

Malted Barley Appreciation Society

October 2009 Newsletter

15TH ANNIVERSARY 1994 - 2009

From the Editor's Desk

Here's the October 2009 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wed. October 14, 2009 @ 7:30PM.

Our guest will be Joe Lipa of Merchant Du Vin Import

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

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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SEPTEMBER MEETING

By Warren Becker

Our guest was Bruce Wright, East Coast Sales Rep. for Wetten Importers. <http://www.wettenimporters.com/> in Sterling, VA.

Bruce shared beers from the Van Honsebrouck brewery, a Belgian family brewery from Ingelmunster in West Flanders. They produce beers under the Kasteel, St Louis, Bacchus, and Brigand brands. Their US label designs are the same as in Belgium. Van Honsebrouck is now in its sixth generation running the brewery. This prominent family also owns the Ibis Hotel chain in Europe.

First beer poured was the St. Louis Fond Tradition Gueuze 5%. *From their web site: All those pungent fruity flavors - sensuous grape, fermented apples, zesty lemons, ripe peaches--- mingle with the rustic musty yeast note that lend the Gueuze both modern crispness and that traditional, old-school Belgian Lambic musty spice. This is, for the most part, a traditional Gueuze, brewed in small batches -- infused with a perfume of farm-fresh horse-blanket whose medium-body and has a sour fruit, dry taste that lingers like the sun setting over a field of fine Northern European hops.*

Kasteel Rouge was next. A blend of their 11% ABV Dark Strong Ale and their Bacchus Flanders Red Ale Style. This ale has Mon Cherry Candy flavors, a well-known candy made with Polish cherries, which are soaked in brandy. *From their web site: This beer is a marriage of sophisticated Belgian brew techniques, age old and centuries tested - with the unbridled joy of drinking the*

best cherry pie you've ever tasted...in a glass. Pouring a deep black cherry color with a small reddish and velvety head, this Rouge's noses one of nutty yeasty milk chocolate. One sip reveals myriad cherry flavors, buttressed with spice, bitterness, but not overpowered by carbonation. The perfect balance of ripe cherry fruits, bready malts and essential zest and spice, this beer will surely render your favorite fruit dessert obsolete.

The next beer tasted was from the Het Anker brewery/ brewpub/ hotel of Mechelen, Belgium. We tried their Lucifer strong golden ale, both from the bottle and on draft that night at Mugs. From their site: Lucifer pours cleft and golden yellow with a lasting and lacing full white head. The aroma of yeast carries into the flavor with slight metallic and spiced accents. A of fruit compliments the dry and bitter finish of this complex beer.

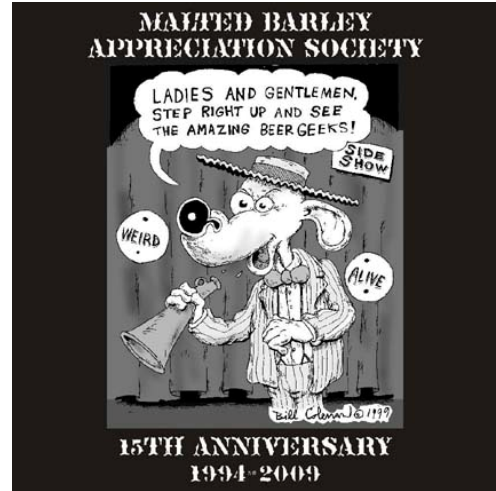
We then tried the 11% ABV Gran Cru Het Anker Kaiser or Emperor, which was vintage dated from 2008. From their site: Gouden Carolous "Cuvee van de Keizer Blauw" 11% The unique brewing of the Cuvee van de Keizer, with only extra fine Belgian hops and with a higher alcohol level of 11%, guarantees this beer to age excellently over several years time with a complexity and intensity usually reserved for the finest of wines. Attesting to the innate mystery and intensity of a cellerable beer is this brew's beautiful ruby brown, almost henna color. With a light-brown, velvety head and sweet, powerful notes of wood, yeast, and plums, the Cuvee surprises one's palate with subtle hints of caramel and even fresh green apples. Drinking a Carolus is a fully sensory experience, so be certain to breathe in its fruity, almost delicate aroma that complements a richly roasted malted, yet softly dense body. It's a truly sugary brew in every sense, erring on the natural, fresh and refreshing side of sweetness.

