

Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

Cheers! Here's your newsletter...

— Alan Rice —

Next Meeting:

Wednesday Mar. 14, 2007: We'll be having a beer and food pairing and finishing off leftovers from Split Thy Skull.



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<http://hbd.org/mbas>

February meeting: **Shane Welch**



Sampling Sixpoints

BY ALAN RICE

In February, MBAS welcomed back a friend known to all. Shane Welch of Sixpoint Craft Ales brought a few new beers for us to try. But he started us out with their first lager! We were among the initial group to try their Poppa's Pilz, brewed with Czech Pilsner malt, and Saaz and Tettnanger hops. It is unfiltered but clarified by racking (transferring) it three times between tanks. The bottom fermented yeast are left behind.

Poppa's Pilz was brewed at the end of summer. It fermented at about 45-50 degrees for 6 weeks. But Sixpoint does not have space for lagering. However, they don't need a cold liquor tank to cool the mash in the winter. So they were able to store the brew there at 37 degrees for several months.

This Bohemian Pilsner was a remarkable first effort. It is bright golden yellow with a slowly fading head. It



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was refreshingly crisp and quite hoppy in both the nose and on the finish, sandwiching in a bit of sweetness in the middle. This was released in time for their second anniversary celebrations. And Shane promised that there will be more off-season lagers in their future, but that he won't be changing the brewery's name!



Carob Porter

Shane then uncapped a few bottles of his new, and as of then un-named carob porter. This beer was brewed as a cask-only beer, so we were lucky recipients, indeed. Sixpoint's good customer, The Spotted Pig on West 11th will be getting most of the casks. But a few will show up at special events, while it lasts.

Porter is a style that can be blended with many flavors, like maple, smoke, and chocolate. But chocolate leaves an oil slick on the top of the boil. One day, Shane picked up a carob coated health bar and a light bulb clicked on. And off to his test kettle he went.

Carob is a Mediterranean tree in the legume family. The pods contain a hard seed with a flavor similar to chocolate. They are boiled down to a viscous tar to extract the flavor. But the run-off solidifies and is messy. So only half goes in the mash and is melted among the grain. The other half is added slowly into the boil, which is stirred hard to a whirlpool.

The beer appears to be a typical porter. The nose has only a small hint of chocolate. But the flavor is more intense than most chocolate porters. Only a small amount of chocolate malt was used, so the flavor was clearly imparted by the carob. It was more delicious than any health bar I've ever had.

Grand Crüe

A while back, Shane visited the Harefield Road bar on Metropolitan Ave. with his friend and employee Aaron Stumpf. A bottle of Rochefort 10 proved inspirational for new project eventually known as Sixpoint Grand Crüe. In February, 2006, their Gleneagles base malt was boiled for two and a half hours. Among the specialty grains was pale malt usually found in Belgian white ales. The wort was fermented with yeast strains from three Trappist breweries at 88 degrees. It was then cold conditioned with their house yeast.

Several casks of Grand Crüe have been sighted around town, including a few aged in Merlot barrels. Our sample was bottle conditioned and unlabeled. This Belgian strong ale is a ruddy brown. The aroma has stone



Mary Izetelny welcomes Shane at her first meeting as president.

fruits and raisin. The 13% alcohol is covered a bit by the sweetness. Grand Crüe has improved since I first tried it. And it was great to get another taste as it ages. The bottles will be released when they are ready, probably in August. I look forward to popping one then, and I'm sure that I'll hide a couple of these in the back of the closet as well.

Sixpoint Brewery Tour

Sixpoint Craft Ales offers a free brewery tour every Saturday at 1pm. There is plenty of free parking. Or take the F train to Smith-9th, exiting from the back of the outbound train. A free transfer to the B77 bus will bring you to the door in 7 minutes. Enter through the Liberty Heights Tap Room, which serves great brick oven pizza, and 5 Sixpoint beers on tap. Afterwards, wander over to Van Brunt Street, the main drag in Red Hook. Or simply pass through on the B61 bus, which you can catch 1 block from the brewery. You can take it up to Atlantic Avenue and continue your afternoon there.

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Sixpoint Brewery Tour



Your tour starts and ends at the Liberty Heights Tap Room. Sixpoint's brewery equipment was previously owned by the Tap's owner, formerly of Park Slope Ale House.



Sales manager Jeff Gorlechen, above, braved a cold to lead the tour.



