
Baron Mind

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

November 1993

Style Groups



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

One good idea that has been suggested for a "style" group, is a group that would focus on preparing for the Beer Judge Certification Program's exam. Each month the group would study a particular topic. This sounds like a great group to be in to learn about beers even if you don't want to take the BJCP exam.

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.

Brew News

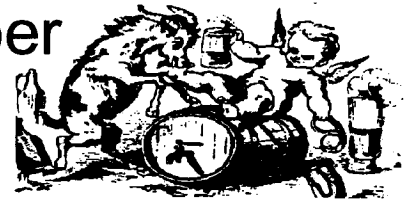


In October, Stevens Point Brewery was awarded a bronze medal for its Point Special Beer at the Great American Beer Festival XII in Denver.

Public Radio - Michael Jackson was interviewed on the October 27th program of "Fresh Air". The segment was a good one. Hopefully a few more people were enlightened about the world of beer.

Anheuser-Busch is looking to gain a foothold in the European market. A-B is contemplating the acquisition of the brewery which makes Budweiser Budvar in the city of Ceske Budejovice, Czechoslovakia. In German, Ceske Budejovice is called Budweis. Hence the name Budweiser for the beer brewed there. It is doubtful that the A-B version of Budweiser would replace the Budvar one.

November Meeting Bock is Back



The November monthly meeting is at 7:30 pm on November 17 at Clifford's (10418 W. Forest Home Ave, Hales Corners). 'Tis the season to brew a bock, the Lager style group will be presenting a bock and a Pilsener at this meeting. They will be hosting this meeting and impressing us with their knowledge of lagers. There will also be a few commercial examples of bocks on hand for your tasting pleasure. If you are not a member of the Beer Barons and have not yet attended one of our meetings, please come join us.



Calendar of Events

November 20th - This & That competition put on by the Madison Hombrewers and Tasters Guild. The competition is part of their 8th annual November Classic. It takes place at the UW - Memorial Union in Madison, WI. The start time is 6:00 p.m.

December 4th - Ambrosia Adventure, AHA Sanctioned Competition, Boulder, Colorado. Entry deadline is November 20th. Contact Susanne Price at (303) 442-9111

December 6th - Poignant Porter, AHA Club-Only Sanctioned Competition. Entry deadline is December 6th. Contact James Spence at the AHA, (303) 447-0816

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

January 23rd - First National Deaf Homebrew Competition, AHA Sanctioned Competition, Portland, Oregon. Entry deadline is January 8th. Call the Grateful Deaf Homebrew Society at (503) 245-1795

January 24th - Hail to Ale, AHA Club-Only Sanctioned Competition. Entry deadline is January 24th. Contact James Spence at the AHA, (303) 447-0816.

Trippel Your Pleasure

by Larry Krolikowski



This is the recipe that was used to brew the Belgian Trippel that we tasted at the October club meeting. It won a First Place at this year's Wisconsin State Fair.

Ingredients for a 5-gallon batch

- 6.6 pounds Northwestern pale extract syrup
- 2.5 pounds Munton & Fison light dry malt extract
- 1.5 pounds corn sugar
- 1.5 ounces Hallertauer hop pellets (90 minutes)
- 0.5 ounces Saaz hop pellets (3 minutes)
- 1 package Wyeast liquid Belgian yeast

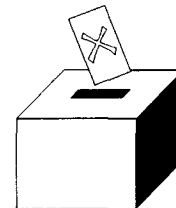
Brewer's Notes:

Original Specific Gravity: 1.093 Final Specific Gravity: 1.017. This beer was brewed in March 1993.

Use your standard brewing procedures but be prepared for a very active fermentation. This beer was completely fermented in just six days. For bottling, you might want to add active yeast in addition to the priming sugar since the yeast in the beer will be weakened by the presence of so much alcohol. I used some active yeast from another brew. I also placed the bottled beer in the warmest room in the house, for the first week after bottling, to help the yeast produce its carbonation.

For more details about this beer and other Belgian Ales, see "Belgian Ale" by Pierre Rajotte, one of the Classic Beer Style books from Brewers Publications.

Officer Elections In November



Officer nominations are coming up in November. None of this year's officers are seeking re-election nor are they interested in any other posts. This includes the newsletter editor position. If you like the newsletter, then someone had better run for the editor position or there won't be a newsletter come January! 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 V.P. 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. This year won't be any different either. 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!



