
JANUARY 1992

BARON MIND

A Monthly Publication for the Beer Barons of Milwaukee
"Dedicated to the Education and Enjoyment of Fermented Malt Beverages"

January Monthly Meeting

The January monthly meeting is at 7:30 pm on January 22 at Clifford's (10418 W. Forest Home Ave, Hales Corners). Note that this is the fourth Wednesday of January, not the last Wednesday.

Our featured speaker at the January meeting will be Joe Kortuem. Mr. Kortuem has a brewmaster degree from Doeman's School of Brewing of Munich, Germany and has worked at Dortmunder Kronen, Hamm's, Schlitz, and Anheuser-Busch. He is presently the Customer Relations Manager for Krones, Inc., an equipment manufacturer for breweries that is headquartered in Bavaria with U.S. operations in Franklin, Wisconsin. He will be speaking on how to become a brewmaster (educational and work experience requirements) and contemporary issues facing the brewing industry today. Mr. Kortuem encourages any questions during the evening regarding brewing techniques or trends.

The featured beer style at the January meeting is Bock and will include Heller-Maibock, Weizenbock, and Doppelbock.

Meeting Protocols

Here's a quick reminder to club members and their guests about the meetings and the meeting hall at Clifford's. We don't pay Clifford's any fees to use the upstairs room, so please come early once in awhile for a brew or dinner. Or, if you're in the mood for a fish fry on some Friday night, stop by Clifford's and try theirs - it's one of the best in Milwaukee (note that the dining room is

much less hectic than the "family areas"). Be sure to mention that you are a member of the Beer Barons so they know we are patronizing their restaurant.

Also, please remember to bring your own beer mugs for yourself and your guests to our meetings. We aren't supposed to use the glasses from the upstairs bar, and we don't have any way to wash them afterwards. Another good rule to follow is to clean up or put away anything you get dirty or move around. The only "cleaning service" is the last group to leave who get to put away the tables and chairs, empty the ashtrays (yech), and throw out the empty bottles. We want to be good guests so we can keep getting our great deal on a meeting hall!

Style Groups

The following style groups were formed at the December meeting. If you have a particular interest in any of the following beer styles and would like to pursue that interest in more depth, contact the leader of the group:

Brown Ale - Larry Krolikowski (545-8509)

Pale Ale - Richard Grzelak (545-0650)

Lager (specific style to be determined) -
Scott Lord (242-7836)

In my opinion ...

Recently police chief Phillip Areola decided that Jim Klisch, part owner of Lakefront Brewery, had to either sell his interest in Lakefront Brewery or lose his job as a Milwaukee police officer. Perhaps Mr. Areola didn't think about the impact his almighty hand was wielding. He didn't think about what made Milwaukee famous. He didn't think that perhaps brewing was much more of Milwaukee's rich traditions than it was one of its problems. He didn't think.

On Saturday, November 2nd I went on a tour of Milwaukee's Lakefront Brewery. Quite frankly, I wasn't all that sure that I was in for much of a treat when I entered the alley entrance at 818A East Chambers Street. Did the Klisch brothers pay as much attention to their brewing as they did to their building? I walked in to see a group of people huddled around a bowl of pretzels which they were dipping in a mustard sauce and washing down with Cream City Ale. Jim Klisch walked up to me, handed me an empty glass, and said "We like to start our tours at the tappers". I was sold. This was what Milwaukee was founded on -- good beer, and friendly people. Shortly after that I was one of the people huddled around the bowl of pretzels sampling the mustard sauce that one of Jim and Jeff Klisch's relatives had made.

Recently we have seen Chief Areola in the spotlight. He has ridden piggyback on the misfortunes of a few of Milwaukee's finest. He has made accusations of men he is supposed to be supporting while outwardly holding his all too fake smile. What Areola is doing is attacking Milwaukee. Chief Areola is complaining that being a part owner of Lakefront Brewery and also being a Milwaukee police officer are conflicting interests. What is really conflicting is a guy like Phil Areola being appointed to the position of Police Chief in Beertown, USA. Lighten up Phil.

-Jim McGuigan

Gourmet Beer Dinner Review

by Scott Lord

On November 14, 1991, I had the distinct pleasure of attending the Fall Gourmet Beer

Dinner at the Red Circle Inn in Nashotah. The popularity of this event was evident by the sold out crowd in attendance. Mr. Robert Hafenbrack, who recently spoke at our Beer Barons meeting on fruit beers, was the man in charge of the beer selection.

We started off the evening with Bitburger Pils draft from Bitburg, Germany, accompanied by fresh fruit and cheese. After sitting down, we were served Capital's Wild Rice Beer, again on draft. An appetizer of Smoked Turkey Breast with a cranberry glaze served on a bed of wild rice was an excellent compliment to the beer. It was interesting to note how the taste of the beer changed with the appetizer. The appetizer brought out the nutty flavor of the beer well.