Visitors from California, left, sampling Bengali Tiger IPA directly from the conditioning tank.

You'll have five fresh Sixpoints to sample, and the first one's on the house.



More tour images on next page

Sixpoint Brewery Tour



Co-founder Andrew Bronstein told one interesting story after another about the opening of the brewery to the present.

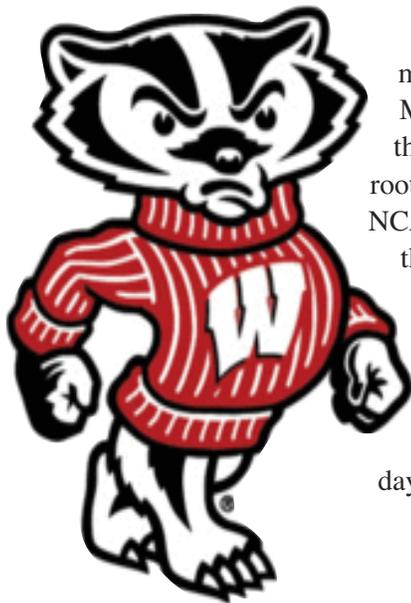


Kurt, the new assistant brewer showing off a particularly interesting paddle (left) used to stir the mash. It was handmade by a local Irish immigrant, who didn't like the dilapidated one that he saw on his tour.



The malts are stored in a shack on the roof. The grinder feeds them straight down to the brew kettle, seen above with Kurt. While the brewery's base malt is from Gleneagle in Scotland, much of the specialty malts are from Germany.

Badgers Basketball



Shane Welch and Andrew Bronstein met at the University of Wisconsin in Madison while Shane was brewing at the **Angelic** brewpub. They will be rooting for the #2 seeded Badgers in the NCAA Men's Basketball Tournament at the **Kettle of Fish**, on Christopher St. near Seventh Ave. The owner is a Wisconsinite, and he also hosts all of the Packers games. Perhaps not coincidentally, Kettle of Fish is one of Sixpoint's best accounts. If the Badgers play during the day, possibly they will be sneaking out for a quick break a little closer to work, at **Angry Wade's**, 224 Smith St. at Butler, near the Bergen St. F train stop. Wade's will be showing every NCAA game and serving \$4 pints of Sixpoint ales.



Quaffing in Quito

BY JAMES F. DAWSON

There is only one brewpub in the country of Ecuador! It's in the mountain city of Quito at the **Turtle's Head Pub**. If you are going to the Galapagos Islands, a stop in Quito, Ecuador is very likely and well worth it. So you may taste there wonderful local beers.

At the Turtle's Head Pub they brew 4 beers in their microbrewery: Liama Negra Stout, Cardinal Ale, Rubia Lager, and O Tortugas "Turtle" Pale Ale, which was my favorite. Second to it was the Cardinal Ale. As I tasted all four beers I solicited some comments from patrons in the pub. Some real Irish guys visiting from Ireland said the O' Tortugas tasted a little bit "fruity."

I also enjoyed the Liama Negra Stout. It was rich and tasty with a finish reminiscent of rye bread, but I thought it was missing a chocolate taste that I prefer in porters.

Some other American patrons, there for vacation, said the Rubia Lager was a bitter tasting and they believed this was due to the Ecuadorian water. It reminded me of Omegang's Rare Vos but was not as complex. And I could taste the Ecuadorian water, which after a full glass tasted like cilantro, of all things.



The owner, Albert Crutcher, a Scotsman (on the left in above picture with yours truly), said this cilantro-like aftertaste is due to the local water, which comes from east of the nearby Papaito mountains. Albert mixes this local water with imported yeast (from the US), Scottish Warminster Challenger hops, and Scottish malt. Albert indicated that it takes 3 months for his hops and his malts to get through customs.

His Brewmaster, known only as "Angel" (Gallasa?), is from the PitField Street Pub in London. They brew at

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the Turtle's Head 10 times a month, producing 3,000 liters.

Albert lives above the pub, and is well know by his regulars and visitors, many of whom arrive on motorcycle. He advertises to motorcycle clubs and there were a few cross-country bikers present on both nights I visited.

They seemed to be drinking large quantities of the Cardinal Ale and acted as if this would not effect their ability to ride!

Turtle's Head Pub, La Nina 626 y Avenue Amazonas, Quito, Ecuador. Email: theturtleshead@hotmail.com. Owner: Albert Crutcher.



