

Malted Barley Appreciation Society

HOME-BREWER'S DREAM

BY ALAN RICE

It was nearly Fall, and dark by 7:30 when our meeting started. I got some pretty funky photos with my little snap-shot camera. Brian Boak came down to Mugs from Pompton Lakes, NJ. After success as a homebrewer, Brian founded Boak Beverages, and he now distributes his own beer.

Brian started out as a "normal" beer geek, drinking Molson Golden back in the day. Like the rest of us, he enjoyed the beer revolution. Then in 1999, he got a Mr. Beer kit for Father's Day. His first 2.5 gallon batch ended up in Pepsi bottles. Like so many others, he picked up Charlie Papazian's Joy of Home Brewing, and learned about malt extract and hops. He was soon hooked, and worked his way up to 5, 10 and even 20-gallon batches. Commercial water bottles and turkey fryers found their way into alternate uses. He settled in at 10 gallons with all grain and his brewing improved.

In 2001, Brian was a founder and President of the Jersey Association of Homebrewers. They meet the first Tuesday of every month at Andy's Corner Bar in Bogota, NJ. The following year, his Russian Imperial Stout won best of show at the NJ State Fair. Later, his Dubbel



distribution.

As a regular in the Jersey beer scene, Brian met Greg Zaccardi, owner of High Point and brewer of the Ramstein line. Brian was a frequent visitor and helped Greg out at the brewery, and even gave tours. Their

friendship led to

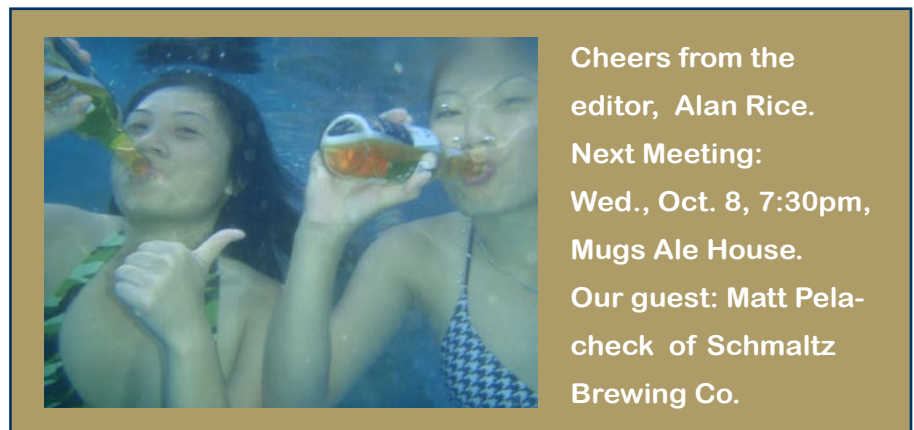
a commercial arrangement, where Boak's is a label at High Point. Brian gets to do the brewing under Greg's eye.

and Lemon Grass Wit were also recognized.

Brian had the desire and confidence to go commercial. He couldn't become a brewer, because that would cost \$1 million in fees. (That is why he did not incorporate as Boak's Brewing). In January 2007, he applied to be a distributor. The State wanted a lot more from him than the Feds, but they finally gave their approval that November. A couple weeks later, High Point Brewing brewed his RIS for self-

Ramstein was originally the largest brewer that did only wheat beers. Then a few German lagers crept onto the list. There may even have been a pale ale, but that will always be for fun. Brian likes Belgian and British ales, so there will never be a conflict with his host.

Ramstein produces about 3-4000 bbl/yr, but they can expand. They have three 15 bbl fermenters, two 30s, and two lagering tanks. Capacity is limited. Brian can get close to 15



Cheers from the editor, Alan Rice.

Next Meeting:

Wed., Oct. 8, 7:30pm,
Mugs Ale House.

Our guest: Matt Pelachek of Schmalz Brewing Co.

barrels, so he brews two days in a row to fill the larger fermenter. He'll brew about 75 bbl's in 2008. But he wants to brew several hundred per year. So he might have to buy his own fermenter.

