

Malted Barley Appreciation Society

PROFESSIONAL HOMEBREWERS



BY ALAN RICE

The MBAS welcomed back **Shane Welch** and the entire staff from **Sixpoint Craft Ales**. You know how I like to go and on about our guests. But I already profiled Shane and his Brewery almost two years ago. Instead, I'll try to stick to the news. The big story is that they are planning on opening a huge new brewery. I'd like to be the first to tell you, but some rag has already scooped me. Oh yeah, it was the New York Times. In case you missed it, they published an article about brewing in Brooklyn, featuring Shane and Sixpoint (great photo, too).

They hope to be up and running with a new brewery by 2010. They are maxed out selling 6,000 bbls in kegs from their 15 bbl system in Redhook (the easy drinking and popular Sweet Action is contracted at Greenpoint Beer Works). The new brewery

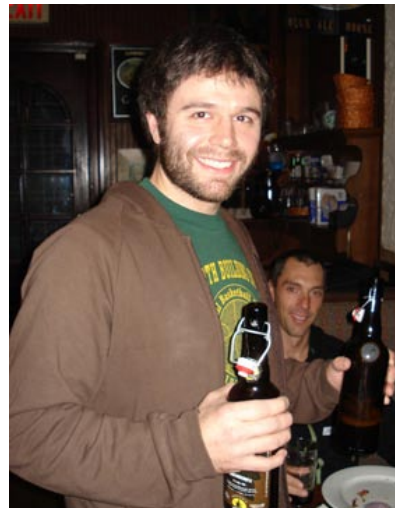
will be large enough to expand to a capacity of 60,000 bbl/yr. They aren't ready yet to reveal the location, but the rumors I've heard say it will be in the corner of Williamsburg near Greenpoint and Bushwick. It's also too soon to talk about equipment, but there will definitely be a bottling line. They will likely be filling six-packs and bombers. They have been releasing one-offs and other experiments since the beginning. As of now, they expect to continue brewing these down in Redhook, but we'll see.

The guys got some great on-line coverage, too. Check out the photo essay that Metromix shot down at the brewery (sadly, no photos of Barley the dog). And Shane was on Martha Stewart's Sirius Radio network (but not with Martha). Sorry, but I don't think that the

SIXPOINT CRAFT ALES



*Cheers, from the editor,
Alan Rice*



program is available in an on-line archive.

In other news, Head Brewer **Aaron Stumpf** is leaving the brewery. He told us that he is going to Chile for a year with his girlfriend, where they will be teaching English. He hopes to go to grad school when he returns. They'll be gone in a week, so send drop him a note today. Aaron will continue to collaborate with Shane via e-mail, but it may take him a while to receive any care packages. I suppose he'll be taking along some brewing equipment and supplies to get through the year.

And the MBAS sends out congratulations to Sales Manager **Jeff Gorlechen** and Rebecca. They just had a baby boy!

This October, Sixpoint Craft Ales won

its first GABF medal with **SMP** in the Baltic Porter-style category. It was actually an ale, but fit the flavor, aroma, and mouthfeel guidelines for the style. The beer was brewed just once, 3 1/2 years ago, and there can't be much of it around. I have a feeling that it will return.

On the other hand, **Hop Obama** is now permanently retired. It was their second best seller, but they accomplished what they wanted with it. Some proceeds were donated to get people registered and mobilized to vote. They tried to contact the campaign regarding the beer, but they never heard back. Shane noticed the President-elect when he first hit the national stage at the at the '04 Democratic

Top: Aaron Stumpf, Shane Welch.

Bottom: Craig Frymark & Jeff Gorlechen, Ian McConnell, Casey Munz.

convention. He felt that Sixpoint's trajectory has been similar. They came on the scene at about the same time; at first, their chances for success were discounted; they used the Internet and grass roots popularity to grow; and they set a high bar with lofty goals.

Hop Obama will not return under a different name. There are so many other beers that they want to brew. Keep a look out for some new stuff during their 4th Anniversary celebrations this February.

The brewery has "Ales" in its name,



but they have brewed two lagers. A couple years ago, Poppa Pilz (an imperial pilsner) was the first. Early this year **Emasculator Dopplebock** hit the tank. They aren't doing one this winter, but if you check BeerMenus.com from time to time, you'll see that some Emasculator is still around. (It's at Jimmy's No. 43 right now.) This was Aaron's project, and he brought a growler for us to try. It's drinking great, and we may never get this one again, so don't miss out.