The Blind Tiger Re-opens in Time for 11th Anniversary

BY DAVE BRODERICK

[This article was taken from the Blind Tiger's e-mail list. To join, see what's on tap, and more go to <http://blindtigeralehouse.com/>]

I know it looks like we screwed up our application and pissed off the neighborhood, just so we could get our beer and wine license in time for our 11th anniversary on March 15th. But believe me, it was pure luck.

Yes, it's true. The Blind Tiger is rising again. I can't really believe it myself. We had just heard our license

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wouldn't be granted until the Mets won the World Series, so we were very surprised when our lawyer called with the good news.

The draught system is going in, we just ordered fifty kegs and I don't know how many cases, Louise is firing up the kitchen, and Carl Uhlman is flying back from Hawaii, having had to cut his vacation short.

So on Thursday, sometime after 4 pm, if you get a chance, stop by and raise a beer for the new Tiger. She

was a long time coming, but she's finally back. And hopefully better than ever.

I want to thank all of you for your support during some very difficult times. Your emails and best wishes kept us going. I can honestly say we wouldn't have made it without you. As far as I'm concerned, it was never the beer that made the Blind Tiger special; it was always the Tigerites. I can't wait to see everyone coming through our doors again. On Thursday, at 4 pm, when I'm standing there

with a beer in my hand, surrounded by the friends I've made over the past 11 years, it will all have been worth it.

Until then, get plenty of rest.
—Dave

PS: Our hours will be 4pm to 4am, seven days a week, until we get our staff together. Down the road, we'll be open for breakfast and lunch. We'll keep you informed.

PPS: On Weds we'll post our opening beer list, which should be pretty good...

Calendar

BEER EVENTS



Wed. Mar. 14, 7:30pm, MBAS meeting, Mugs Ale

House. We do not have a guest this month, but there will be a beer and food pairing. In addition, we should have some excellent homebrews to taste, and Mugs usual great selection of beers, especially with the leftovers of last weekend's Split Thy Skull!

Thu. Mar. 15, 4pm, Blind Tiger re-opening party.

<http://blindtigeralehouse.com/> .

Thu. Mar. 15, Sierra Nevada Night, The Gate. Featuring the Brooklyn debut of Sierra Nevada's Belgian Style Triple. Also on tap will be Stout, Rauchbier, Schwarzbier, Scotch Ale, Crystal Wheat, and Blonde Ale. The Gate, 321 5th Avenue, Brooklyn, 11215, <http://thegatebrooklyn.com/>.

Fri. Mar 23, 6:30-10:30pm, Ultimate Belgian Tasting II,

Puck Building, \$95. Presented by Ale Street News in conjunction with the Belgian Consulate. Belgian beers, Belgian foods, chocolates and cheeses will be served in an elegant setting. Formal dress, jacket and tie required for men. Tickets only in advance at <http://www.alestreetnews.com/>

Sun. Mar. 25, 4pm, 9th Annual Collins Bar Chili Cook-

Off. Anyone may enter, but space is limited, so register ASAP. Bar tabs of up to \$125 will be awarded. The chilies will be judged by a select group of food industry profes-

sionals. YOU will decide the People's Choice Award, so eat and vote for your favorite. Wash them down with our four featured draught IPAs. Details at <http://www.collinsbar.com/>.

Sat Mar. 31, Noon-3pm, Weyerbacher Brewery Annual Open House, Free. Peruse the brewery in Easton, PA, taste samples of numerous kegs stationed throughout, and chat with the brewers. Mix your own variety pack to go. <http://www.weyerbacher.com/>.

Tue. Apr 3, the first special beer event at the new Blind Tiger. <http://blindtigeralehouse.com/> . Details TBD.