He's distributing his beer to about 20 accounts in NJ. There aren't that many good bars and stores there, so he's also moving into PA. They pay on delivery, unlike in NY where buyers can wait 30 days. But he's from Rockland County and wants to be here some day. Brian's day job is selling large insurance policies. We noticed that his salesmanship transfers well.

The Boak's labels are black and white, run off a laser printer. I got to the meeting a little late, and sat in the back with the comedians. One wag thought they were "ghetto," and another thought that she was in the 6th grade when labels of upcoming beers were passed around. Anyway, the next time you cross the Hudson, look for a porter and a mild.

I was late because of the huge Sixpoint event at the Blind Tiger. My tasting notes were worse than usual. But



I was able to score a bottle of the Dubble when I went out to Andy's Oktoberfest. Queen Anne Wine & Spirit Emporium is a couple blocks away, at the corner where the bus lets you off. As the name implies, it's large and focuses on grapes and booze. It's also dumpy. But they've got a decent beer selection, including locals like Flying Fish. I was hoping for Founder's, which is new to the state, but came up empty. They sell Boak's for three bucks a bottle.

The new batch of Boak's Monster Mash Russian Imperial Stout hadn't arrived yet out in Teaneck. So I'd have to improvise in my review. It is

10%, and supposedly 100 IBUs, but I doubt it's that bitter. I enjoyed my sample at the meeting, and I'd like to try it again.

Two Blind Monks was the second choice name for Two Drunk Monks, which had little chance of label approval. But

Brian Boak brewing at High Point/Ramstein. Photos from his MySpace



now blind people may be offended—the laser labels don't have Braille. It's a Belgian-style Dubbel, at 7% and 28 IBUs.

It pours a hazy deep red with orange highlights with a thin off-white head having little retention and a small ring of lacing. Smells of raisins and other dark fruits, candy, malt, chocolate, and brown sugar. Tastes of toffee and light chocolate up front followed by raisins, bready

malts, and a touch of spice. Finishes slightly bitter with some pine hop presence as well as an ever so slight bit of alcohol warmth. Medium in body with good carbonation. Sticky and sweet, but lacking a lot of the spices and more of a full yeasty bread feel that other Dubbels possess. A satisfactory attempt by Boak's and enjoyable.

While I was drinking my bottle of Two Drunk Monks, I looked on BeerAdvocate for a decent review. Derek "HopDerek" Ruth nailed it, as far as my tastes are concerned. I thought that then I could use his review of the Impy Stout. But then I realized, save a little time and use both. I mean, who's read this far, anyway? Yup, that's his paragraph, above. If you don't like it, or my appropriation of it, get your own bottle!

Derek wrote that Monster Mash: Pours a thick chocolate syrup color and texture with a tiny coffee colored tan head, little lacing. Smells

of chocolate, roasted malt, coffee, dark fruits, and nuts. Tastes of chocolate, caramel, coffee, vanilla, black cherry, some alcohol, with a touch of floral hop in the finish. Medium-full in body, smooth and creamy, yet with some stickiness. An excellent beer for a newcomer,

