

Malted Barley Appreciation Society

August 2011 Newsletter

From the Editor's Desk

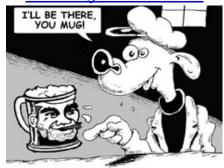
Here's the August 2011 Newsletter! http://hbd.org/mbas

NEXT MEETING:

Wednesday, August 10, 2011 @ 7:30PM. Our guests will be Chris Cuzme, Alex Hall, and Shannon Post from Wandering Star Brewery.

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2011 COMMITTEE

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John LaPolla (left) and partner Douglas Amport (right) BTW, nice MBAS shirt worn by John!

JULY MEETING

By Warren Becker

Our guest was John LaPolla of Bitter and Esters, a new Homebrew Supplier and New York city's first Brew On Premises shop in Brooklyn. http://www.citybrewshop.com/. LaPolla has been brewing beer for 15 years.

Bitter & Esters Brewshop offers classes and supplies for both the beginner & advanced brewers. Their brick & mortar location, houses a fully stocked brewing kitchen & event space. They will also stock a wide range of home brewing supplies & equipment. B & E has an electric Brewing Station in their store.



Bitter & Esters teaches home brewing classes, sell supplies, and soon will have a brewing space for experimentation, events and sharing home brew with their neighbors. They are open Tuesday through Sunday, Noon till 8PM, and are located at 700 Washington Ave, in Brooklyn NY. and their phone is 917.596.7261.



John LaPolla, and partner Douglas Amport, in front of 700 Washington Ave., the storefront of Bitter and Esters. Credit Amy Sara Clark















HOMEBREWING COMPETITIONS:



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



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

40 Hops Brewing Experiment and Call for Judges and Stewards

Thu, July 14, 2011 From: Greg Mobley <gregskegs@yahoo.com>

Call for Judges and Stewards for the **16th Annual Knickerbocker Battle of the Brews**, and an invitation to participate in a brewing experiment that will allow participants to evaluate 40 different hop varieties.

First, I hope to see you at the 16th Annual Knickerbocker Battle of the Brews, to be held on Saturday, November 12th, at the Albany Pump Station. Last year we had 313 entries, and we are hoping to improve on that this year. More Judges. More Stewards. More Flights. More Prizes. More Beer. As always, Judges and Stewards may carry entries to the competition ONLY if they are pre-registered prior to the entry deadline. Set-up will begin at 8am, registration will begin at 8:30, and judging will begin (hopefully) at 9am. Bagels, donuts, juice and coffee will be provided, as well as a catered lunch by Neil Evans/Albany Pump Station. This is a BJCP/AHA sanctioned event, with medals awarded for the top three finishers in each flight, as well as top three in the Best of Show round. We will again have a raffle during the BOS round, and score sheets will be available after the award ceremony.

Second, I am working on a brewing experiment, the end result of which will be that each participant will receive 1 bottle each of up to 40 nearly identical beers. I say nearly identical, because they will all start with the same fresh unhopped wort, and use the same yeast. Each will have a single variety of hops for bittering, flavor, and aroma. This will allow each of up to 40 hop varieties to be evaluated independently, as there will be no variation in malt, water, or yeast character. This project is limited to 40 brewers.

Each brewer will receive 6 gals of fresh, hot, unhopped wort from Adirondack Pub and Brewery on Saturday, Sept 17th.

Each brewer will also receive 1 vial of VERY fresh yeast, and 1 randomly selected variety of hops for bittering, flavor, and aroma, provided by Roger and Russ at Hennessey Homebrew Emporium. Weights should be adjusted so all beers will have a similar IBU value.

Each brewer will then go home to brew THAT DAY!

About 1 week in primary, about 1 week in secondary, and about 2 weeks to condition in the bottle. We will then meet to exchange beers.

An article on both the process and results will be submitted to BYO (or Zymurgy), along with a group photo of the participants. Cost will be VERY cheap!

Those wishing to purchase additional wort may do so, but please inform me in advance so enough will be on hand.

Hope to see you all in September, October, and especially in November, Greg Mobley, Judge Coordinator, Saratoga Thoroughbrews http://www.thoroughbrews.org/



CHECK OUT THESE SITES FOR NYC BEER EVENTS:

http://mylifeoncraft.com/

http://beeradvocate.com/events/calendar

http://nycbeerevents.com/

http://www.beermenus.com/events

NYC EVENT CALENDAR:

08/10, Wed. 7:00PM Stones & Bones at The Double Windsor

08/11, Thu. 7:00PM Lager Draft Event at Bierkraft

08/11, Thu. 8:00PM The Brave New World of IPAs class at Jimmy's No. 43

08/11, Thu. 7:00PM Pacific Coast Party at David Copperfields

08/13, Sat. 11:00AM Rated "A" Beer Weekend at Mugs Alehouse

08/13, Sat. 12:00PM Barrier Brewing Co. & Frites 'N' Meats at Sycamore

08/14, Sun. 7:00PM Holiday Road Summer Session Movie Night at The Diamond (\$35.00)

08/16, Tue. 7:00PM <u>Tuesday Night Tasting with Sierra Nevada Brewing Co.</u> at Bierkraft

08/17, Wed. 4:00PM Craft Can & Grilled Cheese Night at Nita Nita

08/17, Wed. 6:30PM Beer Dinner w/ Guest Chef Ryan Tate at Jimmy's No. 43 (\$55.00)

08/17, Wed. 6:00PM Peak Night at Breukelen Bier Merchants

08/17, Wed. 7:00PM Evil Twin Meet the Brewer at The Double Windsor

08/20, Sat. 4:00PM Ballast Point at GRAB Specialty Foods

08/24, Wed. 4:00PM Craft Can & Grilled Cheese Night at Nita Nita

08/24, Wed. 6:00PM Michigan Beer Night at The Stag's Head

08/27, Sat. 4:00PM Long Island Beer Event Featuring Barrier Brewing Co., Blind Bat Brewery & Great South Bay Brewery at Breukelen Bier Merchants

08/31, Wed. 6:00PM <u>Captain Lawrence Tasting with Scott Vaccaro</u> at <u>The Stag's</u> Head

09/10, Sat. 11:00AM <u>I Love New York Beer Weekend</u> at Mugs Alehouse

