

Malted Barley Appreciation Society

October 1999 Newsletter • Back in Business

Last Month's Meeting Victory Comes to Brooklyn

By Andrew Schlein

The September meeting was highlighted by a visit from Bill Covalleski of the Victory Brewing Company in Downingtown, Pennsylvania. Victory is perhaps best known for its **HopDevil India Pale Ale** which was selected as Domestic Beer of the Year by the Malt Advocate magazine.

Bill started his presentation with a short history of the Brewery. It seems that the whole enterprise began in 1973 and involved a school bus. Actually, that's when Bill and Ron (who have a surname – even on their website he is referred to only as Ron) met when both their families moved to the Brandywine Valley area of Pennsylvania. Even as teenagers, Ron and Bill developed a taste for beer. When Ron went to college at UCLA Bill would visit occasionally and they discovered the good beer of the West Coast as well as some imports which weren't available at home.

When Bill graduated from Temple University he discovered homebrewing from a kit that his father gave him. Bill gave a present the Christmas. to learn more about beer, vacationed in Belgium, and 1987. A years later, looking for a thought to go to the Technical University in Weihenstephan to learn more about brewing. However, he needed a year's experience in a brewery in order to qualify. So, he got himself a job at the Baltimore Brewing Company under Theo De Groen. When Ron left for Germany, Bill took his place at the BBC and later studied in Germany himself.

The pair finally bit the bullet and began the Victory Brewing Company in an old Pepperidge Farm factory with a 25 barrel brewhouse and a 142-seat pub. Because of a special pumping system between the kettle and the lauter



tun, Ron and Bill are able to do double and triple decoctions. More details of the history of Victory and other interesting data can be found at their website (<http://victorybeer.com>).

Bill brought with him samples of two of Victory's long list of beers. First, we had a Märzenbier combination and Vienna Northern Hallertauer, Tettnanger ABV). Some hop character balance with they were in As Bill said, this would be a terrific pizza beer.



Next was **Moonglow**, Victory's Weizenbock. At 8.7% ABV, this is a very sneaky product which doesn't give away its strength. Available in late Summer and Fall, Moonglow's flavor has hints of "harvest fruit" according to Bill. Our table found the banana notes overwhelming and would have preferred more clove. However, we all poured second samples.



Among the beers that were not available but which are eagerly awaited is **Storm King** Imperial Stout made with five malts and ending up at 9.8% ABV. Storm King is due out in November. The other which seemed to arouse the most interest was **Old Horizontal**, Victory's barleywine at 10.5% ABV arriving in December.



Of course, I was sitting with Bill and this may have the level of excitement. Last, but not least, we are looking forward to **Monkey**, Victory's style tripel coming in ABV. Golden Monkey should be available in New York in January. We certainly do like our strong brews in Brooklyn.



Ron and Bill's original name for the brewery was Independence but it turned out that the name was already in use. Somewhere along the line, Bill commented "It will be a real victory if we pull this off" and the name stuck. They've certainly pulled it off and with great success.

October's Guest Speaker

Michael Hoeck, Braumeister



Black Forest Brew Haus

Farmingdale, NY

Meetings are held at **Mugs Ale House**, Corner of 10th Street and Bedford Avenue in Brooklyn on the second Wednesday of each month.

On the Road with the MBAS: Albany Revisited

By B. R. Rolya, President, MBAS


On Saturday, September 25, MBAS members hopped on a van and drove to the C.H. Evans Brewing Co. at the Albany Pump Station for an afternoon of serious beer drinking with head brewer George De Piro. (Many thanks to our driver A.J. Naito; without him, it would have been a much more sober trip!)

We arrived in time for lunch and were immediately served beer samplers to introduce us to all of the beers. The beers on tap when we visited were an E.S.B. (which began life as an I.P.A. but was reclassified when it hit the serving tanks), "Kick Ass Brown" (which had 10 lbs. of Crystal hops added to the serving tank giving it a very noticeable hop presence), Hefeweizen (as usual, one of George's best beers, homebrewed or brewery brewed), Evans Brown Stout (named after one of the Evan's flagship beers - although as of yet the original recipe hasn't been found), Scottish Light (in reality, an 80 shilling, but renamed for marketing purposes), and a Blonde (brewed in the Kölsch style).

After a good lunch (the Pump Station not only has good beer, but has a varied menu with food that's much better than that at the majority of brewpubs), we toured the brewhouse. After chastising us for touching the gleaming copper kettles, George showed us around his 10 barrel New World brewery. Some of the beers maturing in the 60 barrel fermenters include a rye pale ale (which will be placed in 6 casks, one of which will be dry hopped with hops from George's garden), a dunkelweizen, and a Belgian Pale Ale. If you weren't able to join us on this trip, a trip in the near future would be advisable!

While in the brewhouse, we were served a very nice, dry tripel that has been entered into the GABF (George kegged some of that beer just for us). The other beers that have been entered are the Hefeweizen, Dunkelweizen, and Scottish

Light. Good luck, George! Win or lose, we'll still happily drink your beers.



