

Malted Barley Appreciation Society

October 2004 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the October 2004 Newsletter!

Please keep the news, articles, and events submissions coming.

Proost!

Warren Becker

October Meeting

Wednesday, October 13, 2004

Guest Speaker is Bill Covaleski of Victory Brewing

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211



The brewer's star was intended to symbolize purity

<http://www.beerhistory.com/library/holdings/brewerstar.shtml>



September Meeting

By Warren Becker

Our "on the spot" guests for the September were Shane Welsh and Andrew Brownstein of the new Sixpoint Brewery in Brooklyn scheduled to open in December. They will initially be a keg-only brewery, offering unfiltered cask, and keg conditioned beers.

Shane and Andrew were friends from University of Wisconsin. Shane was the brewer at the Angelic Brewing Company in Madison, Wisconsin for almost five years. <http://www.angelicbrewing.com/> Angelic produced approximately 1000 barrel per year, and was a 2002 winner in the World Beer Cup Competition. Andrew told me "Shane's beer were unlike anything I had tasted in my whole life!" Thus, the start of a partnership between brewer and imbiber.

The name Sixpoint is taken from the old brewers guild mark for purity in brewing. (see picture at left) Shane's trip throughout Europe provided the inspiration for creating a vast array of beer styles. He was amazed at the varied techniques, use of various yeasts and malts, and craftsmanship found throughout his fact-finding trip.

The Sixpoint Brewery will be a 20 barrel brewhouse in the Liberty Heights section of Brooklyn. This location has

plenty of storage space for the Belgian, British, and German style beers they will produce. They have a production capacity of approximately 400 kegs, with four 28 barrel and three 20 barrel fermenters. Shane and Andrew hope to create name recognition, and some of the best beer the New York area has to offer.



We sampled their 10 gallon batch samples of Tripel and Dubbel. The 9.6% ABV Tripel Style was brewed in March with 100% Maris Otter malt, and their own cultured yeast strain. Very clean with a nice dry finish. The 7% ABV Dubbel, brewed in May, was made with Special B malts, and had distinct flavors from the use of Chocolate malt. A good start for Sixpoint!

Beside the tasty two Belgian styles, Sixpoint will have three flagship beers, a Nut Brown Ale, Porter, and IPA, all using the appropriate yeast and some distinct ingredients.



Andrew told me that he and Shane tasted some 44 different recipes for various beer styles in order to arrive at their initial offerings. Sixpoint will have a kickoff party in December at the Liberty Heights Tavern, detail to follow. Speaking for local good beer imbibers, we welcome another

brewery back to Brooklyn, once the brewing capital of the world. Good luck Sixpoint!



Shane & Andrew receive MBAS shirts from Prez Jennifer

Bolt for Baltimore

By Warren Becker

(With comments in red italics by Bill Coleman)

What makes a great beer town? Well, in my opinion it's a combination many factors that I like. I want an easy to get to location, reasonable prices, friendly pubs, great local breweries, and yes an awe inspiring selection of beers that you can not get back home.

Baltimore is such a place. When Bill "Salty Dog" Coleman and I had discussed a Baltimore trip a few years ago, we were struck by how this city had, what appeared to us, beer symmetry. Three local breweries, Brewers Art, DeGroens, and The Wharf Rat, produce well-crafted Belgian, German, and English style beers, in that order. There are others, such as DuClaw and Capitol City, which produce the standard American brewpub styles, plus a few seasonal surprises. Now that's just local beer by the local brewers.



Baltimore pubs have a rich history, entrenched in the pre and post Revolutionary War era, Civil War and maritime legacies. These buildings still stand proud in their historical significance, plus a few housing some terrific venues to enjoy a pint or two. But can't stop there! Baltimore is an eas-

ily laid-out city, with great cookie-cutter sections, such as their Little Italy, downtown Inner Harbor, Federal Hill, and Fell's Point, among others. Restaurants and pubs abound in this town!

By the way for non-car owners, the Dragon Bus line http://www.ivymedia.com/dragoncoach/newyork_baltimore_dc/index.html

offers a \$36 round-trip fare to Baltimore and back to Manhattan, and is approximately 3 hours.



First stop on Baltimore soil was DeGroens <http://www.degroens.com/>, also known as Baltimore Brewing. This is a beer landmark of sorts for the beer geek that unfortunately might be seeing its last days. Talk is about the German owner closing down, and moving back to Germany. This is a tremendous loss for both Baltimore residents, as well as those that enjoyed their bottle products in NJ & PA.



