

Malted Barley Appreciation Society

September 2013 Newsletter

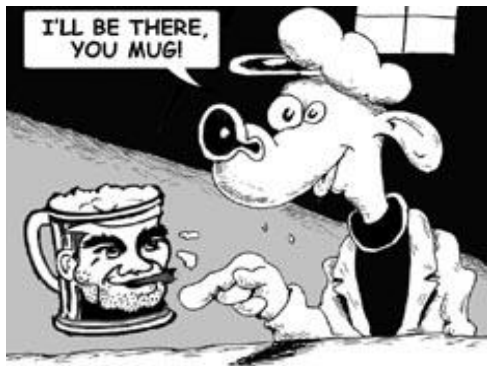
From the Editor's Desk

Here's the [MBAS](#) September 2013 Newsletter!

NEXT MEETING:

Weds. September 11, 2013 @ 7:30PM, our guests will be 2 ex-MBAS Prez Alex Hall & Chris Cuzme of [Wandering Star](#) + Ron Carlson of Dora's, NYC distributor for [Voodoo Brewing](#).

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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AUGUST MEETING

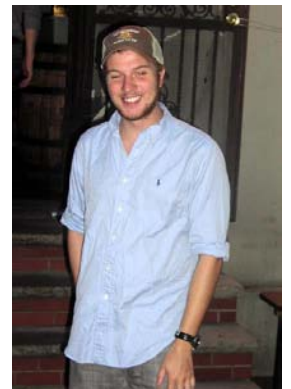
Our guests were Tim Rollinson from [Captain Lawrence Brewing Company](#) and Pat Fondiller from [Muttynose Brewing Company](#).

Captain Lawrence Brewing Company is an award-winning craft brewery located in Elmsford, NY, run by Scott Vaccaro, a homebrewer since 1995, trained in brewing science at UC Davis.

Tim Rollinson spoke first, and shared his "West Coast" inspired Freschester Pale Ale with Centennial, Citra "IPA" Hops, brewed with Kolsch strain yeast. Capt. Lawrence makes 3 seasonal beers, an unfiltered 5%

Sun Block Wheat ale with Cascade hops, Pumpkin 5% ale with cinnamon, & nutmeg spice, and a Winter Ale Brown @ 6%. They also brew a Capt. Lawrence Reserve @ 8.5%, a Smoked From The Oak Porter with Beachwood/ Sandalwood,

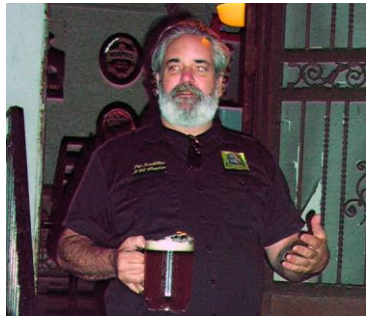
and their tasty Liquid Gold, a 10% Tripel, which is dry-hopped with Chinook. The Capt. Lawrence Golden Delicious is a 12% "apple pie" beer hopped with Amarillo, and aged in Lands Apple Brandy Barrels. It is brewed twice a year. Their 13% Smoked from the Oak Imperial Porter was aged in Rum barrels. This year they are producing their 7th Anniversary beers.



Pat Fondiller was next. Pat has been NYC Smuttynose Sales Manager for 3 years, and before that, ran The Gate bar, a Park Slope institution for 12 years.

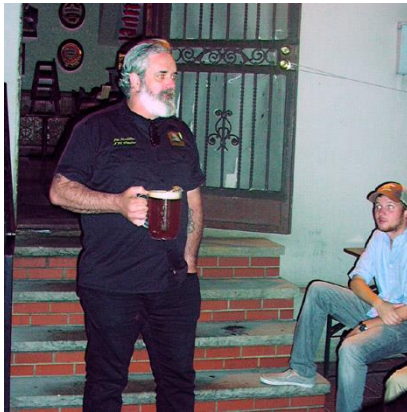


Smuttynose is a brewery in Portsmouth,



NH, named after Smuttynose Island, one of the Isles of Shoals, and founded in 1994 by Peter Egelston. As of 2010, Smuttynose is in the process of building a new brewery and restaurant in the town of Hampton, NH. Smuttynose is upgrading to a larger German brewhouse brewery, to be located on a 14 acre Toll farm will be green certified. Their land contains apple orchards & maple trees, which will be used in upcoming batches.

Smuttynose just completed another collaboration with Stone Brewing out of San Diego, CA, Clusters' Last Stand, an 8.3% inspired by the famous, Ballantine IPA recipe, using the same malts and their uncommon Cluster variety hops.



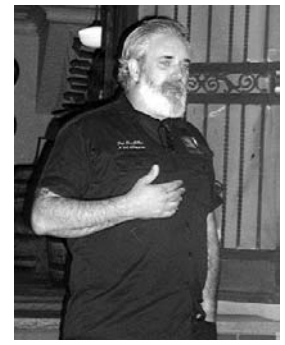
Pat shared their Hampton Farmhouse Ale, in it's 1st Tapping NYC Premier. Next was the Smuttynose Imperial Big A IPA, a 120 IBU (made with Simcoe, Cascade & Centennial hops), 9.2% IPA, just released from their NH warehouse. Their label depicts the old-time boxer named Jess Willard, who knocked down the great boxer Jack Johnson during their April 5, 1915, boxing match in Cuba.



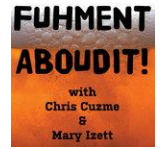
In addition to the many US Brewing awards received, this Smuttynose Big A IPA won the CAMRA 2011 Best American Cask Ale, a Michael

Jackson / GBBF Medal Winner. Pat informed us that they ship a regular Cask Program of their beers for export to the UK.

On a more unusual ingredient note, Smuttynose Black Trumpet Mushroom beer is made in a Gruit style with no hops, and their Bloom is a herbal spiced beer with lavender.



HOMEBREWING COMPETITIONS:



NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST



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.

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