Bruce, who is originally from the Detroit area in Michigan, shared a local farmhouse cider, JK Skruppy. Produced at an 1860's farm, this 5% cider uses Champagne yeast, Michigan apples with skins on, no additives, and no sulfites. The apple orchard is 100% certified organic. They also produce a 6.9% sweet cider, as well as a Wassail Ale in conjunction with Arcadia Brewery in Battle Creek. Their Wassail ale will use roasted apples.



New MBAS Club Shirts & Mugs

We have new black 2-sided imprint t-shirts, which we use for our speaker gifts, available for sale to club members for \$20.00 each. Sizes available are S-XXL, and will be available for purchase at our meeting. Proceeds for the sale of this t-shirt go toward the club's new glass mug that will be used for meeting samples.





CONGRATULATIONS TO THE NEW YORK WINNERS AT THE 2009 GABF

Gold Medals

American-Style Sour Ale, 32 entries,
Rosso e Marrone, Captain Lawrence Brewing

German-Style Sour Ale, 13 entries,
Berliner Weisse, Southampton Publick House

Silver Medals

Rye Beer, 29 entries,
RastafaRye, Blue Point Brewing

Out of Category Traditionally Brewed, 82 entries,
Brooklyner-Schneider Hopfen-Weisse, Brooklyn Brewing

French- and Belgian Style Saison, 56 entries,
Belgian Summer Ale, Great Adirondack Brewing

Bronze Medals

American-Style Dark Lager, 15 entries,
Saranac Black Forest, Saranac/F.X.Matt Brewing

Irish-Style Red Ale, 32 entries,
Saranac Irish Red Ale, Saranac/F.X.Matt Brewing

Foreign-Style Stout, 20 entries,
Whiteface Black Diamond Stout, Great Adirondack Brewing

Beer Quest Update

The Teaser Trailer for Beer Quest has been posted for your enjoyment on You Tube in HD! Check it out:

http://www.youtube.com/watch?v=8ZAmG_9Cze0

<http://www.beerquest.tv/> <http://thebeerquest.blogspot.com/>

Brewed in Brooklyn Walking Tour

Brewed in Brooklyn tours currently operate every weekend.
<http://www.urbanoyster.com/brewed-in-brooklyn-tour.html>

Brooklyn Homebrew

Brooklyn's only homebrewing supply store to open near 9th Avenue and 4th Avenue in Park Slope, where you can buy Hops/ Yeast/ Grain Malts Malt Extract/ Books/ Equipment/ Local Honey/ Spices: Brooklynhomebrew@gmail.com
More info at: <http://www.brooklynhomebrew.blogspot.com/>

Vote for the MBAS!

The Chef-to-Chef website has just re-launched their best beer site page where people vote on a scale of 1 to 5 once a day for a period of time. Last time they did that, the MBAS was declared 3rd best in the world! Let's try to make it to number 1 this time.

Web. Episode 1 of "Beer Nation"

There was another beer pilot recorded in Brooklyn, this one is for the Web. Episode 1 of "Beer Nation" features Jon and John of Pacific Standard, and Shane of Sixpoint Craft Ales:
<http://gobohd.com/shows/BeerNation/?p=426>

Event Calendar by President Alan Rice

HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>



Greg Noonan

This newsletter is dedicated to the memory of **Greg Noonan**. He authored the influential books "Brewing Lager Beer," "Scotch Ale" (Classic Beer Series), "Seven Barrel Brewery Brewers' Handbook," and numerous articles. He was a pioneer who pushed

for laws to be changed so that he could open Vermont Pub and Brewery in 1988. More here: <http://tinyurl.com/yjc9snc>
<http://businesspeoplevermont.com/2007/02-feb/pub.html#>
<http://www.realbeer.com/library/archives/yankeebrew/9601/noonan.html> <http://www.thebeveragepeople.com/article-ales-and-lagers.html>
<http://beeradvocate.com/forum/read/2327298>

Chew N Brew at The Diamond - results

\$2160 was raised for BARC animal shelter.