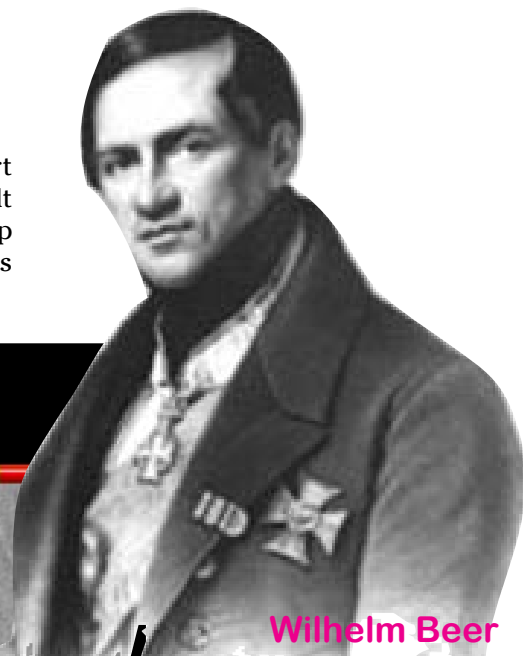


Brian with his labels

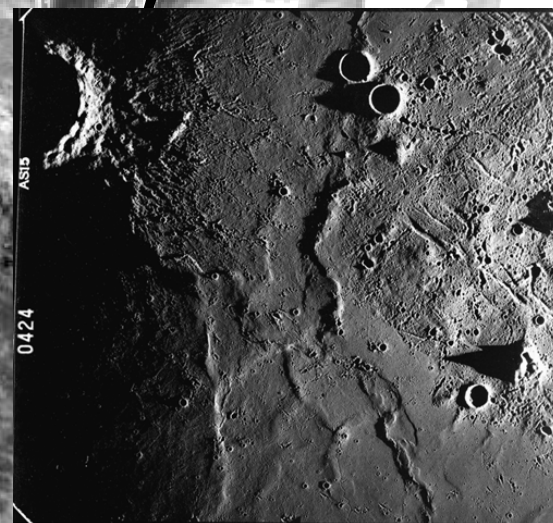
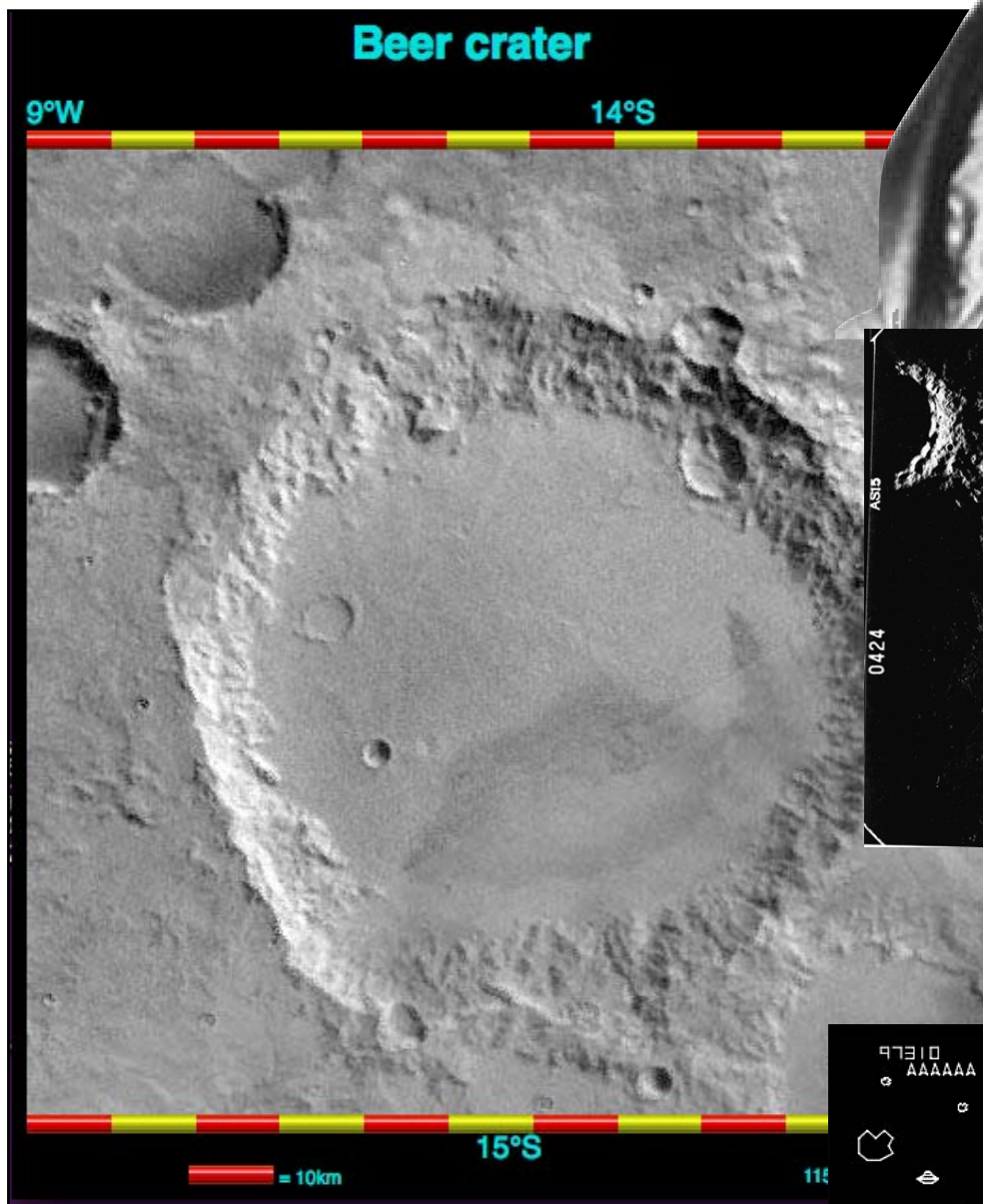
very drinkable considering the ABV. Flavorful, but not too intense, more mellow for a RIS.

