

Malted Barley Appreciation Society

September 2010 Newsletter

From the Editor's Desk

Here's the September 2010 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, September 8, 2010 @ 7:30PM.

Our guest will be AJ Boglioli of Tröegs Brewing Company

<http://www.troegs.com>

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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AUGUST MEETING

By Warren Becker and meeting pix by Alan Rice

Our guests were Brian "Stillwater" Strumke of Stillwater Ales <http://stillwaterales.blogspot.com> and Brian Ewing of Twelve Percent Imports <http://www.12percentimports.com>

Brian Ewing previously spoke and brought samples of the many fine Belgian Ales that his company, 12%, Imports. *The goal of 12 Percent is to share with others the very best of what we travel far to get. We love our beers, and we bring them home as a hobby and a passion.*

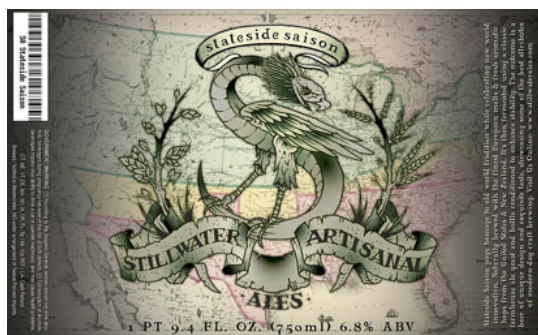
T'Gaverhoppe Koersenlaske Saison, a 5.5% ABV from a small 250 hectoliter brewery. The bottle's label shows a cycling cap. 't Gaverhopke is a tiny brewpub in the small West Flanders town of Harelbeke. They brew beers, which until now unavailable anywhere outside

the confines of the brewery, which opens to the public only on weekends.

Hoften Dormal Blond Saison, an 8% ABV Farmhouse from a 500 HTL brewery. Next was Hoften Dormal Amber, a 7.5% dark saison from a small farmhouse brewery in rural Belgium. They produce two ales now available for the first time in the U.S. Brewery Hof Ten Dormaal from Tildonk, Belgium began operations in May of 2009. *"We are farmers first, not brewers," owner Andre continues to say. But indeed that changed a couple of years ago when the family decided to install a brewery on their grounds in order to make their farm more financially sustainable. The point of the brewery was to be very traditional, yet strictly ecological. This was not going to be an ordinary brewery. It was going to be a nearly 100% self-sustaining brewery. They'd grow all their own grain, grow all their own hops, cultivate their own yeast strain, and even power the brewery with rapeseed oil that they themselves would produce.*

Next was the Stillwater 6.8% ABV Saison, called "Stateside Saison" brewed by Brian Strumke from Baltimore, MD. Twelve Percent, which has been in the importing beer business for 2.5 years, now distributes Baltimore's Stillwater Ales. This Belgian Farmhouse Ale, which was scaled up from a homebrew recipe, utilizes Biscuit Malt, and 4 American Hops (pellets), including Nelson Savin, Columbus, Centennial, and Cascade Hops. Brian uses Pyrenees Yeast from Wye Yeast. First up for release is the Stateside Saison – an inspired twist on a Belgian saison brewed by Brian at a small brewery out in western MD.

The final beer sampled was a Stillwater Flower Saison, Stillwater Import Series Vol. 1 'of Love & Regret', a Spring Saison brewed by Brian at 't Hofbrouwerijke in Beerzel, Belgium. This ale is a delicate 7.2% ABV Wit Style/Saison, brewed with dandelion, lavender, and heather.





Event Calendar by Alan Rice

HOMEBREWING COMPETITIONS



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Sun. Sept. 12, 2-5pm, Brew n' Chew 3 at The Diamond, \$30. Taste homebrew & snack pairings from 10 teams.
<http://thediamondbrooklyn.com/>

Fri. Sept. 24, 7-8:30pm, Brooklyn Homebrew Welcomes Jamil Zainasheff, \$20. He is the co-author of "Brewing Classic Styles," an award winning homebrewer, and co-host of "The Jamil Show," & "The Sunday Session" on TheBrewingNetwork.com. Discussion of his new book "Yeast: A Practical Guide to Beer Fermentation." Snacks and a keg of Sixpoint Craft Ales will be provided. Homebrew for sharing or critiquing is also welcome!