1st place: Big Mess, Milk Stout with Ice Cream. Ray Girard, Paul Kaye.

2nd place: Weizenheimers, Weiznebock with Banana Bread and Vanilla Ice Cream. Nathan Odell, Nel Hohnstine, Jonathan Kirshbaum.

3rd place: Bockstars, Bavarian Oktoberfest with Pork/Veal Bratwurst, Salty Hot Butter Pretzels, and Rotkohl. Erik Pfeiffer, Vladimir Kowalyk, Mark Goldstein.

Brooklyn Cheese Experiment at The Bell House – results

1st place: Propeller Pale Ale, Joshua Knowlton

2nd place: Spätsommer Dunkelweizen, DJ Connor

3rd place: Squirrel Tail Farmhouse Ale, Kayne Konecny

4th place: 309 Golden Farmhouse Ale (all Brett), Brad Hillman

Nov. 7, 2009, **11th AHA Teach a Friend to Homebrew Day**.

Last year, over 2,100 participants brewed approximately 2,800 gallons at 140 sites worldwide. Please register, more info:

<http://beertown.org/events/teach/index.html>

Sun. Nov. 8, Noon-5pm, **Brooklyn Homebrewers Tour**, \$25.

Beer journalist Joshua M. Bernstein shows you the joys and tribulations of homebrewing in Brooklyn's gnat-sized apartments. Venture inside the homes of the city's finest amateur brewers, see their set-ups, discuss their craft, and sample their stashes. Several stops, bring a Metrocard. Tour limited to 20. RSVP:

josh.bernstein@gmail.com

Nov. 14, 2009, **15th Knickerbocker Battle of the Brews**

Presented by The Saratoga Thoroughbrews

Entries accepted Oct. 31 – Nov. 6

<http://www.moonbrew.com/kbotb/index.html>

Beer Related Events:

Wed. Oct. 14, **The Great Pumpkin Event at Blind Tiger**.

Around 14 different pumpkin brews from Elysian, Southern Tier, Southampton, Dogfish Head, Loose Cannon, Smuttynose, Weyerbacher. <http://blindtigeralehouse.com/>

Wed. Oct. 14, **Rocktoberfest at David Copperfield's**. Liter mugs, German food, Oompah DJ.

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

Wed. Oct. 14, **Southern Tier at Manchester Pub**. Rob Emmers will be on hand. Creme Brulee, Pumking, Mokah, Unearthly IPA, and more. <http://www.manchesterpubnyc.com/>

Wed. Oct. 14, **Sly Fox 12 Hop Smackdown at The Gate**. Brian O'Reilly will be on hand. Pale Ale Project 2009: Boadicea (Eng-

land), Crystal (USA), Liberty (USA), Marynka (Poland), Palisade (USA), Sovereign (England), WGV (England), Willamette (USA). IPA Project 2008: Amarillo (USA), Galena (USA), Mt. Rainier (USA), Perle (Germany).

<http://beertenderbrooklyn.blogspot.com/>

Wed. Oct. 14, 7-10pm **Heartland & Kelso at Jimmy's**. Jon Bloostein and Kelly Taylor will be on hand. Featuring Heartland's Smiling Pumpkin Ale for the pumpkin carving contest.

<http://www.jimmysno43.com/>

Thu. Oct. 15, 2pm-? **Barcade's 5th Anniversary**. Allagash Burnham Road, Avery Sixteen, Brooklyn Manhattan Project, Bruery Autumn Ale, Coney Island "dry hopped" Sword Swallower (cask), Dogfish Head Theobroma, Fisherman's Pumpkin Stout (served from a pumpkin cask), Goose Island barrel-aged Imperial Brown, Kelso Newtown Kriek, Left Hand Tripel, Rogue Sequicentennial (cask), Roosterfish Nut Brown, Sierra Nevada Estate, Sixpoint Hops of Love, Sixpoint Oktoberfest, St. Somewhere Pays du Soleil, Victory V-12, Weyerbacher Imperial Pumpkin. Free burgers and dogs. <http://www.barcadebrooklyn.com/>

Thu. Oct 15, **Ithaca at Amsterdam Ale House**. Cascazilla, Flower Power, Apricot Wheat, Nut Brown, Cold Front, Brute. Bottles: alpHalpHa. <http://www.beermenus.com/amsterdam-ale-house>

Thu. Oct. 15, 5-9pm, **Sixpoint at Whole Foods UWS**. Growler fills, free tastings and cheese samplings.