22 BEERS ON TAP 2 BEER ENGINES

WHERE THE GOOD BEERS ARE!!
125 Bedford Ave.
Brooklyn, NY 11211
718-384-8494
(1 Train Stop on the
L' Train from Manhattan)

The brewpub itself is located in an interesting old building (it was once the pumping station for Albany's water supply from the Hudson). The spacious building is 125 years old and was in service as a pump station until the late 1920s. It was maintained until the late 40s which meant that a lot of work had to be done before beer could be made. Many of the old fixtures are still in place and include 2 enormous cranes which are still operational (they were used to put the fermenters and serving tanks into place). Photographs of the interior from when it was still a pump station are placed around the brewery as are photos of old C.H. Evans buildings.

Hop, Skip and a Brew

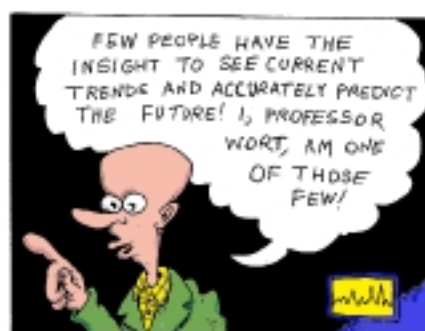
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The original C.H. Evans Brewing Co. was located in Hudson, NY and was a working brewery from 1786 until Prohibition. The Evans family took over the brewery in the 1800s (and Neil Evans has restarted the family business in Albany). It was quite a large regional brewery with its own malting facilities and a bottling plant in New York City. Some of their beer was even exported to Europe. Their main beer was an I.P.A. but the Brown Stout and something called "Hudson Ale" were also brewed.

Hopefully the Albany Pump Station will become as well-known and popular as the C.H. Evans Brewing Co. was in its time! If the beers that we tried on this trip are any indication, success is just around the corner.



Salty Dog 3000

The Salty Dog Appears Alacret Every Month in The Malted Barley Appreciation Society Newsletter

October 1999

By Bill Coleman

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Contests and Events

When	What	Where	Who/Phone	Notes
10/23	Henry Ortlieb's Happy Halloween Hop Festival	Philadelphia, PA	Steve DeSantis (215) 413-3500	\$10 for 1st entry, \$5 for add'l entries (includes ticket to the festival). Sdesan@aol.com http://poorhenrys.com
11/19-21	Great Brews of America Classic Beer Festival at the Resort at Split Rock	Lake Harmony, PA	Shelly Kalins 570-722-9111 Ext. 800 Stacey Gould 570-722-9111 Ext 815	Judging Fri 6-9 or Sun 9-12. Saturday is Homebrew Seminar. Festival takes place on Sat and Sun 1-6pm. Judges receive free admission to all events. \$5 per entry. srinfo@splitrockresort.com http://www.splitrockresort. Com/beer.html
12/4	Hoppiest Show of the Millennium	Lambertville, NJ	Kevin Trayner 609-890-8611 Steve Ashton 609-520-2357	Deadline: Nov. 24. \$5 per entry ktrayner@rocketmail.com http://members.tripod.com/~BrewMiester_2/Home.html
10/7-9	Great American Beer Festival	Denver. CO		http://www.aob.org/GABF/99gabf/99gabf.htm
10/2	3rd Annual NYC Oyster Festival	NY		E. 4th bet Bowery and Lafayette. Sponsored by Guinness. 12-9 . Benefits Merchants House Museum
10/2-3	Skyland Manor Oktoberfest	Ringwood, NJ		
10/5	NY premiere of Abbey de Brooklyn Blind Tiger Ale House	518 Hudson St.		
10/9	Real Ale Challenge at Racer's Café	7732 Harford Rd, Baltimore, MD	410-665-6000	There will be 20 casks from 11 breweries
Was 10/9	Beer Geek of the Year Contest at Dock Street	Philadelphia, PA		Rescheduled until November.
10/12	d.b.a.'s 5 th Anniversary Celebration	41 First Ave, NYC		
10/13	NY Premiere of Victory Storm King Stout	Blind Tiger Ale House		
10/16	Great Northeast Homebrewers Contest at Trinity Brewing	Providence, RI		
10/16	Stoudt's Eastern Invitational	Adamstown, PA		
10/17	Maryland Craft Beer Festival	Charles & Cross Sts Baltimore, MD	410-771-8466	11AM-7PM. 14 Maryland micros will be present.
10/23	Capital City Invitational Beer Fest.	50 N. Cameron St	717-221-1080	30 Breweries to be represented. German buffet.
10/26	Appalachian Brewing Co. Post Road Pumpkin Ale Party	Harrisburg, PA Blind Tiger Ale House		
10/30	5th Annual Great NE Int'l Beer Festival at the Rhode Island Convention Center	Providence, RI.	Maury Ryan 407-274-3234	torylin@sprynet.com www.lovecraft.com
11/5	Brew Ha! Ha! Torpedo Factory	Alexandria, VA	Carolyn Emery 301-657-8444	16 Mid-Atlantic Breweries. dc@cfs.org
11/13	BJCP Exam	Boston, MA	Jay Hersh 781-641-0704	drbeer@doctorbeer.com