

FEBRUARY 1992

# BARON MIND

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

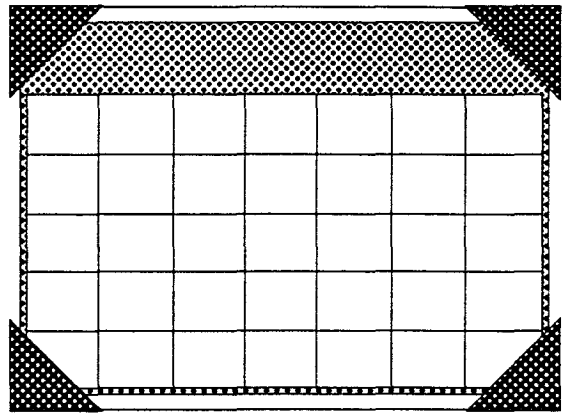
## Meeting Protocols

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!

## 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.



## February Monthly Meeting

The February monthly meeting is at 7:30 pm on February 26 at Clifford's (10418 W. Forest Home Ave, Hales Corners). This will be a homebrew night -- homebrewers are asked to bring samples. You'll get a chance to talk about your beer and share it with fellow club members. If you aren't a homebrewer, come with an open mind -- you may be surprised at the quality and variety of beer that our club's brewers produce.

## Upcoming Meetings

March 25 - Speaker from Samuel Adams Brewery

# *Rogue Elephants*

Associated Press

**Gauhati, India** -- Wild elephants in India's Assam state are blamed for killing more than 30 people this year, sometimes after a drinking binge. Wildlife officials say the beasts sometimes feast on stored grain and gulp down barrels of homemade beer popular among tribespeople in the villages. The officials say the elephants are forced to search for food and space outside the jungle because of a growing elephant population and urbanization. The chief state wildlife warden says wild elephants have attacked human settlements at least 17 times this year, six of them in a drunken state. Last year was even worse. Elephants killed 40 people in the region last year.

## *Pub Review*

by John Baas

Covering the Lawrencina Bembenek saga for WTMJ radio not only got me started brewing my own beer, but took me to Toronto -- home of some dandy brewpubs.

The Wisconsin prison escapee's efforts to remain in Canada move slowly, if at all. Realizing I'd have some free time, I brought along Michael Jackson's "Pocket Guide to Beer." If you love beer and travel from time to time, don't leave home without this handy guide. From Kenosha to Tsingtsao, China, Jackson's book points you in the right direction for excellent brews.

There are several brewpubs in Toronto, two of them within walking distance of each other. In fact, the Rotterdam and the Amsterdam are owned by the same people.

While the Amsterdam caters to the yuppie set with its glass and brass, the Rotterdam is more my style. Spacious and rustic, the 19 brightly polished copper fermentation tanks line a second story loft. It's an impressive array of hardware to ponder while tasting one of the more than 300 bottled beers, or 28 different draft offerings, including five pub-brewed beers. The standard

on-site brews are lager, pilsner, and scotch ale. The other two taps will change every 10 days to two weeks. Brewmaster Joel Manning says over the course of a year, he'll brew 35 different types of beer.

Joel learned his craft on the job at the Amsterdam. There are no schools in Canada where one can study the art of beer making. Joel has a unique, self-taught ability: he can open a bottle of commercial beer, taste it, then go about brewing a batch from scratch that you couldn't tell from the original. But Joel prefers to take different tastes from a number of commercial beers and combine them into a Rotterdam original. He uses Whitbread ale yeast, but the lager yeast is a bit more special. It came from Hurlimann in Zurich, Switzerland. The same batch of lager yeast will be re-pitched some 40 times before being discarded.

Joel Manning welcomes Beer Baron members to his Toronto brewpub for a tour. If you're in town, just call. He'll meet you at the pub for a detailed tour even if he's gone home after a day of working in the brewery. Excellent beers, marvelous atmosphere. The Rotterdam. 600 W. King Street, downtown Toronto.

## *Style Groups*

The following style groups are currently active. 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)

# Seasonal Brewing

by Larry Krolikowski

We're in the middle of the prime lager brewing season. Cool temperatures for cool fermentations. Brew now for your summer enjoyment.

If you like the flavor of barbecued food, you should try making Rauchbier -- smoked beer. That might seem a little strange, but it's not as unusual as you might think. In fact, the German town of Bamberg specializes in this style. To do it right, you should smoke a portion of your grains in a barbecue pit. But if you just want to experiment with the style, you can buy "liquid smoke" at most supermarkets and use the following recipe (similar to "Smoky the Beer" in "The Complete Joy of Home Brewing"):

- 5 lb. light malt extract (dry)
- 2 tsp. liquid smoke
- 1/4 lb. black patent malt
- 2 oz. Hallertauer hops (boiling)
- 1/2 oz. Hallertauer hops (finishing)
- 1 pkg. lager yeast

Try to avoid buying liquid smoke that has vinegar in it but by all means don't worry about it. I've found that this recipe produces a very subtle smoke flavor -- increase the amount of liquid smoke if you'd like a stronger effect.

## Dusty Boots Root Beer

At a recent Beer Barons meeting, someone requested a recipe for root beer. Although it isn't too hard to find root beer extract, no one knew how to make it from scratch. Don Parsons volunteered to investigate the topic through the beer forum on CompuServe. The search continues but so far, no luck. Don did supply us with the following extract recipe.