<http://www.wholefoodsmarket.com/stores/upperwestside/>

Thu. Oct. 15, 6pm, **Chili and Brew at Newark Museum, \$50, \$90/2**. Taste more than 60 craft beers and sample meat and veggie chili in the beautiful Newark Museum. Access to the historic Victorian Ballantine House, home of the famed beer-brewing family, special exhibitions by Yinka Shonibare MBE, and 100 Masterpieces of Art Pottery, 1880-1930.

Info and tickets:

http://www.newarkmuseum.org/museum_pages.aspx?id=6982

Thu. Oct. 15, **Speak Easy at Dive 75**. List TBA.

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

Thu. Oct. 15, **Coney Island at Ellis Bar**. Donny Vomit will be on hand. Coney Island Lager, Mermaid Pilsner, (Jack Daniel's) Barrel-aged Human Blockhead, Freaktoberfest.

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

Sat. Oct. 17, **Schneider Edel-Weisse at Fourth Ave. Pub**.

Served from a wooden gravity keg.

Mon. Oct. 19, 7-8:30pm, **Charcuterie and Beer Pairing at Beer Table**, \$35. Scott Bridi from Lot 2 will be bringing his specialty smoked meats.

Tue. Oct. 20, **Stone at Pony Bar**. Dennis Flynn will be on hand.

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

Tue. Oct. 20, 7:30pm, **B. United Beers, Bacon & Cheese at**

Jimmy's, \$45. I on Lundbom will be on hand.
Tue. Oct. 20, **Moylan's at Rattle N Hum**. List TBA.

Tue. Oct. 20, **Ramstein at Bar Great Harry**. Oktoberfest, Double Platinum, Winter Wheat, Blonde Wheat, Classic Wheat, Helles, Munich Amber, and more. <http://www.bargreatharry.com/>

Wed. Oct. 21, **Flying Dog at George Keeley's**. List TBA.
<http://www.georgekeeley.com/>

Wed. Oct. 21, **Captain Lawrence Beer Dinner at Henry's**. Call for details and reservations. <http://www.henrysnyc.com/>

Wed. Oct. 21, **Sixpoint at Stag's Head**. Righteous Rye, Bengali IPA, Sweet Action, Dunkel Weisse, Otis Stout and Oktoberfest. Free savory snacks. <http://www.thestagsheadnyc.com/>

Thu. Oct. 22, **Flight of the Pumpkins at Dive Bar**. List TBA.
<http://www.divebarnyc.com/>

Thu. Oct. 22, **Pumpkin Fest at David Copperfield's**. Dogfish Head Punkin, Weyerbacher Imperial Pumpkin, Southern Tier Pumpking, Southampton Pumpkin, Brooklyn Post Road Pumpkin, Smuttynose Pumpkin, Elysian Night Owl Pumpkin, Fisherman's Pumpkin Stout, Wolaver's Will Stevens Pumpkin.

Thu. Oct. 22, 5-9pm **Jenlain at Whole Foods UWS**. Growler fills, free tastings and cheese samplings.

Sat. Oct. 24, 11am-9pm, **Oktoberfest Block Party at Wunderbar**. Huge beer tent with table seating, grilled Wurst, Oktoberfest music. The party continues inside until late.
<http://www.wunderbarlic.com/>

Sat. Oct. 24, **Butternuts & Cisco at Rattle N Hum**. List TBA.

