

AUGUST 1992

BEER BARONS

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

Draft Beer -- Is It For You?

by Dennis Davison

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by Scott Lord

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(Madison, WI)

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Draft Beer (con't from Page 1)

sanitizer still in it. Let it sit, swishing it around for 10 minutes or so. Then open the tap and let it all drain out. Repeat this a couple of times with plain water to remove any sanitizer residue. You're now ready to keg.

There are two methods for kegging your beer at this point. Method #1 is to add 1/2 cup priming sugar for 5 gallons, method #2 is to carbonate artificially. Both methods start with having a homebrew to relax and adding CO₂ through the OUT connector of the keg. This puts a layer of CO₂ in the bottom of the keg (thus keeping oxygen from spoiling the beer). Then siphon the beer from your carboy into the keg. If using method #1 add the priming sugar (dissolved in a small amount of water) as you siphon. Seal the keg and allow to sit for about 2 weeks. Method #2 requires your beer to be cold (45 degrees or under). If it wasn't lagered, seal the keg and refrigerate for 24 hours. Now with a sealed cold keg add 10 to 15 lbs of CO₂ pressure to it through the OUT connector. This takes the CO₂ to the bottom of the keg and you should hear it bubbling through the beer. Relieve some of the pressure for about 15 seconds, this will remove the last trace amounts of oxygen left in the keg. Swish the keg either by shaking or by rolling it on the floor. When the bubbling has stopped (or when you here the regulator has stopped passing gas) remove the fitting and refrigerate for at least 6 days.

Dispensing your beer only requires 5 lbs of CO₂ pressure. If your keg has built up more than that, just relieve some of it through the pressure valve. The next question you may have is "how do I get that wonderful beer into a bottle for those beer tastings or to give to a friend?". The answer is a bottle filling attachment. The prices range from \$40 to over \$100. If you're mechanically inclined you can build one for just about \$20.

Other accessories for your keg system could include a filter to transfer beer from one keg to another and filter out yeast and other non-soluble items. Another item would be a refrigerator faucet (tap) that allows you to drill a hole in your fridge

and install the tap in the door.

One of the best features of kegging your beer is that you can use the keg as a secondary fermenter. Just attach a fermentation lock onto tubing attached to the IN connector on the keg and let it lager away.

For more information and supplies, contact:

The Purple Foot - New CO₂ tanks, used Cornelius kegs, regulators, fittings and picnic faucets, bungs, quarter-barrel fittings.

The Market Basket - Refrigerator faucets, used quarter-barrels, quarter-barrel fittings, bungs.

Home Bar Service (7526 W. State St) - Quarter barrel fittings, faucets (picnic and regular), CO₂ recharge, new CO₂ tanks.

Milwaukee Recharge (5707 W. Vliet) - Used CO₂ tanks, CO₂ recharge.

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, Ed and Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

We welcome any comments or suggestions.



State Fair Results

Congratulations to the winners of the 1992 Wisconsin State Fair Brewers' Competition. There were 211 entries and 64 ribbons were awarded. Of the 64 ribbons, 24 were won by Beer Barons members. Here are the complete results. An asterisk denotes a club member.

Best of Show

David Norton (Wheat beer)

Second Best

John Gorecki (Spruce beer)

First Places

- *John Baas (American ale)
- David Norton (Wheat beer)
- *Brian McManus (Wheat beer)
- *Scott Lord (European lager)
- Rick/Barri Mayer (Pale ale)
- *Adam Tietzen (Pale ale)
- *Thomas Anderson (Pale ale)
- Scott Klafka (Amber lager)
- Raymond Van Wey (Continental dark)
- Bryce Dreeszen (Bock beer)
- *Ken Wielichowski (Bock beer)
- Jon Neshek (Dunkel weizen)
- Thomas Manteufel (Sweet stout)
- Cheryl Schultz (Old ale)
- Steve Riordan (Barley wine)
- Paul Kerchefske (Steam beer)
- Dean Wagner (Steam beer)
- John Gorecki (Unusual beer)
- *Darrell Lambert (Fruit beer)

Thomas Gonnering (Mead)
Paul Kerchefske (Mead)
John Habermann (Mead)
Mark Meddaugh (Mead)

Second Places

- *John Baas (American ale)
- Lawrence Carbary (American ale)
- Reinhold Schrafstetter (Wheat beer)
- Rick Bradstreet (European lager)
- Craig Packard (Amber lager)
- *Jim Nelson (Bock beer)
- Lyon Conway (Dry stout)
- Mark Meddaugh (Dry stout)
- *Jeff Brown/Peter McMullen (Dry stout)
- *John Watt (Barley wine)
- *Shawn Gaikowski (Barley wine)
- *Chris Anderson (Russian imperial stout)
- *Dennis Davison (Russian imperial stout)
- Jay Grabowski (Unusual beer)
- *Shawn Gaikowski (Unusual beer)
- Steve Riordan (Unusual beer)
- Paul Kerchefske (Fruit beer)
- John Gorecki (Mead)

*Ted Wilinski (Mead)
*Larry Krolikowski (Mead)
John Gorecki (Extra category)

Third Places

- Oleson Rudolf (American pilsener)
- *Shawn Gaikowski (American ale)
- Carol Cristan (American ale)
- *John Baas (Pale ale)
- Jon Neshek (Pale ale)
- Gerald Manville (Amber lager)
- Jon Neshek (Brown ale)
- *Don Voltz/Mike Magestro (Brown ale)
- Paul Stuart (Brown ale)
- *Ken Wielichowski (Continental dark)
- Glenn Schultz (Bock beer)
- Marty Nachel (Barley wine)
- *Dennis Davison (Strong ale/lager)
- Jay Schultz (Steam beer)
- John Gorecki (Unusual beer)
- *John Watt (Fruit beer)
- John Gorecki (Mead)
- Jeff Palmer (Extra category)
- *Larry Krolikowski (Extra category)
- Frank/Les Broz (Extra category)

AHA (Continued from Page 1)

Of the sessions that I attended, one of the most informative to me was the presentation by Ray Daniels of the Chicago Beer Society on Homebrewing Bock Beers. Ray analyzed recipes of winning bock beers to develop guidelines for brewing them. Below are his findings for brewing an award-winning bock:

- * Use either a full mash or a mini-mash (extract with specialty grains added)
- * Use Hallertauer hops (8 HBUs) added 45 minutes before the end of the boil. Add one-quarter to one-half ounce of Hallertauer hops in the last ten minutes of the

boil if desired.

- * Ferment at 45-48 degrees F.
- * Rack, then lager for 6 to 12 weeks.

Grain bill:

Mini-Mash:

Munich malt 2 pounds
Dark crystal malt 1 pound
Chocolate malt 4 ounces
Other/toasted malts 4 ounces

Light malt extract added to achieve desired gravity

Full Mash:

Munich malt - up to 10 pounds
Dark crystal malt - up to 3 pounds
Chocolate malt - up to 8 ounces
Other/toasted malts - up to 1 lb total

Two-row malt added to achieve desired gravity

The guidelines he gave are good and give homebrewers plenty of latitude to bring individual character to their bocks. The Chicago Beer Society will have different members make presentations such as this at their meetings on different beer styles. I would like to see this type of thing in our meetings as it increases our understanding of brewing. The Lager style group will be doing something similar on Oktoberfest beers during our September meeting. If anyone else would like to research a beer style and make a presentation to the club, please let one of the officers know.

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