
Baron Mind

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

June 1993

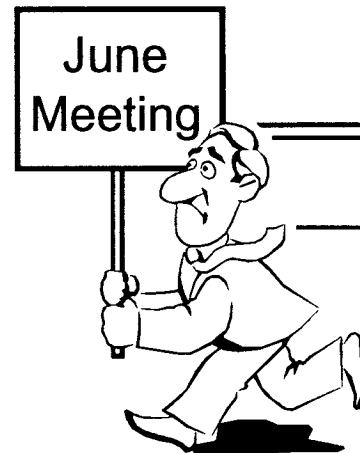
Brewing With Style Beer Barons Style Groups

This year there are two groups, each examining a different beer style. One is looking into Belgian Ales while the other group is studying beers from the lager category. 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 Krolikowski (545-8509)

Lager
Scott Lord (242-7836)



The June monthly meeting is at 7:30 p.m. on June 23rd at Clifford's (10418 W. Forest Home Ave, Hales Corners). This meeting will be a homebrew night so remember to bring along some homebrew. As always, you are encouraged to bring some questions about homebrewing with you to the meeting.



Calendar of Events

July 3 - Big Sky Homebrew Competition, Missoula, Montana. Contact James Pelland (406) 542-3685

July 10 - BJCP Exam - Madison Wisconsin. Contact David Norton (414) 694-7591.

July 28th - Speaker for this meeting will be Hans Kessler from Huber Brewing Company of Monroe, Wisconsin.

July 16 - Wisconsin Homebrewers Convention. See article on page 2 of this issue

July 27 thru 30 - AHA National Homebrewers Conference, Portland Oregon. Contact AHA (303) 447-0816



Homebrewing in Georgia Legalized

On March 1, 1993, the Georgia Senate passed a bill legalizing homebrewing in Georgia. After the House passed the bill 109 to 12 in early February, the Senate voted 36 to 13 to allow 50 gallons of beer for private consumption to be brewed annually. Governor Zell Miller Signed the bill into law on April 7, 1993. The bill takes effect July 1, 1993, just in time for a 4th of July party. Congratulations Georgia.



Wisconsin Homebrewers Convention

Homebrewers from around the state will have a chance to share their knowledge and improve their tasting skills at this year's Wisconsin Homebrewers Convention, scheduled for Friday July 16. The convention is a one-day meeting where you can listen to some great speakers and participate in two different hands-on sessions. In the Doctored Beer Lab, commercial beers will be "doctored" to illustrate different taste characteristics that you may find in your homebrew. In the Hop Tasting Comparisons, you will taste hop teas made from different hop varieties to help you distinguish among them.

The conference will be held at Kuglitsch's in New Berlin (16000 W. Cleveland) and will run from 8:00 AM until 5:00 PM. The cost to attend is \$20 in advance or \$25 at the door. Continental breakfast and lunch are included. You can pick up a registration form at the next club meeting or at the Purple Foot. Or send your name and address with a \$20 check payable to the Beer Barons of Milwaukee to the Wisconsin Homebrewers Convention, P.O. Box 27012, Milwaukee, WI 53227.

were added in 1989. It's a fine looking restaurant with an outdoor patio if you care to dine outside. My son enjoyed a piece of chocolate cheesecake from their dessert selection while my wife and I enjoyed the beer. At the bar they had the full line of Sierra Nevada beers that aren't available anywhere else. Some sharp looking mugs, glasses and T-shirts are also for sale at the bar. A few highlights of the tour and brewing process follow.

In the grain room I noticed they use grain from Briess Malting Company. It was great to see Wisconsin was somehow involved in the brewing of these fine beers. In the hop room you find that only whole hops are used. They had several varieties on hand. What a pretty sight to see those huge bins filled with all those wonderful smelling hops. After mashing and sparging the grains, they boil for over one and a half hours. Of course, no rice or corn fillers are used in the brewing process. The beer is then put through a process called centrifuging, where they spin the beer to filter out the large particles. Later it also goes through a reverse osmosis filtering process. The ales ferment in open tanks at 68 degrees and the lagers in closed tanks at temperatures below 50 degrees. The ales are aged for 10 to 13 days before bottling while the lager are aged for as long as 10 weeks. Before bottling the ales, another dose of yeast is added so they are naturally fermented in the bottle and the keg. They will age for 10 more days before they are ready to ship.

One thing I found really interesting was the fact that they produced beer in 5-gallon cornelius kegs. They were available all retail outlets in town. A 5-gallon keg of pale ale (their most popular beer in the Chico area) sold for \$35 with a \$20 dollar deposit, while a 6-pack retailed for \$5.99. I wish more breweries would try selling beer in the 5-gallon kegs. I think the idea would catch on. Their kegs would be compatible with our home keg systems. Plus we would have a better supply of kegs for homebrewing.

