

# Malted Barley Appreciation Society

April 2010 Newsletter

# From the Editor's Desk

Here's the April 2010 Newsletter! http://hbd.org/mbas

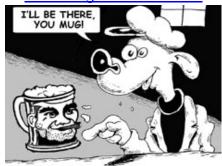
# **NEXT MEETING:**

Wednesday, April 14, 2010 @ 7:30PM.

Our guest will be DJ Swanson, Head Brewer,
Greenport Harbor Brewing Co.
<a href="http://www.harborbrewing.com/">http://www.harborbrewing.com/</a>

# **MUGS ALE HOUSE**

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

## **MBAS 2010 COMMITTEE**

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# MARCH MEETING

By Felice Wechsler (meeting photos by Alan Rice)

Our guests at the March 10 meeting were Catie, from Maryland's Flying Dog Brewery, and Greg Martin, along with partner Dan Burke (as well as Ray Smith, self-described "investor and keg scraper"), from Long Ireland Brewery, which is located in Stonybrook.

Catie began with the story of the brewery's founding, and its infamous association with Hunter S. Thompson and cartoonist Ralph Steadman. It is a tale that includes a Himalayan trek, controlled substances, oxygen deprivation, hallucinations, and a pastime that dovetails nicely with all of the above: hunting.

Catie brought us Flying Dog's spring seasonal, Garde Dog. It contains a variety of malts: German Pilsener, Belgian Biscuit, Rye, Flaked Wheat, and Malted White Wheat, as well as American-grown French hops. This farmhouse style ale is malty (no surprise there!) and slightly spicy, and has an ABV of 5.5%.

Long Ireland's history involves neither exotic travels

nor famous writers, but it is equally compelling, perhaps because it involves a dream that some of us have had, but that its brewers have actually realized. Two homebrewers who hated their (former) day jobs, Greg and Dan got licensed and started brewing with Rob Leonard of New England Brewing Company in February of last year. Their initial batches got such a good reception that they took the plunge and bought the kit from the now-defunct Pennichuck Brewing Company. Long Ireland will soon be brewing in Riverhead with a 15 barrel system.

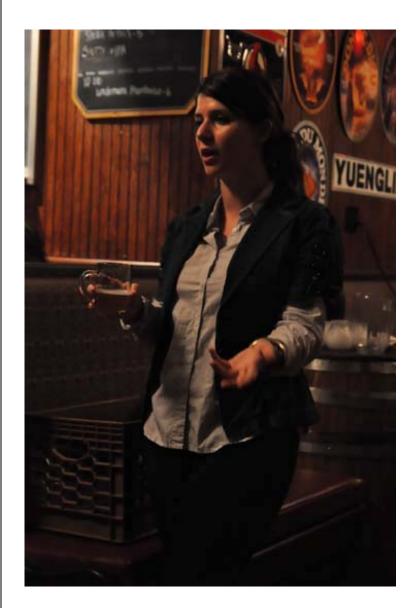
Long Ireland brought along two beers. The first pour was its flagship beer, a 5.5% Celtic Ale, which is now contract brewed in Saratoga. Celtic has a pleasant honey taste, is slightly toasty with a grassy aroma, and has a dry astringent finish from Chocolate Malt. The other beer was Breakfast Stout, a 3.5% sweet stout made with a Kenyan coffee infusion. This is a very drinkable session beer, easy on the palate, with a nice, roasty finish.

Greg and Dan quit their day jobs on January 10.

Many thanks to Alex, Alan, Bill, and Keith for their input on the tasting notes.











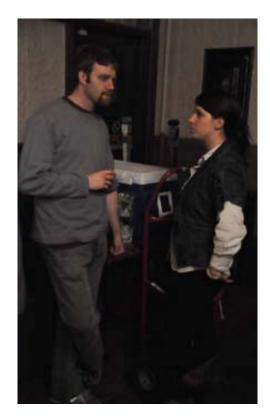


















# **MBAS Club Shirts & Mugs**

We have black 2-sided imprint t-shirts, which we use for our speaker gifts, available for sale to club members for \$20.00 each. Sizes available are S-XXL, and will be available for purchase at our meeting. Proceeds for the sale of this t-shirt go toward the club's new glass mug that will be used for meeting samples.









