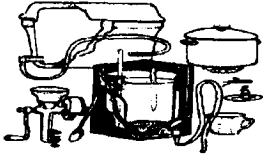

Baron Mind

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

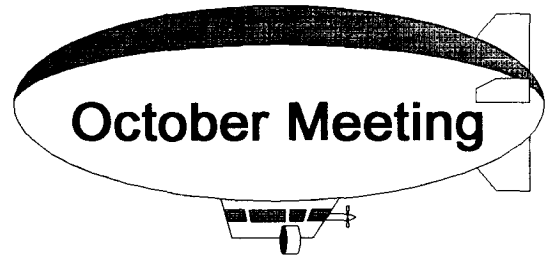
October 1993



Brewing With Style

As this year draws to a close, we need to start thinking about forming new style groups. Currently there are two groups active, one looking at Belgian Ales and the other studying lagers.

You might want to consider starting a group that joins a "beer of the month" club. This group would not concentrate on a single style but rather on a particular micro-brewery each month. Typically, these clubs offer several different types of beer from one or two micro-breweries each month. The cost of the membership would be distributed amongst the group members. Another possibility would be a social group instead of an actual style group. Each month the group could meet at a different drinking establishment and critique the bar's selection. You can even come up with your own idea but at least start thinking about it now.



The October monthly meeting is **Wednesday, October 27, at 7:30 p.m.**, at Clifford's (10418 W. Forest Home Ave, Hales Corners). The Belgian Ale style group will be hosting this meeting. There will be a number of styles represented including White, Trappist, Old Brown and others. There will also be a presentation of the history of brewing in Belgium, brewing techniques, as well as an explanation of some of the numerous styles from this country. If you are not a member of the Beer Barons and have not yet attended one of our meetings, please come join us.

Oktoberfest

Tasting Room

Tuesday, October 26th

8:00 p.m. to 10:00 p.m.



This Tuesday, the Tasting Room will be having a special presentation of Oktoberfest beers. Attendees will sample Oktoberfest from a number of breweries including examples from Samuel Adams, Sprecher, Capitol, Paulaner, Spaten, and Dinkelocker. With the tasting will be professional commentary on each of the beers.

The Tasting Room also has one of the best selections of micro-brewery beers in the area. It is located just beyond Water Street, downtown, on the corner of Kane and Humboldt. The price for this event is \$5.00 per person.



Calendar of Events

October 26th - Oktoberfest at the Tasting Room, Humboldt and Kane - See adjacent article.

October 30th - This is the deadline to have your beers entered in "The Second Annual Spooky Brew Review" competition in Chicago, IL. Call Steve Hamburg at (312) 878-0177 for details.

November 17th - Beer Barons' November monthly meeting (it's on the third Wednesday this month). Officer nominations will be heard at this meeting.

December 15th - Beer Barons' Christmas party and officer elections.

Reminder



'Tis the season to be thinking ahead about which beers you'll want to enjoy during the holidays. What beer is good for keeping you warm on those long and cold Wisconsin winter evenings? The Spring 1993 issue of *Zymurgy* suggests that a California common beer would be appropriate for the holidays. While a Russian imperial stout has got plenty of punch to it to warm you up after an evening of snow shoveling. Snow is a depressing thought to be having about in October but if you act now and brew, you may be the only one smiling on your block come January. An English mild or a brown ale also go good over the holidays. These last two brews mentioned here are easy to make and quick to mature. See the brown ale recipe included in this issue of the *Baron Mind*.



On The Road

by Paul Arneson

This summer, while on a business trip, I had the opportunity to visit Iowa City, Iowa. My trip came at the height of the Great Midwest Flood of '93. However, the swollen Iowa River had little to do with my sidetrip to the home of the Hawkeyes. The only thing in common with the flood was my desire to whet my tastebuds on some local brew. My search came to an end when a co-worker, and former Iowa City resident, took me to two establishments that were within one block of each other. The first place that we stopped at was a brewpub called Fitzpatrick's. We sat outside in their small but nice "beer garden". I always prefer to outside whenever possible. Besides, a rare event was happening that evening, no rain.

When the waitress came to take our order I asked what beers they had. Much to my surprise, she started reciting their commercial beer list, Miller, Budweiser, etc. I listened patiently until she was done. Then I asked her about the beers they had on tap, you know the ones brewed on-site. To this she replied, a lager, an ale and a stout. Funny, I thought a stout was an ale. When I pressed her for information as to the style of the lager, she looked at me as though I was speaking a different language. I guess to her I was.

I opted for the ale. It was a good choice. It appeared to be a pale ale with good hop bitterness and aroma. As you would expect from a brewpub, it was very fresh. A nice way to start the evening. Next, I ordered their stout. This too was very good. I never did try "the lager" but I was impressed with the two offerings that I had. Now, if they could only take a little time out to better educate their servers.

The next stop was for food (and drink too). We walked one block north to a place called the Sanctuary Restaurant & Pub. This reminded me of a cross between your favorite pizza place and Zur Krone. Although this is not strictly a pizza joint, that's what we had. They had a very extensive imported beer list. To keep things on the light side and to leave some room for the pizza, I ordered a Bass Pale Ale. Both the beer and the pizza were excellent. Unfortunately the hour was late, so the evening out came to a conclusion before I was able to sample any other selections from their beer list.