Since it was lunch time, DeGroens was logical food/beer stop. Located in the Little Italy section, and housed in a big brick industrial looking building, DeGroens has "presence". With their Copper bar, brew kettles behind the bar area, brick-exposed walls, pool tables, large outdoor beer garden, and brew mania décor, DeGroens makes a statement. Their food menu has loads of standard pub fare, plus a Coleman favorite, German-style wursts and pretzels. There were six drafts up when we arrived. A delicious 4.9% Weizen, German-style all the way. Very refreshing, some lemony tartness from their yeast strain (no lemon slice needed please!), and medium body with lingering finish. I had flashbacks of George DePiro's homebrew and Pump Station Hefe here! Next was a shocker. Very seldom do Bill and I ever rave about a Pilsner being the best beer tried at a bar or brewpub, but it was so that day. The DeGroens Pils, a 5.3% hoppy, crisp, clean, refreshing, semi-dry, medium bodied and ap-

propriate finish, made this beer a delight. Here are the rest: Helles (4.2%, creamy & corny as the same time), Marzen (5.4%, hoppy, dry, clean), Altfest (7.4%, semi-sweet, slightly fruity), and Dunkel (5.4%, malty, smooth, big body). *Not too much to add here. A sturdy copper bar with industrial atmosphere, the Hefe, the Pils and the Dunkel were excellent. And the food was delicious...in addition to the fine wursts and pretzels, they have a very tasty potato salad. I am sorry to see this place is about to close down – Bill.*



Mighty Max's Casey Hard at the taps!

Next stop, Max's on Broadway <http://www.maxs.com/main.htm>. Fell's Point Broadway that is! Max's has two locations in both Fell's Point and at Camden Yards opposite the stadium area.

This is a great bar with a long wood bar area, 68 drafts, 2 beer engines, and 200+ carefully selected bottles. Max' is a two story set-up with a separate bar area upstairs for those that want a quieter space to imbibe. Casey Hard is the General Manager and Cellarman in charge. He and his knowledgeable and very friendly staff, makes Max's one my favorite bars in the country. They have a restaurant producing pub fare, as well as custom party catering.

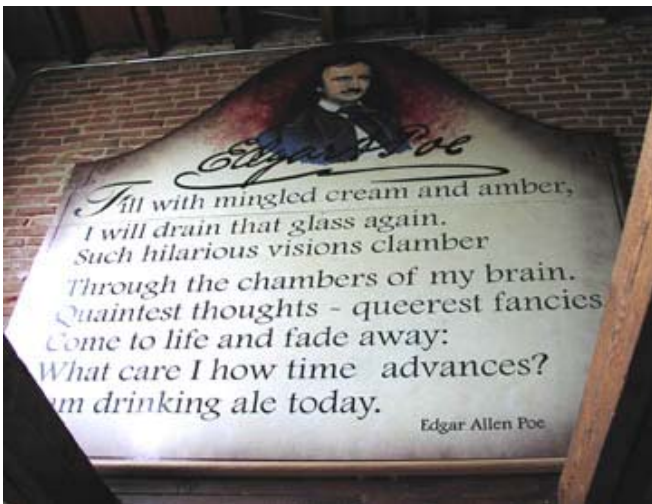
Agreed. Definitely our favorite place of the trip, which was born out by how many times we returned to the place. The selection is amazing, the service was great, and the gruff dive-y atmosphere (in a good way!) was unpretentious and comfortable. A great place! – Bill

The Wharf Rat also known as Oliver's Breweries Ltd., also has two locations in both Fell's Point and at Camden Yards opposite the stadium area. It is their Camden Yards location that houses their brewery. Bill and I visited their Fell's Point location after a very long beer session at Max's on Broadway, and we're somewhat worn-out, but manage to sample four of their many selections. They were Ironman Pale Ale (5.7" hoppy, light), Black Friar's Stout (4.9%, creamy, roasty), Pierre De Garde (5.4% sweet, malty), and

ESB (6.0%, hoppy, clean). The Wharf Rat's 200+ year old building was fantastic to check-out, and they have a pub food menu with pizzas. *This was a beautiful old building, somewhat reminiscent of some old bars I have been to in Belgium. I am used to brewpubs being sterile, bland yuppie-ish bars, and it was nice to see one with so much character for a change. The beer was nice, also, and a nice variety. -- Bill*



The next day, Bill and I set out for the Federal Hill section of Baltimore. There are plenty of Federal-style row houses here, and as you might guess no shortage of pubs to visit. We visited the old Sissons Brewpub location, now called Ryleigh's Brewpub <http://www.ryleighs.com/>. A cozy, nice looking two level building with wood beams, five brewpub taps + seven mass market guest drafts across from the indoor Cross Street market, Ryleigh's possesses lots of character architecturally, but not beer-wise. My favorite is the large mural of an Edgar Allen Poe beer quote.



