

Malted Barley Appreciation Society

November 1999 Newsletter

Last Month's Meeting: October - A Good Month for Beer!

By Lucy Zachman

Bored with making medicines for a living, Michael Hoeck, went from biology to beer brewing. Now at the Black Forest Brew Haus, located at 2015 New Highway, Farmingdale, NY 11735 (Telephone: (516) 391-9500 <http://www.blackforestbrewhaus.com>), Long Island, Michael was the featured speaker at our October meeting.

Michael is originally from Munich, so brewing may be second nature to him. But he studied brewing at Technical University of Munich at Weihenstephan just in case. He also spent two years working at Shepherd Neame, England's oldest



brewery, famous for its Kentish Ales. While there, he did some contract brewing at Hurlimann (makers of Samiclaus). He's been at Black Forest since August, 1998.



Black Forest Brew Haus has a sister brewery in Heidelberg where they produce their own unique malt. Here, they use some of that malt to make a variety of beers including a pilsner, a porter, an amber, and a kraeusen.

The amber had Saaz aroma hops added for bittering. One of our tasters described this beer as having a chicory aroma. Another noted that it resembled rum-soaked, over-ripe bananas with a hint of sulfur detected.



Michael described the kraeusen beer as a filtered helles with unfiltered beer added to referment it. This astringent,

tart and yeasty beer was quite refreshing. Michael's pilsner offered a broad range of hops including Hallertauer, Tetnang and Saaz. This was a nice crisp beer, even if a bit oxidized.

Finally, the porter provided a strong malty, near-stout flavor. It resembled a schwartzbier, but was even roastier.

Black Forest is a bit of drive, about an hour out on Long Island, but the trip could be well worth the effort because Michael said he had a number of winter seasonals planned, including a doppelbock which should be ready in December - another good month for beer! (OK they all are.) The regular beer menu at the Brew Haus also includes a dunkles weissbier made with 55% wheat malt.

Visit to Victory

By B. R. Rolya, President, MBAS

A good friend of mine got married outside of Philly in early October and the directions to the hotel said to take the Downingtown exit off of the PA turnpike. That name was very familiar to me and I soon realized that Bob and I would have to leave New York a few hours early so that we could stop at Victory Brewing Co.

We arrived in time for lunch on a Saturday afternoon and the place was rather empty (but it was a beautiful day, so you can't blame people for being outside). The building, as brewer Bill Covaleski told us at our September meeting, is a former Pepperidge Farm cracker factory. There are many strange pock marks in the ceiling; I don't know what caused them, but I'd like to believe that they were made by exploding goldfish crackers.

There were five beers on the menu and we managed to try four of them before heading off to drink more at the wedding. The amber **Festbier** (5.6% ABV) had surprisingly little aroma although we detected a bit of malt. It did have a nice malty flavor with a hint of sweetness, but some astringency and a highly alcoholic finish marred the overall impression.

Their **Brandywine Valley Lager** (5.2% ABV) was one style that we had never tried in New York. It's billed as a Dortmund-style lager and had a very pretty light gold color (*varnished pine* according to the beer notebook). The delicate aroma had a hint of malt and a mild sulfuric tartness (and developed a bit



of corn once the beer warmed up). These same characteristics came through in the flavor which finished with a tiny fruit note combined with some graininess. Overall, very similar to Dortmund lagers we've had in Germany (except that the color here is a bit darker).

After lunch, it was on to some more substantial beers including a cask-conditioned Hop Devil. As expected, there was a very hoppy and resinous aroma which overwhelmed anything else. As for the flavor, a big malt presence was immediately followed by HOPS. There was some hop bitterness in the middle, but it faded towards the finish. On the whole, a very well-balanced and smooth beer and most definitely the best Victory beer we had this day.

November's Guest Speaker

Kirby Shyer



Meetings are held at **Mugs Ale House**, Corner of 10th Street and Bedford Avenue in Brooklyn on the second Wednesday of each month. This month the meeting will be on November 10th.

We finished up with the Storm King Imperial Stout (soon to make an appearance in NYC bars; keep an eye out on the Beer Alert!). This 9.5% stout was opaque with a roasty aroma that had a hint of yeast. To our disappointment, the flavor was somewhat rough with a very burnt roasted malt character and strong hop bitterness. Underneath all of the roastiness and bitterness, we detected a delicate fruitiness, but that was overwhelmed by a harsh, metallic, and coating finish. Hopefully this beer will become better with age.



