



Malted Barley Appreciation Society

October 2017 Newsletter

<http://www.mbas.hbd.org>

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, 11th October 2017

Our October meeting does not have a guest scheduled. Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

MALTED BARLEY APPRECIATION SOCIETY 2017 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 Warren Becker

Our guests were Paul Sullivan of Two Roads Brewing Company, and Gwen Sanchirico of the closed UK microbrewery, Sacre Brew.



Paul was first, and he shared his **Road 2 Ruin Double IPA by Two Roads Brewing Company**. *A big, hoppy IPA with plenty of bite! Our assertive, hop-centric Double IPA has a lean malt backdrop and is brewed with seven American hop varieties. Piney, citrus, floral, not-for-the-timid!*

Next was **Rye 95 Belgian Tripel by Two Roads Brewing Company**. *Two Roads Brewmaster Phil Markowski has taken a road less traveled with this rye-based version of a classic Belgian Tripel. There are unique twists and turns at every corner that give our spring seasonal its unique, fruity complexity. The beer is characteristically spicy with a dry flavor and aroma thanks to the rye. The addition of American-grown Mosaic and Amarillo hops add notes of white wine, blueberries and fruit punch. We also used a noticeably fruity/spicy yeast strain that adds characteristics of pear and clove. So take the next exit for a fruity, spicy flavor and intense hop character.*





Gwen of Sacre Brew, a closed micro brewery from Wolverhampton, West Midlands England was next. She shared her **Buffalo Beer 2015 Belgian Strong Dark Ale by Sacre Brew**. *This 2015 vintage of Buffalo Beer is sweet, strong, and earthy. Wicked artisanal beers - American, Belgian, and German styles + beer experiments - brewed by an American in England.*



THIS SAT OCT. 14TH 25th ANNIVERSARY MUGS ALE HOUSE



Join the MBAS crew on the afternoon of the 14th to celebrate this big milestone for Brooklyn's pioneering craft beer bar. Owner Ed Berestecki will have some special beers on tap, including an anniversary one-off brewed specially by Barrier Brewery.

25 Years / 25 Beers Mugs 25th Anniversary

Mugs 25th Anniversary Beer brewed by Barrier R.Y.E. (Respect Your Elders) IPA

Alesmith Horny Little Devil
Avery The Czar Imperial Stout 2012
Bells Le Contrebassiste
Captain Lawrence Leaking Staves
Cuvée De Martegne
Equilibrium Mmm...Osa
Fat Tire Le Terroir
Goose Island Nightstalker Stout 2012
Grimm Double Dryhopped After Image
Hill Farmstead Arthur
Hill Farmstead Of First And Last Things
Hudson Valley Plateaux
Industrial Arts Anniversary
Jolly Pumpkin Clementina
JWB Miami Madness
Knee Deep Anniversary
Mugs What is it?
Otherhalf Maple Creamies
Revolution Deth by Cherry
Sierra Barrel Aged Coconut Narwhal
Sixpoint Old Redhooker
Stone 21st Anniversary
Tired Hands Saisonhands
Upper Pass First Drop



FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing 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/>

<http://www.mbas.hbd.org>

