

# Malted Barley Appreciation Society

August 2017 Newsletter

<http://www.mbas.hbd.org>

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, 9th August 2017**

Our August meeting will be a triple-header. Jeff Wells, National Director of Sales, Global Brewers Guild. Chuck Williamson, Founder and Brewer, Butternuts Beer and Ale. Danny Bruckert, Head Brewer, Circa Brewing Co. of Brooklyn (opened July 2017). Everyone is welcome to attend and enjoy their fine beers, plus Mugs' generally fine selection of beers on tap, cask, and bottle/can. If you have homebrew and would like to share it with us, there will be an opportunity to pour what you bring after our guest slots. As there is no longer an annual subscription fee please be aware that we ask for a \$2 cover charge from everyone attending each meeting to fund future print runs of club t-shirts, which we award to our trade guests.

## MALTED BARLEY APPRECIATION SOCIETY 2017 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



## JULY MEETING RECAP

by Alex Hall

Our July meeting was a double-header with author and head cask cellar person for CASC (Cask-conditioned Ale Support Campaign) in the Boston, MA, area Randy Baril. CASC hosts the NERAX and NERAX North annual cask festivals. Randy also puts on the Mayday homebrew cask festival. Also on the bill was his former colleague at Harpoon Brewery, Patrick Morse of Flagship Brewery, located on Staten Island only a 10 minute walk from the ferry.

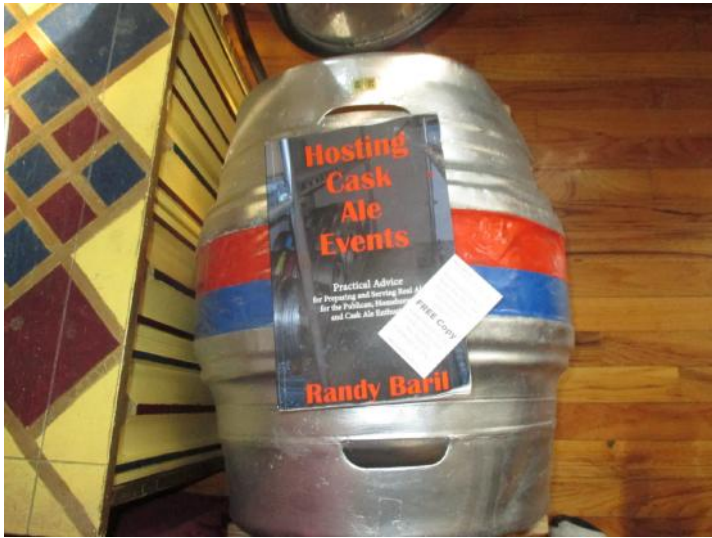
Cask ale is something very dear to my heart (well, I am English!) and I was overjoyed to have Randy as our guest. His book 'Hosting Cask Ale Events' I have read it cover to cover and can say it is a most thorough and unique book that will hugely benefit brewers and bar owners who wish to look beyond the keg, bottle, and can for a true cask event.

Check out this link please -

<http://www.maydaycask.org/product/hosting-cask-ale-events-book/>

Randy's book is the only one of its kind as far as I know, the nearest thing would be the CAMRA cellamanship guide - which doesn't address the festival aspect. As someone who puts on cask fes-

tivals myself, I would say he is 99 to 100% accurate with his writings. The only thing I do differently to his suggestions is that I tap the casks a day earlier, but that is solely due to needing to finish the beer menu for 100% accuracy when there are numerous unfamiliar brews that I need to taste and evaluate into written form.



Legitimate brewers, bar owners, and event organizers can email him at [info@maydaycask.org](mailto:info@maydaycask.org) to request a free copy of the book. This publication could be a game changer in my opinion as there previously has been no book on the subject.

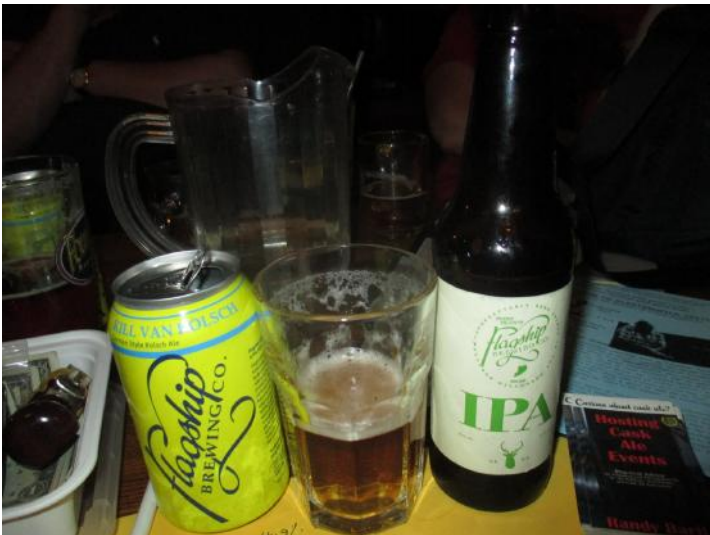
While Randy was one of our few guests not in a position to provide beer samples for the club (as he is not with a brewery, etc.), he more than made up for that with his dedication to promoting cask beer and the length he spoke from his heart on the subject. There is always plenty of choice at Mugs' bar anyway. Randy brought various cask accessories to explain their roles in the serving process, even down to a cellar person's mallet.





Next up was his former colleague Patrick Morse, who is the brewer at Flagship. He treated us to Flagship IPA, 6.9% ABV, 62 IBUs. This is hopped with Triskel (a French variety), Cascade, and Mosaic. As stated, Patrick worked at Harpoon, and then he migrated to Greenpoint Beer Works (former Heartland and Kelso brand brewers). The IPA was fresh and tasty, and has a general rating of 85 ('very good') on [beeradvocate.com](http://beeradvocate.com).

Flagship is commendably one of the few local breweries to regularly brew an English-style mild ale. You won't see a pumpkin beer from this brewery as Patrick hates the concept. He brews on a 15BBL system but with eleven 30BBL fermenters. About 5000BBLs are likely to be brewed this year, 70% for tap and cask and 30% packaged.



We were also treated to Flagship's 'Kill Van Kölsch', 4.9% ABV, 18 IBUs. This came from cans, and is brewed with pilsner malt, carahell, and a touch of wheat. It was refreshing and true to style, and filtered before canning.



Mets fans - look out for Flagship 'Metropolitan Lager' (score 82, 'good', on [beeradvocate.com](http://beeradvocate.com)) at, I believe, five different stands at CitiField.

Patrick and Randy joined forces the following Saturday to put on a mini cask festival and book promotion at the brewery on Staten Island. Sadly I couldn't make it, oh well. Many thanks to both for being two awesome guests of the club, and long may you promote the benefits of cask beer!







## **FRIEND WEBSITES ASSOCIATED WITH THE MBAS**

### **Fuhmentaboutit -**

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

Chris Cuzme and Mary Izett's homebrewing 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/>

[\*\*http://www.mbas.hbd.org\*\*](http://www.mbas.hbd.org)

