



Malted Barley Appreciation Society

November 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday 9th November 2016

Our guests will be James Zinkand of Revolution Brewing (Chicago, IL) and Tony Bellis of Kings County Brewing Collective (Brooklyn, NY). For our December/ Holiday meeting we will have Jim Turner-Barnes of Shelton Brothers on December 14th.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



OCTOBER MEETING RECAP

by Warren Becker, thanks to Mauro of The Beer Seekers and Bill Coleman for the meeting pictures.

Cory Bonfiglio of Stillwater & Beer Street, a beer bar in Greenpoint, was our first speaker. Cory shared his Stillwater Artisanal Ales by 21st Century Means. This Stillwater / Cigar City 21st Century Means brewed at Crazy Mountain Brewing Company. A specialty Grain 8.5% ABV Multigrain farmhouse ale with buckwheat & rye, fermented with Brett.

Next Cory poured the Dugges / Stillwater Tropic Sunrise, brewed in Landvetter, Sweden. Stillwater Sour/Wild Ale, Tropic Sunrise, brewed at Dugges Bryggeri. It is a 4.5% ABV Sour/Wild Ale, a second Tropic-collabo with Stillwater Artisanal. They brewed this sour ale with lactobacillus and let it ferment with mango, pineapple and raspberry. Pinkish hue, rosy glow.

Our second guest was Collin Ripley of Flying Belgian Brewery of Farmingdale, NY, who poured their Illegally Blonde by Flying Belgian. This 8% ABV Belgian Ale pours a bit darker than a traditional blonde. Per Collin, it's a dark blonde with brunette highlights has a nice subtle combination of fruit and a little spice. It is made from 80 percent NY malt and 100 percent NY hops.



FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

