

Malted Barley Appreciation Society

May 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, 10th May 2017

Our May guest will be Michael Opalenski with B. United International. 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

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

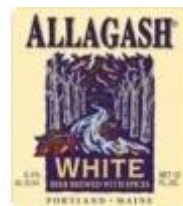
Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



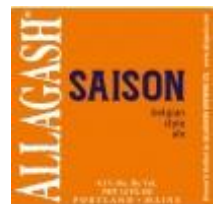
APRIL MEETING RECAP

Our April guest was Karri Diomede of Allagash Brewery.



White - Allagash Witbier 5.1% ABV 13 IBU *An interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance.*

Saison - Allagash Farmhouse Ale 6.1% ABV *Allagash Saison is our interpretation of a classic Belgian farmhouse style. It is a golden hued beer, brewed with a 2-row blend, malted rye, oats, and dark belgian candi sugar. Saison is hopped with Northern Brewer, Bravo and Cascade hops. Fermented with a traditional saison yeast strain, Saison exhibits notes of spice and tropical fruit in the aroma. Citrus and a peppery spice dominate the flavor and make way for a pleasant malt character. Saison is full bodied with a remarkably dry finish.*





Hoppy Table Beer Allagash Patersbier
4.8% ABV Allagash Hoppy Table Beer is inspired by the Belgian tradition of “biere de table” - low ABV, easily drinkable beers brewed for a wide variety of settings. This beer is brewed with our 2-row malt blend, Maris Otter malt, and oats, then lightly spiced with a subtle addition of coriander, and fermented with our house yeast. Hoppy Table Beer is hopped with Chinook, Cascade, Comet, and Azacca hops, and dry hopped with more Comet and Azacca. This straw-colored, light bodied beer has aromas of citrus and grapefruit, flavors of pine and stone fruit, and finishes clean with a slight bitterness.







From: Ann Reilly <ann.nycraftbeer@gmail.com>
Date: Tue, May 2, 2017 at 1:26 PM
Subject: **Home Brew Competition at Gun Hill Brewery**
To: Ann Reilly <nycraftbeer.projects@gmail.com>
Cc: Dave Lopez <dave@gunhillbrewing.com>

Hello New York Home Brew Clubs:

First, a quick introduction for those of you who do not know me. I'm Ann Reilly, I do the @NYCCraftBeer Instagram (& @NYC_Craft_Beer Twitter) account. I work with the local beer community, as well as a number of the local NYC Breweries, assisting with promotion, events, and the like.

I am working with Dave Lopez of Gun Hill Brewery on a **home brew competition this summer, to be held on Saturday, July 15th.**

Additional details will follow, in the the meantime, I wanted to put this event on your radar, giving your members enough notice to participate.

We will start with five beers per home-brew club (if all slots aren't taken, we will open that up allowing more per club ASAP)

Basics: Winner will brew at Gun Hill with head brewer Chris.

We will invite the public to participate as well as have industry judges.

Two advance pick up points will be set up for those who may not want to transport their beer on the subway.

I will send out a 'flyer' of sorts that can be printed and/or distributed digitally.

Again - I will follow up with more specific details shortly. Please feel free to reach out to me directly with any initial questions or concerns you may have.

I look forward to seeing all of you and meeting those I haven't on or before July 15th!

Cheers!

Ann Reilly

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FRIEND WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

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

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear -

<http://beerhear.blogspot.com/>

B.R. Rolya and Bob W's 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>

