

Malted Barley Appreciation Society

October 2011 Newsletter

From the Editor's Desk

Here's the October 2011 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, October 12, 2011 @ 7:30PM.

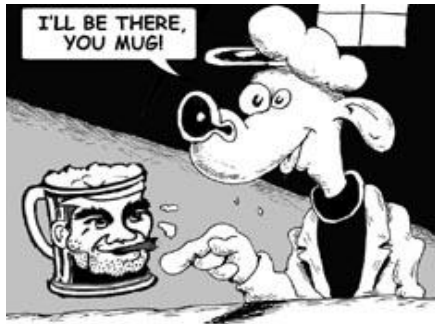
Our guests this month are

Colin Spoelm of Kings County Distillery <http://kingscountystillery.com/>

and Gabe Barry of Empire Brewing <http://www.empirebrew.com/>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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SEPTEMBER MEETING

By Warren Becker, photos by Alan Rice

Our guests were both Damian Brown, Head Brewer from Bronx Brewery <http://thebronxbrewery.com>, and Jeremy Cowan, founder of Shmaltz Brewing <http://www.shmaltzbrewing.com>

Damien went to UC Davis from brewing studies. Bronx Brewery just debuted their first beer, an American Pale Ale. (6.3% with lots of Cascades and Centennials). They have their office and warehouse located in South Bronx, and leases kegs through KegCraft. Bronx Brewery will eventually brew at their Bronx location, but contract brew in 40 BBL batches at Cottrell Brewing Company, Pawcatuck CT, home of Old Yankee Ale, and their beers are sold only in kegs. We tried the Bronx Pale Ale, a tasty golden beer with caramel flavors. They also will make an Irish Red, Heffeweiss, and Rye Wheat.



Jeremy Cowan of Shmaltz Brewing. created smallest brewery a gallon system in Coney Island, Brooklyn.



We tried their Bittersweet RIPA 10 % ABV a 2005 creation of Rye Malt to commemorate the 10th Anniversary of Hebrew Brewing. A Double IPA/ Rye, which is barrel-aged in Sazerac Wine Barrels. They used a centrifuge in the brewery. Since 1996, Shmaltz has contract brewed, starting with 100 cases. Genesis Ale was their first batch. Early on, for 6 years, Anderson Valley in CA brewed their beers, then they switched to Mendocino Brewing Company in CA, which also has a 2nd

location, Saratoga Brewing in upstate NY.

Hop Manna IPA, batch #1 is a 65 IBU, Cascade/Centennial IPA. It is basically the same recipe as their Coney Island Sword Swallower, but with different hops. Manna means "food from God". They used a 2-row Vienna/Munich malt.

Human Blockhead, from Coney Island is a barrel-aged Bock, which is aged 6 weeks in the fermenter. At 10% it is also aged in 1st use (Jan-Aug.) , Buffalo Race Bourdon barrels. This beer has notes of Vanilla & Scotch flavors. Shmaltz now has over 100 barrels on hand for aging.



Shmaltz Brewing kicked off the NYC Beer Week 2011 with their Freakoberfest, with over 20 brewers pouring special one-off beers, plus a rock n' beer show and burlesque performances.



Alex, Felice, and Bruce Williams of Scotland's Williams Bros. Brewery <http://www.williamsbrosbrew.com> pouring their large commemorative bottle of Fraoch Ale.



"Fraoch 20th Anniversary Ale has been aged in whisky casks that were previously used for sherry, and this is really evident on the nose. A really sweet, strong, honey-like aroma and masses of sherry, oak and vanilla notes. To my palate, the flavor was strikingly whisky-oriented, with a wash of oaky, vanilla flavors up front, a light alcohol warmth from the 11% ABV, and then

the sweet, fruity sherry flavors take over. There's an underlying fruitiness, very like cherries, throughout the whole experience and the finish is long, sweet and spritzy with the trademark heather blossom just about making a show behind the full fruity flavors. There were 7,500 bottles produced, 5,000 of which were made for the US market."



HOMEBREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

NYC EVENT CALENDAR:

<http://www.beermenus.com/events>

10/12, Wed. 5:00PM

[Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

10/12, Wed. 6:30PM

[Nebraska Tasting](#) at [Good Beer](#)

10/12, Wed. 5:00PM

[Fourth Avenue Pub Turns Five!](#) at [Fourth Avenue Pub](#)

10/13, Thu. 6:00PM

[Oktoberfest All You Can Eat German Sausage Buffet](#) at [D. J. Houdek's Restaurant & Tap Room](#) (\$40.00)

10/13, Thu. 8:00PM

[Bear Republic Night](#) at [Lazy Boy Saloon & Ale House](#)

10/13, Thu. 7:00PM

[Brooklyn Brewery Draft Takeover](#) at [Bierkraft](#)

10/13, Thu. 5:00PM

[Ommegang Tap Takeover & Cheese Pairing](#) at [DeCicco's \(Brewster\)](#)

10/13, Thu. 3:00PM

[Fermented NY Craft Beer Crawl](#) at East Village (\$60.00)

10/14, Fri. 3:00PM

[Beer School: taste the draft, learn the craft!](#) at [Jimmy's No. 43](#) (\$10.00)

10/15, Sat. 2:00PM

[3rd Annual Birthday Bash](#) at The Peekskill Brewery

10/16, Sun. 12:00PM

[Chelsea Brewery Tap Takeover/Tasting Event](#) at [Green Growler Grocery](#)

10/19, Wed. 5:00PM

[Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

10/19, Wed. 7:00PM

[Local Harvest Beer Dinner](#) at [Horace And Sylvia's Publik House](#)

10/20, Thu. 7:30PM

[Cape Ann Beer Dinner](#) at [5 Napkin Burger](#) (\$60.00)

10/20, Thu. 6:00PM

[Fifth Annual Evening of Hot Chili & Cool Brew](#) at Newark Museum

10/21, Fri. 7:00PM

[Ithaca Beer Dinner](#) at Aroma Thyme Bistro

10/21, Fri. 4:00PM

[Belgian Takeover The Tap Night](#) at [Bistro 55](#)

10/22, Sat. 1:00PM

[Richmond County Craft Beer Fest](#) at Richmond County Bank Ball Park

10/22, Sat. 2:00PM

[Keegan Ales Tap Takeover/Tasting Event](#) at [Green Growler Grocery](#)

10/22, Sat. 1:00PM

[Richmond County Craft Beer Fest \(RCCBF\)](#) at Richmond County Bank Ballpark, Staten Island (\$35.00)

10/26, Wed. 6:00PM

[Allagash Brewing Co. w/ founder Rob Tod](#) at [Birdsall House](#)

10/26, Wed. 7:30PM

[Cheese & Beer Rules Part 2](#) at [Breukelen Bier Merchants](#) (\$30.00)

10/26, Wed. 5:00PM

[Craft Can & Grilled Cheese Night](#) at [Nita Nita](#)

10/27, Thu. 6:00PM

["I Love NY Beer" Month- A Tale Of Two Forks](#) at [Spring Lounge](#)

10/28, Fri. 7:00PM

[Lagunitas Beer Tasting](#) at [Breukelen Bier Merchants](#)

10/28, Fri. 5:00PM

[Halloween Beer Fest](#) at [DeCicco's \(Brewster\)](#)

10/29, Sat. 2:00PM

[Sixpoint Tap Takeover/Tasting Event](#) at [Green Growler Grocery](#)

SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