Unfortunately their beers are off-flavored and/or bland. Bill and I sampled their Marble Lager (clean, but bland), Amber (sweet, slight toffee, but off-flavors abound), IPA (hoppy & spicy), Blonde (semi-sweet), and a Wit (citric, heavy, & murky). *Yes, a nice looking building with mediocre beers. I think it would be put to better use as a straightforward beer*

bar—they have a nice piece of property, but don't seem to be up to making good beer. -- Bill



Venturing down South Charles Street a bit we found a great old Federal Hill Tavern, Ropewalk

<http://www.ropewalktavern.com/Ropewalk.htm>. The size of this pub restaurant is tremendous, due to its former life as a warehouse during the eighteenth and nineteenth century shipbuilders twined and spindled ropes for ships. A very comfortable place with friendly staff, four big wood bars in different room areas, pool tables, upper and lower bar areas, and a large food menu. This place has loads of atmosphere! A tribute to the birthday of former President Ronald Reagan takes place every February in this late 1700's structure. With 155+ bottles and 14 drafts, there are nice beer choices at Ropewalk. Since 1812, Ropewalk has been a tavern, and there's lots of memorabilia to gawk at here. A neat place to check-out for both a quick pint, as well as a full meal. *Yes an absolutely beautiful bar, a great building. The only criticism I have is that given the number of beer bottles, the actual choices are not as interesting as they could be. -- Bill*



Less than five minutes of foot-to-pavement gets you to Sean Bolan's Irish Pub on Light Street

<http://www.seanbolans.com/main.htm>. Okay, you're probably thinking about the "Irish Pub" part. Not your father's Guinness bar, Sean Bolan's had 16 drafts, 1 cask, and 30-40 bottles.

Yes, they have Guinness, but that's not a reason for the visit. Sean Bolan's had Yards Thomas Jefferson on cask (7.5%, smooth, malty, long finish) plus draft Dogfish Raison D'Etire (8% fruity, estery, and grapelike). Still not enough? They have the new Thomas Hardy 2003 bottles on hand to sample, and to take home. That's why! Sean Bolan's is an old two story wood & brick structure with an

upstairs dining area plus 4 more taps. Hearty pub food is served here. *This was a very comfortable place with a nice selection, and a very helpful bartender. They also sponsor beer events over there...for example they did the Baltimore release of Thomas Hardy.*--Bill



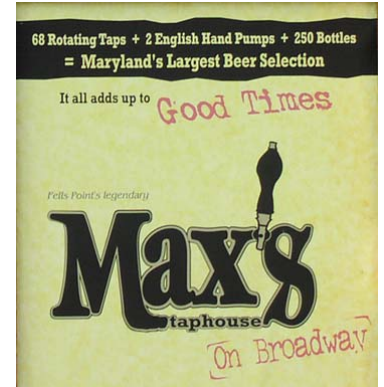
Back to Inner Harbor and to Capitol City Brewing Company at South Light Street <http://www.capcitybrew.com/baltimore.htm>. It is a good place to eat with a great view of the harbor. This brewpub chain (4 locations) had six beers to sample. We tried the Prohibition Porter (semi-dry chocolate, big body), Amber Waves (amber ale), Pale Rider (clean hoppy pale ale), Northdown Brown (American Brown, slightly dry finish), Capitol Kolsh (very clean, smooth, crisp, light body), and Blackout Oatmeal Stout (smooth, chocolate & oat flavors). With a large indoor/outdoor, dog-friendly, space with wrap-around outdoor patio, and high-tech, steel-look circular bar area, Capitol City has touristy, loud, but convenient feel to it. *Not my kind of place. The beers were okay, but the modern, sterile atmosphere just puts me off.* – Bill

Getting our sea legs via the Harbor Water taxi, Bill & I ventured across the water to Fell's Point. Upon our disembarking from the boat, we strolled into John Stevens, an old wood bar with 20 drafts, tin ceiling, carved wood accents, and European-feel cafe. They have a restaurant serving seafood dishes and sushi both inside their window-laden space and outdoor patio area. *Yes, this is another beautiful old building (they seem to have a lot of them here!) with a nice selection of beers, not a huge number, but with some interesting selections, such as the very nice Hop Pocket I had there.* -- Bill

Dudas Tavern was to follow. An old looking corner pub with a modern long 16 draft bar inside. Dudas offers regional beers from Westminster and Old Dominion, as well as local favorites. *The beer I had was full of diacetyl. Too bad. It was a little disappointing.* -- Bill