15TH ANNIVERSARY 1994 - 2009

# Event Calendar by Alan Rice

From **The Brewers Assoc. Craft Brewers Conference** in Chicago:

The World Beer Cup is a bi-annual competition held at the CBC. This year, 642 breweries from 44 countries and 47 U.S. states vied for awards with 3,330 beers entered in 90 beer style categories. That is two more beers than were at the 2009 GABF, just barely setting a new record for the largest commercial competition ever.

#### **Congratulations to the New York winners:**

Belgian-Style Dubbel, 29 entries, Gold: **Ommegang Abbey Ale**. American-Belgo-Style Ale, 46 entries, Silver: **Ommegang Biere de Mars**.

Belgian-Style Witbier, 47 entries, Silver: **Ommegang Witte**. Belgian-Style Dark Strong Ale, 46 entries, Bronze: **Brooklyn Local 2**. Complete results: <a href="http://www.worldbeercup.org/">http://www.worldbeercup.org/</a>

They also bestowed individual awards. The Brewers Association presented the F.X. Matt Defense of the Industry Award to Steve Hindy, Chairman and President of The Brooklyn Brewery. Hindy recently testified in a Congressional hearing to communicate how state franchise laws can hinder the ability for small brewers to grow their businesses and how self-distribution is important to many small brewers to develop their access to market.

"Steve's work on behalf of the industry is almost too great to list," says Brewers Association Past Chair Richard Doyle of Harpoon Brewery. "His involvement on the Beer Institute board established credibility for craft brewers there and reaffirmed our place at the table."

The F.X. Matt Award is given in honor of a champion of small brewers, F.X. Matt (1933-2001), president of the F.X. Matt Brewing Co. in Utica, New York from 1980-1989 and chairman from 1989-2001.

#### **HOMEBREWING COMPETITIONS:**



 $\underline{\text{http://www.homebrewersassociation.org/pages/competitions/club-only-competitions}}$ 



http://www.bjcp.org/apps/comp\_schedule/competition\_schedule.php

**Hudson Valley Homebrewers 20**<sup>th</sup> - Results: American Ale, 1<sup>st</sup> place, **Lee Jacobson and Ray Girard**, NYCHG, Ray Leeota's Freezer Cleaner Pale Ale. Amber Hybrid Beer, 2<sup>nd</sup> place, **Justin Taylor**, NYCHG, Big Sur California Common. Mon. Apr. 19, 9pm, **Homebrewers Meet-up at Beer Table**. <a href="http://www.beertable.com/">http://www.beertable.com/</a>

Sat. May 1, Noon-4pm, **Homebrew Demo at The Diamond**. Fundraiser and BYO BBQ. <a href="http://www.thediamondbrooklyn.com/">http://www.thediamondbrooklyn.com/</a>

May 1, **Big Brew For Nat'l Homebrew Day**. Sponsored by the AHA. Details at <a href="http://tinyurl.com/yzh3oyl">http://tinyurl.com/yzh3oyl</a>

May 15, **14th BEER Brew-off** at American Legion Hall, St. James, NY. Presented by Brewers East End Revival. Entries accepted Apr. 24-May 8. <a href="http://beerhbc.org/">http://beerhbc.org/</a>

**Sam Adams Longshot American Homebrew Contest**. All beers must be in BJCP Category 23:

http://www.bjcp.org/2008styles/style23.php Entries accepted May 17-28.

http://www.samueladams.com/promotions/LongShot/rules.aspx

June 11-12, **NY State Fair Homebrew Comp.** at the NY State Fairgrounds in Syracuse. Presented by Salt City Brew Club. Deadlines May 31 and June 3. <a href="http://www.saltcitybrew.org/">http://www.saltcitybrew.org/</a> June 17-19, **AHA Nat'l Homebrewers Conference**, Minneapolis. <a href="http://www.ahaconference.org/">http://www.ahaconference.org/</a>

# **Beer Related Events:**

Wed. Apr. 14, **Kuhnhenn at Hop Devil**. American IPA, Annalise Amber, Double Rice IPA, Extraneous 17%, Kuhnhenn Fest, Loony Kuhnie (cask), Penetration Porter, Play in the Hay Blueberry Lambic, Raspberry Eisbock, Simcoe Silly, White Devil. <a href="http://www.hopdevil.com/">http://www.hopdevil.com/</a>

Wed. Apr. 14, **Brooklyn Brewery at Blind Tiger**. Garrett Oliver will be on hand. 18 drafts/casks TBA. <a href="http://www.blindtigeralehouse.com/">http://www.blindtigeralehouse.com/</a>

