

Malted Barley Appreciation Society

November 2013 Newsletter

From the Editor's Desk

Here's the [MBAS](#) November 2013 Newsletter!

NEXT MEETING:

Weds. November 13, 2013 @ 7:30PM, our guest will be Andria Petito of [KUKA-Andean Brewery](#)

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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OCTOBER MEETING

Our guests were and Lauren & Joe Grimm of [Grimm Ales](#), and Bruce Williams of [Williams Brothers](#).

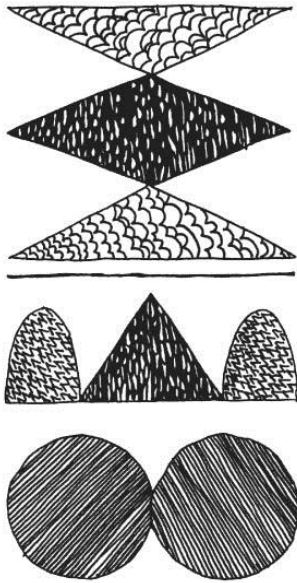


Joe Grimm and Lauren Carter Grimm have been experimenting with the near-magical transformative qualities of yeasts since 2005. Initial experiments in their apartment kitchen with mead, hard cider, kombucha, kvass, and ginger beer soon gave way to a fascination with Belgian-style ales.

While on tour in Europe playing music, Joe made a stop in Brussels, Belgium. It was there that he became transfixed by the complexity of Belgian beers. After arriving back in the states, he raved about his recent experiences with these intoxicating beverages.

Soon after, Joe and Lauren began tasting beers methodically in order to teach themselves about the subtle and distinctive qualities of malt, hops, and yeast that created the aromas and flavors of their favorite beers. They eagerly researched techniques for beer-making, and started brewing five-gallon batches in their apartment to drink and give to their friends.

GRIMM



As more and more people began to share their excitement for the homebrews that they had been making, the two began brewing beer on the sly for gallery events in Chicago, where they were living at the time. "Buy a cookie. Get a free beer!" It was such a success that they began thinking about brewing beer on a larger scale.

This about brings us up-to-date. Nowadays, the two have made their home in the Gowanus neighborhood of Brooklyn, New York and are brewing beer as nomadic brewers at existing breweries wherever the fermenting tanks are available. They make their beer with the highest quality ingredients always bringing their creativity and ingenuity to the brewing

process. With this in mind, they seek to push the boundaries of beer styles in order to create beers with the utmost depth and complexity.

Joe and Lauren brewed their one-off "experiment" beers on the 20 barrel system at paper City in MA. They used nine homebrews as their prototype recipes.

Grimm #01 - From the Hip Rose Hop Blonde, a 7% Belgian-style strong ale brewed with rose hips. It pours a hazy, glowing golden color with a fluffy, white head. The aroma entices with light perfume-like floral notes, to be followed by balanced flavors redolent of citrus, spice, and honey. The grist is 1/3 malted wheat, lending plush mouthfeel. Grimm Bees In The Trappe, a 8% Abbey Style Tripel with Honey Meile, released Sept. 2013. Grimm's beers are available 70% draft and 30% bottles



Williams Bros Brewing Company is a Scottish family-owned mi-

crobrewery, founded and operated by brothers Bruce and Scot Williams. It is based in Alloa, Clackmannanshire, in central Scotland.

Williams Bros started brewing in 1988. Their first ale was inspired by a 17th-century Gaelic recipe for leann fraoich (heather ale). The heather ale is made using sweet gale and heather flowers, and was named Fraoch, after the legendary Gaelic hero Fráech (or Fraoch). The ale was produced in a tiny brewery in Taynult railway station, which could make no more than five barrels per batch, just enough to supply five pubs across Scotland. As demand grew, the recipe was taken to the old Maclay's Brewery in the Scottish brewing town of Alloa.

The company developed other historic ales, using natural Scottish produce such as elderberries, the shoots of Scots pine, seaweed and gooseberries. In 1998 the Heather Ale brewery moved to Craigmill, outside Strathaven in Lanarkshire. In 2004 the company moved again, to the Forth Brewery at Kelliebank, Alloa, where they are the last remaining brewery in the former Scottish brewing capital. Following the move, the company rebranded as Williams Bros Brewing Co., and continues to expand its range.



