

# Malted Barley Appreciation Society

October 2014 Newsletter

## From the Editor's Desk

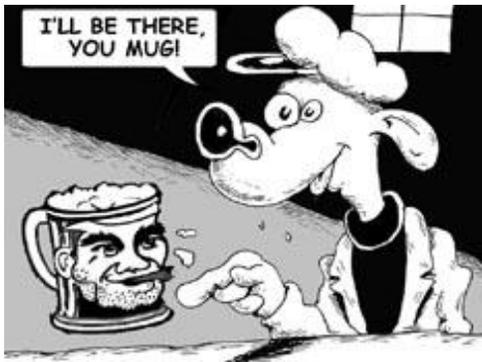
Here's the [MBAS](#) Oct. 2014 Newsletter!

## NEXT MEETING:

Weds, Oct. 8, 2014, 7:30 p.m.

Our guests will be Michael Kane of Kane Brewing and Mike Philbrick of Port Jeff Brewing.

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2014 COMMITTEE

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## SEPTEMBER MEETING

Our Queens brewing guests were Rob Kolb and Anthony Accardi of [Transmitter](#) from LIC, and Brian Dwyer of [Singlecut](#) of Astoria

**TRANSMITTER**  
BREWING  
FARMHOUSE ALES



First was Rob & Anthony, who first shared a beer in 2005 when they were amateur bicycle racers, and soon realized a shared love of food and a passion for making it ourselves. Rob convinced Anthony to dust off old homebrew equipment he had from the 1990's as a (MBAS member) homebrewer and that laid the groundwork for Transmitter Brewing. "Transmitter Brewing was formed to bring a unique perspective on traditional beer styles to the local NYC beer scene." They do a Six month Community Supported Brewery Program for distribution.

We sampled their Transmitter S1 Mahogany Saison, 8.0% ABV fermented with wild yeast cultured from blueberries. Conditioned with a single strain of Brett. Rich brown ale, notes of chocolate and coffee flavors. Next was the Transmitter W2 Spelt Grisette, 5.1% ABV Saison with Spelt malt for light earthy ruggedness. Bottled conditioned with Brettanomyces. Funky nose, with a dry effervescent finish.



# SINGLECUT | QNS NYC BEERSMITHS



A “single cut” is a body style of guitar, Singlecut is a music centric and incorporates Rock ‘n Roll in all aspects of their brewery. With the exception of the “19-33” Queens Lagrrr! all of SC beers are named after musicians. 19-33 is our address and the year Prohibition ended. Singlecut is the first microbrewery to operate in Queens since then. Their 5,000-square-foot microbrewery and tasting room was created by owner Rich Buceta, who began at Greenpoint Beer Works. In the 25-seat tasting room, with mahogany walls, red oak communal tables and hanging metallic lamps, you can drink, eat, and take your beer to go in a growler. Their stage for live performances adjoins the tasting room. Singlecut's Brewer Brian shared these beers with the MBAS.

**SINGLECUT BEERSMITHS**  
QNS NYC  
**BILLY**  
18 Watt IPA

IBU: 77  
ABV: 5.0%

**HOPHEADS REJOICE!** Want more than just one highly-hopped pint, but don't want the high ABV? Behold! A sessionable IPA with all the lupulin crunch you demand.

**SINGLECUT BEERSMITHS**  
QNS NYC  
**19-33**  
Queens Lagrrr!

IBU: 45  
ABV: 5.4%

**CONSIDERING** not only that we're the first operating micro-brewery in Queens since Prohibition, but that our address also signifies the year Prohibition ended, what else could we call our flagship Lagrrr?

**SINGLECUT BEERSMITHS**  
Pacific NW  
**DEAN**  
Mahogany Ale

IBU: 73  
ABV: 6.0%

**HEY Y'ALL!** 1) Let's grow a big, bushy beard 2) Let's get (insert multiple number) piercings 3) Sleeves 4) Drink an ale that's got that PNW hop and malt attitude 5) And let's color our hair mahogany

**SINGLECUT BEERSMITHS**  
**JAN**  
Olympic White Lagrrr!

IBU: 14  
ABV: 5.2%

**CHILL QUICKLY.** Cell phone: off. Laptop: closed. Shoes: off. Feet: up. Sippin' a pint of this uniquely hued and flavored Lagrrr! (with subtle spices that are a proprietary blend), it's nice to know that every day also has its night.

**SINGLECUT BEERSMITHS**  
**JOHN MICHAEL**  
Coffee Infused  
Dark Lyrlic Lagrrr!

IBU: 45  
ABV: 6.0%

**EVEN MORE DELICIOUSLY EVIL.** We took our latest batch and infused it with white Ethiopian coffee beans courtesy of our friends at Coffeed. Smooth, roasty and we're just going to have to do this again!

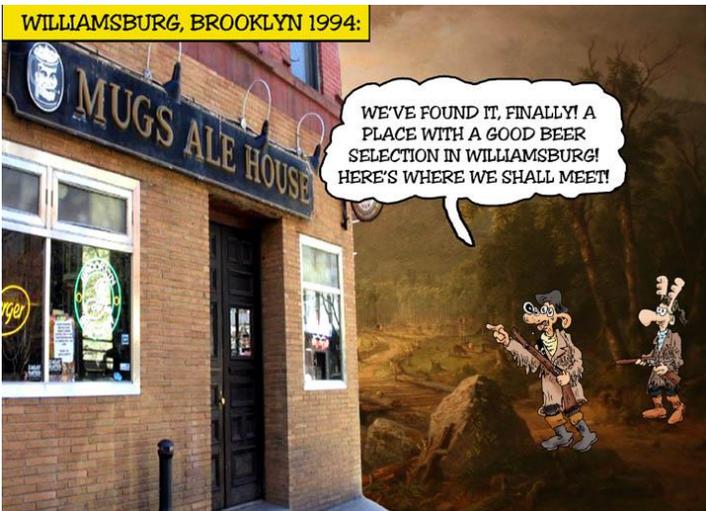
**SINGLECUT BEERSMITHS**  
**CANNONBALL!**  
HIBISCUS SOUR LAGRRR!

IBU: 5  
ABV: 3.5%

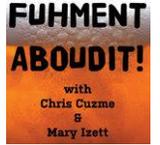
**CANNONBALL!** When it's hot this nicely tart lagrrr! infused with hibiscus (and black currants but who's counting) is as refreshing as it gets. Hey, pink has always gone with tan lines.



**OUR NEW MBAS SPEAKER SHIRT  
"FRONT" DESIGN IN COLOR!**



**HOMEBREWING COMPETITIONS:**



**NYC EVENTS CALENDARS:**

**BEERMENUS**



**RILEYLIST**



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.

(<http://wfm.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

wfmu.org

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