Beer on Mars

Wilhelm Beer was a banker and a politician in Berlin, and helped start the Prussian railway. But his fame is as an amateur astronomer. He built an observatory, and with Johann Mädler, produced the first exact map of the Moon in 1836. In 1839 they drew a map of Mars and calculated its sidereal day as 24:37:22.7, only 0.3s longer than known today.



Wilhelm Beer



The Lunar Beer Crater is at the top, lower right in the pair.



Asteroid 1896 Beer, lower right, in this artist's conception.

The Martian Beer Crater is fittingly near the Mädler Crater.

Luboš Kohoutek is a Czech astronomer, most famous as the discoverer of his eponymous comet. He also found 75 asteroids (which are numbered, then named), including 1896 Beer in 1971. Arthur Beer was the Senior Observer at Cambridge Observatories, and the editor of the journal *Vistas in Astronomy*, which he founded in 1955.



December 5, 2003

Free beer!

Overtaken beer truck spills load of liquid gold

By Maura Sosa
msosa@shawmedia.com

I was a drinking man, I mean, I was a truck driver when a truck loaded with liquid gold tipped and spilled its load on the TransCanada Highway 160. Police say the driver was not hurt, but police are considering charges of public intoxication. The truck was carrying 100 cases of Guinness Extra Stout, a product of Ireland. The truck was carrying 100 cases of Guinness Extra Stout, a product of Ireland. The truck was carrying 100 cases of Guinness Extra Stout, a product of Ireland.



Don't cry over spilled milk. It could have been beer.



Calendar

Underlined text indicate hot link.

Tue. Oct. 7, 6:30pm, Beer and Tumbador Chocolate Tasting at Bierkraft, free.

Wed. Oct. 8, Ignus Fatuus at The Gate. Pumpkin brews from Smuttynose, Southern Tier, Dogfish Head, Wolaver's, Elysian, Weyerbacher, Southampton, Arcadia, Captain Lawrence, and Fisherman's (cask).

Thu. Oct. 9, 4-6pm, Long Trail Brewery Tasting at Simon Pearce. This Vermont-based designer and manufacturer of hand blown glassware will host a free tasting with a LT rep.

Fri. Oct. 10, 7-9pm, Kasteel Cru and Cheese Tasting at Whole Foods Beer Room, free.

Sun. Oct. 12, 1pm, Final Oktoberfest Party at Zum Schneider. End the season with live Oompah, food specials, and Oktoberfest beers.

