



# Malted Barley Appreciation Society

*September 2016 Newsletter*

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The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

## OUR NEXT MEETING

**Wednesday 14th September 2016**

Our guests will be Keir Hamilton, brewer and barrel master at Sixpoint Brewery, Brooklyn + Gab Tantillo of Sweetwater Brewing Company of Atlanta, GA.

## MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall [alex37407@gmail.com](mailto:alex37407@gmail.com)

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



## AUGUST MEETING RECAP

by Alex Hall

Our first guest was Mike Sella, brewer at the Uno brewpub in Metuchen, New Jersey. Uno is notable by being part of a national restaurant chain (Pizzeria Uno Chicago Grill), and the only one of the chain anywhere with a long established in-house brewery. Mike is an old school traditional style brewer, and he does it well. He could only bring one beer, one that has been brewed continuously there for at least the last 14 years. 'Gust'n' Gale Porter', 6.0% ABV, poured very deep ruby - almost black if you didn't hold it up to the light. It is brewed with Maris Otter, Black Patent, and Chocolate malts. I found this beer to be full bodied, and quite complex with a big malt backbone and notes of dark fruit and hints of chocolate. To visit, the nearest railway station is Metropark on New Jersey Transit. A taxi is recommended from there, although it is walkable (about half an hour) there is a hazardous small stretch under a railway bridge with no sidewalk. Oh, and the food there is good too despite being part of a national chain. Uno has a 15 barrel plant, but Mike usually brews 10 barrel batches.



Our second guest was Charlie Backmann of Cypress Brewing Company in Edison, New Jersey, so not far from Uno. Cypress is a tiny two barrel brewery and taproom brewing some very tasty and innovative creations. It is the smallest production brewery in all of New Jersey. The beers are generally only available at the brewery, which is located just south of the New Jersey Turnpike (Route 95).

The first beer sampled from Cypress was 'Nice', a Belgian style dubbel but uniquely tweaked with candied ginger and Madagascar vanilla beans in the boil. Coming in at 6.4% ABV and 26 IBUs, this delicious malt-forward brew was a delight to imbibe. The recipe was donated by a local homebrewer, and the ginger is candied at the brewery.

Second up was 'Vanilla Porter', 6.3% ABV. I found this to be a dark, silky brew with luscious vanilla bean notes. Extremely drinkable.

We then sampled 'Naughty', a big oatmeal porter at 9.0% ABV and 51 IBUs. This had a huge roast malt aroma, on the palate there were complex notes of coffee, pepper, and a decent touch of spices.

Last up was 'Love', an imperial oatmeal IPA. Very impressively, this beer's Untappd.com rating is 4.4 (out of a maximum of 5, with 125 unique reviews) which is extremely high. This 8.5% ABV, 86 IBU brew was found to have a huge aroma with hops to the fore, and similar on the palate. More hops were used in dry-hopping than in the actual boil. This is no beer to be trifled with.

Cypress Brewery's taproom is open from 2pm daily (noon on Saturdays). I can very highly recommend a visit there - and most certainly also to Uno. Mmmm, good beer, pizza, more good beer...



## DATES FOR YOUR DIARY - MBAS EVENTS

Park Slope area crawl announcement for Sunday 9th October...  
In conjunction with The NYC Craft Beer Club and also  
Meetup.com Craft Beers and Brews NYC.

- 1) Threes Brewing - 12:00 noon
- 2) Strong Rope - 1:30 pm
- 3) Mission Dolores - 2:30 pm
- 4) High Dive - 3:30 pm
- 5) The Gate - 4:30 pm
- 6) Uncle Barry's - 5:30 pm
- 7) 4th Ave Pub - 6:30 pm
- 8) The KBH Bierhalle - 7:30 pm

## FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

### Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

**Beerhear** - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

### Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

**The Gotham Imbiber** - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

### A New York Beer and Pub Guide -

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

Over 300 NYC beer destinations with multiple search options.

**BrewYorkNewYork** - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

### NYC Craft Beer Club -

<https://www.facebook.com/groups/166404453379990/>

