Monger & Northeast Regional Manager of [Artisanal Imports](#) and [Speakeasy Brewing](#).



Artisanal Imports is an importer of specialty beers from England, Germany, Belgium and beyond. Their portfolio of fine ales and lagers represents a wide range of beer styles. Artisanal Imports works in partnership with their breweries and are careful to select beers that are high quality.



Speakeasy Ales & Lagers was founded in 1997 in San Francisco's Bayview District, and has grown to become a San Francisco landmark with their Big Daddy I.P.A., Prohibition Ale, and other amazingly balanced ales and lagers. Their steam-fired brewhouse is designed to maximize consistency and shelf-life. After spending a week or more in the cellar, most of Speakeasy beers are dry-hopped, and are filtered bright for improved shelf-life, clarity and a more focused flavor. Speakeasy beers are available in the United States, Japan, the United Kingdom, Ireland and other European countries. They offer an ever-changing array of ales and lagers that are available on draft, fresh at your local pub.

+++++ Alex shared these fine beers with our MBAS members.



Speakeasy SK Butchertown Black Bootlegger Ltd. Series 8.2% Hoppy Dark IPA (porter-like), available in draft & bottles. Butchertown Black Ale celebrates their 14th year by brewing a beer black as night, with a lighter body than the color would indicate and a dry-hopping more akin to an IPA than a stout or porter.

St Feuillien / Green Flash Bière De L'Amitié Belgian 9.5% Golden Saison

"Friendship" Collaboration Beer with Green Flash, from San Diego, CA. St. Feuillen's centuries old brewing traditions combine with Green Flash Brewing Company's cutting edge brewing techniques to form our first collaborative brew: Bière De L'Amitié (Friendship Brew). A blond Belgian collaboration ale, brewed with St. Feuillen's traditional yeast and spices. For a modern twist, they add rye malt, wheat malt, and American Amarillo hops. At the crossroads of collabo-



ration, they dry-hopped the brew for more zest. It's old-world Belgian Abbey-style meets new-world American craft brewing - and a friendship is formed. Aged for 3 years.

De Proef 9.0% Belgian Reinaert Flemish Wild Ale, also known as Flemish Primitive, was brewed with Alan Shapiro of [SBS Imports](#). A 9.0% pale dry-hopped "Cunning Fox" wild ale. Fermented three times with two different yeasts, including a strain of brettanomyces - the "wild yeast" of lambic brewing. Pale golden color with an enormous rocky white head. Brett and spicy aromatic notes, with a malty-juicy note on the palate. Finishes with Brett and dry hop notes. In 1996 highly regarded brewing engineer and professor, Dirk Naudts, created De Proef Brouwerij in the village of Lochristi, near the historic city of Gent, Belgium. The ultra-scientific brewery blends modern equipment and technologies with traditional brewing methods. Each beer is crafted in an 11 hectoliter (9 U.S. barrel) brew-house that Michael Jackson once described as "the ultimate toy for the aspiring homebrewer." The flexible nature of the brewery enables Naudts to



create an impressive range of traditional and not so traditional ales. His ability to design and brew unique products is showcased in the De Proef Brewmaster's Collection.



La Trappe Quadrupel Oak Aged Batch #8 is 10.0%, and aged in Whisky & French Oak casks. This BATCH 8 was blended in October 2011 and used Whisky pre-used 71% casks and New French Oak Medium Toast 28% casks. The most extreme La Trappe blend to date, with full whisky flavor and a lot of new oak in this blend, which makes this a unique marriage of wood-tannins and whisky associations.



HOME BREWING COMPETITIONS:



NYC EVENT CALENDAR:

BEERMENUS

SITES FOR NYC BEER EVENTS:



RILEYLIST





Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
(<http://wfmu.org/playlists/BV>)
Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

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