

Malted Barley Appreciation Society

October 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday 12th October 2016

Our guests will be Collin Ripley of Flying Belgian Brewery (Farmingdale, NY). Next month, Nov. 9th, we will have James Zinkand of Revolution Brewing (Chicago, IL) and Tony Bellis of Kings County Brewing Collective (Brooklyn, NY) both confirmed.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



SEPTEMBER MEETING RECAP

by Alex Hall, from notes by Felice Wechsler (thank you!). also thanks to Mauro of The Beer Seekers and Bill Coleman for the meeting pictures.

I was sick that evening and went home before it started after delivering our membership card stamper and a stock of new cards for first timers. Don't forget we ask for only \$2 per meeting attended irrespective of how many guest speakers we have or how many samples they bring (apart from if it is zero - which very rarely happens, which would be free).

There was a last minute change to our intended triple-header of industry guests last month as Keir Hamilton of Sixpoint Brewery had a clash and hopefully will be rescheduled soon. As luck would have it, our friend, former president, incredible sax player, and forthcoming commercial brewer Chris Cuzme (Fifth Hammer Brewery) knew that Johnnie Leroy Compton III of Highway Manor Brewing Company, located in Camp Hill, PA, would be in NYC that night and arranged for him to be our guest. This was arranged too late to make the newsletter deadline though. Thanks Cuzme, cheers!



Our other guest was Gab Tantilillo of Sweetwater Brewing Company, who brew some great beers down in Atlanta, GA. The brewery is very green-minded with their brewing processes and packaging. See

<http://sweetwaterbrew.com/> for more on that. Gab was first on to speak and pour her samples.

Sweetwater has policy of having a 90 day shelf limit - for this reason they are building a new brewing facility in northern California so customers out west can experience their beers fresher and without the carbon footprint of shipping across the country. Exciting news is that Sweetwater is (or will be soon) supplying beer to Delta Airlines on flights between New York and Atlanta.

Sample #1 was Sweetwater 'Hash Session', 4.3% ABV. This was poured from cans and is their spring seasonal. We found this to be a light, hoppy, sessionable brew. The main hop in the boil is Amarillo. Sweetwater use 'hop hash', which is the oil sacs from dried hops parted from the rest of the leaf. This increases resinous bitterness while preventing the leaves from soaking up wort.



Sample #2 was Sweetwater '420 Extra Pale Ale', 5.3% ABV, which was served from Mugs' taps. This is a flagship beer and best seller, coming up to 20 years of being brewed. The group reports that there were less finishing and bittering hops than 'Hash Session' although the profile on the palate was fairly similar. Refreshing, drinkable, and balanced. Centennial and Cascade hops were employed in this, according to the commercial description.



Sample #3 was Sweetwater 'IPA', 6.3% ABV, again from the taps. A rye IPA, classed somewhere between a standard IPA and an ESB. Sessionable, crisp, with rye on the finish.

Sample #4 was Sweetwater 'The Pit & The Pendulum', 8.3% ABV. A barrel aged wild ale. The commercial description says "The perfect balance of three distinct divergences. Allowed to initially flower with Belgian ale yeast, The Pit & The Pendulum was then incarcerated with Brett and freshly puréed peaches to intensify the trifecta of its persona. Enjoyable fresh, but also a good

one for the cellar as the Brett continues to contemplate its environment. Malts: 2 Row, Carapils, Pilsner, Caramel. Belgian Candi Sugar. Hops: Bravo, Sorachi Ace, Sterling." Sweetwater are opening a new facility called Woodlands in the next few weeks to brew sour ales.

Sample #5 was Sweetwater 'Bourbon Barrel Aged Imperial Stout', 11.2% ABV. Sweetwater's strongest beer brewed this year with vinous, dried fruit notes. Felice found this very nice indeed. This is part of the 'Cork & Cage' series.

Next up was Johnnie Leroy Compton III of Highway Manor Brewing Company, which concentrates on sour ales. All his beers were served from bottles. The brewery operates on a 10BBL system, and the goal is to become a 'sour hub' on the east Coast. Blending is important there, and two yeast strains are used. Johnnie is described as a homebrewer at heart, and he doesn't use finings or temperature control.



Sample #6 was 'Say John Saison', 6.7% ABV. This is their version of a sour saison, "specially hopped", tart and sweaty but crisp and nicely balanced.

Sample #7 was Highway Manor 'Mr. Strawberry', 5.2% ABV, strawberry saison brewed with 50lbs of fresh berries per BBL - which are added at some point during the first week of fermentation (varies slightly according to availability). This tart ale has a significant but not overpowering strawberry aroma and flavor, and is pleasant on the palate.



Sample #8 was Highway Manor 'Taste My Place', 4.8%. This barrel-aged golden sour was pleasantly sour and not over the top.

More information on Highway Manor's brews can be found at <http://highwaymanorbrewing.com/>

Many thanks to both our industry guests for September, and to everyone who turned up and enjoyed the evening. Huge thanks to Felice for covering for me as host. See you at the next meeting on Wednesday 12th October. Cheers, Alex.



FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

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

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