At the end of the tour there was one disappointment. Being from Milwaukee, I expected the customary free samples or in other words FREE BEER! Well, that is not the case at this brewery, but in the bar they have what is called a sampler. For \$2.75, you get about 3 oz of each of the beers available at that time. They put out a place mat with descriptions of each beer in a circle and the sample of each is placed in its spot. The bartender suggested the order in which I tasted them,



Sierra Nevada Brewing Company

by Ron Sween

On a recent trip to California I had the pleasure of touring the Sierra Nevada Brewing Company. The brewery was established in 1980, in Chico, a large town of 82,000. The tour starts off in the pub and restaurant that

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Andy Moss, 375-4216, Vice President - Dennis Davison, 545-9246, Treasurer - Scott Lord, 242-7836, Newsletter Editor - Paul Arneson, 662-2834. 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..

starting with the lighter ones and working towards the darker full-bodied selections, while saving Bigfoot for last. It was nice to have them all there in front of you so you could compare color and taste, and read the descriptions. It was well worth the price. I guess having a bar as a part of the brewery is one reason why they don't give away free beer.

The brewery has three beers that they offer year-round. The most popular is the PALE ALE. It has a nice amber color and is full-bodied, Perle hops are used for bittering, and Cascade hops for the finish; this beer is 4.4% alcohol. It was an excellent beer that I was able to enjoy many times both in the bottle and on tap while in Chico. Next we have the PORTER, which is dark in color, medium-bodied, rich and smooth. Nugget hops are used for bittering and Willamette for the finish; this beer is 4.7% alcohol. The third beer available year-round is the STOUT, a very dark, very rich beer with a distinct roasted flavor. Chinook hops are used for the bittering and Cascade hops for the finish; this beer is 4.8% alcohol. Both the Porter and the Stout were very smooth, excellent tasting beers.

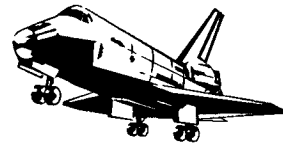
Next we have the seasonal beers. There are four that are offered at various times during the year. In late winter, BIGFOOT ALE is available. It has a fruity bouquet with a rich, bittersweet taste, and a deep reddish-brown color. Nugget hops are used for bittering and Cascade hops for the finish; this beer is 10.1% alcohol. I was able to sample this beer and the alcohol was apparent right away, but it was smooth and WOW what a bang! An excellent beer but be careful, please.

In spring, a PALE BOCK is brewed in the maibock tradition. Pale in color with a full body, this bock is brewed to celebrate the coming of spring. Perle hops are used for bittering and Mt. Hood for the finish; this beer is 5.2% alcohol. I was surprised at how pale it was, but it was very well-balanced, another fine beer. The last two seasonal beers were not available when I was there.

In summer, they will be brewing a SUMMERFEST beer. Like the Pale Bock, the Summerfest beer uses lager yeast. These are the only lagers that the Sierra Nevada brewery makes. The Summerfest beer is lighter in body than the ales but has a more pronounced hop aroma and bite. Perle hops are used for the bittering and Hallertauer hops for the finish; this beer is 3.5% alcohol.

For the holiday season, CELEBRATION ALE is brewed, a beer with a full, rich, and hearty character. Chinook hops are used for bittering and Cascade hops for the finish; this beer is 5.1% alcohol.

I mentioned that in the bar they may have something special on tap. While I was visiting, they had BROWN ALE on tap. This was only available in the Sierra Nevada bar. It was a nice medium brown color and oh, so smooth. I thought all the beers that I had the opportunity to taste were very good, high quality beers. The last thing I wanted to mention was the labels on their three year-round beers are very colorful, and eye-catching. A beautiful mountain stream framed by stalks of whole grain and hop vines containing large hop cones. The labels on the seasonal beers are also nicely done. Well, I hope you enjoyed my tour through the brewery and I hope someday I'll be able to go back and do it again.



Space Hops

Two German astronauts tested the effects of radiation and weightlessness on hop plants during a US. space shuttle flight in late February. A spokesman for Brauerei Beck said that German brewers hope to develop better types of hops from the space experiments. Natural radiation causes mutation in plants anyway, and the brewers hoped to find out what effects the extreme conditions of space will have on the plants.



Liquid Assets

Portland Brewing has come up with a unique way to attract investors. According to Fortune, each of the company's 600 shareholders receives a voucher worth a pint of ale a day at the downtown Portland brewery and pub. Stockholders must be Oregon residents. Pints are not cumulative or retroactive, but a loyal stockholder could conceivably consume three kegs of brew a year.



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 the Treasurer, Milwaukee Beer Barons, P.O. Box 27012, Milwaukee, WI 53227.

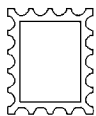
We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 5/1/93 you will not receive another newsletter unless you pay the annual dues.

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.

Support Clifford's Supper Club with your patronage.

**Clifford's allows us to use their banquet room at no charge to
the Milwaukee Beer Barons.**

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PLUS - The food is VERY GOOD!!**



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