After the wedding, a group of us retired to the hotel bar (which had a surprising amount of local beers on tap). We tried the Victory Dunkleweizen but were not very impressed. Of course, this was tasted at the end of an evening of great revelry and no notes were taken, but the overall impression was that of a bland and watery beer. There was the requisite banana aroma and flavor, but not much else. This beer was also exceedingly murky. The bottled version of the Dunkleweizen that we had on another occasion was great, however, so it could be the tap/tap lines of the hotel that were at fault.

At the end of the day, we had a mixed impression of the Victory beers. Hopefully we just caught them at an off-moment and perhaps the next time we visit, all of the beers will live up to the Hop Devil!



MBAS visited the C.H. Evans Brewing Company at the Albany Pump Station. Members are seen with the tank farm and the Chief Brewer, George De Piro.

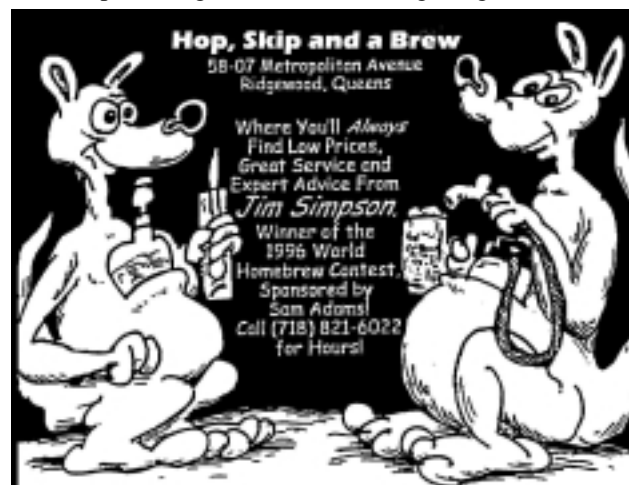


22 BEERS ON TAP 2 BEER ENGINES

WHERE THE GOOD BEERS ARE!!
125 Bedford Ave.
Brooklyn, NY 11211
718-384-8494
(1 Train Stop on the
L' Train from Manhattan)

Special Raffle Held

The almost-regular monthly raffle was held with a wide variety of goodies including a Samuel Smith's sweater in an interesting purple color and a jigsaw puzzle which had trouble finding a home. The most important aspect of the raffle was that all proceeds were donated to the Home Brew Digest to help defray the costs of their new computer hardware. The Home Brew Digest is kind enough to host our website (<http://www.hbd.org/mbas>). We officially thank the folks at HBD and hope that our \$141 helps their new setup live in good health for a long, long time.