From there it was a long journey across the street to DuClaw Brewing Company's Fell's Point bar location <http://www.duclaw.com/v2/>. Though no beer is brewed here, the space screams brewpub. A giant, modern oval bar with lots of light, views of the surrounding water, and big outdoor patio seating, makes DuClaw a bit different from the other Fell's Point drinking establishments. Bill and I

sampled 6 beers. Kangaroo Love Australian Lager (4.5% unpretentious), Misfit Red (5% amber ale), Ravenwood Kolsh (4.7% clean), Bad Moon Porter (5.1% chocolate), Bare Ass Blonde Ale (5.0%, pale, hoppy), and Venom Pale Ale (5.6% dry-hopped). *Yeah, a very brewpubby-type place, in a bad way. But I'd like to come back during the cold weather when they drag out their big beers, which are quite amazing. The ones we had were fine, though.* – Bill



Back to Max's on Broadway to enjoy a special Oak Aged Weyerbacher Imperial Stout called Heresy. This 2004 vintage wood aged beer is 9% with big malt/vanilla esters, chewy, big body, and long lingering smooth finish. But this was only to be a quick "pit-stop". *Yeah, but a great stop it was!* – Bill



On to The Brewer's Art <http://www.thebrewersart.com/>. This Belgian-centric brewpub is further away from the main areas in Baltimore, but well worth the trip. Brewer's Art house beers that evening were Proletary (5% Belgian Black Ale), Ozzy (7.25%, Duvel/Piraat-like frothy golden ale), Resurrection (7%, Abbey-style Dubbel), Brewer's Art House Ale (5%, pale ale made for them by Dominion), Wit Trash (3.7%, wit), and Sluggo (3.5% American Pale Ale). This is cool building with a fancy upstairs bar and dining area, and dark, brick downstairs bar with 4 different nook spaces to hang out in. In addition to their house beers, they have an ample selection of guest beers from Belgium and the US. *Yes, some very nice beers, and especially nice atmosphere downstairs, again with much more character than you expect from a "brewpub." The only issue we had was did they need to play the music so loud you couldn't hear? This was pretty early in the evening, so it seemed excessive.*

-- Bill



Bill and I head back to the Camden Yards area to check out Max's at Camden Yards. This Max's location is directly across from Oriole Park and the Convention Center. Though no comparison to their Broadway location, offers a sports bar on two levels with lots of windows, outdoor/front area seating, and approximately 20 drafts of more main stream craft and mass produced beers. *This cannot hold a candle to the Max's on Broadway. Neither the selection nor the atmosphere of the bar were up to the level of the other location.* -- Bill



A stroll down West Pratt Street, gets us to the Wharf Rat Camden Yards brewpub location. It is an old, dimly-lit wood bar reminiscent of those found in the UK. With 16 of their own brewed on-promises beers, Wharf Rat won't leave you thirsty for long.. We tried just two (palate fatigue setting in) of the Wharf Rat beers. Oliver ESB on cask (6%, nice hop bitterness with smooth malty finish) and Oliver Bierre de Garde (5.4%, malt sweetness with long finish). This pub has lots of character, and lots of beers to choose from. *Yes, a very nice old style bar, and this is where the beers from both Wharf Rats are made. Again, it's nice to see how much character you can actually put into a brewpub. Others should learn!* -- Bill



A place to make our final stop of the night, and our Baltimore. You guessed it. It was back to Max' on Broadway! This time Bill and I enjoyed the quieter, less crowded, second floor area.

With its separate bar, and large tables and seating arrangements, we were set to imbibe. Bill and I met up with Chris and Brian, two local members of the Burgundian Babble Belt

<http://www.cmg.net/belgium/clubhub/message/index.html> for some of Max's many unique and hard to find Belgian bottles. After sampling several large 750 ml. Bottles, it was time to close out the evening and the Baltimore beer scene. *Yeah, you can't beat the best, so there was no better place to close out the trip!* -- Bill

Baltimore is one the more-beer-centric places to visit on the East Coast, and like Philadelphia, is an easy trip via bus or train from New York City. I'm looking forward to another bolt for Baltimore!



Beer Events & Home Brew Competitions:

- **October 9, 2004: Malted Barley Appreciation Society Pub Crawl**, visiting bars in the Greenpoint/Williamsburg area on October 9. We will have a pub crawl hitting 5 bars, one in Greenpoint, the other 4 in Williamsburg.

