

Malted Barley Appreciation Society

September 2006 • Volume 13 • Number 9

FROM THE EDITOR'S DESK

Cheers! Here's Sept.'s newsletter...

— Alan Rice —

Next Meeting:

Wednesday September 13, 2006

Our guest speaker is Manny Calderon, Jr.,
of Niche Brands.

MUGS ALE HOUSE



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August Meeting: Paul Davis

BY ALAN RICE

PHOTOS BY WARREN BECKER

In August, we enjoyed the beautiful weather and new furniture in the garden at Mugs Ale House. Two brewers came to tell us of new developments for them, and new beers for us. First up was Paul Davis of Thomas Hooker Brewing

Co. Their beers have shown up at a few events in NYC, and a big push is coming soon. They are now

brewing 2000 barrels a year, so there is enough for us to get some of these delicious ales and lagers on a regular basis. The year-round beers in 12 oz. bottles are contracted at Olde Saratoga in Saratoga Springs, NY. Kegs, casks, and specialty beers are brewed in Hartford, CT.

Troutbrook Brewing was originally a brewpub in Hartford. Paul came in and tweaked the styles, and began using the Thomas Hooker name. (Hooker was the founder of Hartford and an abolitionist.) The Troutbrook name has been slowly phased out, but it still exists - their URL is troutbrookbeer.com.

Spencer Hess is THB's sales manager. He poured samples for us from swing top bottles. First up was Munich Lager, which was inspired by



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Paulaner Helles. Paul had it at a New York deli, and wanted to produce an American version. To keep it authentic he uses Bavarian malt, hops and yeast. It is one of his favorites. The yeast that multiply in the fermenter are collected for use in the stronger brews.

A few casks of this lager were shipped to NYC. Paul got seriously into cask ale after attending the NERAX festival. He will cask condition any style of his beers. There are not enough casks and firkins available for what he would like to do.

Paul went to school in Chico, just 20 minutes from Sierra Nevada. Their influence can be seen today in the American Pale Ale. It has the typical West coast floral aroma, which is balanced by a sweet maltiness. Paul is a big fan of Cascade hops, and this beer is for that crowd. Pick up a sixer – you won't be disappointed. If you don't like Cascade, move on to the next beer.

The Irish Red was inspired by Smithwick's, but not what we get here. In Montreal, he tasted the original ale that is Ireland's favorite beer. As expected, his beer pours a dark ruby red, with a dense white to slightly tan head. The color comes from a blend of pale, caramel and roasted malts. The latter dry out the sweetness. English style hops keep it authentic.

Back to the bitter with Hop Meadow IPA. This beer is based on a GABF award winner known as Lucknow IPA, which was brewed at Castle Springs Brewery in central New Hampshire. Paul grew a reputation with the Lucknow moniker. When Castle Springs closed in 2002, he moved immediately to Troutbrook. His IPA lives on. It is American IPA, but more East coast than West Coast. The Chinook, Cascade, Centennial and Columbus hops are present, but not over the top. There is plenty of pine and grapefruit in the nose. It's a great tasting beer and you



can't taste the 6.5% abv.

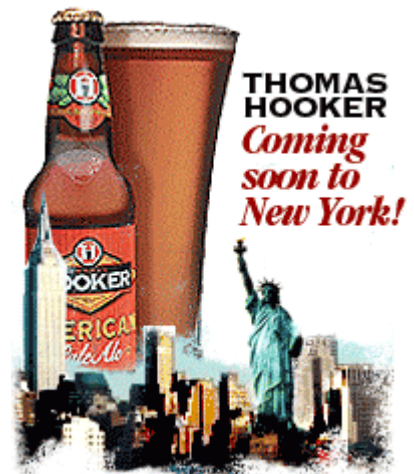
Liberator Doppelbock is one of their most popular beers. This spring seasonal is brewed with imported Munich, Vienna and Moravian malts with select dark roasted malts. Noble German and Czech hops do not hide the malt. It is aged for at least 3 months. Per the style it is very dark with

a thick head. Deep malt, chocolate and fruit aromas, it goes down smooth and silky. It's sweet but not lingering, almost a dry finish. You want to go back for more, even at 8% abv. This beer's popularity got back to the bean counters. It will no longer be in a 1 liter swing top, but half the size for nearly the same price.