Tue. Oct. 14, Keegan Ales at Bar Great Harry. Old Capital Golden Ale, Hurrican Kitty IPA, Mother's Milk Oatmeal Stout, limited edition Hefeweizen, Tuthilltown Bourbon Barrel-aged IPA (gravity cask).

Wed. Oct. 15, Sierra Nevada at The Gate. The fresh batch of Harvest Ale and more.

Wed. Oct. 15, 4pm, Duvel Green Debut and Dogfish Head at Blind Tiger. Duvel Green is their new draft version. Compare it to the original with reps from Duvel Moortgat. Also, Sam Calgione is bringing rare sixtels of special brews with unusual ingredients: Sah'tea Finnish Rye and Arms Akimbo Porter, and perhaps Theobroma Chile Beer. Also, Palo Santo Marron, 120 Minute '06, 90 Minute via Randall, 60 Minute, Red & White, Black & Blue, Pangaea, Fort '05.

Thu. Oct. 16, 6pm, Barcade's 4th Anniversary Celebration. Allagash Curieux (cask), Allagash Hugh Malone, Brooklyn Monster '05, Dogfish Head Burton Baton, Dogfish Head Theobroma, Fisherman's Dunkel, Flying Dog Barrel-Aged Gonzo, Green Flash Grand Cru, Rogue Rye IPA, Smuttynose Brett & I, Southampton Abbot 12, Southern Tier Cherry Saison, Victory V-12.

Thu. Oct. 16, 7pm, Night of the Pumpkins at Vintage Irving, \$30. We're providing pumpkins and carving utensils. Union Beer is bringing Wolaver's Organic Pumpkin Ale, Victory Festbier, Geary's Autumn Ale, and Southern Tier Pumpking.

Sat. Oct. 18, Noon, No Joke Oktoberfest at Spuyten Duyvil. Insane collection of beers from small Franconian breweries, most never before in US.

Ontap: Keesmann Lager, and from Weissenohe Klosterbrau-



erei the Monks Dunkel, Monks Fest, Monks Altfrankish and Monks Kloster Sud, and a surprise from Mahr's.

Gravity barrels: Hofmann Dunkel, Rittmayer Kellerbier, Beck (not Beck's) Lager, Sonnenbrau Lager, Roppelt Lager, Weiherer Lager, Weiherer Rauchbier, Fassla Lager, Fassla Pils, Weissenohe Klosterbrauerei Kloster Sud, Weissenohe Klosterbrauerei Bonifatius Dunkel, Weis-

Calendar

continued ...

senohe Klosterbrauerei Altfrankish, Neder Hell, Gunther Brau Bernstein, Mahrs Kellerbier. Plus a very rare Pine-Tar Pitch Lined Wooden Cask of Weissenohe Klosterbrauerei Altfrankish **Bottles:** Scholl Marzen, Drummer Dunkel, Leitner Marzen, Hartmann Kellerbier, Hupendorfer Vollbier, Simon Spezial, Sonnenbrau Kellerbier, Weissenohe Klosterbrauerei Kloster Sud, Weissenohe Klosterbrauerei Altfrankish, Weissenohe Klosterbrauerei Marzen, Weissenohe Klosterbrauerei Classic Organic Export, Rittmayer Hausbier, Neder Schwarze Anna, Monchsambacher Lager, Trunk

Nothelfer Ernte Bier, Gunther Brau Schwarzbier, Greif Capitulare Jubilaums, Hebendanz Annafestbier, Hebendanz Marzen

Sat. Oct. 18, 5th 1-6pm, Chesapeake Real Ale Fest at the Wharf Rat (Camden Yards location), Baltimore, \$35. Souvenir mug and unlimited samples of 27 firkins (some rare), from 25 breweries (some not in NYC).

Sun. Oct. 19, 1-5pm, 1st Garden State Craft Brewers Guild Oktoberfest at Newark Bears Riverfront Stadium, \$40. Oktoberfest beers and cask ales served on the concourse around the field.

Sun. Oct. 19, 6pm, Oktoberfest at Standings. Four American festbiers, free heroes from Paul's, and

all NFL and MLB action.