The Salty Dog Appears Almost Every Month in

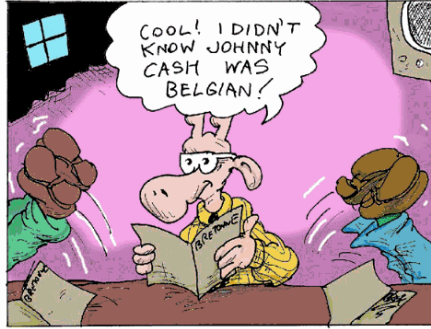
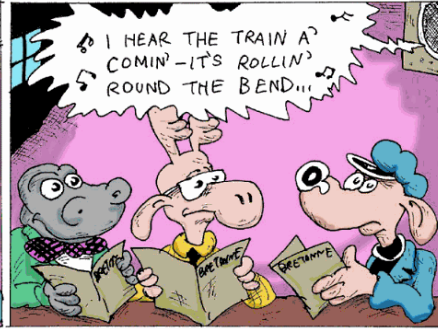
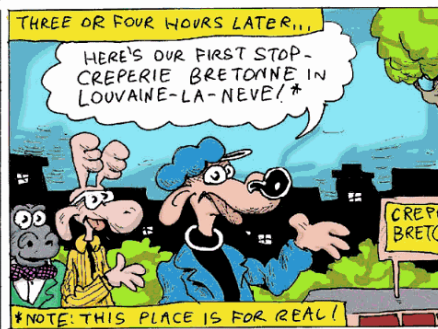
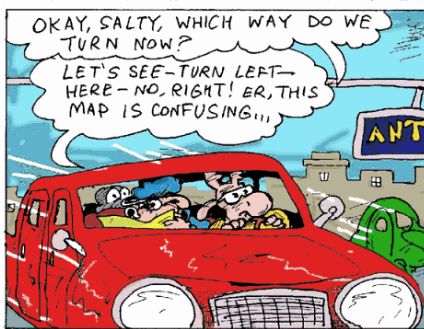
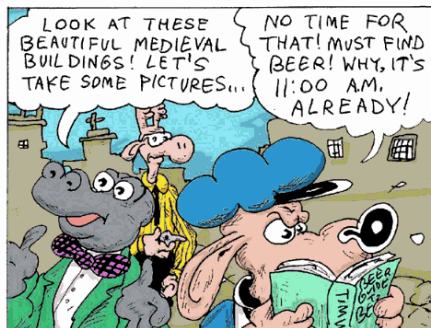
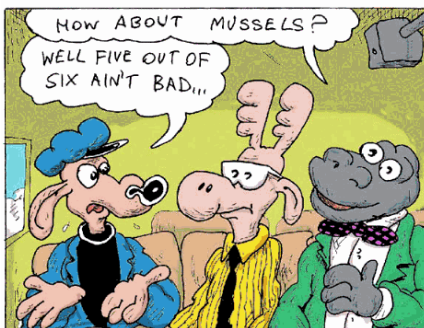
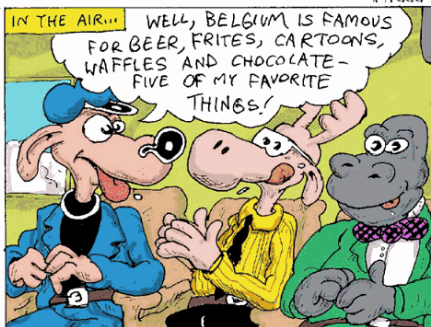
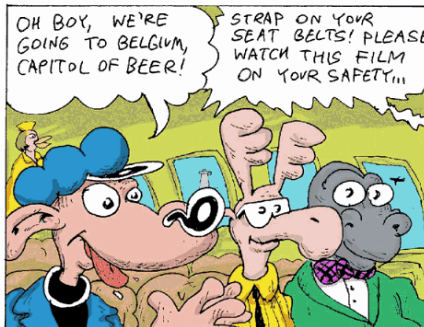
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The Salty Dog in Beerland

By Bill Coleman

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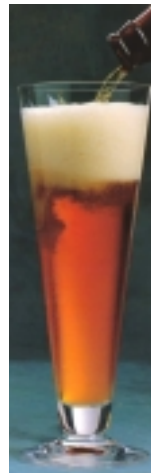


Contests and Events

When	What	Where	Who/Phone	Notes
11/13	BJCP Exam	Boston, MA	Jay Hersh 781-641-0704	drbeer@doctorbeer.com
11/19-21	Great Brews of America Classic Beer Festival at the Resort at Split Rock	Lake Harmony, PA	Shelly Kalins 570-722-9111 Ext. 800 Stacey Gould 570-722-9111 Ext 815	Judging Fri 6-9 or Sun 9-12. Saturday is Homebrew Seminar. Festival takes place on Sat and Sun 1-6pm. Judges receive free admission to all events. \$5 per entry. sinfo@splitrockresort.com http://www.splitrockresort. Com/beer.html
11/19	BURP Real Ale Competition	Washington, DC	Tom Cannon 703-204-2256	Deadline: 11/29/99 http://www.burp.org or cannon@burp.org for more information. Rescheduled from October.
11/27	Beer Geek of the Year Contest at Dock Street	Philadelphia, PA		
11/29	Cask conditioned Old Horizontal Barleywine from Victory debuts at d.b.a.	41 First Avenue, NYC		
12/4	Hoppiest Show of the Millennium	Lambertville, NJ	Kevin Trayner 609-890-8611 Steve Ashton 609-520-2357	Deadline: Nov. 24. \$5 per entry ktrayner@rocketmail.com http://members.tripod.com/~BrewMiester_2/Home.html
2/4	War of the Worts V	Lahaska, PA	Alan Folsom 215-343-6851 215-628-0353	Entries due 1/15-1/29/2000 \$6 for first, \$5 for the rest. Email: folsom@ix.netcom.com
2/26	Best of Brooklyn 2000	Brooklyn Brewery	TBA	
3/19	NYC Spring Regional Homebrew Competition.	Staten Island, NY	TBA	Entries due by March 16. \$5 entry fee.



The Chief Brewer (offstage right) made a joke.



Michael Hoeck pouring for MBAS President Rolya.