Sat. Sept 25, 1-6pm, Brooklyn Homebrewers Tour, \$25. See their set-ups, try their beer. Eat lunch first; bring your questions and Metro Card. Limited to 20.
josh.bernstein@gmail.com

Tue. Oct. 17, Knights of Brooklyn Homebrew Contest at Union Hall. First Place winner will earn a chance to brew your own keg at Sixpoint Brewery, which will be served at Union Hall in a private party for you and your friends. The winners from this year's quarterly contests will go head to head in December. Also, your winning recipe will be made into a limited edition kit by Brooklyn Brew Shop, and there will be another awesome prize TBD. There are only 16-18 available spots. Contact: knightsofbruklyn@gmail.com

Beer Related Events:

Wed. Sept. 8, Mikkeller at Amity Hall.
<http://www.amityhallnyc.com/>

Thu. Sept. 9, NJ Beer Co. & NFL Kickoff Party at Barrow St. B&G. <http://www.barrowbar.com/>

Thu. Sept. 9, Bitches Brew Dinner at Eleven Madison Park, \$155. With Sam Calagione.
<http://www.elevenmadisonpark.com/>

Sat. Sept. 11, Victory Brewing Tour and Pig Roast leaving from Rattle N Hum, \$65. Hosted by Bill Covaleski.
<http://www.eventbrite.com/event/809768038>

Tue. Sept 14, Barrier Brewing at Bierkraft. With Evan Klein. <http://www.bierkraft.com/>

Tue. Sept 14, Sixpoint at Pacific Standard's 3rd Anniv. Celebration. Featuring the debut of Missionary Style IPA, and much more.
<http://www.pacificstandardbrooklyn.blogspot.com/>

Wed. Sept. 15, S.K.I. Distributors at Blind Tiger.
<http://www.blindtigeralehouse.com/>

Thu. Sept. 16, Smuttynose at Bierkraft. Many rare drafts, and a cask of Big A dry-hopped with Cascade, Centennial, Santium and Simcoe.

Thu. Sept. 16, Double Windsor's 1st Anniv. Celebration.
<http://www.facebook.com/profile.php?id=100000157787289#!/pages/Brooklyn-NY/The-Double-Windsor/192340563599?ref=ts>

dba Brooklyn and Alex Hall [gotham-imbiber.com] present the

3rd WILLIAMSBURG CASK ALE FESTIVAL

'dba Brooklyn', 113 North 7th Street, Brooklyn. Tel. 1 718 218 6006.
at Berry Street, 2 minutes walk from the L train at Bedford Avenue (also the B62 bus).

Friday 17th to Sunday 19th September 2010, 1pm-late daily
Featuring at least 15 rare and delicious cask-conditioned beers tapped simultaneously.
No entry fee, pay-per-drink, reasonable prices

Beers available while stocks last, first come first served. Over 21s only, please bring ID to avoid disappointment.

**THE GOTHAM
IMBIBER**
New York City's Online
Grassroots Beer Resource
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Definition of Cask-Conditioned Beer: Unfiltered, unpasteurized beer brewed from only traditional ingredients, matured and naturally carbonated by a secondary fermentation in the container from which it is manually dispensed - i.e. served without the use of nitrogen or extraneous carbon dioxide. It is ideally served at cellar temperature, which is about 54°F - so cool but not chilled.

d.b.a.

Please drink responsibly, and **never** drink and drive.

Sept. 17-19, 1pm-late 3rd Williamsburg Cask Fest at dba Brooklyn. 16 casks, all up on Fri. <http://www.gotham-imbiber.com/>

Sat. Sept. 18, Noon-4:30pm, Oktoberfest on the Hudson at Pier 81 (41st St.), \$10 admission to the beer garden. Ger-

man beer and food, tents with seating, live entertainment, Only \$5 more for a 1-hour cruise at 2pm.

<http://worldyachtoktoberfest-worldyacht.eventbrite.com/>

Sat. Sept. 18, 1-10pm, Oktoberfest at Andy's Corner. Every German and American fest beer that's available in NJ will be on rotating taps. Buffet, live music.

<http://andyscornerbar.blogspot.com/>

Sat. Sept. 18, Oktoberfest at David Copperfield's. German and American Fest Beer, German food.

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

Wed. Sept. 19, Clipper City at Blind Tiger.

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

Tue. Sept. 21, Hunter S Thompson Evening at Rattle N Hum. View never before seen footage of Hunter, meet his beloved wife and try some very rare beers. \$50 entrance fee, all for charity. <http://rattlenhumbar.wordpress.com/>

Thu. Sept. 23, Fisherman's at Barcade.

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

Thu. Sept. 23, Allagash at Rattle N Hum. With Rob Todd.



Sept. 24-Oct. 3, NY Craft Beer Week. Beer event highlights listed below. For beer dinners, tours, crawls, cruises, bike trips, scavenger hunts, disc golf, and more, check out:

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

Sept. 24-Oct.3, Craft Beer Week at Blind Tiger. Something special from every brewery that is participating.

Sept. 24-Oct. 3, Defiant at Sycamore.

<http://sycamorebrooklyn.com/>

Fri. Sept. 24, Ithaca at Pony Bar.

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

Fri. Sept. 24, 6pm, Capt. Lawrence Dinner at Craft Restaurant, \$???. With Scott Vaccaro.

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



Fri. Sept. 24, 3rd Freaktoberfest at the Rock Shop, \$??.

