

Malted Barley Appreciation Society

May 2007 • Volume 14 • Number 5

FROM THE EDITOR'S DESK

Cheers! Here's your newsletter...

— Alan Rice —

Next Meeting:

Wed. May 9, 7:30 p.m. at Mugs Ale House. Our guest will be Scott Vaccaro of Captain Lawrence Brewing.



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<http://hbd.org/mbas>



Photo by Warren Becker

L.I.E. to P.C.H.

BY ALAN RICE

Joe Hayes and Spencer Niebuhr dropped by Mugs Ale House in April. Joe is the brewmaster at the Black Forest Brew Haus in Farmingdale, and Spencer is the assistant brewer under Phil Markowski at Southampton Publick House. They met at a brew festival and soon became friends. They used to spend a lot of time at each other's breweries, but are now too busy. But they did have time to take a 10-day West Coast "brewcation" together.

They started their trip at the end of October to coincide with the Wet Hop Fest at the Toronado in San Fran-

Continued on next page



Photo by Warren Becker

Spencer Niebuhr, Joe Hayes, and Ryan Niebuhr

Continued from page 1

cisco. The non-dried hops must be used immediately, and they impart a different aroma and flavor profile than normal. The beer should be drunk fresh. We were fortunate to get Sierra Nevada's Harvest Ale and 20th Street Ale in NYC. But they also got to sample a dozen more, near the source, from Coast Range, Deschutes, Drake's, Full Sail, Magnolia, Moonlight, Pizza Port, Rogue and Russian River. That's not a bad kick-off.

There were many other beers at the Toronado. Spencer shipped out a keg of Old Herb Barleywine '05. And while it went fast, he got a lot of comments that at 70 IBUs, it wasn't hoppy enough. And that set the tone for the entire trip!

Spencer's brother, Ryan Niebuhr, is a sale rep for Southampton. He did most of the driving on the trip. This was not a typical designated driving chore, since they rented a 30 foot long RV.

The original plan was to stop at as many breweries as possible on the way to Seattle. They wanted to talk shop, including the technical aspects of brewing. They started with the best intentions for sampling and critiquing. But the trip turned into a long distance pub-crawl. The hosts were pouring their entire lines, plus a few goodies stashed in the back. And the guys brought out three cases of Southampton beers for sharing and comparing.

The stop at Lagunitas was one of the better ones. It clocked in at 5 hours. They needed a nap, and lost a day. The word preceded them up the coast, and



Photos by Alan Rice



they were treated to good times at Elysian, Big Time, and Pike's Place. Their favorite stops were Bear Republic, Moylan's and Russian River.

Don Younger of the Horse Brass Pub in Portland trashed East Coast beer (with a smile, of course). But Joe pointed out that it's a lot easier to brew a hoppy beer, since the flaws are hidden by the bitterness. He also noted that West Coast brewing is changing the GABF styles.



Southampton Brewery

The guys' very first stop was at Anchor, and the first beer we tried was Southampton Steem beer. The misspelling is intentional because Anchor protects the "Steam" name. The style dictates lager yeast and open fermentation at Burton Ale temperatures. Southampton's version is more "American", since they use all domestic malts and hops. Northern Brewer is a Hallertau variety and is the signature hop in Anchor Steam, so all clones use it. SH also adds Vanguard which is a fairly new variety from the Yakima Valley. It's a cross between a Hallertau

Continued on next page

Continued from page 2

and a German variety. They also use it in their IPA. Southampton Steem still has the “steam” finish and is an easy drinker at 4.8% abv. Spencer brought this growler from the Publick House.

He also passed around bombers of Double White. It just started showing up around town in six packs. I’m not sure if the 22s will be phased out. It goes down like a regular wit with orange and coriander notes. But it’s stronger than most in both flavor and alcohol, at 7.2%, so single servings will be welcome. SH 12 and 22 ounce services

are brewed in Saratoga Springs at the Olde Saratoga Brewery. Look for the Tripel in 22s next month.

Cuvee des Fleurs is a Saison flavored with Rose, Lavender, Chamomile, and Calendula (a marigold). They extract the oils from the flowers, the quality of which varies each year, so you never know exactly what you’ll get. The 7.7% bottled conditioned ale is bottled in a champagne style corked and caged 750 ml. This line of beers is brewed in Royersford, PA, the home of Sly Fox. Phil Markowski certainly gets around.

