

Malted Barley Appreciation Society

November 2014 Newsletter

From the Editor's Desk

Here's the [MBAS](#) November 2014 Newsletter!

NEXT MEETING:

Weds, Nov. 12, 2014, 7:30 p.m.

Our guests will be Kyle Hurst of [Big Alice Brewing](#), and Jason Sahler of [Strong Rope Brewery](#)

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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OCTOBER MEETING

Our guests were Michael Kane of [Kane Brewing](#) and Mike Philbrick of [Port Jeff Brewing](#).

[Kane Brewing Company](#) is a craft brewery located in New Jersey, focused on American style and Belgian influenced ales, unfiltered and brewed locally in a custom built two-vessel brew house located in Ocean in Monmouth County. Kane's beers are self-distributed and available on draft at restaurants and bars in coastal and northern New Jersey.

CIVIL TWILIGHT

Once a year we brew A Night to End All Dawns, our barrel aged imperial stout. There is enough left over to make a "second runnings" beer or "small beer". This traditional technique is a continuation of the sparge and run off process that yields two beers from one mash. In the tradition of small beers, Civil Twilight weighs in at just 3.7% ABV but with big, dark, roasty flavors and aromas that belie its low gravity. Civil Twilight is the time at dusk and dawn when the sun is still below the horizon.

Style: Small Beer

Malt: Pilsner, Flaked Oats, Munich, Roasted Barley, Cara 45, Pale Chocolate, Chocolate, Special B

Hops: Magnum

Yeast: American

ABV: 3.7

IBU: 7

SRM: 37



DEEP ROOTED

Deep Rooted is our all Wet Hopped Imperial Pale Ale brewed with 100% New Jersey grown, fresh picked hops from Oast House Hop Farm in Wrightstown, NJ. No dried or pelletized hops or hops grown out of state were used in the process.

Deep Rooted is a 7.1% Imperial Pale Ale; a beer with higher alcohol content than a pale ale, but a more balanced hop profile than an IPA. We used over 145 pounds of fresh Nugget and Cascade hops in the kettle and whirlpool to impart appropriate bitterness and a delicate but delicious flavor and aroma profile. We then dry hopped it with a combination of Columbus and Chinook hops that were harvested a week later so they could be added fresh. The signature citrus and floral notes of these hops take on added complexity from the unique climate and soil conditions of the Garden State, making for a truly local experience.

Style: Imperial Pale Ale

Malt: Pilsner, Flaked Wheat, Cara 60, Carapils

Hops: NJ-grown Cascade, Nugget, Columbus, Chinook

Yeast: American

ABV: 7.1%

IBU: 35

SRM: 6

THREE HUNDRED SIXTY-FIVE

availability: one-time

Three Hundred Sixty-Five was created to commemorate our first 365 days. This beer is a blend of two beers brewed almost a year apart. The first part, an Imperial Stout, was brewed during our first month in 2011 and aged quietly in bourbon oak barrels for the following twelve months. The second, a Belgian-style Quadrupel with Chocolate Rye, was brewed almost a year later in August of 2012. This beer is the culmination of our first year's work and best represents our philosophy as a brewery.



BARREL-AGED HEAD HIGH

There are always exceptions to certain rules and this beer is the case. Head High should always be consumed fresh...except for when its going to be aged in a bourbon barrel. The four to six month period this beer spends in a barrel softens and rounds out some of the bitterness you get from this beer fresh. The citrus and grapefruit aroma from the dry hopping fades and is replaced with more subtle notes of pine and vanilla. Earthy and woody flavors from the barrel are easily picked up by the pale malts and oak tannins give this beer a more substantial mouth-feel. ABV: 7.5%



OVERHEAD

Overhead is an American-style Imperial IPA. This beer is loaded with our favorite hops; Amarillo, Columbus, Centennial and Simcoe. It's bittered with a gigantic charge of Columbus and Simcoe early in the kettle that is followed by several rounds of late kettle and whirlpool hops using Amarillo, Centennial and Simcoe over 5 pounds of hops per barrel which includes two rounds of dry hopping to create a cascade of pine, resin and citrus hop flavors that consume your palate. Although we brew Overhead with the same imported Pilsner and light crystal malts as Head High and ferment it with our house ale strain to produce a dry crisp finish, this blend of different hops creates an entirely new experience all its own.

Style: American Imperial India Pale Ale (IIPA)

Malt: Pilsner, Light Crystal, CaraPils & Wheat

Hops: 5+LBS/BBL

Kettle: Columbus & Simcoe

Whirlpool: Amarillo, Centennial & Simcoe

Dry Hop: Columbus & Simcoe

Yeast: American

OG: 18° Plato

ABV: 8.2%

Color: 6.8

IBUs: 100+



[Port Jeff Brewing Company](#) is a small-batch craft brewery in Port Jefferson, NY brewing beer with the highest quality ingredients and incredible attention to detail. Their grain is imported from the UK, hops from the Pacific Northwest, and yeast from points around the globe. Port Jeff's 7 barrel "nano" system enables them to brew very small batches (about 220 gallons at a time), which allows them to brew a wide variety of selections while retaining freshness and flavors often lost in larger brew houses.

H³ (Tripel H)

Inspired by Westmalle Tripel, Victory Brewing Company Golden Monkey, and our head brewer's (Jeff Noakes) irrefutable resemblance to former thirteen-time WWE world champion, Triple H, H³ (or Tripel H) is a gold-hued, Belgian-style tripel created with an authentic Trappist yeast strain. Expect sweet, fruit-filled aromas and a dry finish. Do not expect to possess the ability to perform wrestling maneuvers following consumption.

Availability: Year-Round

Malts: Pilsen, Aromatic, Victory

Hops: Tettnang, Fuggle

Statistics: 6.8 SRM/28 IBU/10.1% ABV

Format: Draft

Awards: Bronze Medal 2014 TAP NY

Port Jeff Porter

While brewing our Porter, we wanted to keep it as traditional as possible. Dark in color, smooth in flavor, and sweetened with local organic honey, this Porter will have you dreaming of fair winds and following seas.

Availability: Year-Round

Malts: Maris Otter, Black Patent, Caramel, Chocolate

Hops: Fuggles, Northdown

Statistics: 33.1 SRM/43 IBU/6.5 % ABV

Format: Draft, 22 oz. Bottle

Awards: Bronze Medal (2012 United States Open Beer Championship)



Starboard Oatmeal Stout (SOS)

Summer's final ferry has departed from Port Jefferson Harbor, and colder weather is imminent. A suitable remedy for winter's inevitable arrival? Starboard Oatmeal Stout. A sweet chocolate, roast, and comforting warmth, Starboard Oatmeal Stout is brewed with flaked oats, brown sugar, and raisins. Breakfast in a glass, basically. Dessert, too. Every meal, actually, and the perfect companion for contemplation near any serene winter landscape. Especially a shoreline.

Availability: Winter Seasonal

Malts: Marris Otter, Black Patent, Chocolate, Flaked Oats

Hops: Tettnang

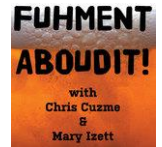
Statistics: 47 SRM 21 IBU 5.4% ABV

Format: Draft, 22oz. Bottles

Mike also shared his Launch Boat IPA @ 5.4% ABV & Party Boat Imperial IPA @ 7.7% ABV.



HOME BREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfm.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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