The secret to Old Marley Barleywine may be the blend of 5 different malts, or the various American and English hops, or perhaps even the cobalt blue swingtop bottle. But you really "get" this one when you think about the half a year it spent in Buffalo Trace bourbon barrels. He rack conditions the un-carbonated beer in the barrel. The beer is krausened, or naturally carbonated, out of the oak. It is stored over the winter at cool ambient temperatures in the brewery. Aging lets the hot ethanol flavors recede and aromas of vanilla, smoke and coconut come to the front. The maple and dried fruit flavors linger. The beer is a winner when young but it will definitely improve with even more aging, bringing out more port characteristics.

To Paul, Spencer, and the rest of the gang at Thomas Hooker, I believe I speak for all of the MBAS when I say, welcome to New York!

CASTLE SPRINGS
LUCKNOW
PREMIUM
MICROBREWED
BEERS





August Meeting (continued): Kelly Taylor

BY ALAN RICE
PHOTOS BY WARREN BECKER

Next, we welcomed back Kelly Taylor of Greenpoint Beer Works (GBW). Kelly has previously spoken to us about the use of brewing salts, the opening of GBW and the consolidation of



Heartland's brewing operations, and the return of Rheingold to NYC. This time, Kelly proudly poured the first beer from Kelso of Brooklyn.

Kelly has been brewing since 1990. He moved here from Seattle in 1998. Heartland Brewery hired him when they had 4 brewpubs in Manhattan. When the chain grew to six locations, problems with consistency, logistics, and delivery costs became more of an issue. So Kelly designed a new brewery in Brooklyn. They originally planned to consolidate the operation on Greenpoint Avenue, hence the name. However, they switched the location to Fort Greene/Clinton Hill, a few blocks north of Grand Army Plaza. But the GBW name was already registered with the authorities and it was not worth the trouble to change it.

Greenpoint Beer Works is a brand new 30BBL Bavarian Brewery Technologies brewhouse with fermentation capacity of over 420BBL, and storage for another 340 BBL. Greenpoint has the tools to produce a lot of beer quickly as well as to age and store small batch, specialty ales and lagers. They are brewing 6,000 barrels a year for Heartland, but there is plenty of room for experimentation and expansion of the product line.

This includes Kelly Taylor's own brand, Kelso of Brooklyn.

Kelly met his wife Sonya in Seattle. She was the inspiration for Heartland's Matrimony ale, a fruity saison. She has also been behind his dream to start his own brand, and the choice for

the first beer. "Kelso" is a mash-up of their names. Their first beer is Nut Brown Lager. It is a German dunkel lager, not a British brown ale. But Sonya realized that most people would be less intimidated with this name. It pours a medium brown, with a hint of lacing. The northwest hops are used sparingly, so the nose is more of malt. It is well balanced with a medium body, a hint of chocolate, and is very drinkable. It works as a session beer. It is only avail-



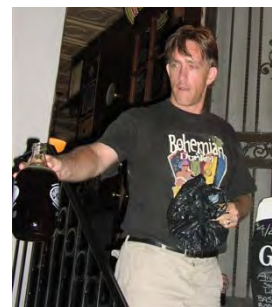
able on draft at better bars around town, but not at Heartland. Bierkraft is selling growlers for \$10.

In other news, Allan Duval is retiring from Heartland after six years. Chris Post moved over from Chelsea Brewing. Also, Kelly helped build the bar on Pier 17 for the Spiegel Fest, which runs through October 1.

He also rebuilt the 10 year-old draft system at Union Square, and increased capacity to 11 lines.

Upcoming beers are the Pumpkin Ale, with local roasted pumpkins this year instead of canned, plus cinnamon, ginger, clove and nutmeg. There are 60 barrels of Oktoberfest, which will be tapped any time now. Look for the Imperial Pale Ale, which is the same recipe as the Indy 500 Pale Ale, but is boiled down for 20% less yield. This year's barleywine came in at 10.5% and a whopping 100 IBUs. Its been racked since the summer solstice, and should calm down a bit with a few more months of aging.

There is also a "dog beer", called slobber lager. Think of a St. Bernard in the Alps with a little barrel around his neck and a lot of slobber around his mouth. It may not be appetizing to you, but dogs love this unfermented wort with beef flavoring. Kelly enjoyed watching Chris sanitizing



the kegs and dumping the aromatic beef broth into the brew. It's produced in small batches, since bacteria love this stuff as much as the dogs do, I mean, well, you know what I mean. It's available in "growlers" at Heartland Union Square for \$15. Profits go to the ASPCA.

Last but not least, GBW will be producing an India Pale Ale with chardonnay yeast for Spuyten Duyvil.