We also tried a fresh batch of **Gemini**. It's a straightforward DIPA – mostly base malt with copious amounts of Pacific NW hops. You can get it at Huckleberry Bar. They are just around the corner from Barcade if you still haven't checked them out.

Sixpoint upgraded to a [fancy website](#) a few months ago. There is a blog spot for news and articles. Look for progress on the new brewery there. Shane recently posted the story of his early homebrewing days back in Madison – check it out if you are a fan. Aaron told us about an incident that didn't make the blog. Shane was sleeping on Aaron's couch, and homebrewing 5 to 7

gallon batches almost daily. Friends drank it up. The stovetop was on a balcony, and one day the sparge water boiled over. The guy downstairs had just moved in that week, and it streamed down on his boxes of books. Shane was kicked out, but Aaron got to stay even though he didn't have a lease. His landlords were a couple in their late 80s. They were great people and he fondly remembers Emma and Alban.

Casey Munz was in attendance. He is a member of the "Madison Mafia" of homebrewers who now reside in NYC. He was a townie who went to the U of W with Shane and Aaron. He's never been a Sixpoint employee, but he has helped out on many brew days, especially at the beginning. And Casey is another guy who travels the world teaching English and seeking out new beers.

Shane can't believe that just 4 years ago he was a homebrewer. He thinks that innovation in brewing today starts with them. Their tastes and styles influence microbreweries, eventually working up to regionals and then the national craft brewers. He does whatever he can to help

homebrewers and promote the hobby.

When the Sixpoint team was here last November, [I wrote](#) about all of the new beers that they brought for us to try. But they had a different plan for us this time. Instead, this was homebrew night. The MBAS used to be more of a homebrew club, after all.

Sixpoint's assistant brewers, **Ian McConnell** and **Craig Frymark** brought some of their own hooch for us to try. This was a great idea and a rare opportunity to try the creations of up and coming brewers.

Ian poured a Bitter and an Alt. I seem to have been busy chatting and drinking, because all I have in my notes about these is a brown stain. (Hmm - that must have been when I got too loud and Mike told me STFU.) Be sure to ask Ian about these the next time you see him. I've heard he's got a kick-ass Saison recipe, too. Craig brought a tasty German Smoked Red Ale. He used Munich and Vienna malts, and about 4% peat-smoked malt. The hops were all Hallertaus, keeping with the German style. Thanks, guys!



RON FESS

"I promised my wife I'd only have one."



GABRIEL UTASI
07-19-07

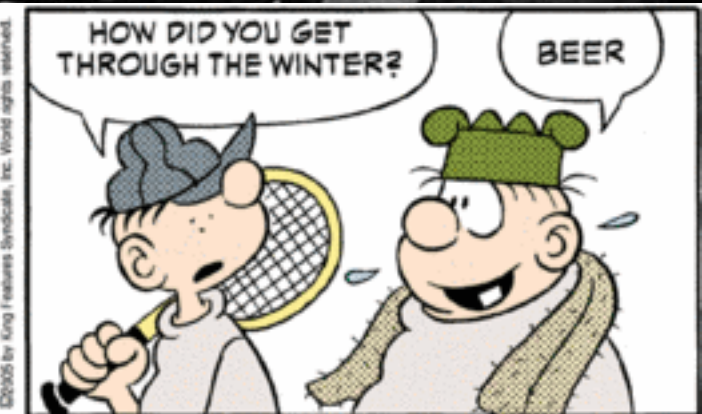
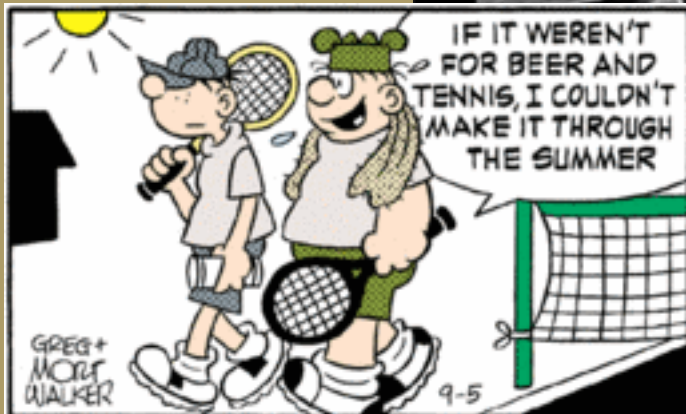
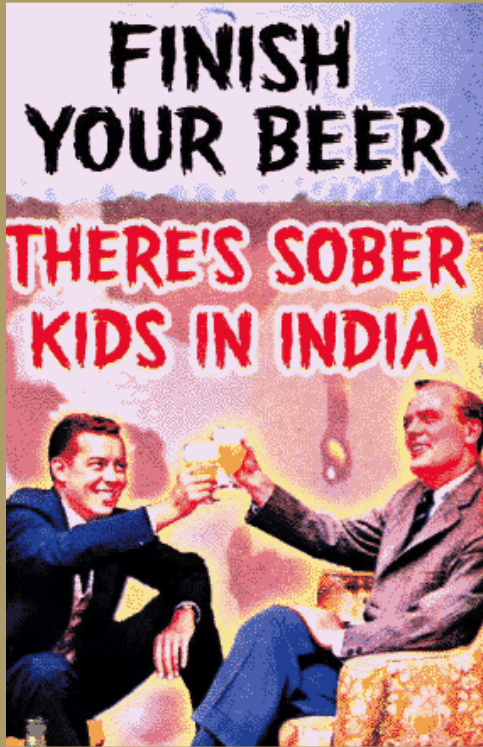


