

Malted Barley Appreciation Society

October 2012 Newsletter

From the Editor's Desk

Here's the [MBAS](#) October 2012 Newsletter!

NEXT MEETING:

Wednesday October 10, 2012 @ 7:30PM.

Our guest will be Alex Forbes of Artisan Imports and Speakeasy Brewing

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2012 COMMITTEE

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SEPTEMBER MEETING

Our guest were Chris Cuzme & Alex Hall of Wandering Star Brewery <http://www.wanderingstarbrewing.com>. Wandering Star is a 15 barrel microbrewery in Pittsfield, Western MA, Berkshire County. The Brewery is the joint effort of three transplanted brewers and craft beer enthusiasts who met in NYC's craft beer scene. Wandering Star became a fully licensed and operational craft brewery in 2011.



THE WANDERING STAR CREW

CHRIS POST (center), Owner, founder, brewmaster, ALEX HALL (right), Partner; NYC sales, and CHRIS CUZME (left), Partner; NYC sales.



- **ULTIMATE SUMMER SESSION RYE ("U.S.S.R.")** Summer Rye Ale, a seasonal session ale 4.4% ABV. This red summer ale is brewed with premium UK malts, bittered with Columbus hops and finished with Perle hops for flavor. Crystal rye malt gives it's crisp flavor, and a red color.

- **ALPHA PALE ("XPA")** Summer Pale Ale 4.4% ABV. British-style Extra Pale Ale ("XPA") brewed with Maris Otter, wheat and crystal malts, U.S. and U.K. kettle hops (Cluster and U.K. First Gold) and a double dose of late hopping, first whole Kent Golding hops in the hopback, then after fermentation is complete, a cold filtration through a bed of whole hops in our "Lupulizer".

- **MILD AT HEART** 4.4% ABV 'Dark Mild' English style session beer with the ABV and color of an Irish Stout but a nuttier, softer mouthfeel from crystal and chocolate malts, and a finishing dryness from aroma hops. Brewed for drinkability to extract the maximum complexity and flavor from a relatively 'light' beer, warm fermented to accentuate dark fruit and roast malt notes. Conceived for cask and perfect served as a Real Ale. Hopped with Cluster and Perle. 29 IBUs.



- **ZINGARI** 5.0% ABV, Belgian Witbier. 'Zingari' is Italian for gypsies, and this name perfectly captures Wandering Star's take on the Belgian Wit style. Brewed with 50% six-row barley and 50% malted and unmalted wheat, the beer is subtly spiced with lemongrass, cardamom, fenugreek, and coriander. The result is a refreshing 5% ABV beer with a zingy citrus zest.

- **THUNDERBOLT** American I.P.A. ABV 6.0%. A premium IPA made with UK Maris Otter and crystal malt to balance the kettle hop bill, with an added dry hop charge to add a genuine IPA finish. Popular and easy to drink. Named after the famous 'Thunderbolt' ski race held down the ungroomed slopes of Mount Greylock each year.

- **BERT'S DISQUALIFIED** Russian Imperial Stout ABV 9.5% (2011 batch was 8.6%). Berkshire County homebrewer Bert Holdredge won the 'Brewers Choice' prize in the 2011 New York City Homebrew Competition with this recipe (the prize was for a commercial batch to be brewed on our system) – but was disqualified from the official BJCP competition since he'd forgotten to remove a label from a bottle. A dangerously drinkable pitch-black stout with rich chocolate and peat smoke notes, and just a hint of alcohol warmth.



- **RUDE MAN** English Barley Wine 10.6% ABV. A strong, rich amber English barley wine made with phenomenal amounts of Maris Otter malt and Target, Progress, First Gold and Challenger hops. 44 IBUs. Brewed in October 2011, this beer is named after an ancient, giant (180' tall) fertility symbol cut into the chalk downs of S.W UK.



Cerne Abbas Giant is a figure is about 180 ft (55 m) high, and 167 ft (51 m) wide and carved into the steep side of Trendle Hill, (sometimes called Giant's Hill). This late 17th century hill figure of a giant naked man on a hillside near the village of Cerne Abbas, about 30 miles west of Bournemouth, and 16 miles north of Weymouth, in Dorset, England.

Thursday 1st November 2012, 7pm
WANDERING STAR AT BREUKELEN BIER MERCHANTS
Breukelen Bier Merchants, 182 Grand Street, Williamsburg, Brooklyn, NY 11211
 U.S.S.R. and Bert's Disqualified Imperial Stout will be pouring. Likely to be a joint event with Pretty Things (TBC).

Friday 2nd to Sunday 4th November 2012, from 1pm daily
7th WILLIAMSBURG CASK BEER FESTIVAL
dba Brooklyn, 113 North 7th Street, Williamsburg, Brooklyn, NY 11211
 Alex Hall's latest cask bash, an eclectic selection of 16 firkins will be tapped simultaneously including a couple from Wandering Star. Free entry, pay-as-you-go.

Tuesday 6th November 2012, 5pm-7pm
WANDERING STAR AT ULYSSES
Ulysses Folk House, 589 Stone Street / 95 Pearl Street, New York, NY 10004

Joint event with Wandering Star and Two Brothers Breweries.
Details TBC...

Friday 9th November 2012, 6pm-9pm
WANDERING STAR AT THE GREEN GROWLER
The Green Growler, 368 South Riverside Avenue, Croton-on-Hudson, NY 10520
Details TBC...

Saturday 10th November 2012, 12.30pm to 4pm, and 6pm to 9.30pm
WINTER HARVEST AMERICAN CRAFT BEER TASTING
Pier 57, West Side Highway at West 15th Street, New York, NY
10011 Wandering Star will be one of the many breweries present.



HOMEBREWING COMPETITIONS:



NYC EVENT CALENDAR:

BEERMENUS

SITES FOR NYC BEER EVENTS:



RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
(<http://wfmu.org/playlists/BV>)
Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!
Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.
wfmu.org

Friday 2nd to Sunday 4th November 2012, from 1pm daily

dba Brooklyn and Alex Hall (gotham-imbiber.com) present the

7th WILLIAMSBURG CASK BEER FESTIVAL



'dba Brooklyn', 113 North 7th Street, Brooklyn. Tel. 1 718 218 6006.
at Berry Street, 2 minutes walk from the L train at Bedford Avenue (also the B62 bus).

Friday 2nd to Sunday 4th November 2012, 1pm-late daily

Featuring at least 16 rare and delicious cask-conditioned beers tapped simultaneously. **No entry fee, pay-per-drink, reasonable prices**

THE GOTHAM IMBIBER
New York City's Online Grassroots Beer Resource
www.gotham-imbiber.com
Join the craft beer revolution. You'll enjoy it.

Beers available while stocks last, first come first served. Over 21s only, please bring ID to avoid disappointment.
Definition of Cask-Conditioned Beer: Unfiltered, unpasteurized beer brewed from only traditional ingredients, matured and naturally carbonated by a secondary fermentation in the container from which it is manually dispensed - i.e. served without the use of nitrogen or extraneous carbon dioxide. It is ideally served at cellar temperature, which is about 54F - so cool but not chilled.



Please drink responsibly, and never drink and drive.

[dba Brooklyn](http://dba.Brooklyn), 113 North 7th Street, Williamsburg, Brooklyn, NY 11211. Alex Hall's latest cask bash, an eclectic selection of 16 firkins will be tapped simultaneously including a couple from Wandering Star. Free entry, pay-as-you-go.

