

APRIL 1992

BARON AIN

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

April Monthly Meeting

The April monthly meeting is at 7:30 pm on April 22 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The speaker will be from Lakefront Brewery. Founded by three homebrewers, Lakefront was featured on the cover of Zymurgy in the summer of 1989. They fought through the maze of codes and regulations, bought a lot of used equipment, and began production late in 1987. Their beer is now featured in a couple dozen taverns and restaurants in Milwaukee. Their regular brews include Riverwest Stein Beer, Riverwest Dark, and Cream City Ale. They also brew specialty beers like Pumpkin Beer, Cherry Beer, and a spicy Christmas beer. We will be sampling some of their beer at the meeting.

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 Krolkowski (545-8509)

Lager - Scott Lord (242-7836)

Homebrew Questions

At the March club meeting, Mike Bishop suggested that we start a column in the newsletter where we answer homebrewers' questions. Although we try to exchange as much information as possible at the meetings, it would help to have another source for those who can't attend the meetings or for those who might be embarrassed to ask a question in front of a crowd. So if you have any questions about beer or homebrewing, write it down and give it to Larry Krolkowski or Ted Wilinski at a monthly meeting or mail it to Ted at the address that appears on the newsletter. We'll find someone in the club that's knowledgeable in the area of your question and we'll print their response in a future newsletter.

Electronic Bulletin Board

Jim McGuigan announced at the last meeting that he has started an electronic bulletin board called Bat Cave that has a homebrew conference. If you have a computer with a modem and you'd like to share recipes or tips, you might want to take a look. You can call Bat Cave at 961-1400.



Growing Hops

by Larry Krolikowski

If you're considering growing hops, this is a good time to plant them. If you're not considering growing hops, you should. They're easy to grow, fun to watch, and they add freshness to your homebrew.

At this time of year, I'm a sucker for those seed catalogs where they say that just about everything is easy to grow. I've failed miserably with all of them. But hops – we're talking really easy. Get yourself one or two hop shoots (check with your local homebrew shop), plant them in full sun, water them, and stand back. Hops are vine-like. They need a string to climb and they'll grow up 20 feet high. You'll get many vines for each plant – cut them all off except the best. I usually grow three vines from each plant: one going straight up and two going off on either side at an angle. When they get tall enough you wrap them around the string and they'll follow the string by themselves. Hops grow extremely rapidly – six inches a day during May and June. In August or September you'll be able to pick the flowers, dry them, and freeze them. They'll come back year after year. The only maintenance hops require is water. Don't let them dry out completely. No fertilizers needed – you don't want that in your beer anyway.

Upcoming Events

On Monday, April 27th it will be German Fest night at Zur Krone. The festivities begin at 8:00 p.m. According to Zur Krone's Jeff Platt, they will be featuring two German beers not normally found in this area. The beers, a Bock and a Marzen, are from BBK under the Barbarossa label. These are in addition to their ample selection of imported and domestic beers in bottles and on tap. For a nominal price, they will also be offering a taste of German cuisine. The food being served includes schnitzel sandwiches, wurst, and strudel. Zur Krone is located at 839 South 2nd Street in Milwaukee.

T-Shirts

The T-shirts and polo shirts are here and they look great. Thanks to Tim Huchmala for a really nice job. They will be on sale at the April 22 club meeting.

Upcoming Meetings

May 27th - Speaker: Dave Norton on judging

June 24th - Homebrew night

September 23^d - Octoberfest by the Lager style group

November 18th - Brown Ales by the Brown Ale style group

BARON MIND

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The 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.



Seasonal Brewing

by Larry Krolkowski

April and May are transitional months for brewing. It depends on the weather. In a warm spring, you might have trouble maintaining a low enough temperature in your basement for ideal lagering. In a cool spring, you can sneak in an extra batch of Octoberfest. But how are you going to know? One way to hedge your bets is to brew a transitional beer - steam beer.

Steam beer is brewed with lager yeast at ale temperatures (60 to 70 degrees). It's an American original, first brewed in California in the late 1800s by many different breweries. Anchor Steam is now the only commercial steam beer - not necessarily because they are the only ones using the process but because they have registered the trademark name Steam Beer. Traditionally, steam beer is a highly hopped, amber beer. Here is a simple extract recipe for 5 gallons:

- 4 to 5 lb. amber malt extract (dry)
- 1/4 pound crystal malt
- 2-1/2 oz. boiling hops (Cascade)
- 1/2 oz. finishing hops (Cascade)
- 1 pkg. lager yeast

The target original gravity is 1.038 to 1.044.

This recipe is similar to pilsener. Which is why it's a good beer to brew now. If we get a cool spring, you may be able to maintain a primary fermentation of 50 to 55 degrees. Call it a Milwaukee Pilsener. If not, ferment at 60 to 70 degrees and you have a steam beer.

Spicy Beer-beque Sauce

by Don Parsons

Now that warm weather is almost here my thoughts are turning to barbecue. One of my own favorite foods is barbecued ribs. Decent ribs just can't be cooked in the oven, so when warm weather comes around I get the old Weber out and start cooking ribs. Since Lani and I love HOT!!! foods this recipe has lots of fire. Keep plenty of beer on hand to quench the flames in your mouth. This recipe will make 3 cups plus.

- 1 1/2 cups dark beer, such as stout or brown ale
- 1 1/2 cups ketchup
- 1/2 cup dark brown sugar
- 4 Tbsp red wine vinegar (or 3 tbsp balsamic vinegar)
- 2 tsp Dijon mustard
- 2 Tbsp Worcestershire sauce
- 1 tsp dry mustard
- 5 red chilies crushed (less if you are a tendermouth)
- 2 Tbsp olive oil
- 3 cloves garlic crushed & chopped
- fresh ground black pepper to taste

Combine vinegar, beer, Worcestershire in saucepan over medium heat, add brown sugar and stir to dissolve. Add all the rest of the ingredients, bring to boil, simmer 20 minutes. If using pork, parboil for 10 minutes, then bake until almost done, brush sauce on and grill no more than 20 minutes. Don't brush sauce on ribs until the last 20 minutes or the sauce will burn.



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 Gerry Burant, 2731 N. Downer, Milwaukee 53211.

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 4/1/92 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.

COOL IT !!

Now you can gain total control of your previously wild and untamed refrigerator to brew lager year 'round. We now have a supply of the Hunter Energy monitor model 42205 in stock for only \$29.00. We have been using one for nearly a year and swear by it.

THE MALT SHOP Cascade, WI 53011 1 (800) 235-0026

Charter Membership Expires 1/1/93
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