

Baron Mind

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

May 1994

In The News



Last year microbrewers produced a record 1.2 million barrels of beer. This represents just a little over 1/2 of one-percent of the total beer production last year in this country, and is about 15 times the amount that they produced in 1985. The big six brewers control about 91percent of the market, and imports the remaining 8 percent .

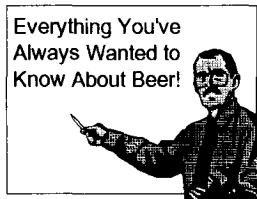
Once again, a member of the Beer Barons of Milwaukee has captured the title of MIDWEST BREWER OF THE YEAR. Dennis Davidson finished first with 49 points scored across 13 style categories with seven firsts, four seconds, and two thirds. Members Brian & Linda North finished third with 21 points earned in competition, however, they had captured the title the previous year. Points are earned by entry in various regional events throughout the year.

This spring, the Guinness Brewery sponsored a contest requesting entrants to pen a poetic tribute to the perfect pint. Peter McMullen contributed this entry:

PERFECT PINT

Of all the Guinness that has teased my tastes
To which pint must I tribute the best?
Like comparing compassions of the past,
'Tis a question that just can't be asked.
For the most perfect velvet stout to me
Is the creamy roasty Guinness
Yet to be!

Wisconsin Homebrew Convention



Although all of the details have not yet been worked out, this year's Wisconsin Homebrewers Convention is scheduled for Friday July 8. As with last year, the cost will be \$20 in advance or \$25 at the door. It's an all-day affair with several speakers and at least two hands-on sessions where you can work on your tasting technique. Those who attended last year's convention gave it rave reviews and we hope to make this year's event even better. Watch for more details in the coming weeks. If you'd like to help out, contact Larry Krolikowski (545-8509).

May Meeting

The May monthly meeting is at 7:30 pm on May 25th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to the regular meeting business we will be having a presentation entitled "Homebrew 101" by Jerry Hetzel and his gang of basement brewers. It will focus on basic homebrewing procedures and techniques.

Not including the several samples of homebrew Jerry will bring, we will also have the opportunity to sample commercial brews including Sierra Nevada Pale Ale and Paulaner Hefe Weiss. This is a meeting you won't want to miss.



Calendar of Events

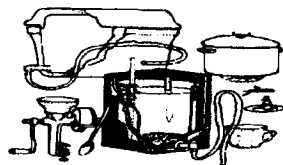
Meeting	Program
March 23rd	Miller Brewing Reserve Lager, Ale, and Stout
April 27th	Wisconsin Lagers
May 25th	Basic Homebrewing
June 22nd	State Fair Preview (Homebrew)
July 27th	Bavarian Weizenbiere
August 24th	Not Yet Determined
September 28th	Oktoberfest Beers
October 26th	Bock Style Group Presentation
November 16th	Pumpkin and Cherry Beers
December 21st	Beer Barons Annual Xmas Party

June 15th - Bock Style Group meeting at Able Pest Control (Rich Grzelak), 6720 W. Lincoln Av. at 7:30 pm.

June 19th thru 25th - AHA 1994 National Homebrewers Conference, BrewStorm '94, Denver, CO. Contact Nancy Johnson at (303) 447-0816.

July 8th - Wisconsin Homebrew Convention. Contact Larry Krolikowski at 545-8509.

July 9th and 10th - Wisconsin State Fair Beer Competition, Contact Jerry or Mary Utheman at 327-2130



The Beginner's Brewpot

It can be effectively argued that were it not for a simple fungus, civilization would not exist. Yeast, a simple plant, is probably more responsible for the domestication of man than any other factor besides fire. Omnipresent, it has an almost magical ability to transform grain, fruit, and other sugars into bread and fermented beverages, encouraging agriculture.

Despite the fact that it has co-existed with mankind throughout history, it was not until fairly recently identified, and its chemistry understood. Yeast was first identified by Van Leeuwenhoek in 1680, but it was Pasteur in the 1850's who first began to identify the process by which it worked.

Prior to the invention of the microscope, brewers knew that some outside agent was responsible for fermentation, but knew virtually nothing about yeast. In Britain, that agent was referred to as "God is Good". The Reinheitsgebot, the Bavarian beer purity law of 1516, which defined the ingredients that could be used in the production of beer, did not originally mention yeast.

There is evidence, however, that whatever this mysterious agent was, the ancients knew that something was responsible, and primitive yeast selection is known to have occurred as early as 1440 BC.

Brewers generally divide yeast into two basic categories, top and bottom-fermenting. The result of its interaction with malted grains in either case is the production of beer, however, in English, the distinction is between ales and lagers.

Generally speaking, top fermenting yeasts do their best work at higher temperatures, while bottom fermenting varieties do their best work at low temperatures. Bottom fermenting yeasts tend to work slower than top fermenters, and the differences between the various substrains tend to be far more subtle than those between the top fermenting yeasts.