Sun. Oct 25, 4-6pm, **Beer & Food Pairing at Lelebar**, \$60. Hosted by Mike Lovullo, 6 beers and 6 small plates. Ayinger Oktoberfest, Allagash Victoria, Saint Somewhere Athene Saison, Dieu Du Ciel! Peche Mortel, EKU 28, Troegs Nugget Nectar.
<http://lelebar.com/>

Mon. Oct. 26, 7-10pm, **Trappist Beer Dinner at Resto**, \$150. This 7-course dinner includes beers from all 7 Trappist monasteries, including "that" one. <http://www.restonyc.com/>

Tue. Oct. 27, 5-9pm, **Sierra Nevada at Spring Lounge**. List TBA, \$4 drafts. <http://springlounge.ypguides.net/>

Tue. Oct. 27, **Pumpkin Night at The Diamond**. Pumpkins for sale for carving, before you've had too many pumpkin brews.

Tue. Oct 27, **Harpoon at Pony Bar**. Peter Brod will be on hand.

Tue. Oct. 27, **Lagunitas at Rattle N Hum**. List TBA.

Wed. Oct. 28, **Schmaltz at Manchester Pub**. Coney Island Lager, Freaktoberfest, Rejewvenator, Jewbelation 12, Bittersweet Lenny's RIPA, and more.

Thu. Oct. 29, **Victory at Barcade**. Bill Covaleski will be on hand.

Thu. Oct. 29, **Honey Swap at Jimmy's**. Enjoy beers from Six-point and meads from Redstone. Taste local honeys and support Just Food, an organization dedicated to connecting local farms to NYC communities.

Tue. Nov. 3, **Arcadia at Bar Great Harry**. List TBA.

Tue. Nov. 3, 7pm, **Charcuterie Beer Dinner at Resto**, \$75. Three courses, call for details and reservations.

Wed. Nov. 4, **Allagash at Blind Tiger**. Rob Tod will be on hand.

Thu. Nov. 5, **Dogfish Head at Standings**. Punkin Ale + 4 more, free pizza. <http://www.standingsbar.com/>

Nov. 6-8, **19th 'Cask Head' Cask Ale Fest at Brazen Head**. Up to 30 ales and lagers served throughout the weekend, 12 tapped at a time. <http://www.gotham-imbiber.com/>

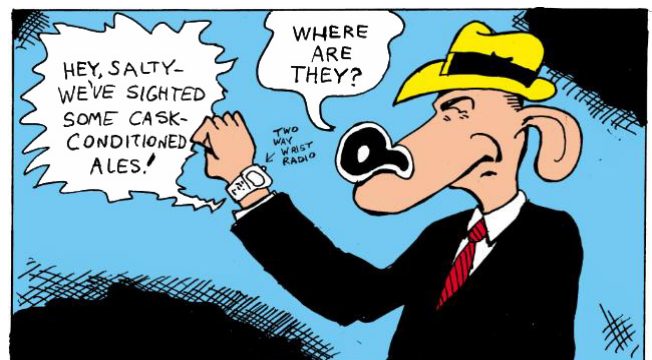
Sat. Nov. 7, **NYC Homebrewers Guild Philly Pub Crawl**. The NYCHG invites the MBAS to join them. Map: <http://tinyurl.com/Fishtow-CenterCity-NYCHG09>
2:00pm Standard Tap - meetup have some beer/lunch
3:30pm Yards Brewing Co.
5:00pm Take train from Spring Garden station to Penn's Landing
5:15pm Eulogy
6:30pm Triumph Brewing Co.
7:45pm Banneluxx

Sat. Nov. 7, 3-6pm, **Pennsylvania Beer Tasting at Tri-Boro Beverage**. Victory, Stoudt's, Sly Fox, Weyerbacher, and more. Lots of free swag. <http://www.tri-boroice.com/>

Tue. Nov. 10, **Victory at Pony Bar**. Pete Danford will be on hand.

Tue. Nov. 10, **Great Divide at Rattle N Hum**. List TBA.

CHECK OUT YOUR BEER ALERT PAGE



<http://hbd.org/mbas/beer.html>



MBAS Queens Pub Crawl Sept. 26, 2009