Black Forest Brew Haus

Joe Hayes is from Merced, CA, outside of Yosemite. The “business” trip out west left little time for visiting, but his brother did meet up with him in Seattle. Joe started out as a homebrewer and lucked his way into a local brewpub. But he knew that he had a lot to learn, so he studied brewing science at UC Davis. After graduation a professor hooked him up with Sudwerk in Davis, in part because he had some professional “experience.” They brew German styles, and this led the way to Black Forest. Joe was looking to move east, plus they made him the brewmaster. He’s been there four years. In 2006 Black Forest Brew Haus was awarded the F.X. Matt Cup at TAP NY for the best craft brewery in New York State.

Black Forest is a brewpub, but unlike Southampton, they are not bottling off-premises. While the restaurant is quite large, the 8 fermenters are crammed into one room. Expansion would involve tearing down walls and a section of the roof, so it’s not going to happen. The mash tun and brew kettle are right in the middle of the action across



Photos by Alan Rice

from the bar. The bar area is raised because it was a dance floor when the building was a nightclub. The serving tanks are located near the kitchen. The beer is pumped from room to room through pipes that run along the ceiling.

The constraints allow only 5 taps at BF. Three are regulars and they would be your obvious choices if you had to guess: pilsner, an amber, and hefe-weizen. Joe replaced the hefe with a dunkel weizen one winter and the regulars rebelled. That’s there loss. He is allowed to rotate the amber from Vienna lager (more caramel) to Marzen (more biscuit from the Munich malt) to Okto-



The F.X. Matt cup

Continued on next page

Continued from page 3

berfest (more alcohol).

We got to try the Marzen. As you'd expect, it's brewed with all German malt. BF is partly owned by Hoepfner located in Karlsruhe in southwestern Germany, so they primarily use Hoepfner malts. The beer is low in IBUs but Joe uses more flavoring hops than most.

They also use a Hoefner yeast strain that is propagated by White Labs. The hefe takes 6 weeks to condition 600 gallons on the first batch. But he propagates the yeast and by the third generation the beer is ready in 2 weeks. He likes to use up to 65% wheat in the grain bill, for a fruitier final product.

Joe has two free taps, and he rarely wastes them. His wheat wine returned to Mugs for the first time since Split Thy Skull. Then, it was only 4 weeks old and at 10%, a little harsh. A couple of months later it was the highlight of the evening. This "barley wine style ale" (per the ATF) took 18 hours to brew. There was a very slow runoff from the wheat. He used both lager and hefe yeasts, 68% wheat, and 100% Centennial hops. These are a Cascade derivative, but a little fruitier and nearly twice the alpha acids. He usually uses noble varieties for the German styles, so this is a nice change. But when he first brewed it last year, he told the owner that it would be a "wheat alt" to get approval!

The fifth beer at BF last month was Imperial Stout, so there was a nice variety. As expected, it is black with a small, tan head. It was more coffee than chocolate and more bitter than sweet. It was delicious fresh at the pub, and a growler re-fill for this and the wheat wine was only \$15, which is cheap, until you compare it to the \$7 re-fills on the regulars.



Photos by Alan Rice



We started the evening with Steam and ended with Pilsner to complete our hoppy theme. Joe uses typical pilsner malts and noble hops. He

starts with Perle, then Tettang and Hallertau, then two more Hallertau. He ends with two additions of Saaz for that Bohemian kick.

A Cask Festival with a Difference

BY ALEX HALL

Photos by Alex hall

You are probably familiar with beer and food pairing events, which are currently enjoying a renaissance at the expense of the conventional but less-versatile wine and food match. But how about a beer and music pairing event?

Well, such an annual event is now in its 12th year over in the United Kingdom. Back in the spring of 1996 when I was working for Dark Star Brewery (in those days, prior to expansion, it was a 1 BBL brewpub in Brighton), a cask-ale-loving musician-poet friend of mine, Attila the Stockbroker, came up with a brilliant idea. Fed up with finding only crappy, mass-produced, watery lagers at most of the gigs and music festivals he found himself at, the idea of a joint craft beer and music event was born.

A professional performing musician since 1980, there is little Attila doesn't know about both the indie music scene and the 'punk poetry' scene – but he wasn't versed on arranging supply and cellarmanship of the finer brews available in England. This is where I came in, so it was basically a double-act of our respective skills (with due credit to a third person, Roy Chuter, who was in charge of staffing and other essential tasks). Even though I'm now based in New York City, I return annually to "do my bit" with the beer side of it, while Attila remains firmly in charge of the entertainment side.