<http://freaktoberfest.blogspot.com/>

Sat. Sept. 25, 2 sessions, 2nd LIC Craft Beer Fest at Water Taxi Beach, \$45. <http://www.liccraftbeerfest.com/>

Sat. Sept. 25, 2 sessions, 1st Staten Island Beer Fest at Wild Goose, \$25. Free shuttle from the ferry.

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

Sat. Sept. 25, Flying Dog at Rattle N Hum.

Sat. Sept. 25, Pretty Things at Swift's. With Dann Paquette. Featuring the debut of KK, November 15, 1901, available in bottles and exclusively on cask. Plus 1832 Mild Ale and more. <http://www.swiftnycbar.com/>



Sept. 25-26, 4 sessions, Get Real NY Cask Beer & Food Fest at the Altman Building. 80 casks, 35 food vendors. \$66-80. <http://www.getrealny.com/>

Sun. Sept. 26, 5-8pm, Sunday Supper with the Nanos and Nomads at Jimmy's No. 43, \$75. Blind Bat, Barrier, Pretty Things, and Greenport. Fresh produce from Brooklyn Grange. <http://www.jimmysno43.com/>

Mon. Sept. 27, Blue Point and Kelso at Rattle N Hum.

Tue. Sept. 28, Bear Republic sours, Victory and Sixpoint at Rattle N Hum.

Tue. Sept. 28, Capt. Lawrence at Pony Bar. With Scott Vaccaro.

Tue. Sept. 28, Kelso at Jimmy's No. 43. With Kelly Taylor.

Wed. Sept. 29, Hill Farmstead NYC Debut at Blind Tiger. With Sean Hill.

Wed. Sept. 29, Captain Lawrence, Ithaca and Southampton at Rattle N Hum.

Wed. Sept. 29, Bear Republic at Pacific Standard. With Richard Norgrove.

Thu. Sept. 30, 6-11pm, Brewers Choice at City Winery, \$75 until 9/15. 15 top brewers representing their own select, rare and small-batch beers, paired with gourmet food. <http://www.eventbrite.com/event/815566381?ref=ecount>

Thu. Sept. 30, 6-8pm, Southampton at Jimmy's No. 43. With Phil Markowski.

Thu. Sept 30, Saranac and Lake Placid at Dive 75. <http://www.divebarnyc.com/>

Thu. Sept. 30, Ommegang, LeftHand and Redstone Meadery at Rattle N Hum.

Fri. Oct. 1, Smuttynose and Ballast Point at Rattle N Hum.

Fri. Oct. 1, 8-10pm, Lake Placid at Brazen Head. With Chris Ericson. <http://www.brazenheadbrooklyn.com/>

Fri. Oct. 1, 9-11pm, Lake Placid at Branded Saloon. With Chris Ericson. <http://www.brandedsaloon.com/>

Oct. 1-2, 3 sessions, 8th Great World Beer Fest at Center 548, \$65. <http://brewtopiafest.com/>

Sat. Oct. 2, 9am-8pm, Ale Street News Disc Gold Outing and Beer Fest, \$45. Bus from East Village, disc golf in Warwick, Hidden Valley Beer Fest, more discs, stop at Defiant. tony@alestreetnews.com

Sat. Oct. 2, 4:30-6:30pm, Brooklyn Brewery's Voyage of the IPA. Sail on a schooner with Garrett Oliver, hear the story of the IPA while you sip on 3 from Brooklyn and 3 others. reservations@manhattanbysail.com

Sat. Oct. 2, Boulder and Riverhorse at Rattle N Hum.

Sat. Oct 2, Brooklyn at Pony Bar. With Garrett Oliver.

Sun. Oct. 3, Stone at Rattle N Hum. With Greg Koch. All 40 taps plus casks. Many rare vintages and collaboration ales.

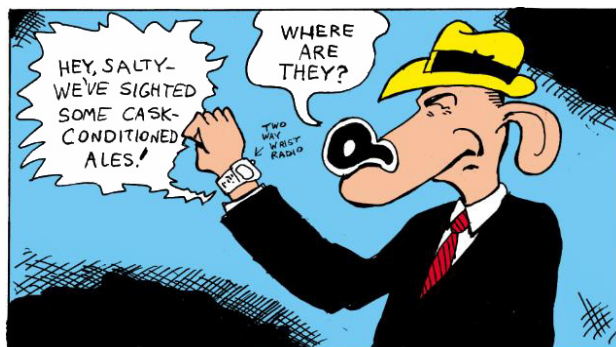
Tue. Oct. 5, Firestone Walker and Nectar Ales at Half Pint. <http://www.thehalfpint.com/>

Wed. Oct. 6, Lagunitas at Blind Tiger.

Sat. Oct. 9, 2pm, Peekskill Brewery's 2nd Birthday Bash. Beer tent, food, music, activities. <http://thepeekskillbrewery.com/>

Tue. Oct. 12, Victory at Rattle N Hum. With Bill Coveleski. All 40 taps plus casks.

CHECK OUT YOUR BEER ALERT PAGE



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