DURING A TRIP TO NEW HAMPSHIRE

this summer, Bob and I made a quick jaunt over to Portsmouth for part of the annual beach/lobster/beer vacation. We enjoyed bottles and pints of Tuckerman's, Smuttynose, Sea Dog, and Shipyard among others but only managed to be somewhat serious about our tasting at the Portsmouth Brewery.

The first beer that we tried was a seasonal one called Wild Thang. We were skeptical at first when we were told that it was a rice beer but the bartender quickly qualified it with, "No, not that kind of rice beer". This one was brewed with wild rice and although it was on the lighter side as one would expect from a rice beer, it definitely had more flavor than any of the beechwood-aged rice products. It was very clean with almost cream ale-like qualities and a strong, bitter finish. Overall, refreshing for a lighter summer beer.

The Alt, also a seasonal, had a medium, mahogany color, a medium level of maltiness and a moderate bite in the finish. While not exceptional, we did end up having more than one.

The Saison, which - like their Wit - sometimes suffers from too much spice, did have a spicy nose and lots of orange and spice in the flavor but it was more well-balanced than previous versions. It had a deep gold color but not much head and certainly not the lacy foam one expects from a saison. The flavor was somewhat grainy with a phenolic, banana finish. This beer was heavy-bodied with low carbonation.

The Cream Ale had a very fruity nose which seemed to have a hint of grapefruit. The color was nice and bright yellow and the flavor, while mild, was very pleasant with cereal malt notes (reminiscent of a good baguette) with a good initial tartness. Definitely a good session beer.

Not surprisingly, the IPA announced itself with a huge hop aroma of Cascade hops. This beer while tasty was not very well-balanced and was full of hops, hops, and

more hops. A wisp of malt tried to come through but was immediately buried by the hops which also led to an astringent finish.

Unfortunately, they've put an old standard, Black Cat Stout, on a nitrogen pour but the aroma and flavor are still big. With the nitrogen it's now smoother and creamier and still roasty with a pleasantly bitter finish, however there is some astringency from the roast. The mouthfeel was almost chewy.

The next day we found that Wild Thing had been replaced by Thaisenheimer, a special version of their wheat beer, Weizenheimer.

The description sounded like a potential disaster but we forged ahead. Brewed with kaffir lime, ginger, and lemon grass, we expected an overpowering spice beer. But we were very surprised to taste a unique beer that had a solid malt base and judicious use of spices. The citrus aroma was followed quickly by Thai flavor and it was like drinking an American wheat beer while eating Thai food (as we dubbed it, a "coconut curry" beer). Inspired by the flavors, I ordered the spicy curried mussels which were wonderfully complemented by the beer. Definitely the most innovative seasonal beer we've had there in a long time.

The last seasonal that we tried was their Russian Imperial Stout which looked as dark as oil. After the roasty aroma, the first sip of this beer was thick and viscous with a pleasantly bitter flavor throughout which wasn't acrid at all. The flavor

was strong but it wasn't overpowerfully alcoholic although the aftertaste did hint at its strength. A very lush, tasty beer but not necessarily the thing that the taste buds clamored for after a day at the beach, even if fingers and toes started to go numb if you stayed in the water too long. But hopefully they'll have this back on tap in the winter months when the snow is falling.

TRIP TO THE "BREW FREE OR DIE" STATE

B.R. ROLYA



BELGIUM COMES TO COOPERSTOWN

ARTICLE AND PHOTOS
BY MICHAEL D. LOVULLO

Once again, Brewery Ommegang in Cooperstown, NY hosted their annual Belgium Comes to Cooperstown beer festival on Saturday, July 20th. In attendance were brewers both domestic and abroad, including Duvel, Brooklyn, Rodenbach, Weyerbacher, Unibroue, and Bullfrog Brewery. Although many had to seek shelter during the scattered day-long thunderstorms, the night brought clear skies and a cool breeze.

This enthusiast was fortunate enough to setup camp with three friends just next to the Troegs, Southampton, and Iron Hill

tents. Friends from Legacy Brewery, New York bar owner Keith Reichenbach, Garrett Oliver, and Tom Baker were also present for the late night bonfire that got a little out of control at one point. Although Scott Vaccaro of Captain Lawrence Brewery couldn't make the fest, his smoked porter was one of the key ingredients in the evening's line-up, thanks to the always gracious Ryan from Long Island's Southampton Publick House.