Our venue was initially a community centre at Southwick, near Brighton, which had an attached performance space. The Glastonbury music festival was not happening that year so, to put importance on the



Photos by Alex Hall

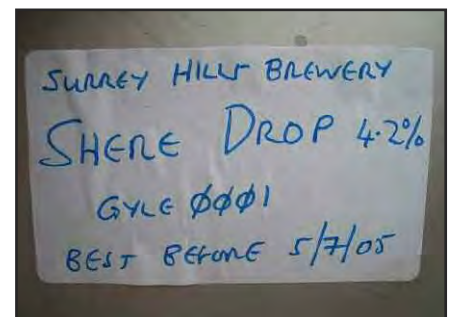
Tuneful punk band Eastfield playing at Glastonwick 2005.

music aspect, we named our event "Glastonwick" – a contraction of "Glastonbury at Southwick." Between 1996 and 2002, that was our home for this annual extravaganza of beer and music (plus the occasional poet). During that time, Glastonwick grew to become the biggest independently-run cask ale festival in the U.K. (bigger ones were operated only by CAMRA, SIBA, and pub-owning companies).

In 2003, we moved the festival to the eccentric location of Shoreham Airport, a small municipal airfield

mainly used by private plane owners. Watching 2-seater planes (and the occasional police helicopter!) land and

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Label of the first-ever brew from Surrey Hills.



Attila the Stockbroker announcing the next act.



Photos by Alex Hall

NYC's Al Duwall opening the Saturday session last year.

take off while imbibing some rare and tasty British craft cask ales was certainly an experience, especially with the Gothic, Dracula's Castle-like, chapel of Lancing College nestling

dramatically in the hillside of the South Downs a mile or so away.

Alas, the airport was privatized recently. So red tape, by reasons I still don't fully comprehend, prevented a re-run there this year. But Glastonwick is not consigned to history so easily. The new home of this popular event is a working farm in the tiny hamlet of Coombes, a couple of miles north of the aforementioned college chapel. The farm has a barn which is perfectly sized for Glastonwick's requirements – and it is already licenced to sell alcohol for special events.



The first consignment of casks is about to be unloaded.

So, come 15th to 17th June, Coombes' population will more than quadruple for Glastonwick 2007 – which will feature 65 cask-conditioned ales, 10 Farmhouse ciders / perries, and 22 live bands, singer-

songwriters, and radical poets. There's camping available too, and to make it easy to get there and back there will be a special courtesy shuttle bus service.

The aim of the event is for the best of both worlds to be experienced simultaneously. For the beer side of things, the casks will be a mixture of local favourites from Dark Star and Custom Beers, plus an eclectic selec-

Continued on next page



Calling the Beer Traffic Control Tower...

Continued from page 6

tion of over 50 hard-to-find ales from the smallest of Britain's craft brewers. Likewise, the music line-up is a mixture of the finest local talent and out-of-the-ordinary acts from far and wide. This year's bill includes chart-busting (twice in 30 years!) lunatic John Otway, popular cockney ska band The King Blues, thought-provoking singer-songwriter Tracey Curtis, Canadian accordionist Geoff Berner, and pioneering punk band Anhrefn – who sing in their native Welsh language. Last year, New York City's own singing brewer Al Duvall aptly opened Saturday's festivities.

Past Glastonwicks have seen many wacky things happen. In 1996, we arranged a special ginger ale from Orkney Brewery (famous for their "Skullsplitter"), which is based on an island off the north coast of Scotland. Apparently no ginger could be sourced there, so we had to send them some through the post.

In 2001, I very nervously crept to the microphone as John Otway was exiting "stage right," and croaked a marriage proposal to my girlfriend Felice in front of about 200 people. Although she was in the audience near the front, the spotlights shining on me made it impossible to see her or her reaction straight away. Thankfully, she said "yes" after not too much heart-stopping speechlessness—Phew!

Another year, helped by Peter Skinner who runs local craft brewery Custom Beers, we did a crazy 24-hour round trip from Brighton to St. Malo, France, to obtain three rare cask-conditioned French beers from Brasserie de la Soif of Nantes. One of these was an exclusive festival special spiced ale named "Couilles de Grenouilles" (The Frog's You-know-whats).

The last two years have also seen the first ever brews from a brace of new microbreweries, include, Surrey Hills in '05 and Horsehoe (aka McLoughlin's) in '06.

For more details on this fun and unique festival, go to www.cask-ale.co.uk/beerfestival.html and www.myspace.com/glastonwick.



Photos by Alex Hall

Al with wife Kristen and Ale Street News Beer Sensei Warren Monteiro.