It should be noted that both bakers yeast, and ale yeast are classified as the same species, however, they will produce very different results in the same medium. For example, breads made with ale yeast tend to be flatter and heavier, and beers made with bakers yeast tend to be cloudy, effervescent, and somewhat vinous.

Bottom fermenting yeasts are relatively new to brewing, becoming common only in the last 125 years or so. In that short time, they have become so dominant that most people now think of lagers, particularly those of the pilsner-style, when they think about beer. All brewing nations produce some sort of lager.

Top fermented beers (ales, stouts, porters, and weiss beers, etc.) are experiencing a resurgence in popularity after several decades of decline. In the United States, micro-brewers have probably fueled the growing demand, however major brewers such as Pabst and Miller are now producing top-fermented beverages.

The United States is also responsible for Steam Beer, a unique style, which was developed on the west coast, and basically involves fermenting lager yeast at ale temperatures. The net result is a spritzzy, and somewhat fruity beer.

Yeast is available to the brewer either in dry form, or as a pure liquid culture. The primary advantage of the dry form is its convenience, one need activate it only an hour or so before pitching. The disadvantage is that it allows for the increased likelihood of contamination, either by mutant yeasts, or bacteria.

The pure culture gives the brewer greater control of the final product, and most contest winners are now made using pure cultures. The disadvantage is that the yeast must be activated several days prior to brewing, and once activated, has a relatively short useful life.

Yeast may be reused over a period of several batches, but should practically be used no more than three times. If it is used any more than that, the possibility of mutation and infection is greatly increased.

Yeast can affect the final character of the beer greatly, allowing for esters and diacetyl to form in the beer, and differences between the various strains of pure cultures can be profound. Make a large batch of wort, divide it, pitch different strains, and compare the results.

Midwest Beer Hunter Strikes Again

by Dennis Davison



How many Brewpubs can you hit in one day you ask ? My answer is three. The first three pubs were done on Friday on the way to Oldenberg for the First Round Southern Regional of the AHA National Homebrew Competition.

Lafayette Brewpub and Restaurant located in Lafayette, ID. Four house beers are on tap, and they've been opened for 18 months. One of their flagship beers is a very well done Kolsch. Also served were, a very nice Oatmeal Stout, an IPA and a Bitter. The restaurants menu is oriented toward the bar food end but they do have some nice dinner and lunch entries. They do have a nice Micro-Brew beer list.

Next stop was Broad Ripple Brewpub and Restaurant located in a northern suburb of Indianapolis. (Warning they are closed on Sundays). This pub is a must see. Decorated as an English style pub this one scores a 5 star rating. On tap were six beers, with a few pulled from a beer engine. The quality of beer was excellent, all were very distinctive with the Kolsch hitting #1 on my hit parade. Monon Porter was a nice rich chocolate malt porter, Scotch Heavy was nice and malty, the ESB had a nice assertive hop character, a Wheat beer that had some of the phenolics and wheat character so many domestic wheat beers lack and a marvelous Red Bird Mild with plenty of malt and a great hop balance yet still light and refreshing.

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Jeff Brown, 961-2084, Vice President - Brian McManus 545-2838, Treasurer - Bill Myers, 769-0732, Newsletter Editor - Rich Grzelak, 545-0650. The *Baron Mind* is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Rich Grzelak, Jeff Brown, Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles. The permanent mailing address is Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227.

Oldenberg Brewery, in the Drawbridge Estates, in Fort Mitchell, Kentucky (Southern suburb of Cincinnati). Six very good lagers on tap which included a Stout, Wheat, Vail Ale (contract brewed by them), Vienna, Bock, and a Blonde. I say lagers because they use the same lager yeast in all their beers. The Ale types are fermented warmer but still don't have the fruitiness and esters one would expect. The beers are all clean and well made. Stylistically they are over filtered and lose some of the dextrines but are nice refreshing drinks. On a marketing end with the convention and meeting halls these beers are toned down for the mass public. The Brewery Museum, located in the complex, is a must see. We spent over 2 hours just looking over the old beer bottles, labels, beer cans, brewery equipment, & other various brewery memorabilia. They also play a tape on the art of cooping (Oak barrel making). The only sad note on this tour, was that almost all of the old brewery equipment and wood barrels came from Wisconsin Breweries. It's a shame that some of Wisconsin Brewery heritage is sitting in Kentucky and not in our state, but at least it's on display.

Saturday nights program featured some Ohio, Kentucky Brewmasters. The brewmaster from Great Lakes Brewing in Cleveland OH, brought a line of their bottled beers. Currently they are a brewpub but they are expanding with a micro-brew facility. If you see them in the near future on your store shelves, get them. They have a wonderful line of Lagers and Ales. All with nice crisp clean flavors and lots of character.