Heather Ales Fraoch, this 5% traditional ale is made with Malts: British Pale Ale Malt, Cara Malt, Malted Wheat. Heather, Bogmyrtle. The Brotherhood have been guardians of the ancient Gaelic recipe for "leann fraoich" (heather ale) since 1988 and are proud to be the only brewery still producing this unique style of beer and distributing it world wide. A light amber ale with floral peaty aroma, full malt character, and a spicy herbal finish - This beer allows you to literally pour 4000 years of Scottish history into a glass. Into the boiling bree of malted barley, sweet gale and flowering heather are added, then after cooling slightly the hot ale is poured into a vat of fresh heather flowers where it infuses for an hour before being fermented.

Heather Ales Grozet, this 5% Gooseberry Wheat Ale is from the Gaelic "Groseid". Since at least the 16th century Scots monks and alewives brewed indigenous drinks from cereals, wild herbs and ripe fruits. Tibbie Shiels green Grozet was immortalized by such Scots literati as Sir Walter Scott, Jas Hogg. (The Ettrick shepherd) and Robert Burns who considered it a most convivial drink. Brewed with lager malt, wheat, bog myrtle, hops and meadow-sweet then secondary fermented with ripe Scottish gooseberries.

Heather Ales Alba Scots Pine Ale, is a 7.5% "Scots Pine Ale" Introduced by the Vikings, spruce and pine ales were very popular in the Scottish Highlands until the end of the 19th century. Many early explorers, including Captain Cook, used spruce ale during long sea voyages since it prevented scurvy and ill health. Shetland

spruce ale was said to "stimulate animal instincts" and give you twins. Alba is a triple style ale brewed to a traditional Highland recipe from Scots pine and spruce shoots pickled during early spring. Pure malted barley, is boiled with the young sprigs of pine for several hours then the fresh shoots of the spruce are added for a short infusion before fermentation. A tawny brown strong ale with spruce aroma, rich malt texture, complex wood flavor and lingering finish.

Heather Ales Ebulum, is a 6.5% "Elderberry Black Ale" Introduced to Scotland by Welsh druids in the 9th Century, elderberry black ale was part of the Celtic Autumn festivals when the "elders" would make this strong ale and pass the drink round the people of the village. The recipe was taken from a 16th Century record of domestic drinking in the Scottish Highlands. Elderberries were used for many natural remedies to cure sciatica, other forms of neuralgia, influenza and rheumatism as they contain tannins and fruit oils. Ebulum is made from roasted oats, barley and wheat boiled with herbs then fermented with ripe elderberries. A rich black ale with fruit aroma, silky soft texture, soft roasted flavor and gentle finish.



Heather Ales Kelpie, is a 4.4% "Seaweed Ale". Prior to the 1850's there were many Scottish coastal alehouses which brewed their own ales, these ales were made from local malted barley which was grown on fields fertilized with seaweed. This environment gave the barley a very specific flavor which we have recreated by the inclusion of fresh seaweed in the mash tun. In addition to the seaweed (bladder rack) harvested on the Argyll coast we have used only organically grown malt - the darker malts roasted by ourselves. Kelpie is a rich chocolate ale which has an aroma of fresh sea breeze and a distinctive malty texture.

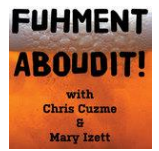


Beers of note also released are a Williams Brothers / Stillwater Stravaigin collaboration of 6.7% Saison Style Ale, combining local ingredients along with the still water saison/ farmhouse yeasts. This beer is a blond ale, softly sparkling with herbal and tart notes, solid mouth feel and dry fruit finish. Heather, bog myrtle and dry gooseberried. A special 11% Heather Ales Fraoch 22 Auchentoshan Strong Ale, a version of Fraoch is matured in ex-sherry casks previously used to mature Auchentoshan single malt. Brewed as an 11% Fraoch Heather Ale

then matured in ex-sherry & single malt whisky casks giving a rich creamy brew, full of notes of sherry & barley wine with a wood & whisky finish. A Williams Brothers 3.8% Ginger Ale, using ingredients of Malted barley, Root ginger, Malted wheat, Sugar, Lemon rind, Lemon juice, Yeast. A traditional style ginger beer, made with a malt base, lashings of fresh ginger root, a touch of organic cane sugar, lemon juice & yeast... that's it. Our ginger has a distinctly 'beery' taste without the bitterness of hops. Creating a refreshing, malty spiced brew.



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



My Life on Craft
food & drink...



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.