The soup was an Acorn Squash Soup with curried apple served in the hollowed out squash. The beer was Duvel Ale from Breenkonk, Belgium. The soup was excellent but the beer was my least favorite of the night. It is a very potent (6.7% alcohol by weight; 8.2% by volume) pale, almost white ale. Michael Jackson gives this beer a 4-star rating so I might be all wet on this.

The first of the entrees was Beef Wellington accompanied by Batemans Triple X B Ale from Wainfleet, England. Both the beef and the beer were excellent together. Batemans Triple X B Ale was introduced to Wisconsin with this meal. This is Batemans "best" bitter, given 3 stars by Mr. Jackson.

The second entree was Provimi Lamb Tenderloin served with Young's Winter Ale from London, England. The lamb was very good although by this time I was stuffed. Young's Winter Ale is a favorite of mine and did not disappoint.

The dessert was Nutmeg Beer Cake with Lemon and Beer Filling served with Aass Winter Beer, Drammen, Norway. The cake was very rich, with the beer flavor very evident. The Aass Winter Beer was an excellent beer to finish the night off with. It was not as heavy as the English beers but with a pronounced malt character.

The cost of all of this was \$40 per person including tax and tip. It was well worth the cost and, judging by the turnout, I am not alone in this assessment. The next gourmet beer dinner is scheduled for March.

Homebrew Tip

by Scott Lord

I have recently come across a brewing gadget that might be of some interest to members of the Beer Barons. I use a glass carboy as the primary fermenter of my beer. Using a rubber stopper and a blow-off hose has caused me to lose a significant amount of beer during the primary fermentation. I recently purchased a blow-off tube that fits snugly on the inside of the neck of the carboy. It is approximately 1-1/4 inch OD tubing. I have a four foot length of it, one end stuck in the carboy and the other end placed in a container of water to act as an air lock. This allows the trub and CO₂ to escape from the carboy but does not produce as much back pressure as with a smaller hose to force the beer out. The hose is available at Mark May's Basement Brewmaster (781-2739).

Help Wanted

Treasurer -- No experience necessary. Duties are to collect membership dues and meeting fees and pay for beer, newsletter postage, etc. Need to be able to keep clear records of club transactions. If you can balance a checkbook, you can do the job.

T-Shirts

Information about ordering club T-shirts was not available when Baron Mind went to press. Details will be announced at the January meeting and an order form will appear in next month's Baron Mind.

Good News

Last year when we tasted Samuel Adams beer at one of our monthly meetings, it was shipped in from the East Coast. Now, you can buy Sam Adams locally, including at Elm Grove Liquor. There have also been sightings of Samuel Adams on draft, specifically at the National Saloon (69th and National) and Ciatti's (across from the Bradley Center).

Seasonal Brewing

by Larry Krolikowski

Think summer! That's right, now is the time to remember the taste of a chilled pilsener after golfing on a hot summer day. Now is the time to brew that beer. Sure, you can always go out to your local liquor store and pick up a six-pack since the pilsener style is the most popular style here in the U.S. But while American beers use corn or rice as adjuncts, you can make your pilsener more in the style of a Pilsner Urquell or Bitburger by using all malt.

Pilseners are not the easiest beers for a homebrewer. Pilseners should be "clean" and "crisp". Superior ingredients and impeccable sanitation are critical since off-flavors will stand out. Clarity is also important. Although chill haze doesn't affect the taste of your beer, it affects your perception of it. Also, since pilseners are lagers, they take longer and require cold fermentation (around 50 degrees for the primary fermentation and as close to 32 degrees as you can get for the secondary). But for most homebrewers, the urge to brew this popular style is irresistible. Here are some extract recipe guidelines:

4 to 5 pounds light malt extract

0 to 1/2 pound crystal malt

0 to 1/2 pound toasted malted barley

2-1/2 ounces boiling hops (Hallertauer, Saaz, Tettnanger, or Cascade)

1/2 ounce finishing hops (Hallertauer, Saaz, Tettnanger, or Cascade)

lager yeast

Pilseners typically have an original gravity between 1.040 and 1.048. You can vary the amount of hops used to suit your taste.

CHRIS RI
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Membership Information

Annual membership dues are five dollars. Basically, this pays for the cost of producing and mailing this newsletter. In addition, we charge fees for the meetings, between \$1 and \$5, depending on the cost of the beer we taste that night. Membership dues can be paid at the monthly meetings or you can send a check for \$5 to Gary Lavota, 1420 River Drive, New Berlin 53151.

We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 2/1/92 you will not receive another newsletter unless you pay the annual dues.

For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

BEER BARONS OF MILWAUKEE

2209 N. 62nd Street
Wauwatosa, WI 53213

Upcoming Meetings

February 26 - Homebrew night.

