

# Malted Barley Appreciation Society

September 2005 Newsletter

<http://hbd.org/mbas>

## FROM THE EDITOR'S DESK

Here's the September 2005 Newsletter!

Proost!

Warren Becker

## SEPTEMBER MEETING

Wednesday, Sept. 14, 2005

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211



Elizabeth enjoys her spiffy new MBAS shirt!



## AUGUST MEETING

Our August meeting of the Malted Barley Appreciation Society had Elizabeth Lyons of Dogfish Head Brewery of Lewes, Delaware as our guest speaker. She told us about the growth of the brewery in recent years, plus the market change in customer favorites to their Raison D'Etre, 60 Minute IPA, and 90 Minute IPA

Elizabeth brought us two unique Dogfish surprises, the Chateau Jiahu 7000 BC and their Liquor de Malt, to sample. These rare bottles came from her personal stash, and we were most grateful for her generosity in sharing them.



The story behind the Dogfish Chateau Jiahu 7000 BC is quite intricate. Dogfish brewed a beer similar to one brewed in China

some 9,000 years ago. Sam Calagione of the Dogfish Head used a recipe that included rice, honey, and grape and hawthorn fruits. He got the formula from archaeologists who derived it from the residues of pottery jars found in the late Stone Age village of Jiahu in northern China. Full write-up can be found at:

[http://news.nationalgeographic.com/news/2005/07/0718\\_050718\\_ancientbeer.html](http://news.nationalgeographic.com/news/2005/07/0718_050718_ancientbeer.html)

As well as, at:

<http://www.realbeer.com/news/articles/news-002633.php>



Liquor de Malt (7% ABV; approx. 231 calories and 24 carbs per 12 ounce serving) is the Dogfish tongue in cheek version of an American Malt Liquor. It comes in a 40-ounce, bottle-conditioned malt liquor brewed with Apache Red (red), Hickory King (white), and Taos Blue (blue) corns. The "All-American" malt liquor is packaged with a hand-stamped, Dogfish Head brown paper bag. Check out the Dogfish web site:

<http://www.dogfish.com/beer/limitededitionbeers.cfm>



Ludwig & Sophie wondered what all the Dogfish excitement was about.



A focused future Prez. Lena listens to Elizabeth's stories about DF.

## PORTSMOUTH BREWERY VISIT

By B.R. Rolya

A summer excursion to southern New Hampshire would not be complete without a visit to a lobster pound, swimming in the frigid Atlantic, and beer at the Portsmouth Brewery ([www.portsmouthbrewery.com](http://www.portsmouthbrewery.com)).

Unfortunately, we didn't have time to try all of the beers that they had on tap but were able to sample a few in the short time that we were there.

The *Hefeweizen* came with a nice creamy head (which faded quickly) and a substantial banana nose. The banana notes didn't come through too much in the flavor but there was a pleasant tartness with hint of citrus that nicely balanced the graininess.



In the past, we've been disappointed with their versions of wit due to heavy-handedness with the spices. This time, the *Belgian Double Wit* arrived looking very refreshing with its cloudy straw gold color and nice spice note and sweetness in the nose. The initial spice level was well-rounded, giving way to sweetness, but then the spices overwhelmed and became overly bitter and astringent in the finish.

Not quite the typical summer brew after an afternoon at the beach but the *Robust Porter* helped to restore the blood flow. The deep brown color hinted at the very roasty flavor which was preceded by subtle roast in the aroma. The finish was a bit thin but overall the beer was very tasty with a pleasing creamy mouthfeel.

The *Portsmouth Lager* was a good example of a typical lager with a crisp aroma and straw color plus generous malt in the flavor and body balanced by some bitterness. It had a very clean profile that left the palate ready to take on more beer.



If my memory is correct, we sample a friend's *Cream Ale* but neglected to take any notes. I do recall that it was satisfying but if you want more details you'll just have to take a trip up there yourself.

Many other beers were consumed during the trip including Tuck-

erman Pale Ale (tasty as always), Franconia Notch Grail Pale Ale (on cask; very delicious), Franconia Notch River Drive Ale (very disappointing; oxidized and overly sweet), Sea Dog Blueberry Wheat (fruity, but hey, it's summer), Geary's Hampshire Special Ale (more suited to winter snow storms but surprisingly appealing whilst relaxing on the shores of Lake Memphremagog after a strenuous day of boating and swimming), and something from Rock Art Brewery (a brewery from Vermont that we'd never heard of before; the beer was good but not exceptional). But as it was vacation time, serious beer evaluation skills fell by the wayside as we simply enjoyed our pints and bottles.

## HOMEBREWING COMPETITIONS:

- October 22nd: **2005 Southern New England Homebrew Competition (SNERHC2005)** is scheduled at *Edmund Town Hall* in Newtown, CT -- the same location as last year. This is an easy reach from I-84 and close to MY Place, the best beer bar in New England. In addition to BOS, awards will be given for 1st and 2nd runners-up, best showing by a novice brewer, and "Best Batting Average." Awards earned at the competition will count toward New England Home Brewer of the Year (NEHBOTY) awards. We did not have as many entries as we would like to have had last year. We know that summer is not prime brewing time, but you all still have some good spring brews left over -- save some in the back of the fridge for SNERHC. This year, there will be no limit on the number of brews entered by a brewer, because we do not expect domination of the competition by brewers going for the NEHBOTY award.

## BEER RELATED EVENTS:

- September 14: **Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford Avenue (North 10th Street, three blocks north of the Bedford Ave. L-train station). Our guest is not yet set; as soon as it is, it will appear here. As always, we should have some excellent homebrews to taste, and Mugs usual great selection of beers.
- September 26: **The Goose Island Challenge**, 7:00 pm, *d.b.a.*, 41 1st Avenue (between 2nd and 3rd streets). Telephone: (212) 475-5097. \$25. Chicago's Goose Island Brewery takes on the world classic beers hosted by Brewmaster Greg Hall. A blind sample of the Goose Island line side by side with the beer that defines the style (e.g. Matilda vs. Orval).
- October 8: **Beer on the Pier 2: Pier 54, 13th Street & the West Side Highway**. 2 SESSIONS! Session 1: 12:00-4:00pm, Session 2: 6:00-10:00pm. \$41.50 per session. WHAT'S NEW: YOU SPOKE, WE LISTENED. You asked for: Less Crowds, you got it! This year there will be 3,000 fewer tickets sold for each session of Beer on the Pier 2. Less Crowds, you got it! This year there will be 3,000 fewer tickets sold for each session of Beer on the Pier 2. That means the crowd has been cut in half for 2005! More beer, no problem! With half the crowd and

more brewers, you will be able to sample many more brews than in 2004. More bathrooms, absolutely! Not only will Beer on the Pier 2 have more bathroom facilities but with 3,000 less people the wait will be reduced considerably! Shorter lines, definitely! New electronic ticketing will get you inside and ready to sample faster than ever. More brewers, a new layout and a smaller crowd will make the beer lines fly. Bigger and better souvenir cups, you got it! The Beer on the Pier 2 souvenir cups will be sturdy Lucite which are guaranteed not to bend, crack or chip.

*Alex Hall's*

## THE GOTHAM IMBIBER

**CLICK HERE FOR THE CURRENT ISSUE  
(SEE BELOW FOR PRINTING INSTRUCTIONS).**

*The Gotham Imbiber is New York City's local beer magazine.*

## BEER CALENDAR

<http://www.cask-ale.co.uk/us/tgi.html>



*See you next month, leave some beer for us!*

## CHECK OUT YOUR BEER ALERT PAGE



<http://hbd.org/mbas/beer.html>