### Ingredient List:

- 3.3 lb. can John Bull Amber malt, unhopped
- 2.5 lb. can Premier hopped extract
- 1/2 lb. crystal malt
- 1/4 lb. chocolate malt
- 1-1/2 tsp. root beer extract (10 minutes)
- 1 tsp. Irish moss (last 20 minutes)
- 1 oz. Cascade hops (60 minutes)
- 1/2 oz. Cascade hops (10 minutes)
- 1/2 oz. Cascade hops (finish)
- 1/4 tsp. root beer extract at bottling time
- ale yeast
- 3/4 cup corn sugar for prime

Put crushed grains in 1-1/2 gallons water and bring to boil. Remove from heat. Wait five minutes then sparge the grains from the wort. Add the malt extracts and bring to boil. Add the 1 oz. Cascade hops 20 minutes prior to boil end. Add the Irish moss 10 minutes prior to boil end. Add 1-1/2 tsp. root beer extract and 1/2 oz. Cascade hops. After one hour, remove the wort from the heat and wait 10 minutes. Then add 1/2 oz. Cascade hops for finish. Sparge into fermenter containing enough cold water to make 5 gallons. Pitch yeast when cool (preferably 70 degrees or so). Rack to secondary after seven days. Bottle after a total of 14 days (or when clear). Add the remaining 1/4 tsp. root beer extract to the 3/4 cup corn sugar (dissolved in 1 cup boiling water) and prime as usual. NOTE: The brew improves dramatically with age (2 to 3 months), but can be imbibed a couple of weeks after bottling. OSG - 1.039. FSG - 1.012. Fermentation temperature 67 degrees.

## 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.

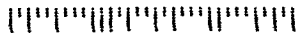
We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is

the end of the three month period. If that date is prior to 3/1/92 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.

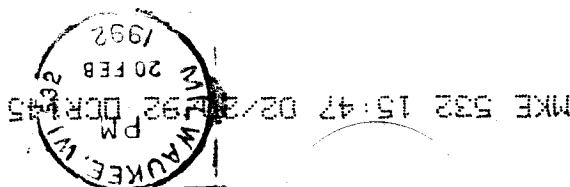
Baron Mind is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Larry Krolikowski, Paul and Denise Arneson, John Barikmo, Ted Wilinski, and other club members who contribute articles. We welcome any comments or suggestions.

# THIS SPACE FOR RENT

If you are interested in sponsoring the "BARON MIND" for a month in exchange for this advertising spot, contact Larry Krolikowski at (414) 545-8509.



Greenfield, WI 53228  
12105 W. Howard Ave.  
Larry Krolikowski  
Charter Expires 1/1/93



BEER BARONS  
of Milwaukee  
2209 North 62nd Street  
Wauwatosa, WI 53213

## ORDER FORM - BEER BARONS CLUB SHIRTS

It's time to order club shirts for the 1992 American Homebrewer's Association (AHA) conference in Milwaukee! We want to encourage prepaid orders so we can cover the set-up fees and up-front costs required by the printing firm. That means we will offer a **\$1.00 discount per shirt** if you order early and prepay!

You'll also be guaranteed that you will get the size and style of shirt that you want (there's no guarantee that we'll correctly guess the sizes, styles, and quantities of the additional shirts so there will be no guarantee that you'll get what you want if you don't order early).

### T-SHIRT - TWO STYLES TO CHOOSE FROM

This is a 100% cotton white Fruit Of The Loom t-shirt with the 5 color beer baron holding a giant mug of beer. It is available in a commemorative version which will have "1992 AHA National Homebrew Conference" underneath the beer baron. It is also available without the AHA-1992 on it. PRICE = \$14.00 IN ADVANCE, \$15.00 AFTER 2/26/92!!

### POLO SHIRT - TWO COLORS TO CHOOSE FROM

This is a 65/35 cotton/polyester polo style shirt, in white or royal blue. It will have our club logo (the triangle with a mug of beer inside) embroidered on the left breast (black embroidery for the white shirts, white for the blue shirts). PRICE = \$20.00 IN ADVANCE, \$21.00 AFTER 2/26/92!!

You'll need to order by the February meeting on 2/26/92 to get the discount and size/style guarantee. You can place your order at the January and February meetings or mail your order and check (payable to the Beer Barons) using the form below to:

Tom Anderson  
3758 E. Whittaker Avenue  
Cudahay, WI 53110

	1992 AHA Commem. Beer Baron Shirt:	Non- Commem. Beer Baron Shirt:	White Polo Shirt:	Royal Blue Polo Shirt:	
Qty Small	N/A	N/A	_____	_____	
Qty Med	_____	_____	_____	_____	
Qty Large	_____	_____	_____	_____	
Qty XL	_____	_____	_____	_____	
Qty XXL	_____	_____	N/A	N/A	
Total Qty for column times	_____	_____	_____	_____	
Price before 2/26/92	\$14.00	\$14.00	\$20.00	\$20.00	
Price after 2/26/92	\$15.00	\$15.00	\$21.00	\$21.00	
Total Cost for column (Qty X Price)	_____	+ _____	+ _____	+ _____	= \$_____ Total

Name \_\_\_\_\_ Evening Phone # \_\_\_\_\_

(Shirts will be distributed beginning the March or April club meetings)



**BEER BARONS**



**of  
MILWAUKEE**