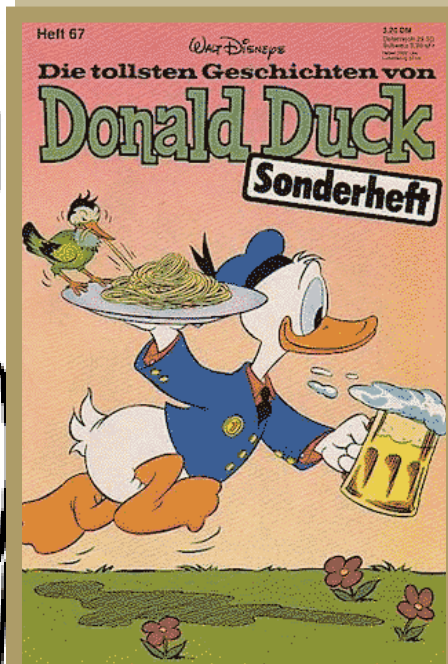
"That's what I hate about this business — it's our best customers we have to throw out."





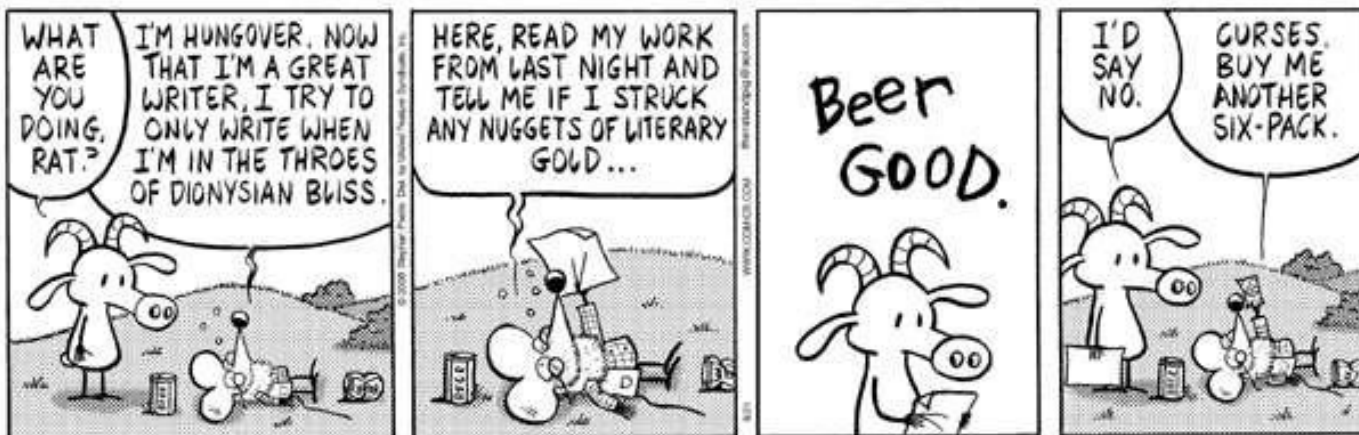
RETRO DRAG





by Stephan Pastis

August 21, 2008



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ROGER MAHONEY & ROGER KETTLE



