

January 1993

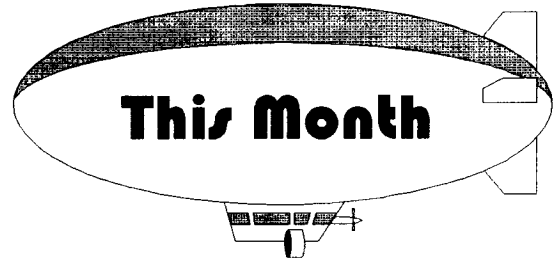
Baron Mind

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

Newsletter



You have probably noticed that this issue of the Baron Mind looks a little different from those of the recent past. It's because we have a new person doing the layout. We wanted to get new input into the way the newsletter is put together. Some fresh and exciting new ideas are always welcome. If you have any comments/suggestions or would like to contribute an article please feel free to contact our editor, Paul Arneson, at 662-2834.



The January monthly meeting is at 7:30 p.m. on January 27 at Clifford's (10418 W. Forest Home Ave, Hales Corners). This will be a homebrew night so bring some of your own to this meeting if you have them. The format of the meeting has not been decided before this issue of the Baron Mind went to press but be prepared to ask some questions about homebrewing.

Style Groups

So far this year there is enough interest in forming two style groups. One will be looking into Belgian Ales while the other group will be searching for the right type of lager to study. If you haven't joined a style group before you don't know what you are missing! If you have been a style group member in the past you might want to consider spinning off and starting one up yourself. The groups are a good way to get to know other Beer Baron members and learn more about the beers that we so love to drink. If you are interested in joining a style group contact the group leader for more details.

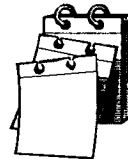


Belgian Ales

Larry Krolkowski (545-8509)

Lager

Scott Lord (242-7836)



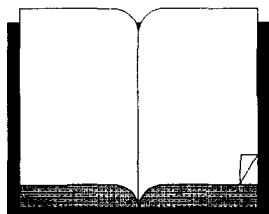
Upcoming Meetings

February 24th - Speaker and/or topic is needed



Beer Competition

February 27th - Homebrew Competition of New England, HWBTA Sanctioned Competition, Westport, Mass. Entry deadline is Feb 19th. Contact Leslie Reilly at (508) 636-5154



Book Review

by Dave Heim

I recently received the second printing of *Brewing the World's Great Beers* by Dave Miller from the Quality Paperback Book Club (a division of Book-of-the-Month Club). That in itself is an interesting sign of how homebrewing is growing into a common pursuit. Miller is an experienced homebrewer (1981 Homebrewer of the Year), and is currently the brewmaster at the St. Louis Brewing Company. This is his fourth book on brewing, so he obviously knows what he is talking about. This is a fairly short book, 150 pages, the focuses more on "what" than "why". More advanced homebrewers are referred to his earlier book, *The Complete Handbook of Home Brewing*.

Overall, it's a very good introduction to brewing, although I noticed a few things that were different than some of the other books I have read on the subject. The book is divided into chapters on: beginning homebrewing; starting to use specialty grains; beginning mashing; all-grain brewing; and "going semipro", where the more gadgets you have, the better.

Miller does not recommend hopped malt extracts, saying that the recipes on the labels often give poor results, especially as some of them recommend using sugar with one can of extract for a 5-gallon batch of beer. He also recommends boiling all of the water used in the brewing process, and storing that which is not boiled with the wort in sanitized glass jugs in the refrigerator. In light of that recommendation, I found it odd that he suggested mouth siphoning, which can contaminate a beer

pretty easily, even for those of us who don't have especially dirty mouths (#@\$%*!).

Another thing which I found less than useful is that, in all but the "beginner" recipes, he specifies liquid yeasts. While I know that they are usually purer than dry yeasts, and often give better results, I can't really picture myself going into a homebrew shop and asking for something called "Wyeast Labs #1007" or "M.e.V. Research #3". A more generic description of the type of yeast for each recipe would be helpful.