Sat. Apr. 7, Split Thy Skull Barleywine Fest, 1pm until it's gone, Sugar Mom's Church Street Lounge, Philadelphia. Beer list TBD. (215) 925-8219

Fri. Apr. 13, Friday the Firkenteenth XVI, Noon until it's gone, Grey Lodge Pub, Philadelphia. Cask list TBD. Details from the last bash are on the official Friday the Firkenteenth page, which will be updated with the draft list as we get closer to the event: <http://www.greylodge.com/fri13th.htm>

Sat. Apr. 28 – Sun. Apr 29, TAP New York Craft Brew & Fine Food Festival, Hunter Mountain, \$45. Enjoy unlimited tastings of over 80 beers and sample local gourmet

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foods. <http://www.tap-ny.com/>

Wed. May 2 – Sat. May 5, New England Real Ale Exhibition, in Somerville, MA, \$5-\$15. NERAX 2007 will be our 11th Festival. As in 2006, we will offer about 80 firkins of real ale. Half will be from England, Scotland,

and Wales, and half will be from New England. All the beers are cask-conditioned and served by gravity or hand-pump. Admissions will be strictly limited and are not available at the door. Tickets (available now), and more info at <http://nerax.org/>.

HOMEBREW COMPETITIONS:

Hudson Valley Homebrewers 2007 Competition

Sat. March 24, 17th Annual Homebrew Competition, at the Gilded Otter Brewing Co. Entry deadline is Saturday March 17 at Noon. Over the years we have enjoyed an event that provides valuable feedback to brewers, great prizes to those who win, and an entertaining day for those who participate as judges and stewards. This is an AHA and BJCP sanctioned event. BJCP points will be awarded accordingly. Open to all amateur brewers. Competition info at: <http://hbd.org/hvhb/>. Venue info at: <http://www.gildedotter.com>.

Brewer's East End Revival (B.E.E.R.) 2007 Competition

Sat. May 19, 11th Annual Brew-off, at the Knights of Columbus Hall, 130 Lake Ave, South Nesconset, NY. Entries will be accepted April 21-May 12. This is the premier Home Brewer's Competition on Long Island, and is open to all amateur brewers. Judging begins a 10:00 am. The doors will be open to the public at 4:00pm for the Best of Show, Brewer's Cup and the Awards Ceremony. Brewera- nia will be raffled, great homebrews will be on tap, a Chili Cook-off contest, good fun and music are all included. This is an AHA/BJCP sanctioned event. BJCP points will be awarded accordingly. Judges and stewards wanted – we will take care of all your needs for the day. More info at <http://hbd.org/beer/>.

LOCAL BEER EVENT VENUES

Andy's Corner Bar, 257 Queen Anne Road, Bogota, NJ 07603, (201) 342-9887, <http://www.andyscornerbar.com/>.

Barcade, 388 Union Avenue, Brooklyn 11211. (718) 302-6464. <http://www.barcadebrooklyn.com/>.

The Blind Tiger, 281 Bleecker Street, Manhattan, 10014, (212) 462-4682. <http://blindtigeralehouse.com>.

Brazen Head, 228 Atlantic Avenue, Brooklyn 11201. (718) 488-0430. <http://www.brazenheadbrooklyn.com/>.

Collins Bar, 735 8th Avenue, Manhattan 10036. (212) 541-4206. <http://collinsbar.com/>.

David Copperfield's, 1394 York Avenue, Manhattan 10021. (212) 734-6152. <http://www.davidcopperfields.com/>.

dba, 141 First Avenue, (212) 475-5097, Manhattan, 10003. <http://drinkgoodstuff.com/>.

Downtown Bar & Grill, 160 Court Street, Brooklyn 11201. (718) 625-2835.

Essex Ale House, 179 Essex Street, Manhattan 10002. (212) 505-6027.

The Gate, 321 5th Avenue, Brooklyn, 11215, <http://thegatebrooklyn.com/>.

Hop Devil Grill, 129 St. Marks Place, Manhattan 10009. (212) 533-4467. <http://www.hopdevil.com/>.

Mugs Ale House, 125 Bedford Avenue, Brooklyn 11211. (718) 384-8494. <http://www.mugsalehouse.com/>.

Spuyten Duyvil, 359 Metropolitan Avenue, Brooklyn 11211. (718) 963-4140. <http://www.spuytenduyvilnyc.com/>.

Liberty Heights Tap Room, 36 Van Dyke Street, Brooklyn 11231. (718) 246-1793. <http://www.libertyheightstaproom.com/>.

Standings, 43 East 7th Street, Manhattan 10003. (212) 420-0671. <http://www.standingsbar.com/>.

Stanton Publick, 17 Stanton Street, Manhattan 10002, (212) 677-5555, <http://www.villedgepub.com/>.

Zum Schneider, 107 Avenue C (at 7th St.), Manhattan 10009. Tel. 212 598 1098. <http://www.zumschneider.com/>.