March 25 - Speaker from Samuel Adams Brewery

Baron Mind is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Larry Krolikowski, Paul and Denise Arneson, John Barikmo, Ted Wilinski, and other club members who contribute articles. We welcome any comments or suggestions.



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Charter Expires 1/31/92



Brewmeister Record Keeping

by John Watt

Have you ever wanted to repeat a great batch of homebrew and it just wasn't the same? Whether your goal is to become a true 'blue ribbon' brewmeister or just to make good homebrew for your own enjoyment, you need to keep records on both your ingredients and your brewing process so you can learn from your experience and repeat great successes.

Keeping good records will allow you to analyze your finished beer and look back to your process and ingredients so you can understand what might have caused that slight diacetyl off-flavor or those banana esters that just won't go away. They will also give you a basis to change just one 'variable' on your next batch of beer so you can learn what effect that one change had on the beer. The change could be either a variation in an ingredient or a change in your process such as using that new cooling coil you made last week. By managing the changes in your process and ingredients you can continue to learn what causes various flavors in the finished beer, and then make appropriate changes to improve upon your previous efforts.

There are probably as many different ways of keeping brewing records as there are brewers to keep them. I prefer to have a form that defines my process as well as my ingredients. Over time I continue to revise and improve my brewing form (see my current recipe/brewing form on the other side) as I improve my brewing process. I have left it flexible enough to allow variation where I want it, but the basic steps I use each time I brew are the same. My process may not be the best, but it is consistent each time I brew and I usually have a good idea why I get a particular off-flavor or 'on-flavor'.

One important aspect of my brewing form is that I leave room at the bottom for comments that I feel are relevant. If I do anything unusual in the brewing process I will note it, and I always try to write down what I like and don't like about the beer once it is done.

The Winter 1991 Zymurgy magazine has an article on record keeping and I thought the author's form was very good. When I get a chance, I'm going to incorporate some of his ideas into my form. Some people prefer not to use a form, but to write down what they do as they go along. It really doesn't matter, just so you get all the pertinent information down on a piece of paper that you can refer back to later.

So, brewers, go forth, keep records, and keep learning! (We don't seem to need any help multiplying in number 'cause this hobby is so much fun - who could resist it?)

BEER RECIPE

Beer Name: _____ Brewing Date: _____

1. Add grains to a pot of cold water, bring to _____ °F, hold for _____ minutes, then strain and add to brew pot.

Grain #1: _____ Amount: _____

Grain #2: _____ Amount: _____

Grain #3: _____ Amount: _____

2. To about 2-1/2 gallons hot water/grain 'extract', add _____ teaspoons gypsum for water hardening (optional).

3. Bring brew pot to a boil, then add malt extract slowly, stirring constantly.

Type/brand malt extract: _____ Pounds: _____

Type/brand malt extract: _____ Pounds: _____

4. Add _____ oz. malto-dextrine (optional). Bring uncovered pot to a boil. Stir steadily. Watch for boilover.

5. After wort has boiled for 5 minutes, add bittering hops - stir in. Total HBU = _____ (Σ alpha acid X ounces)

Bittering hops #1: pellet leaf _____ Alpha acid: _____ Ounces: _____

Bittering hops #2: pellet leaf _____ Alpha acid: _____ Ounces: _____

6. After frothing from hops ends, increase heat to obtain a vigorous boil.

7. After wort has boiled for _____ minutes, add flavoring hops - stir in.

Flavoring hops #1: pellet leaf _____ Alpha acid: _____ Ounces: _____

Flavoring hops #2: pellet leaf _____ Alpha acid: _____ Ounces: _____

8. After 40 total minutes of boiling, add _____ teaspoons of Irish Moss.

9. After _____ minutes of boiling time, add aromatic hops - stir in. Dry hop? Yes No

Aromatic hops #1: pellet leaf _____ Alpha acid: _____ Ounces: _____

Aromatic hops #2: pellet leaf _____ Alpha acid: _____ Ounces: _____

10. End boil of beer wort after _____ minutes. Cool down wort with cooling coil. Pour/strain into fermenter.

11. Add cool/cold preboiled water to get _____ gallons (= BATCH SIZE).

12. Prepare yeast. If using dry yeast, reconstitute in 100 to 110 °F water, cover, set aside for 10 minutes.

Yeast type: Lager Ale Brand: _____ Qty: _____

13. Measure original gravity, then pitch yeast. OG: _____ @ _____ °F = _____

Interim gravity: _____ @ _____ °F = _____ Date: _____

Interim gravity: _____ @ _____ °F = _____ Date: _____

Ending gravity: _____ @ _____ °F = _____ Date: _____ (= BOTTLING DATE)

Priming sugar quantity: _____ cup Approximate alcohol content: _____

Fermented at temperature: _____ °F Aged at temperature: _____ °F

14. Other comments/results:

Primary Fermenter: Plastic Glass Secondary Fermenter: Plastic Glass Not used

Carbonation: too low okay too much Racked to secondary on: _____