Mon. Oct. 20, 6-8pm, "Red White & Brew" Book Signing at Blind Tiger. Author Brian Yaeger visited 14 breweries around the US. Click link for info.

Tue Oct. 21, 6:30pm, Halloween at Bierkraft, free.

Wed. Oct. 22, Great Divide at Downtown Bar. Fresh Hop Pale Ale, Titan IPA, Oak Aged Yeti Imperial Stout, Samurai Rice Beer, Ridgeline Amber Ale, Hades Belgian Style Ale, and more.

Sat. Oct. 25, Noon-4pm, 2nd Organic Beer Bash at Counter Restaurant, \$30. Sample 30 organic beers and ciders paired with gourmet vegetarian food.

Sat. Oct. 25, Noon-6pm, West Coast

Homebrew Events

OCTOBER 18, 2008

24th HOPS Bops

At Nodding Head Brewery

Hosted by Homebrewers of Philadelphia and Suburbs

Entries due by Oct.1 – Oct 13

http://www.hopsclub.org/HOPS-BOPS_2008/details.html

OCTOBER 19, 2008

19th Southern New England Regional Homebrew Competition

At Edmond Town Hall, Newton, CT

Hosted by Underground Brewers of Connecticut

Entries due by Oct. 11

<http://undergroundbrewers.org/snerhc/>

October 25, 2008

4th Valhalla: The Meading of Life

At Iron Hill Brewery, West Chester, PA

Entries due by Oct. 17

<http://www.valhalla-mead.com>

NOVEMBER 1, 2008

10th Annual Teach-a-Friend Homebrew Day

Sponsored by the **American Homebrewers Association**

Please register your participation with AHA

<http://www.beertown.org/events/teach/index.html>

NOVEMBER 8, 2008

13th Knickerbocker Battle of the Brews

At C. H. Evans Brewing/ Albany Pump Station

Hosted by Saratoga Thoroughbrews

Entries accepted Oct. 24-Oct. 31

<http://www.moonbrew.com/kbotb/>

NOVEMBER 9, 2008

4th MALT Turkey Shoot

At Clipper City Brewing Co., Baltimore

Hosted by Maryland Ale & Lager Technicians

Entries due by Nov. 1

<http://www.maltclub.org>

**PLEASE PARTICIPATE. ALL ENTRIES WELCOME.
JUDGES AND STEWARDS NEEDED.**

Calendar

continued ...

Firkins, East Coast Pig Roast at Spinnerstown Hotel. Pay as you go. Around 8-10 casks, some never before seen on the East Coast, from Lagunitas, Stone, Bear Republic, Green Flash, Rogue, Port Brewing, and more.

Oct. 25-26, Greater New York Beer & Food Fest, \$60-\$100. Three distinct sessions at the Doubtree Hotel in Tarrytown. Featuring dozens of brews, gourmet food, cooking demos, live music, a BBQ dinner, and a Belgian brunch.

Tue. Oct. 28, Flying Dog at Bar Great Harry. Kerberos Tripel, Barrel-aged Gonzo Imperial Porter, Dogtoberfest, Tire Bite Golden Ale, Doggie Style Pale Ale, In-

Heat Wheat.

Wed. Oct. 29, Coney Island and Schmaltz at The Gate. List TBA.

Oct. 31-Nov. 1, 7th Brewtopia Great World Beer Fest at Pier 92, \$59. Three sessions, over 100 beers, live music.

Nov. 6-Nov. 8, NERAX North at The Tap, Haverhill, MA. Around 30 firkins, list TBA, price TBD.

Nov. 7-Nov. 9, Noon 'til late, 16th Cask Head Fest at Brazen Head. Pay as you go, up to 30 cask ales, lagers, and ciders, about a dozen tapped at a time.

Sat. Nov. 8, 15th Great Int'l Beer Fest at the RI Convention Center, Providence, \$36. Two sessions. Unlimited sampling, food, live music.

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