I especially found the last chapter of the book, "Going semipro" to be interesting. In it, Miller discusses kegging, filtration, counter-pressure bottling, and the rest of the stuff that Bryan North talked about at our October meeting. He also discusses some of the necessities of brewing larger batches of beer. While I'm not ready to do any of these things real soon, it was interesting reading.

Aside from a few minor beefs, I found this to be a very good book, and a welcome addition to my brewing library. It's published by Storey Communications, and lists for \$12.95.

Beer Forum on Bulletin Board



Join fellow beer enthusiasts and computer users on the Homebrewing forum of the Bat Cave, a local Milwaukee computer bulletin board. Local access to the board is free. Log on 961-1400 and you might meet some fellow Beer Barons.

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Andy Moss, Vice President - Dennis Davison, Treasurer - Scott Lord, Newsletter Editor - Paul Arneson. The **Baron Mind** is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Paul Arneson, Jeff Brown, Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles..

First Breweries

by Larry Krolikowski

Milwaukee has a reputation as being a beer city. Do you ever wonder how it all got started? It turns out that shortly after Milwaukee was settled in the 1830s, many small breweries began to appear. By 1859 there were over two dozen breweries in Milwaukee. Of course we had the right climate but Milwaukee was particularly good for brewing because of the many bluffs and hillsides. Before the advent of refrigeration, brick-lined vaults and caves were dug into the hillsides for brewing and storing the beer.

Milwaukee Brewery

Ironically, Milwaukee's first brewery did not brew lagers. Established in 1840 by three Welshmen, the Milwaukee Brewery was located at the lakefront on the lower east side. They brewed English-style ales and porters. In 1864, the Milwaukee Brewery became M. Powell & Co. which went out of business in 1880. Milwaukee Brewery produced approximately 2000 barrels annually.

Simon Reutelschofer

The lager tradition in Milwaukee began in 1841 on the south side. Simon Reutelschofer's brewery was the first to produce the styles that were then popular in Europe. The brewery changed hands many times during the mid nineteenth century, finally becoming the South Side Brewery for Philip Best & Co. The brewery became extinct in 1886.

Jacob Best

Jacob Best established a brewery in 1844 in Kilbourntown, the area just west of the Milwaukee River. This brewery later became the Empire Brewery for Philip Best & Co. By 1889, this brewery was producing 585,000 barrels annually. Jacob Best's granddaughter married Captain Frederick Pabst who joined the business and gave it his name in 1889.

Johan Braun

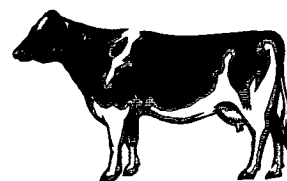
Johan Braun established an east side brewery in 1846 that later became the Valentine Blatz Brewing Co. This brewery also thrived. By 1889, it was producing 190,000 barrels a year.

Charles Best

Charles Best established the Plank Road Brewery in the Menomonee Valley in 1846. This brewery later became the Frederick Miller Brewing Co. Miller was producing 200,000 barrels a year by 1889.

August Krug

August Krug founded a second brewery in Kilbourntown in 1849. His bookkeeper, Joseph Schlitz, took over in 1856. In 1875 when Schlitz died, Krug's nephews, the Uihlein brothers took over.



This Bud's for Moo!

Greenwich, Conn., rancher Fred Grant feeds his prize cattle beer, saying it makes the meat more tender. Grant started his 36 acre ranch in 1975 and fed his cattle several different experimental diets over the next seven years. The ranch now produces Brae Beef, an organic, additive-free meat that contains about 3.3 percent fat, significantly lower than the 10 percent fat content in the leanest grade sold in supermarkets. In addition to beer, Grant feeds the cattle turnips, dandelions, and garlic. The beer? Budweiser. And, no, Grant doesn't get the cattle drunk.



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 month

meetings or you can send a check for \$10 to Scott Lord, 11312 N. Bobolink Lane, Mequon, 53092.

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 1/1/93 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.

This Space for Rent

Contact Paul Arneson for Rates and Deadlines

662-2834



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

1st Class Mail

2209 N. 62nd Street
Wauwatosa, WI 53213

Beer Barons of Milwaukee