Calendar

HOMEBREW COMPETITIONS

November 11, 2006, 11th Knickerbocker Battle of the Brews, C.H. Evans Brewing Co. at Albany Pump Station, NY. Organisers: The Saratoga Thoroughbrews. <http://www.moonbrew.com/kbotb/index.php>

February 10, 2007, Homebrew Alley, Chelsea Brewing Co., Pier 59, New York City. Organisers: The New York City Homebrewers Guild. <http://hbd.org/nychg/>

BEER EVENTS

Wed. Sept. 13, MBAS monthly meeting at Mugs. Our guest will be Manny Calderon Jr. of Niche Brands, the

representative of Sly Fox in NYC. He will be coming to Mugs directly from the Sly Fox at Collins event, and should be there to speak around 8PM.

Wed. Sept. 13, 6pm, Sly Fox at Collins. Join us for the Manhattan launch party of Sly Fox Brewing of Phoenixville, PA. Saison Vos, O'Reilly's Stout (nitro), Pikeland Pils, Oktoberfest, Royal Weisse, Palisades IPA, Simcoe IPA, Blackberry Reserve, and a special appearance of Sly Fox Grisette.

Wed. Sept. 13, Captain Lawrence at Downtown Bar & Grill. We'll be tapping Smoked Porter, Pale Ale, Double IPA, and Belgian Triple.

Thu. Sept. 14, 6pm, Climax at Barcade. Please join us

Calendar, *continued*

as we welcome back Dave Hoffmann and his dad Kurt from New Jersey's Climax Brewing. On tap will be this year's Oktoberfest, Doppel Bock 2005, Barley Wine 2005, IPA, Nut Brown and dry hopped ESB on cask.

Sat. Sept. 16, Noon-5:30pm, **Andy's Corner World Famous Oktoberfest**. Enjoy the best Oktoberfest this side of Munich in our outdoor biergarten. Great German and American Oktoberfest beers on tap and on cask will pour at noon. The all you can eat German fare buffet will be served from 1:00 till 5:30. Live music.
<http://www.andyscornerbar.com/>

Sun. Sept. 17, 10am-6pm, **32nd Annual Atlantic Antic**, Atlantic Ave. between Hicks St., and Fourth Ave. in downtown Brooklyn. An outdoor festival featuring music, dancing, food, craft vendors, and children's entertainment. Look for vendors selling Sixpoint, Brooklyn, and Kelso beers along the 1.5 mile fest. The Brazen Head and Waterfront Ale House will have specials.
<http://www.atlanticave.org/antic2006schedule.htm>

Sun. Sept. 17, Noon-5pm, \$22, **Waterloo Village 3rd Annual Fall Beer Festival**. The fall beer festival focuses on regional and local seasonals such as pumpkin ale brews as well as the Oktoberfest theme of this time of year with beers from regional and national brewers as well as overseas. Music, food, merchandise and over 70 beers to sample. <http://waterloovillage.org>

Wed., Sept. 20, 7pm, \$35, **Oktoberfest Beer & Food Pairing at Downtown Bar & Grill**. Schneider Weisse, Kostritzer Schwartzbier, Ayinger Oktoberfest, Schlenkerla Rauchbier Märzen, & Aktien Oktoberfest, paired with a 5-course German tasting menu. Reservations required, details at <http://beeradvocate.com/events/info/9659>

Wed. Sept. 20, 5pm, **Allagash at Collins**. We will be blowing it out with our dear friend Rob Tod from Allagash Brewing. We're working on the list, and it is insane.

Sat. Sept. 23, Noon 'til ?, **Ludwigs Garten's 8th Annual Oktoberfest**. Experience the most authentic Oktoberfest in the region. We will be shutting down Sansom St. between 12th and 13th streets outside the restaurant and setting up a biergarten. <http://www.ludwigsgarten.com/>

Sat. Sept. 23 – Sun. Sept. 24, Noon-5pm, **Microbrew and Wine Festival at Hunter Mountain**. Sample fine microbrews and wines of the Hudson Valley and the Catskills region. Specialty foods, arts and crafts vendors, a farmers market, live entertainment and more. Free admission, \$15 for six beer or wine tastings.
http://www.huntermtn.com/festivals_microbrew.html

Thur. Sept. 28, **Rogue Night at Barcade**. Join us in welcoming Rogue Ales owner and brewmaster John Maier (in a rare east coast appearance) as we offer 20 of their rarest and most unusual selections on draft (at once) for a night of amazing beer.

Wed. Oct. 4, 6pm, **Sierra Nevada Wet Hop Night at Collins**. Featuring the launch of this year's Harvest Ale

and the NYC premiere of 20th Street Ale – brewed with fresh Centennial and Cascade hops grown at the brewery.

