



Malted Barley Appreciation Society

October, 2002 Newsletter

From the Editor's Disk

Brewing season is upon us and I have just taken receipt of my first brewing supplies. I wanted to brew a Belgian Wit but seems that you can only do that with partial mash or all grain. I am going for a standard Belgian Abby Ale. Wish me luck! And, good luck in all of your upcoming brewing adventures. Keep us posted of any new recipes, tricks or treats you come up with. And check out the plethora of Oktoberfest events below. Prosit!

Sam Michalowski, Ed.

At Our September Meeting

Club member John Naegele (aka Minister of Information) gave an informative talk on winemaking at the September meeting of the Malted Barley Appreciation Society. Few (if any) of the other club members have any experience with winemaking; John brewed beer for ten years before taking the plunge with some friends out on Long Island after acquiring equipment from someone 'retiring' from the hobby.

Similar to homebrewing, home winemakers have the option of starting out from 'extract' or going all out and crushing the grapes themselves. Needless to say, 'Cedar Cellars' is of the latter variety. And, much as homebrewers often must deflect questions such as 'where do you brew it, the bathtub?', John assured us that, contrary to legend, feet are not involved in the pressing of grapes. In a nutshell, the process is, get a lot of grapes, press them (the crusher is basically two cylinders that crush and pull off the stems), add sulfites to inhibit unwanted bacterial strains, and in 24-36 hours, add the yeast. Racking is done several times for clarification. Oak chips can be used, some wines will pick up the character more readily than others. For white wine, the solids will need to be separated out within 24


hours or else the color and tannins from the skin will affect the wine. Most of the fermentation will be done in a week. Leave in carboys/demijohns for at least one month and then bottle, most wine will be ready to drink a month after bottling.

John brought out an array of wines, most of which I will misspell. We started with Dry Muscat (ok that one was easy). Then a blend of Sangiovese (still doing OK) and Aligan Carinian (told ya). Then the Zinfandel/Aligan. Next was a nice sweeter Muscat followed by an unblended Zinfandel (full bodied, my favorite).

John also makes some outstanding vinegar, adding ingredients ranging from garlic and Vidalia onions, to mint, to fig (which is amazing!). He cautioned us that vinegar is very dominant, that is, do not attempt to make wine in the same house where vinegar is made or else you will end up with only vinegar!

September's Malted Barley Appreciation Society Meeting October 9: Mug's Ale House, 125 Bedford Avenue in Brooklyn, 7:30 p.m.

The guest will be Dave Pollack of B. United, importers of many fine European beers. Note: Mugs will also be celebrating its Tenth Anniversary on the same day--with \$2 pints and free T-shirts! Come Check it out!



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)



Upcoming Events:

Oct. 12, 2002:

MBAS Trip to Real Ale Rendezvous 8, Independence Brew Pub, 1-4pm \$25.

Sponsored by Beer Philadelphia. "Rare cask-conditioned ales & lagers from a dozen independent breweries will be served beyond CAMRA standards in the ancient fashions of gravity or beer engine, without the dubious assistance of electrical cooling devices." Details and beer list thus far may be found at:
http://www.beerphiladelphia.com/events/real_02.htm.
charge tix by phone 215-922-4292.

We'll also be going to Monks and possibly:

- [Cuvée Notredame](#) Philadelphia
- [Manayunk Brewing Co.](#) Philadelphia
- [Nodding Head](#) Philadelphia
- [Ludwig's Garten](#) Philadelphia

Exact time to come, but we plan to leave NYC around 10 a.m. and return around 10 p.m. **Please RSVP Lucy Zachman (lucyz35@yahoo.com) today if you are interested.** MBAS is arranging transportation.

December 7, 2002:

New England Fall Regional Homemade Beer Competition, Deerfield, MA. Jason Hunter, 413-519-1738, hunter@postandbeam.com.

The highlight of the trip will be the Real Ale Rendezvous:

October 16:

"V.S.K." Very Special Kegs Festival The Blind Tiger Ale House, 6:00 p.m. onwards, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. The concept is simple... The result is bound to be fantastic. We have solicited the brewmaster from each brewery we usually have on draught to send us what they believe to be their best, most representative, most unique and tasty brew, some of which have never been seen before in NYC, a few never even outside of the breweries

themselves. (We will also unleash various special kegs we personally have been storing in our beer cellar.) In other words, beginning on the 16th at 6pm, we'll have an All-Star lineup of beer on all 24 taps (some may last a few days, others perhaps only the night). This will definitely be the event of the year for all true beer connoisseurs. (specifics to soon follow).

November 13:

Malted Barley Appreciation Society Meeting, *Mug's Ale House*, 125 Bedford Avenue in Brooklyn, 7:30 p.m. The guest will be George De Piro, Brewer at C.H. Evans Brewing, Albany Pump Station, Albany, NY (not to mention past President of the Malted Barley Appreciation Society!). George will be bringing samples of his fine, award-winning brews. As always, there should also be lots of good homebrew, and Mug's usual excellent selection of draft and bottled beers.

Now through October 19:

Octoberfest, Killmeyer's Old Bavarian Inn, 4256 Arthur Kill Road, Staten Island, NY 10309. (718) 984-1202. Numerous events throughout this period. Call bar for more info.

Now through October 6:

Oktoberfest 2002, Zum Schneider, 107 Avenue C (near 7th Street). Telephone: (212) 598-1098, Fax: (212) 995-8142, featuring: Mösl-Franzi Quartet (Oompah Band) playing live (4 hour shows) on: Sat, Sep 21, 5pm; Sun, Sep 22, 4pm; Wed, Sep 25, 6pm; Sat, Sep 28, 5pm; Wed, Oct 2, 6pm; Sun, Oct 6, 4pm. Authentic Bavarian Pretzels ~ Oktoberfest Beer ~ Wies'n Hendl (Roast Chicken).

