



Malted Barley Appreciation Society

January 2018 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, 10th January 2018

Our January meeting guest speaker will be Chris O'Leary of Brew York <http://brewyorknewyork.com/>. This will be a Rhode Island Beer night, and we will enjoy some fine Rhode Island beers. 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 2018 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

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DECEMBER MEETING RECAP

by Alex Hall

December's meeting broke with our long standing tradition of having representatives from Shelton Brothers for the annual holiday season meeting, primarily because of non-availability from anyone within the company. Instead, we welcomed Sawyer Lisk, brand manager at Union Beer Distributors for von Trapp Brewery and Original Sin cider.

Before he started, we needed to bring up the subject of who would be our President for 2018. As nobody present (or in writing in absence) volunteered to lead our club, it was unanimous that the position will remain with myself for the immediate future.

Von Trapp Brewery was founded in 2010 by Johannes von Trapp in Stowe, Vermont, primarily to brew lagers as would be traditional from his ancestral roots in Austria. There are twelve different lagers in their portfolio, four of which are core brands. There are four seasonal offerings. All beers are brewed using spring water from their property. Their brewmaster for the last five years is J.P. Williams, who used to be in a managerial position with Magic Hat Brewery. Wishing to escape what could almost be described as a corporate life, he quit to brew in the very much smaller von Trapp Brewery. I should mention that this von Trapp family was the inspiration for 'The Sound of Music' musical and movie, Johannes is the youngest son of Maria von Trapp.

Sawyer's first offering was von Trapp 'Helles Lager', which is quite sessionable at 4.9% ABV and 20 IBUs. This golden lager with a floral and pleasantly herbal hop aroma had a dry finish, Tettnanger and Perle hops are used which adheres to a traditional Austrian (or German) helles recipe. I found it to be soft on the palate and excellent for a session.



Next was 'Bohemian Pilsner', 5.4% ABV and much hoppier than the Helles at 42 IBUs - indeed quite hoppy for the style. Perle and Saaz hops on the palate made this smooth, crisp lager enjoyable with a distinct bite.

'Hoppy Marzen', from a can as opposed to the previous two bottle offerings, comes in at 6.4% ABV and 40 IBUs. This is a limited edition which is only available for two months annually. "A little of Austria, a lot of Vermont" Sawyer quoted. This is a collaboration with Hoppebräu of Bavaria. Copious amounts of Hüll Melon and Mandarinina Bavaria hops gave this marzen a beautiful aroma and a nice bitterness - just right without going too high on the IBU scale in my opinion.

'Trösten Lager', apparently translating to 'comfort beer', was next. This was found to be a very tasty schwarzbier with a nutty and quite smoky aspect on the palate from use of Carafa and smoked malts. The finish was smooth and enticing for imbibing some more. The ABV is 6.0%, and bitterness is 19 IBUs.

With that quartet duly imbibed, we turned to Sawyer's other role with Union Beer Distributors - Original Sin Cider. Personally, and notably not being a great cider fan, I was instantly impressed with 'Black Widow', 6.0% ABV. It was not anywhere near what I was expecting, being made with blackberries as well as apples - sweet, fruity, but there was an underlying tartness to counter the sweetness (presuming wild yeast on the blackberries). Very quenching and indeed different for profiling a cider. Original Sin was founded by Gidon Coll, who lives in Greenwich Village but has his cider made upstate. He was ahead of his time with the craft cider market when he launched the brand in 1996 as many competitors have appeared since then. The ci-



ders he produces are available in 19 states.

Our session was concluded by our long time friend John Naegele sharing his homebrews, a dubbel which



tasted extremely nice but was fobbing like it wanted to escape from the planet (John admitted he primed it too much), and 'X17' which was a really beautiful smoked old ale - fruit beer hybrid brewed with blueberries. Cheers John!

Calling all homebrewers! Please bring your beers to share at our meetings (to be poured after the guest or guests have finished) - the MBAS was founded as a homebrewers' club but in recent years has expanded to more general craft beer geekery. But we haven't abandoned our roots!



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/?s=Beer+Sessions+Radio>

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>





MUGS ALE HOUSE



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