Sat. Oct. 7, Noon-4pm or 6pm-10pm, \$47 in advance, \$50 at the door, **BeerFest 2006**. "Beer on the Pier 3" moves New York's favorite beer event to Pier 94 (at West 55th St.). Triple the size and fully covered, Pier 94 will be transformed into NYC's largest beer garden. Come out and sample beers from all over the world.
<http://www.beeronthepier.com/>

Sat. Oct. 7, 1pm-Midnight, **Guinness Oyster Music Festival**, at Water Street Restaurant and Lounge, 66 Water Street in Dumbo, Brooklyn. Outdoor Guinness Beer Garden, raw bars, BBQ, and live music. <http://www.waterstreetrestaurant.com/>

Sat. Oct. 7, 2-6pm, \$35, **9th Annual Kennett Brewfest**, Kennett Square, PA. Join us for this beer tasting extravaganza with live music and good company. Come sample beers from over 35 regional microbreweries.
<http://www.kennettbrewfest.com/>

Wed. Oct. 11, 7:30pm, **MBAS monthly meeting at Mugs**. Guest TBD.

Thu. Oct. 12, **Barcade's 2nd Anniversary Party**. We will be opening up the vault and putting some very rare beers on tap. Final draft list is still being compiled but expect some oddities from Dogfish Head, Sixpoint, Hair of the Dog, Heavyweight and more.

Fri. Oct. 13, 1pm(?) until about 8pm, **Friday the Firkin-teenth at The Grey Lodge**. We don't worry about black cats crossing our paths or broken mirrors because we have 13 or more firkins of cask conditioned ale sitting on bar. So walk under a ladder or whatever you have to do to get here. The line-up so far: Dogfish Punkin' Ale, General Lafayette Malted Oat Stout, Sly Fox Northdown IPA, and TBAs are expected from Yards, Flying Fish, Nodding Head, Weyerbacher, Rock Art, Flying Bison, Appalachian, Troegs, Victory and more. <http://greylodge.com/>

Wed. Oct. 18, 7pm, \$35, **Celtic Beer & Food Pairing**. Black Cat, Fraoch Heather Ale, Ebulum, Red MacGregor, and Skullsplitter from Legends Limited imports paired with traditional English and Scottish dishes. Reservations required. <http://beeradvocate.com/events/info/9660>

Fri. Oct. 20 – Sat. Oct. 21, \$60, **5th Annual Brewtopia World Beer Festival**, Jacob Javitz Center. The East Coast's largest festival allows you to sample over 500 beers from 100 breweries from all over the world. More info. and tickets at: <http://www.worldbeerfest.com/>

Sat. Oct. 28, 1-4:30pm or 6-9:30pm, \$30, **The Return of the Belgian Beer Fest**, The Cyclorama @ The Boston Center For The Arts. Beer Advocate is excited to announce the return of our most popular beer festival, and one of the largest of its kind outside of Belgium. Over 150 beers, guest speakers, food available. Connoisseur tasting on Friday, 6-9:30pm, \$40.
<http://beeradvocate.com/fests/index?view=sat>

Calendar, *continued*



LOCAL BEER EVENT VENUES

Barcade, 388 Union Avenue, Brooklyn 11211.

(718) 302-6464. <http://www.barcadebrooklyn.com/> .

Brazen Head, 228 Atlantic Avenue, Brooklyn 11201.

(718) 488-0430. <http://www.brazenheadbrooklyn.com/> .

Collins Bar, 735 8th Avenue, Manhattan 10036.

(212) 541-4206. <http://collinsbar.com/> .

David Copperfield's, 1394 York Avenue, Manhattan

10021. (212) 734-6152.

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

Downtown Bar & Grill, 160 Court Street, Brooklyn

11201. (718) 625-2835.

Hop Devil Grill, 129 St. Marks Place, Manhattan 10009.

(212) 533-4467. <http://www.hopdevil.com/> .

Mugs Ale House, 125 Bedford Avenue, Brooklyn 11211.

(718) 384-8494. <http://www.mugsalehouse.com/> .

Spuyten Duyvil, 359 Metropolitan Avenue, Brooklyn

11211. (718) 963-4140.

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

Liberty Heights Tap Room, 36 Van Dyke Street,

Brooklyn 11231. (718) 246-1793. [http://www.liberty-](http://www.liberty-heightstaproom.com/)

[heightstaproom.com/](http://www.liberty-heightstaproom.com/) .

Standings, 43 East 7th Street, Manhattan 10003.

(212) 420-0671. <http://www.standingsbar.com/> .

Zum Schneider, 107 Avenue C (at 7th St.), Manhattan

10009. Tel. 212 598 1098. <http://www.zumschneider.com/>.