American Homebrew Association

PO. Box 1679
Boulder, Colorado 80306

Annual Dues: \$29.00,
which includes a
subscription to *Zymurgy*
magazine.

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.

Irish Porter Cake

by Denise Arneson



The holiday season is nearly upon us so it is time to stock the pantry and the refrigerator with good things to eat and drink. Since I enjoy having good beer and good food, I am always on the lookout for ways to combine the two! On a recent search, I came across a recipe for an Irish Porter Cake in the Irish Countrywomen's Association Cookery Book. This is an authentic Irish cookbook brought back from my sisters' trip to Ireland.

After reading the recipe, I figured the Porter Cake would be similar to a fruit cake and was worth a try. I am happy to report that my years as a Beer Baron have not gone by without something sinking in about beer styles. I was quick to point out to my husband, Paul, that this Porter Cake wasn't even made with a porter but rather with Guinness, which I know to be stout! After some reflection about this, we figured the Irish countrywoman who had written the recipe had probably drank all of her porter prior to making the cake and then had to add Guinness instead.

Whatever the case may be, I made the Irish Porter Cake. As I had expected it turned out to be similar to a light fruit cake with good flavor. A note of advice however, if you share the same opinion about fruitcakes as Paul, you will want to drink plenty of Guinness before, during and after eating this cake!

Ingredients

8 oz. margarine
8 oz. brown sugar
8 oz. Guinness
1 1/4 lb. mixed dried fruit
4 oz. mixed cut peel
1 1/4 lb. plain flour
1/2 level tsp. baking soda
1 rounded tsp. mixed spice *
1 rounded tsp. nutmeg
1 apple
3 eggs

Grease and flour a 8 or 9 inch loaf pan. Place margarine, sugar and Guinness in a saucepan and slowly bring to a boil. Stir frequently until the sugar dissolves and the margarine melts. Remove from heat, add the fruit and allow to cool until it's just lukewarm. Sieve the flour, soda and spices into a large mixing bowl. Make a well in the center. Beat the eggs in a small bowl and add, along with the cooled fruit mix, to the flour. Stir together quickly, mixing well. Turn into the greased loaf pan and bake in a 300 F oven for 1 1/2 to 2 hours.

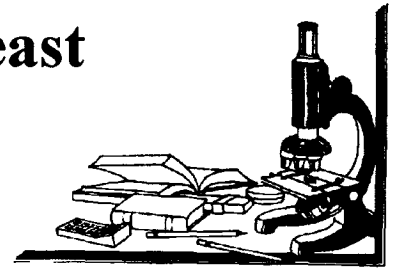
Baker's Notes:

* I used pumpkin pie spice mix in place of the mixed spice.

Also, use your brewing scale to weigh out the ingredients. It goes much faster that way rather than trying to convert them to cup measures. If you like, try sprinkling some Guinness on the cake once it has cooled, cover it tightly with plastic wrap, and let it age for a week or so before you eat it. This is similar to how traditional fruit cakes are soaked with brandy or wine.

Liquid Yeast Cultures

New
from G. W. Kent



G.W. Kent now offers Yeast Lab liquid yeast cultures in 15 different strains. Yeast Lab liquid yeast cultures are packaged in sterile plastic tubes with instructions for use. All cultures are laboratory tested for purity and each package is marked with a "best before" date. Yeast Lab liquid yeast cultures contain 35 milliliters of highly concentrated liquid yeast in the following strains:

Australian Ale
American Ale
London Ale
British Ale
Irish Ale
Dusseldorf Ale
Canadian Ale
Trappist Ale
Pilsener Lager
Bavarian Lager
Munich Lager
St. Louis Lager
California Lager
Bavarian Weizen
Dry Mead
Sweet Mead

The manufacturer's suggested retail prices are \$2.50 each, \$2.00 each for quantities of 12 of one strain, and \$1.75 each for five dozen (minimum of 12 of each strain). For a brochure, write to G.W. Kent, Inc., 3667 Morgan Rd., Ann Arbor, MI 48108, or call (800) 333-4288



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, PO 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 11/1/93 you will not receive another newsletter unless you pay the annual dues.

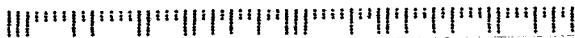
For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

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!!



53222-1430 50

Charter Membership Expires 1/1/94
Larry Krolikowski
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Milwaukee Beer Barons

