

November 2017 Newsletter

http://www.mbas.hbd.org

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, 8th November 2017

Our November meeting's guest speakers will be Rob and Anthony from Transmitter Brewing. Also at Mugs that evening, come meet Craig Partee of Fleur De Lis Brew Works from Seneca Falls, NY. Mugs will be serving Vigoureaux, their Imperial barrel-aged roggenbier & Mon Ami, the flagship Biere De Garde. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2017 COMMITTEE

President: Alex Hall <u>alex37407@gmail.com</u>
Webmaster and cartoonist: Bill Coleman
Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler
Chris Cuzme
Mary Izett
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Bob Weyersberg
Lucy Zachman
Ministers of Homebrew Security:
Sophie the Poodle, Otto the Dachshund



OCTOBER MEETING RECAP

by Warren Becker

Our guest was Katarina Martinez of <u>Line-Up Brewing</u> located within Industry City, in Sunset Park, Brooklyn. Kat poured us the first NYC debut release of her new **TAMI 1 – New England IPA, 7.5%**: *JUICY, REFRESHING & CLEAN. Mango + melon is the name of the game. 2-row, Maris Otter + flaked oats. Mosaic late additions.*



Other tasty Line-Up beers to seek out around NYC are as follows: I-80 – Bi-Coastal IPA, 6.4%; IN DEFENSE OF GHOSTING – Session IPA, 4.0%; I BET YOU THINK THIS BEER IS ABOUT YOU – IPA, 5.5%; DID YOU HIT IT?! – American Pale Ale, 5.0%; STUNTMAN – American Pale Ale, 6.0%; SHAME – Cream Ale, 5.0%; N TRAIN TO 36TH – American Pale Ale, 5.5%; FANTAS-TIC, BRILLIANT. - Juicy IPA, 5.0%; NOTORIOUS – East Coast IPA, 5.8%; FOOTBALL BEER - Cream Ale, 5.1%; UNDER PRESSURE- English Pale Ale, 6.2%; BIERYONCE – German Pilsner, 5.0%; VOODOO JUICE – Milk Stout, 4.0%.

NYC Craft Beer Club A Beer Crawl in Crown Heights Sunday, November 19 at 12 PM - 8 PM - Hosted by Margaret Bodriguian

We haven't had a beer crawl this year so here you go!

This is the order of the venues and approximates times at each place.

1) Berg'n - 12 noon to 1:45 pm

899 Bergen St. (Classon & Franklin) BK, NY 11238 / www.bergn.com
Berg'n has a variety of food vendors so you can eat there. It's a huge space!

2) Crown Inn - 2:00 to 3:00 pm

724 Franklin Ave. (Sterling Pl. & Park Pl.) BK, NY 11238 /

The Crown Inn has a small tap list. But, they have some good beers in a laid back atmosphere. No food.

3) Hops Hill – 3:15 to 4:45 pm

886 Fulton St. (Waverly & Clinton Ave.) BK, NY 11238 / www.hops-hill.com They have a well curated tap list and a stellar array of bottles. No food.

4) Covenhoven – 5:00 – 6:30 pm

730 Classon (Prospect & Park Pl.) BK, NY 11238 / www.covenhovennyc.com/ Unlike all the other spots Covenhoven is not just a bar but a beer store. They also have some food. They have a small menu of grilled cheese sandwiches. As an alternative you can pick out a baguette of your choice and pick either meat or cheese out of the refrigerated cases.

A Few Things to Know,....

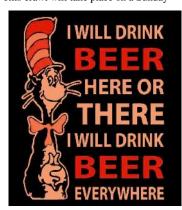
- 1) Even though this is not a meetup I will have a sign that says meetup. It has red on it so it will stand out. Some of you know me but for others that don't.... this will make it easy to find our group. I will have it out at each venue.
- 2) I am well aware that some of you have religious restrictions. If neither of the 2 venues with food will do then we'll stop someplace for food in between spots. I also encourage people to brown bag it!
- 3) NO complaining!! You are all adults and I expect you to behave as one. Beer is fun let's keep it that way! '
- 4) There will be NO accommodations. If you arrive late and we're about to leave a venue then you will have catch up with us! This crawl will take place on a Sunday

and the following day most people work. I don't want this crawl dragged out unnecessarily. Please be considerate of other people and their time!

- 5) Some venues especially Berg'n will most likely be crowded. That sometimes happens when it's the weekend and beer is involved. No pouting, we will deal, and still have a good time!
- 6) Someone with a better phone plan than the one I have will update this page when we move to the next place.

Come and join us!

** This will be a joint event with the fine folks of the Malted Barley Appreciation Society!





In celebration of NY Craft Week we are taking it over at Mugs in Brooklyn! All of our NYC friends (and soon to be friends) come party with Craig at a great place that serves hard to find & rare beers! We are serving Vigoureaux our Imperial barrel-aged roggenbier & Mon Ami, the flagship Biere De Garde.

http://fleurdelisbrewworks.com/

FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

http://heritageradionetwork.org/series/fuhmentaboudit/

Chris Cuzme and Mary Izett's homebrewing 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/

http://www.mbas.hbd.org

