

Malted Barley Appreciation Society

October 2013 Newsletter

From the Editor's Desk

Here's the [MBAS](#) October 2013 Newsletter!

NEXT MEETING:

Weds. October 9, 2013 @ 7:30PM, our guests will be Bruce Williams of [Williams Brothers](#), and Lauren Grimm of [Grimm Ales](#). In addition, Mugs becomes legal this day, they are celebrating their 21st Anniversary with an especially good selection of beers.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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SEPTEMBER MEETING

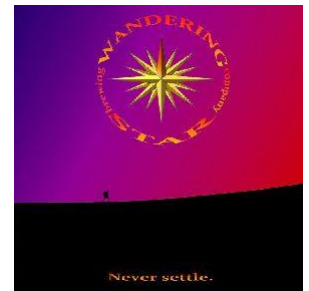
Our guests were Shannon Post, President, and 2 ex-MBAS Prez Alex Hall & Chris Cuzme of [Wandering Star Brewing](#), plus Ron Carlson of [Dora's Naturals](#), distributor for Voodoo Brewing.

Wandering Star Brewery of Pittsfield, MA turned 2 years old June 2013.

Red Oktober Red Ale with fresh Cascade hops is an updated Americanized ale version of the traditional Oktoberfest biers, Imperial Red Ale - Doppelbock hybrid is a Fall seasonal of 6.8%. A collision between two radically differing beer styles. The malt bill is classic Doublebock with German Munich, Caramunich and Melanoidin



malts mashed at high temperatures to encourage dextrin production, and further caramelized in the mashtun and kettle. Color and hopping though are pure US Imperial Red with crystal rye malt providing a rich red-amber color. The complex blend of hops - Millennium, Warrior, Chinook for bittering; Simcoe, Amarillo and Centennial for flavor and aroma - provides 56 IBUs on top of 6.8% ABV; finally they add-



ed 2 lbs of freshly picked homegrown Cascade to the hopback to provide a further burst of green hop flavor.

Next was the Wandering Star 7.2% ABV Belgian Saison Catnip Ale. A super pale, single malt (Best Malz Pilsner), single hop (Chinook) I.P.A. inspired by the effect of catnip on their brewery cat, Fuggle. Catnip is a light-colored, deceptively strong and hoppy beer with grapefruit and pine hop flavors and a refreshing tartness and 'funk' from their Belgian Wit yeast. 56 IBUs.



Voodoo Brewing was next. Ron Carlson of Doras' Beer Distributor shared Pillzillia, an imperial pilsner style @ 7.2% ABV brewed with 8 different varieties of Czech hops. It was voted by Rate Beer the number one Kellerbier in the world.

Voodoo Brewing began as a 10 barrel brewhouse in 2007. Next

beer sampled was the spicy 7.3% Voodoo White Magick Wit Bier, made with 12 peppercorns.



Voodoo Wynona's Big Brown Ale at 7.5%, a traditional old ale with Simcoe, Amarillo and Northern Brewer to enhance the flavor and the aroma of Wynona brown.

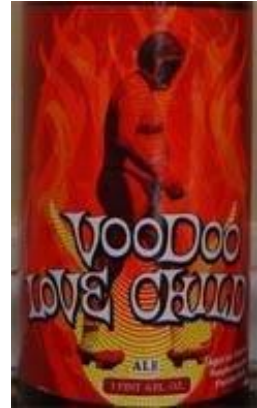
Ingredients: Marris Otter 2 Row, Brown Malt, Carastan, Crystal 80, Chocolate Malt,



Columbus, Simcoe, Amarillo, Northern Brewer Hops. 16 degrees, 3.8 degrees plato..

Voodoo Gran Met 10% ABV made with Pierre Celis' yeast strain and a special technique of adding the beet sugar to the ale as it is fermenting to soften the alcohol flavor production. Ingredients: Belgian 2 row, Belgian light candy sugar, beet sugar, Hallertau hops, and our house tripel yeast. 29 IBUs.

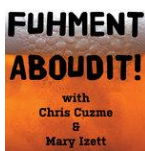
Voodoo Love Child, their 10% Gran Met brewed with Passion Fruit, and Michigan sour cherries, Oregon raspberries, and then aged for 3 months on passion fruit, cherries, and raspberries. This is unique to Lambics. Ingredients: (Belgian 2 Row, Belgian light candy sugar, beet sugar, Hattertau hops, and our House Tripel yeast. Aged on Cherries, Raspberries, and Passion Fruit. 19.5 OG, 2 degrees Plato FG. 29 IBUs, 9.5%abv. Voodoo also brews a Barrel Aged Voodoo Laird Apple Brandy, is their tripel style.



Ron brought a new beer from the new Galaxy Brewing of Binghamton, NY. Galaxy's 6 beers are brewed by Seth Weitzel. They produce a Divine IPA, Porter, a 6% Pater's Belgian Ale, and Belgian Bruin 6% Ale. Seth has been brewing for 3 months at Galaxy. He studied at UC Davis, and formally brewed at Roosterfish in upstate New York.



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST



New York City Homebrewers Guild

Promoting Great Beer since 1987

NYC Club Night: New York City Homebrewers Guild 25th Anniversary Party- Info guide for participating clubs/stores -

Date: Saturday, November 2nd, 2013

Location: [Brooklyn Brewery](#),
79 N. 11th Street, Brooklyn, NY 11249

Event time: 9pm-12pm

Load-in: 8:30pm

Due to Brooklyn Brewery's public hours we cannot load in any earlier than this time. We do realize that this is a very short set up time.

Event start: 9:00pm

Last Beer: 11:30pm

Event end: 12:00am

Out by: 12:30pm

· Please tear down your club table as quickly as possible so that the hard working staff of Brooklyn Brewery can go home and rest with the lingering memories of homebrewer awesomeness.

Your club/store will be provided:

- One roughly 2.5' by 8' table (picnic table, or foldable plastic table)
- A roughly 8'x8' space to set up and represent your club in any fashion you like.
- Ice as needed (if you will need more than two 35 lb bags, please let us know by October 25th)

Register your beers for comp tickets!

A total of 60 tickets are available for organizers/brewers and will be awarded to each of the first 60 people to register their beer* at this google doc:

<https://docs.google.com/spreadsheets/ccc?key=0AiaS8OQwTbGldFRtQ1lnaWpIMFRXQmJQMHRNMEVvNFE&usp=sharing>

*must plan to bring at least 3 gallons to qualify.

Tickets are priced at \$25. This covers costs but if we sell all tickets then there stands to be a small surplus and therefore a charity organization TBD will benefit. **This is a not for profit event.** A NYC Homebrewers Guild 25th Anniversary glass will be provided to all paid attendees.

Ticket Link: <http://www.brownpapertickets.com/event/485694>

Facebook Page:

<https://www.facebook.com/events/183319211853112/>

Please feel free to email cuzme@cuzme.com with any questions/concerns.

