

BARON AINÉ

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

December Monthly Meeting

The December monthly meeting is at 7:30 pm on December 16 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The meeting is a week earlier than usual due to the Christmas holiday. This will be our annual Christmas Party. Dennis Davison has a great lineup of door prizes and beers for the meeting. We'll also formalize the election of officers for 1993 and sign up for style groups.

Upcoming Meetings

January 27 - Homebrew night.

Officer Nominations

At the November club meeting, the following officer nominations were made:

President - Andy Moss
Vice President - Dennis Davison
Treasurer - Scott Lord
Newsletter Editor - Paul Arneson

Since we had only one nomination for each of the positions, the nominees will be formally elected at the December meeting and take over their duties in January.

State Fair Blue Ribbon Recipe

by Brian McManus

WEIZEN RECIPE

- 6.6 lb Weizen malt syrup, (65% wheat)
- 1 lb Weizen dry malt extract (65% wheat)
- 1 oz Hallertau hop pellets
- 2 oz Tettnanger hop pellets
- 1 pkg Wyeast liquid yeast #3056 (Bavarian Wheat)

Boil the malt extract for 60 minutes. Add the Hallertau hops at boiling, 1 ounce of the Tettnanger hops 20 minutes to end of boil, 1/2 ounce of Tettnanger hops 10 minutes to end of boil, and 1/2 ounce of Tettnanger hops at end of boil. Strain out spent hops and cool to pitching temperature. Add yeast and ferment in usual fashion.

Notes:

1. Make up a yeast starter so you can be assured of proper yeast activity.
2. Whole hops may be substituted instead of hop pellets.



Style Groups

New style groups are being formed for 1993. Style groups meet once a month outside of the regular club meeting to sample and discuss the selected style. The actual format of the style group varies. Some groups meet at pubs, others meet at members' homes. Some groups brew as a group, others don't brew at all. If you are new to the club and don't know too many people, style groups are a good way to get involved.

So far, we know of two style groups that will be going in 1993. Larry Krolikowski will be heading up a Belgian Ale style group and Scott Lord will be leading a group but he doesn't know what style it will be yet. We'd like to get more groups going so if you have an interest in a specific style, speak up at the next meeting. There will be style group signup sheets at the December meeting.

The Belgian Ale style group will explore the unusual world of Flanders Brown Ales, Trappist Ales, and Saisons. The group will roughly follow the recent book put out by the American Homebrewers Association on Belgian Ales. Due to the scarcity and expense of beers in this style, we will probably meet more frequently in members' homes to sample store-bought bottled Belgian Ales. We'll also attempt to brew our own and we'll give a presentation to the group at one of the club meetings later in 1993. Our first meeting will be in January. You can sign up at the December meeting or call Larry Krolikowski at 545-8509.

Brew News

If you like eating out in Milwaukee, you no doubt know about the great food at Jake's on North Avenue. What you may not know is that Jake's has recently added Guinness to their draft beer list. They also offer a Black and Tan using Guinness and Sprecher Amber. These fine beers complement the excellent steaks and seafood (and onion rings) served there. The Guinness and Sprecher are only available at the Wauwatosa location (6030 W. North Av.), not at their Brookfield location.

BARON MIND

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the Beer Barons of Milwaukee

A nonprofit organization.

Club Officers

President - Tom Anderson
Vice President - John Watt
Secretary - Scott Lord
Treasurer - Gerry Burant

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

We welcome any comments or suggestions.



A Tour of a Mega-Brewery

by Jeff Brown

Recently I had the opportunity to take Miller Brewing Company's tour. The tour started at the Tour Center on State Street. Miller has provided ample parking at the center for all but the largest crowds.

To help kill time while waiting for the tour, Miller has provided several videos which address the most frequently asked questions about the brewing process. In their souvenir brochure, small samples of hops, malted barley, and corn grits are included.

The tour began with a multimedia presentation extolling the virtues of Miller's beers, the brewing process, and the proud history of the company. It is interesting to note that the beer being held up by Miller employees, in one of the hundred year old photographs, is brown or black -- not the light golden color of today - although one is led to believe the recipe hasn't changed since Frederick Miller's days.

The real tour starts at the end of the process -- in the new (circa 1970's) packaging center. There the tourist can see some of the fastest can and bottle filling systems in the world. The C-18 can filler (the first production line seen on the tour) fills and seals nearly 2000 cans per minute. An 8 hour shift can product almost 1/2 million cans of beer. The visitor can see the cans traveling down the conveyors, past the date coder, through the rinser and into the filler. Just after the filler the cans go through a tunnel where CO2 is blanketed over the beer (to replace any oxygen laden air) and then into the double seamer, where the lid is placed on the can and sealed.

After filling and sealing, the can goes into the pasteurizer, where it gradually is heated to pasteurization temperature, and then slowly cooled. The pasteurization process takes roughly 1/2 hour, so the pasteurizer is large enough to hold a full half hour's production, roughly 45,000 cans of beer. From there the cans are dried, checked for mass (to insure a

proper fill level) and put into cases. The production rate is about 50 cases per minute. All this from a line manned by only four brewery workers!

After packaging, the cases go to the shipping center where they are palletized and loaded onto trucks and rail cars. More than 250 semi-trailers and 10 railcars are shipped out on an average production day.

The next stop on the tour is the brewhouse, where the tourists climb three flights of stairs to view the brewing kettles. These are huge and made of copper jacketed stainless steel. The brewing process is explained by the tour guides, and questions are answered. Following the brewhouse, the tour heads to the Miller Inn to have a few glasses of Miller's products, which, for American Pilsners, aren't bad.

I recommend the tour to anyone interested in commercial brewing. The average homebrewer won't learn anything new, but the degree to which packaging and advertising have overshadowed the actual brewing of beer is incredible. I found that the single least expensive component of a bottle of Miller beer is the beer. Even the neck label on the bottle costs more than the beer inside. Strange but true...



Membership Information

Annual membership dues are ten 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 \$10 to Gerry Burant, 2988 S. Superior Street, Milwaukee, WI 53207.

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 12/1/92 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.

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