

Malted Barley Appreciation Society

September 2012 Newsletter

From the Editor's Desk

Here's the [MBAS](#) September 2012 Newsletter!

NEXT MEETING:

Wednesday September 12, 2012 @ 7:30PM.

Our guest will be

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2012 COMMITTEE

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AUGUST MEETING

Our guest was Mark Slijkovic of Lagunitas Brewing <http://www.lagunitas.com/>, founded in 1993 in Lagunitas, California. Founded in 1993 by Tony Magee in Lagunitas, California and moved a year later to nearby Petaluma, California when they quickly outgrew their original rural West Marin location. They are known for offbeat interpretations of traditional styles, with descriptive text and stories on their packaging. Lagunitas IPA is the best-selling IPA in California.

Lagunitas has been one of the fastest-growing craft breweries in the United States, increasing from 27,000 barrels in 2004 to 106,000 barrels in 2010. As of March 2011, the company has 92 employees and sells its beer in 32 states. They announced a \$9.5 million expansion slated to begin early 2012 which will increase its brewing capacity to 600,000 barrels. On April 9th, 2012, they announced plans for a new Chicago based brewery equipped with a 250 barrel brew house which will also have a 600,000 barrel capacity. The brew house is to be completed by July 2013 with the first mash in slated for Q4 2013. In May 2012, Tony Magee signed a lease "that will put him in a space owned by film studio Cinespace...for at least 20 years." Lagunitas plans to have the Chicago taproom open by November 2012.



Their Lagunitas NYC Fusion 9 Ale, is a 5.6% clear pale golden color with fresh fruity hops, Belgian yeast and mild bitterness in aroma. Brewed in June of 2012 in Petaluma, CA with the help of Brooklyn Homebrew's Tyler Serfass, Kirk Struble of Fourth Avenue Pub and Carolyn Pincus of The Stag's Head. It's a White IPA brewed with half Northwestern Pale Malt, half Wheat Malt & Flaked Oats. Dosed with two varieties of experimental hops from Washington State's Perrault Farms including HBC-342 and a "Ghost Hop". Finished with a healthy charge of Citra hops and Grains of Paradise.



LAGUNITAS BREWING Co.

1280 N. McDowell Blvd. Petaluma, Calif. 94954 707.769.4495 www.Lagunitas.com

2012 SEASONAL RELEASES

Our line of robust seasonal beers is designed to provide variety to the seasoned and the jaded micro-brew aficionados. They all fit the season. They are all large beers. They have all seen the elephant.

12-OUNCE SEASONAL 6-PACKS

Late January

It's back! Rig on the Spicy, Skunky Hops, Rigger on the Rich, Red Malt. A Rank and Roasty Treat. The Recipe is a Variation of our Very First Beer From Back in '83 -- "Lagunitas Red". ABV: 7.8%



22-OUNCE SEASONAL BOMBERS

February

This Beer was Supposed to Follow up the 2009 Correction Ale with the Name "2010 Recovery Ale" but it doesn't Look Like We'll be There Anytime Soon. Makes You Wonder... WTF?



April

Our Ozymorion "Imperial Milk" -- Rich and Smooth with a Defined Hop Soap. A Relax to Remember the '05 St. Paddy's Day Messaers. Defiant as to Style... We Can Say For Sure It is Unforgotten and Unrepentant. ABV: 6.7%



May

We All Loved the New Look on Our Favorite Gal. A Twist On Our Lucky 13 Recipe -- Rig on the Amarillo Hops But Lightened Up On The Malt Side... She Turned Into a Mashed Blonde for Summer. ABV: 6.3%



July

The Big Sister of the Little Sumpter 'Sumpter' Ale... Lots of Wheat for a Curious Malt Complexity & Fermented with Our Belgian Yeast strain leaving it Hop in Flavor and Satisfaction. ABV: 8.7%



August

This One will Surprise Everyone -- Maybe We'll Bring Back an Old favorite from the Seasonal Stable or We May Go Ahead and Make Something Brand Spankin' New -- More to Follow....



October

We All Missed Our Favorite Seasonal Last Year. But We Promised to Bring it Back in a Big Way! The Rich, Roasty and Mysteriously Drinkable Ale might best be described as... Irresponsible. It Leaves a Lot of Stories in it's Wake. ABV: 8.8%



November

Rig, Dark and Scary Imperial-esque Stout Brewed With Plenty of Dark Malts and Roast Barley And Loads of Schaeffer's Hardcore Coffee for Deep Roasty Flavors and that Extra Krunk. ABV: 8.2%

Each Seasonal is available On Draught for a brief time during their bottle run... Ask about the Current Release.



Beer Speaks,
People Mumble.

HOMEBREWING COMPETITIONS:



MUGS UPCOMING EVENTS



**I Love New York Beer
Weekend**
September 29th - 30th
&
**20th Anniversary -
October 6th**

NYC EVENT CALENDAR:

BEERMENUS

SITES FOR NYC BEER EVENTS:



Beer Hear! is a weekly blog on beer, beer culture & the beer community. The program is podcast on WFMU.
(<http://wfmu.org/playlists/BV>)

Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