If you ever find yourself in Iowa City, perhaps for a Hawkeye game, then it would be worth your time to visit both the Sanctuary and Fitzpatrick's. Both are located near the university on Gilbert Street. Gilbert Street east of the Iowa River and the part you want is south of Burlington Street (Hwy. 1).

Fitzpatrick's 525 S. Gilbert ST. Iowa City, IA 52240 (319) 356-6900

Sanctuary Restaurant & Pub 405 S. Gilbert ST. Iowa City, IA 52240 (319) 351-5692



Style Books

The American Homebrew Association thus far has published 8 style books with histories, style descriptions, ingredient listings and recipes in its Classic Beer Style Series.

1. *Pale Ale* by Terry Foster
2. *Continental Pilsener* by David Miller
3. *Lambic* by Jean-Xavier Guinard
4. *Marzen · Oktoberfest · Vienna* by George & Laurie Fix
5. *Porter* by Terry Foster
6. *Belgian Ale* by Pierre Rajotte
7. *German Wheat Beer* by Eric Warner
8. *Scotch Ale* by Gregory Noonan

The retail price of each book is \$11.95, plus shipping and handling.

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.



Officer nominations are coming up in November. Now is the time to ask people if they would be interested in becoming a club officer. If you find someone who is interested, be sure to nominate them at November's meeting. The following is a brief description of each officer's duties.

President - This person runs the meetings and keeps them focused. The meeting format is flexible. This allows the format to reflect the personal style of the president.

Vice President - The main responsibility that this officer has is to recruit speakers for the meetings. Often this officer chooses the beers that will be sampled during the meetings. The VP. also runs the meetings in the president's absence.

Treasurer - The treasurer collects dues and meeting fees, updates the membership list, and pays the expenses incurred by the club.

Newsletter Editor - The editor solicits people to write articles and then organizes the articles into a newsletter. This job demands that you have access to a computer. Some typing may also be required. The editor works with a volunteer staff. This staff takes care of the layout, printing, mailing list and distribution of the newsletter.

The officers serve the general membership by providing direction to the club. Over the years the club has had a good turnover of its officers thereby allowing new people to bring fresh ideas to the Beer Barons. If you think that the club should be doing this or that, well now is your chance to make an impact - become an officer! It's your club, get involved!

Brown Ale

by Paul Arneson



Brown ales are a good style of beer to have on hand at any time. They are easy to make and may be drunk shortly after being brewed. I decided to brew this version of a brown ale late this past summer. After cleaning brewing supplies out of my refrigerator, I decided that I had enough ingredients to brew an English mild. Because I had a some chocolate malt to get rid of couple with the fact that the initial gravity was a little high, my English mild became a brown ale. The odd quantities of the

specialty malts used attest to the frugal origins of this 5-gallon batch.

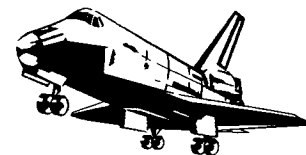
5 lbs - light, dry malt extract, Munton & Fison
5 oz - Black patent malt
3 oz - Chocolate malt
3/4 oz - Fuggles (bittering hops)
3/4 oz - Cascade (bittering hops)
35 ml - American Ale yeast (A02), Yeast Lab
1 1/4 cup - light, dry malt extract, for priming

To 2 1/2 gallons of water, add the black patent and chocolate malts then bring to a boil. Once boiling, remove these grains and add the dry malt extract and all of the hops. Continue to boil for 60 minutes. Remove wort from heat and cool as quickly as possible. Transfer wort to a primary fermenter that contains enough water to bring the total volume up to five gallons. Pitch the yeast. Prime and bottle when yeast activity stops (10- 14 days).

BREWER'S NOTES O. G. - 1.046, F. G. - 1.010 Yeast starter was began two days prior to pitching. Pitching temperature was 64 F. Malt used to prime was boiled in 16 oz of water and then cooled before it was added. 13 days from brewing to keggung.

If you want an English mild, eliminate the chocolate malt. This brown ale could have been improved by adding some finishing hops (1/2 oz. of either Fuggles or Cascade).

Matters of Gravity



Zymurgy, Summer 1993, reported that Becks sent hops into space to see how radiation affects growth. In April of this year the same brewery sent a tube of yeast and beer ingredients up with the space shuttle Columbia to determine the effects of weightlessness and space radiation on the yeast cells. Experimental batches of beer will be made after the shuttle returns. Becks hopes the experiment will lead to a yeast strain that ferments faster at lower temperatures and produces a beer less likely to cause a hangover. GOOD LUCK!!!!



Big & Huge

The Fall issue of **Zymurgy** reports that our own Dennis Davison won best of show in the Big & Huge Homebrew Competition held in Madison, Wisconsin this past May 8th. Nice going, Dennis!!



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 10/1/93 you will not receive another newsletter unless you pay the annual dues.

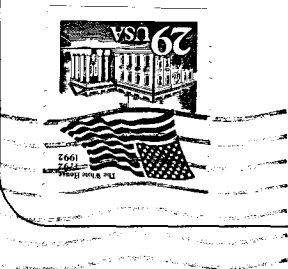
For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

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.
Our support will help show our appreciation.
PLUS - The food is VERY GOOD!!

Charter Membership Expires 1/1/94
Larry Krolikowski
12105 W. Howard Ave.
Greenfield, WI 53228

1st Class Mail



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