

Malted Barley Appreciation Society

September 2014 Newsletter

From the Editor's Desk

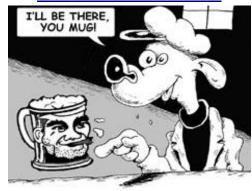
Here's the MBAS Sept. 2014 Newsletter!

NEXT MEETING:

Weds, Sept. 10, 2014, 7:30 p.m.

Our guests will be Rob Kolb and Anthony Accardi
of Transmitter, and Brian Dwyer of Singlecut.

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

MBAS 2014 COMMITTEE

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AUGUST MEETING

Our guest were Jesse Ferguson of <u>Carton Brewing</u>, and Daryl Harper of <u>Olde Cask Imports</u>.

Based in Atlanta, GA, <u>Olde Cask Imports</u> travels the world to find the quality craft beers to bring to the US market. Countries with great beer brewing heritage, such as Austria, Germany, Czech Republic, Belgium, Ireland and <u>United Kingdom</u>. These breweries not only in the quality of the beers produced, but the wonderful history behind them. Daryl is interested in the craft beers of true microbreweries, where creativity in style and ingredient combinations provides unique and wonderful tastings.







Mary Jane IPA Yorkshire, UK



India Pale Ale brewed with North American and English hops. Deep gold in color and delivering an intense aroma of berry fruit and citrus, Mary Jane IPA is deceptively smooth on the palate building to a hoppy crescendo, with notes of honey and a pleasant lingering bitterness to finish.

Hops: Amarillo, Cascade, Citra, Northdown

Barley: Maris Otter **Yeast:** English Ale

ABV: 6.0% IBU: 48 Awards:



SIBA Gold and Bronze Medals 2009, 2010; London Beer Festival

Gold, 2012

Manor Ale Shropshire, UK

A REAL ALE brewed specially to celebrate Severn Valley Railway's Manor Class steam engines. Severn Valley, one of Britain's finest Heritage Railways, chose Hobson's for its integrity and commitment to its roots in the heart of England. With aromas that reflect fresh grain hops, Manor Ale is a crisp refreshing amber bitter with slight-

ly sweet over-

tones.

Hops: Cascade, Fuggles, Gold-

ings

Barley: Maris Otter, Crystal

Yeast: English

Ale

ABV: 5.5% **IBU:** 55

Awards: CAMRA West Midlands, 3rd Place 2009





Dark Star Revelation

American Pale Ale 5.7% ABV brewed by Dark Star in Horsham, England. A blend of Centennial, Liberty, Cascade, and Citra aroma hops by the sack full – then dry hopped dur-

ing conditioning using our 'Hoptimizer' (Industrial sized hookah).

The Mayan Yorkshire, UK

Inspired by an ancient Mayan recipe, The Mayan is brewed with chipotle peppers, chocolate malt and real chocolate, providing a velvety smooth, bittersweet extraordinary stout that leaves a little fire in your

belly.

Hops: Galena, Bramling Cross, Chi-

nool

Barley: Maris Otter, Dark Crystal,

Chocolate Malt

Yeast: English Ale

ABV: 6.3% **IBU:** 35

Food Pairings: Chocolate, chocolate/coffee desserts

Awards: CAMRA Silver, 2013



Bristol Milk Stout

4.85% from Bristol Beer Factory with Solville Hop. Sweet, black and extremely full-bodied. Unfermentable Lactose sugar sweetens the Chocolate and Black Malt derived roast/burnt flavors. Ingredients: Maris Otter Pale Malt, Crystal, Chocolate & Black Malts. Challenger Hops.





Cousins Chris and Augie Carton teamed up with their favorite home brewer, Jesse Ferguson, and started <u>Carton Brewing</u>. In the seashore community where they were born and raised, the Carton boys found a turn-of-the-century red brick warehouse and adapted it to accommodate a state-of-the-art Newlands Systems 15 barrel brew house. With Jesse as the brewer, 6 E. Washington Avenue was turned into an independent craft brewery with a passion for stimulating flavor, they set about to brew tasty beers, such as Carton 3rd Anniversary Triple IPA, Boat Double IPA, Hop Pun at 5.3%, Boat Beers with Centennial Crisp and a Rum Porter 11% ABV Imperial Porter.



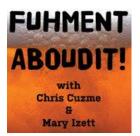


HOMEBREWING COMPETIIONS:









NYC EVENTS CALENDARS:

BEERMENUS



RILEYLIST



Beer Hear! is a weekly blog on beer, beer culture & the beer commuity. The program is podcast on WFMU.

(http://wfmu.org/playlists/BV) Join us as we sample interesting beers, talk to leaders in the brewing community, and have some fun!

wfmu.org

Beer Hear! is hosted by Bob & B.R., homebrewers, beer judges, and all around beer lovers.