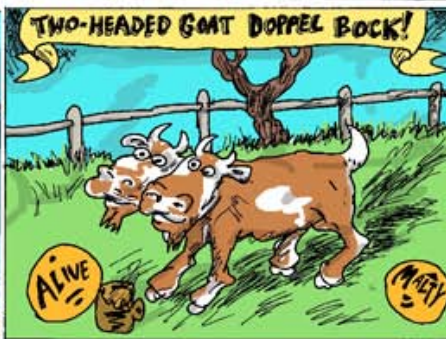
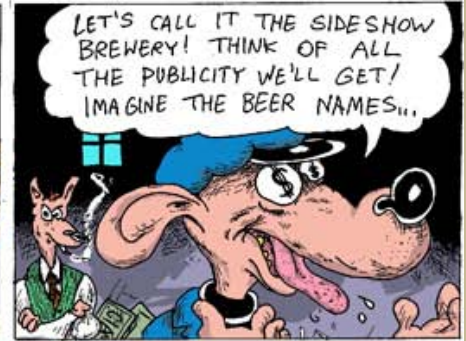
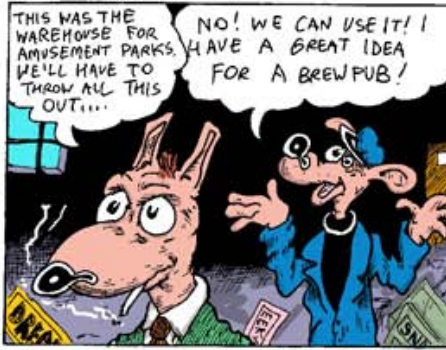
The Salty Dog

The Salty Dog Appears Almost Every Month in
**The Malted Barley
 Appreciation Society
 Newsletter**

August 1998

By Bill Coleman

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Calendar

Click underlined event for hot link

Mon. Dec. 8, [5th Chanukah vs. Christmas \(aka Santa v. Dradle\)](#) at Spuyten Duyvil. He'Brew Jewbelation 12, Southampton French Country Christmas, Troegs Mad Elf, Sly Fox Christmas, Beba Birra Di Natale, Defiant Christmas '07. Bottles: Jewbelation 8, 9, and 11 and a buffet of other Christmas and Winter beers.

Tue. Dec. 9, [Captain Lawrence at Bar Great Harry](#). Scott Vacarro will be on hand. Brown Bird Brown Ale, Captain's Reserve IIPA, Liquid Gold, Nor' Easter, Pale Ale, Smoked Porter, Sour Ale (cask).

Tue. Dec. 9, [Rogue at Pacific Standard](#). Santa's Private Reserve, Imperial Porter, Morimoto Soba, Issaquah Rye IPA, Shakespeare Nitro, Dad's Beer.

Tue. Dec. 9, [Avery at Rattle 'N' Hum](#). Hog Heaven, Reverend, Salvation, Maharaja, Kaiser, The Czar, 15th Anniversary, Old Jubilation, Karma, New World Porter, IPA, White Rascal, 14'er, Red Point, Ellies Brown, Out of Bounds. Bottles: Samael's, The Beast, Mephistopheles.

Wed. Dec. 10, [Troegs at Blind Tiger](#). Not an all out BT event, just some special kegs TBA.

Fri. Dec. 12, 10am-11pm, [5th IPA Project Day at Sly Fox in Phoenixville](#). It's the largest offering of IPAs by a single brewery in one place at one time. This is the last year - next year they will be brewing Pale Ales. So don't miss this if you're a hop-head. Odyssey IIPA on cask, draft and in bombers; Odyssey '07 and Rt. 113 on cask; and 11 single-hop varietal IPAs on tap.

Mon. Dec. 15, 7-10pm, [2nd Battle of the Boroughs at Rattle 'N' Hum](#), \$40. Sixpoint Craft Ales and Chelsea Brewing are having a re-match. Last year, Sixpoint won at the Cherry Tree in Park Slope. This year, Chelsea has home court advantage. It's a serious competition for bragging



Calendar, cont.

rights, so the line up is a secret. Both are bringing 7 drafts and 1 cask. Whoever drains the most is the winner. Open bar for these beers and buffet.

Mon. Dec. 15, 7-10pm, 2nd Battle of the Boroughs at Rattle 'N' Hum, \$40.