Apr. 14-18, **Spring Cask Fest at Rattle N Hum**. About 50 casks, 20 at a time. List at <a href="http://tinyurl.com/y4hzm6b">http://tinyurl.com/y4hzm6b</a>

Thu. Apr. 15, 5pm, **Ithaca at Bronx Ale House**. Featuring Le-Bleu, others from the Excelsior series, seasonals, and core brands. <a href="http://www.bronxalehouse.com/">http://www.bronxalehouse.com/</a>

Sat. Apr. 17, Noon. **Batch 1 Barrel Select Release at Captain Lawrence Brewery**. Intensely sour blended brown ale with hints of oak and funk. \$20/750ml, 100 cases, limit 4. http://captainlawrencebrewing.com/

Sat. Apr. 17, 2-6pm, **6**<sup>th</sup> **Blue Point Brewery Cask Fest**. \$40. Featuring 23 breweries and the debut of BP 10<sup>th</sup> Anniv. DIPA. This will sell out. Tickets at <a href="http://bluepointbrewing.com/">http://bluepointbrewing.com/</a>

Tue. Apr. 20, **Ballast Point at Rattle N Hum**. Big Eye IPA, Calico, Wahoo, Black Marlin, Bourbon Barrel Aged Black Marlin, Dorado, Sculpin, Tongue Buckler, Victory At Sea, Three Sheets Barleywine, Oktoberfest, Barmy Ale, Sextant Stout, Abandon Ship, Sea Monster Stout, Ginger Big Eye, Cocoa Nib Porter, Piper Down, Even Keel, Black Current Stout.

## http://rattlenhumbar.wordpress.com/

Tue. Apr. 20, Earth Day Green Breweries at Spring Lounge. Celebrate by drinking beer that was transported all the way across the country. Sierra Nevada Pale Ale, Glissade, and Summerfest; Stone Arrogant Bastard, Ruination and Sublimely Self Righteous. <a href="http://springlounge.ypguides.net/">http://springlounge.ypguides.net/</a>

Tue. Apr. 20, **British Invasion at Bar Great Harry**. Black Sheep Monty Python's Holy Grail Ale, Fuller's ESB, Fuller's London Porter, Fuller's London Pride (CASK), Meantime IPA, Meantime London Porter, Wells Bombardier, Young's Double Chocolate (Nitro). <a href="http://www.bargreatharry.com/">http://www.bargreatharry.com/</a>

Wed. Apr. 21, Smuttynose at Blind Tiger. 16 drafts/casks TBA.

Thu. Apr. 22, **Greenport Harbor at Barcade**. The NYC launch party for Long Island's newest brewery. Black Duck Porter, Disorient IPA, Harbor Golden Ale, Havre Rouge, Triton Barleywine. http://www.barcadebrooklyn.com/

Sat. Apr. 24, 1-4pm, **Sour Saturday at Jimmy's No. 43**, \$35. Lambics and other sours, list and tickets at <a href="http://www.jimmysno43.com/">http://www.jimmysno43.com/</a>

Tue. Apr. 27, 7pm, **Global Brands tasting at Jimmy's No. 43**, \$10. Hosted by Susan Green. Sample beers from Allagash, North Coast, Heavy Seas, Young's, Stoudt's, Dekonick.

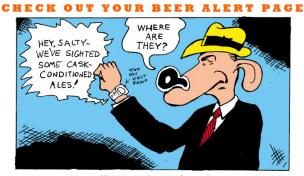
Wed. Apr. 28, Bear Republic at Blind Tiger. List TBA.

Apr. 30-May 2, **21**<sup>st</sup> 'Cask Head' Fest at Brazen Head. You know the deal. Lots of casks, 12 at a time. List TBA at <a href="http://www.gotham-imbiber.com/">http://www.gotham-imbiber.com/</a>

Tue. May 4, 7pm, **Strong Beer Tasting at Jimmy's**, \$10. A hosted event featuring Avery, McNeill's and other IIPAs.

May 7-9, **2<sup>nd</sup> Williamsburg Cask Fest at DBA Brooklyn**. All 18 casks go up on Friday. List TBA at <a href="http://www.gotham-imbiber.com/">http://www.gotham-imbiber.com/</a>

Tue. May 11, 7pm, **12 Percent Imports Tasting at Jimmy's**, \$10. Hosted by Brian Ewing.



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