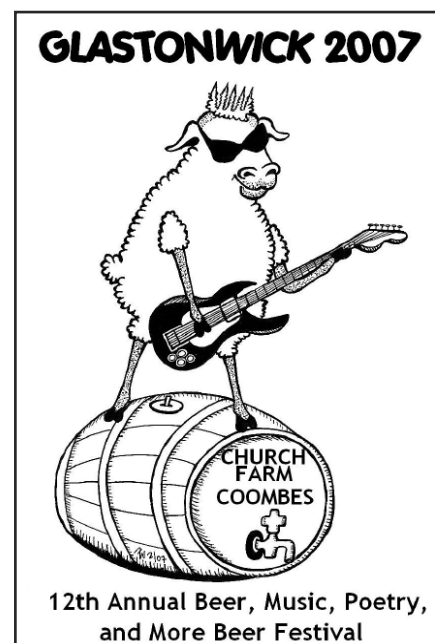
Glastonwick 2007: Church Farm, Coombes, near Brighton, England



The shuttle bus is a classic too.

Approximately 60 miles south of Central London, and about 35 miles south of London Gatwick Airport. To get there by public transport (after the obvious Trans-Atlantic leg!), catch any train to Shoreham-by-Sea and transfer to the free Glastonwick shuttle bus (check times on the website).

Shoreham is just over one hour's ride away from London Victoria station.



This year's logo, drawn by Felice Wechsler.

Calendar

BEER EVENTS

Wed. May 9, 7:30pm, MBAS Meeting, Mugs Ale House.

Our guest will be Scott Vaccaro of Captain Lawrence Brewing. He will discuss his series of wood-aged beers.

Wed. May 9, Smuttypalooza, The Blind Tiger. Featuring 14 Smuttynose beers on tap including some seasonal and vintage kegs.

Thu. May 10, 7-10pm, Sixpoint at The Royale, 506 Fifth Ave. at 12th St., Park Slope. Two for one pints of Sweet Action, Apollo, and Diesel. Nice price for Brownstone on cask. <http://www.royalebrooklyn.com/>

Wed. May 16, Sierra Nevada Night, Blind Tiger. Many Sierra drafts including the hard to get Stricklander Triple.

Sat. May 19, Noon-8pm, Captain Lawrence Brewing First Anniversary Celebration, \$20 at the brewery, kids are free. Live music starts at 1pm, BBQ starts at 2pm, cold CL beers all day! Lots of free parking, directions on our website. Or take Metro North to Pleasantville departing GCT at 50 minutes past each hour, half mile walk from the station, \$14.50 round trip. <http://www.captainlawrence-brewing.com/>

Thu. May 10, 7pm, Get Stoned, Hop Devil Grill. For the first time in NYC, try Stone Brewing's flagship beer, Stone Pale Ale. We'll also be tapping Arrogant Bastard, Oaked Arrogant Bastard, Old Guardian Barley Wine, and Ruination IPA.

Sat. May 19, 12-4pm or 6-10pm Spring Craft Beer Festival, Nassau Veterans Memorial Coliseum, Uniondale, NY, \$45 in advance. More info and brewery list: <http://www.craftbeerfestival.com/nassau/>

Sat. May 19, 5-8:30pm, 13th Annual Connecticut Craft Brewers' Beer Festival, Jesse Camille's Restaurant, Naugatuck, \$25 in advance. CT's longest continuously running beerfest will feature over 40 breweries and 135+ beers, and live music. http://winect.com/worxcms_published/selfchange_page33.shtml

Sun. May 20, 1-7pm, Circa American Craft Brewing Festival, High Bridge, NJ. No cover charge, pay as you go. Breweries: Ramstein, Cape Anne, Circa, Shipyard, Otter Creek, Wolavers, Victory, Red Hook, and Dogfish Head. BBQ by Circa Restaurant. Four live bands, outdoors, rain or shine. <http://www.circa-restaurant.com/>

Wed. May 23, Back to the Hamptons, Blind Tiger. Around 13 Southampton brews on tap.

Thu. May 24, Shelton Bros. Night, Hop Devil Grill. Dan and Will Shelton are dropping by with their latest finds.

Thu. May 24, 6pm, Captain Lawrence Night, Barcade. Join us as we welcome Scott Vaccaro and pour his Fresh Chester Pale Ale, Nor 'Easter, St. Vincent's 2006, Smoke from the Oak (cask, Cruzan Rum barrel aged), Smoke from the Oak (cask, Jim Beam Bourbon barrel aged), and Golden Delicious (cask, Laird's Apple Brandy barrel aged).