Tue. Dec. 16, 2nd Winter Fest at Sunswick. Corsendonk Christmas Ale, D'achouffe N'ice Chouffe, De Dolle Stile Nacht, DeKoninck Winterkoninck, T'Smisje Kerst, St. Bernardus Christmas, Flying Dog K-9 Cruiser, Great Divide Hibernation, Lagunitas Cappuccino Stout, Ommegang Three Philosophers '07 & '08, Rogue Santa's Private Reserve, Sierra Nevada Celebration, Southern Tier Old Man Winter, Southern Tier Chokolat, Stoudt's Winter, Weyerbacher Winter.

Tue. Dec. 16, 7pm, 2nd Beer Ball at Village Pour House, \$40 + 1 new toy. A portion of the proceeds goes to Toys For Tots. Cocktail attire required. Abita Christmas Ale, Sierra Celebration, Sam Smith Oatmeal Stout, Sam Smith Organic Cider, Young's Chocolate Stout. Beer-themed appetizers and desserts.

Tue. Dec. 16, 5-9pm, Xmas at Spring Lounge, \$4 drafts. Rogue Santa's Reserve, Lagunitas Brown Shugga, Southern Tier Krampus, Blue Point Winter.

Wed. Dec. 17, 7-8:30pm, Sixpoint & Dessert at Whole Foods Bowery, \$40. Join Matt Lewis and Renato Poliafito of Baked, Red Hook's most creative bakery, as they present many goodies from their new cookbook, Baked: New Frontiers in Baking. Jeff Gorlechen of Sixpoint Craft Ales will pair these with his beers.

Wed. Dec. 17, Allagash at Blind Tiger. Rob Todd will be on hand.

Thu. Dec. 18, 6pm, Winter Beer Night at Barcade. Allagash Fidelta, Allagash Grand Cru '07, Avery the Czar, Brooklyn Black Chocolate Stout '06, Chelsea Hoppy Holidays (cask), Climax Doppelbock, Dogfish Head Palo Santo Marron, Fisherman's Navigator, Goose Island Bourbon County Stout, Green Flash Grand Cru, Harpoon Baltic Porter, He'Brew Jewbelation 12, Penn St. Nickolas Bock, Southampton French Country Christmas, Southern Tier Backburner Barleywine '07, Troegs Mad Elf, and more.

Sun Dec. 21, 9pm, Burlesque and Beer at Barrette. He'BrewJewbelation 12 takes on a merry bunch of Christmas beers while visions of holiday-themed dancers battle it out before your eyes!

Mon. Dec. 22, 8pm, Brasserie Des Franches Montagnes at The Diamond, \$25, reservations required. La Dragonne (heated) and the 2 Abbaye de St. Bon Chien '07

vintages, one Bourbon-barrel aged and one Pinot Noir-barrel aged. Paired with fondue.

Dec. 23-30, Drink Up Your Cellar at Home, free.

Wed. Dec. 31, New Year's Eve at Your Favorite Bar. Most of them are planning something, from open bar and food, to a simple champagne toast. Call ahead or check the web. Times Square is not an option.

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Homebrew Events

Thu. Dec. 11, 6:30-8:30pm, Intro to Homebrewing at Whole Foods Bowery, \$30. This class will take you through the steps involved in the transformation of simple ingredients into beer, and the equipment and resources to get started at home. Maggie Fuller of the UC-Davis Master Brewers program, and founder of Beer Ethos, will brew a recipe from Sam Calagione's book. Sample several of Sam's Dogfish Head brews.

NY State Homebrewer of the Year

Start planning now for the many upcoming competitions. The first is past, but it's not too late to go for the big prize. Or just take advantage of the opportunities to compete close to home. <http://www.nyshoty.org/>

February 8, 2009

Homebrew Alley 3

At Chelsea Brewing

Join our friends in the New York City Homebrewers Guild. Entry dates and local drop-off points TBA – no postage!
<http://hbd.org/nychg/>

March 6&7, 2009

13th Amber Waves of Grain

At Knights of Columbus in Grand Island, NY

Presented by Niagara Association of Homebrewers and Sultan's of Swig

Entries accepted Jan. 17 – Feb. 21

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

March 28, 2009

UNYHA XXXI/ Empire State Open 20th

At Rohrbach Brewing in Rochester, NY

Presented by the Upstate New York Homebrewers Assoc.

Entry dates TBA

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

Also tentatively scheduled for March:

HVHB 19th Annual Homebrew Comp.

Presented by Hudson Valley Homebrewers

<http://www.hvhomebrewers.com/index.html>

**Please participate. All entries welcome.
Judges and stewards wanted.**

The Malted Barley Appreciation Society Presidential Portrait Gallery



By Felice Wechsler