



Malted Barley Appreciation Society

May 2019 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, 8th May 2019

Our May meeting will be back at Mugs. The next meeting is the 25th Anniversary celebration. Our May meeting guest speakers will be Rich Buceta from Singlecut and Brain Winget from Barrier Brewing. 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 2019 COMMITTEE

President: Sheena Bowman sheenabowman84@gmail.com
Past President: Alex Hall
Webmaster and cartoonist: Bill Coleman
Newsletter Editor: Warren Becker
Felice Wechsler
Margaret Bodriugian
Daniel Bryg
B.R. Rolya
Bob Weyersberg

APRIL MEETING SUMMARY

by Sheena Bowman

Same group different location...MBAS ventured away from Mugs Ale House to Circa Brewing! The head brewer, Drew Kostic, invited the group to watch the documentary 'Brewmaster', which he was featured in. Kostic is a Colgate university alum who went to Duke University Law School, became a practicing lawyer in New York; only to have an early midlife crisis which led him on a path to the beer industry. He decided to go a more formal path of training and went through Auburn University's brewing graduate program. Afterwards, he worked 40 hours a week at a law firm, while moonlighting as a brewer for 20 hours a week, until he was able to fully transition into the beer world. He started working as an assistant brewer at Circa Brewing, where he finally felt happy and fulfilled.



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.

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>