Sun. May 27, 4-10pm, Red White and Brewfest, Lake George, NY. Lake George's first big summer party. Taste beers from around NY. Help crown our "Best Wings" and "Best Ribs" champions. And, dance the night away with B2B... The Jimmy Buffet Tribute Band. A family fun event with the non-alcoholic Sarsaparilla Kidz Korner. General admission of \$35 includes 6 sample tickets, \$15 for minors, children under 6 admitted free. <http://www.lakegeorgeforum.com/RedWhiteandBrewfest.htm>

Tue. May 29, Wed. May 30, 4pm-till?, Pacific Northwest Rogue and Oyster Fest, Blind Tiger. 'Nuff said.

Thu. June 7, Ithaca Night, Barcade. The NYC debut of Ithaca Brewing's Kaffinator Double Espresso Bock, which is brewed with coffee from Brooklyn and Ithaca local Gimme Coffee. Also on tap: Old Habit Rye Barleywine, Cascazilla, Apricot Wheat, and Nut Brown (cask).

Fri. June 15, 6-9:30pm, American Beer Fest - Night of the Lagers, Boston Cyclorama, \$45 in advance. <http://beeradvocate.com/events/info/11924>

Sat June 16, 1-4:30pm or 6-9:30pm, American Beer Fest, Boston Cyclorama, \$40 in advance. 125+ American Beers from 35+ brewers. <http://beeradvocate.com/events/info/11923>

Sat. June 16, Harrisburg Brewers Fest, \$30 in advance. 12-3:30pm, 4-5pm VIP, or 5-8:30pm. 35+ regional breweries, 70+ beers, live music, food vendors. <http://www.troegs.com/brewfest/general.asp>

Sat. July 21, Belgium Comes to Cooperstown, Ommegang Brewery, \$60. Ticket includes a 2-6pm sampling of 150 Belgian and Belgian-style beers, complete access brewery tours all day, 7 hours of live music, campsites, and showers. There will be plenty of food for sale. The Friday night VIP session is sold out. For info. and tickets, don't delay: <http://www.ommegang.com>

12TH TRI-ANNUAL "CASK HEAD" CASK ALE FESTIVAL at the Brazen Head

Fri. May 11 - Sun. May 13, Noon - till late

At least 11 casks at a time will be pouring. Many will be rare offerings not normally seen in cask in NYC. Beer will come in 10oz and 16oz measures. No entry fee - prices will be very reasonable.

Provisional list of casks:

Chelsea Fritzkrieg Hop
Chelsea Ard Righ Stout
Chelsea April Showers
Oskar Blues Gordon
Cricket Hill Maibock
Cricket Hill Belgian Pale Ale
Cricket Hill Barrel Aged Col. Blide's
Ramstein Alt
Ramstein Maibock
Ipswich Barrel Aged Dark
Ipswich Barrel Aged Oatmeal Stout

Sly Fox Route 113 IPA
Arcadia Whitsun Ale
Arcadia London Porter
Arcadia Hopmouth Double IPA
Smuttnose Shoals Pale Ale
(Liberty dry-hopped)
Defiant Porter
Blue Point No Apologies Double IPA
Ommegang Rare Vos
Southern Tier Un-Earthly Double IPA
Sixpoint Bengali Blind Tiger 2.0

Not yet finalized:

Kelso/Heartland...
Sierra Nevada...
Captain Lawrence...
Southampton...

plus Warwick Valley Doc's Cider

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://thegate-brooklyn.com/>.

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

Jimmy's, 43 East 7th Street, Manhattan 10003, (212) 982-3006. <http://www.jimmysno43.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/>.

HOMEBREW COMPETITIONS:

Sat. May 19, The 11th Annual Brew-off, at the Knights of Columbus Hall, 130 Lake Ave, South Nesconset, NY. The Brewer's East End Revival (B.E.E.R.) is accepting entries until May 12. This is the premier Home Brewer's Competition on Long Island, and is open to all amateur brewers. Judging begins a 10:00am. The doors will be open to the public at 4:00pm for the Best of Show, Brewer's Cup and the Awards Ceremony. Brewerania 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. Judges and stewards wanted – we will take care of all your needs for the day. More info at <http://hbd.org/beer/>.

Sat. June 9, 14th Annual BUZZ Off, Iron Hill Brewery & Restaurant, West Chester, PA. The Brewers Unlimited Zany Zymurgists home brew competition is a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). All BJCP recognized styles (2004 guidelines) including meads and ciders are eligible for entry. There is a special bottle label category. Entries accepted May 13-25. See website for drop off and mail-in locations. Certified BJCP judges and stewards are needed. Recent exam takers are welcome! Details at <http://hbd.org/buzz>.