This is the schedule:

3:30-4:30: Mark Bar: First stop, on the northern part of Manhattan Avenue, a few blocks from the G train or near the 61 bus and the only one that is significantly further than the rest. A really nice bar with a good draft and bottle selection. Next would be either a twenty-odd minute walk straight down Manhattan Avenue, or a bus or subway ride down the same street. Every other stop would be a walk of somewhere between 5 and 10 minutes.

4:30-5:00: Travel to Matchless.

5:00-6:00: **Matchless:** Again on Manhattan Avenue, a really comfortable place with a good selection of beers in both bottles and draft, and a cool area in the back to run DVDs. From here we walk along Driggs to 10th street, about five minutes, and hit the old reliable:

6:00-6:15: Travel to Mugs...walk down driggs about four blocks, and then up 10th Street to Bedford.

6:15-7:45: **Mugs:** No need to comment further here as we all know this place. We will stay a little longer as it would be a good stop for food.

7:45-7:50: A quick walk, 3 blocks straight down Bedford to Spikehill.

7:50-8:30: **Spikehill:** Some interesting beers on draft and a great bottle selection. Then from here we could do one of two things, both a six/seven-minute walk:

8:30-8:45: Travel to Spuyten

8:45 - ??? **Spuyten Duyvil:** This is the most exciting new bar in New York City in the last few years, with an always unusual selection of excellent drafts, and an amazing selection of bottles.

If you're interested in taking part in this pub crawl, email: malty.dog@verizon.net We would like to give the places we will be visiting an approximation of what kind of numbers they should expect. See you there!

- **October 7 to 11: New York City Real Ale Festival, David Copperfield's**, 1394 York Avenue, Manhattan. Up to 20 interesting and unusual cask ales should be available (not all at once). Note: rescheduled from September 30-October 7. Details: (212) 734-6152, <http://www.davidcopperfields.com>. Look for a double IPA from Samuel Adams. First time ever!! Special Brewers Gift to David Copperfield's House of Beer. Smuttynose, Stone, Brooklyn, Rogue, Victory, Dark Star Camerons and more!! Updates to follow.
- **October 9: The Brooklyn Brewery Oktoberfest, Brooklyn Brewery**, 79 North 11th Street, Williamsburg, Brooklyn. \$30 inclusive of beer and entertainment through until 6pm. <http://www.brooklynbrewery.com/events>
- **October 9: Williamsburg/Greenpoint Pub Crawl.** Recently there has been an explosion of bars in the Greenpoint/Williamsburg area in the last year, and since the club has been meeting in this neighborhood for our entire 10 years, it seemed like a good idea to organize a very impressive pub crawl that would also be an easy trip logistically. So, on October 9, we will have a pubcrawl hitting 5 bars, one in Greenpoint, the other 4 in Williamsburg. Full details are at this page: <http://hbd.org/mbas/pubcrawl>.
- **October 13: Monthly Meeting of Malted Barley Appreciation Society** 7.30 pm, *Mugs Ale House*, 125 Bedford Avenue. Williamsburg, Brooklyn, Guest will be Bill Covaleski of Victory Brewing.
- **October 13: VSK (Very Special Kegs)**, 6:00 p.m. *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-

3848. So, for the second year in a row, they're scheduling this the same week as our meeting! Yikes! Anyway, There should be lots of good beers there...info will follow.

- **October 16: Beer on the Pier 2004 Festival, Pier 54, Manhattan** (about 1 mile south of Chelsea Brewing Company). \$35(\$40 in advance, \$50 on the day. Note: Postponed from 18th September. Details: 12126133158, or see www.beeronthepier.com.
- **October 18: dba 10th ANNIVERSARY PARTY!** Join the folks at dba to celebrate 10 years of the best beer, bourbon, whisky & tequila in NYC. Your 1st bevy is on us! It all starts at 7PM
- **October 22-24: 4th 'Cask Head' Tri-Annual Cask Ale Festival.** *The Brazen Head*, 228 Atlantic Avenue, Brooklyn. About a dozen rare 3rd flavor-some cask ales will be on offer throughout the weekend. Details: 718-488-0430 nearer the time.
- **November 6: Beer Advocate Belgian Beer Fest The Cyclorama @ The Boston Center for the Arts** (539 Tremont Street, Boston, MA) <http://beeradvocate.com/fests/bbf/>
- **November 6: 2nd CT Invitational Belgian Beer Festival at The Brewhouse in Norwalk** (12 - 4PM) Bob and Lou Montanaro, owners of The Brewhouse (formerly New England Brewing's brewpub) have agreed to host this years Belgian Beer Festival. <http://beerct.com/Mountview/events.htm>

Get Your MBAS Anniversary Club Shirts - \$15.00