A fourth brewpub was also encountered on the way back Sunday. Mishawaka Brewing Company, located just east of South Bend, ID. If your passing through South Bend, stop by Mishawaka. Five flagship beers with up to three specialties. Lagers and Ales fermented with at least different yeasts (could be more but the brewer wasn't around to ask). 4 star Silver Hawks Pilsner, a 4 star Four Horseman Irish Ale, a 4 star Founder's Stout dispensed with nitrogen, a 4 star South Shore Amber Ale an excellent example of the Classic Pale Ales and a 4 star Lake Effect Pale Ale toted as a Pacific Northwest style but still has character and could easily be considered a British Bitter. Other beers included Mishawaka Gold Lager, Ankenbrock Wheat, and a Raspberry Wheat. My only complaint, is that the beers are served too cold. But waiting a short while, as they warm, is well worth it.

Spruce Beer

by Larry Krolkowski



Without a doubt, spruce beer is my favorite seasonal beer. I suppose it isn't really a seasonal since you could brew a spruce beer using bottled spruce essence that can be purchased year round. Don't do it! It's so darn easy to brew spruce beer the right way that you don't need to take short cuts.

Spruce beer isn't a novelty beer. Spruce was added to beer long before hops were. And I suspect that hops became prevalent in beer not because of superior flavor characteristics, but because hops are inexpensive and have better preservative qualities. Spruce beers have a slight cola flavor. Most people that I have served them to think they're great.

All you need to do to brew a spruce beer is to collect four ounces of new green spruce needles. This is not as difficult as collecting eye of newt -- if you live around here you certainly have a spruce tree somewhere in your neighborhood. However, you don't want pine needles, you want spruce needles. Spruce trees are tall, dense, cone-shaped trees. They have horizontal branches that support many long twigs full of needles,

usually hanging down from the branch. During May, the branches produce the new year's growth of twigs and needles. While spruce needles are generally dark green, the new growth needles are a much lighter color. Take a scissors or pruning shears to snip off enough of these two- to three-inch twigs to get your four ounces. You don't need to separate the needles from the twigs. If you don't have a scale, just pack as many of these twigs as you can into a one pint container and that should be close enough.

You use the spruce needles exactly as you would use boiling hops -- throw them into the brew kettle at the beginning of the boil and strain them out at the end. Easy! Here's a simple extract recipe for a five gallon batch:

5 pounds of dark dried malt extract or 3.3 pounds of dark malt syrup plus 2 pounds of dark dried malt extract
4 ounces of new green spruce needles (boil for 60 minutes)
2 ounces of Hallertauer hops (boil for 60 minutes)
ale yeast

Capitol City Brewing Company

By Jim McGuigan



During a recent shoot-the-dart-at-a-map vacation, a type that my wife and I are fond of taking, I found our first stop was to be in Springfield, IL. While driving around the city, we found a nice looking burger and beer joint. We walked in and noticed several tap handles without brewery labels on them. They just said "Pilsner, Red Ale, Australian Lager, Pale Ale, and Winterfest". Asking the bartender as to where they were made, my eyes lit up when I was told they were made on premises. My wife said "Leave it to Jim to find the only brewpub in Springfield."

I started with the Winterfest. Described as a bittersweet stout, I found it to have a wonderfully rich chocolate flavor, with a touch of coffee. It ended up to be my favorite

I then advanced to the "Sampler Pack", four three ounce beers for just \$2.00. I found the pilsner to be thin, and the Pale ale, wonderfully bitter, yet slightly citrusy. Abe's (Lincoln) Red ale was medium bodied, thicker, and more flavorful than many commercial breweries reds, but not quite as impressive as the Dungeon Red produced by Lakefront, and found only at the Gasthaus in the UW-Milwaukee Student Union. The Australian lager was very impressive. Malty and sweet, it reminded me of Andechs Spezial Hell Lager prodced by Huber. Due to my limited knowledge of Australian Beers (limited to Foster's), I was unable to compare it to other Australians. This is not a beer with which I would want to follow the Australian tradition of "bugling" (chugging), and I felt it wiser to slowly enjoy this brew. After another pint of both the Australian and the Winterbrew, I decided to call it a night.

I was lucky enough to talk to Tony Cecelia, a brewer worker, about some of the technical aspects of the brewpub. Capitol City brews in batches of 160 gallons, and steam brews rather than fire brewing. The fermentation tanks are 200 gallons each, and they use diataceous earth for their filtration system which brightens up this unpasteurized brew quite a bit. A wheat beer, as well as a raspberry or cranberry beer are set to be produced in their shiny stainless steel brewtanks in the future. In addition, they will soon be selling 1/2 gallon carryout jugs of their brew.

If you are passing through midstate Illinois, try to find the time to stop at this brewpub in Springfield. Located at 107 W. Cook, about 3 blocks from the State Capitol, don't pass this one up without trying their Winterbrew and Australian Lager.



**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 3/1/94 you will not receive another newsletter unless you pay the annual dues.

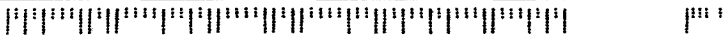
For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

**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!!



Membership Expires: Dec-94

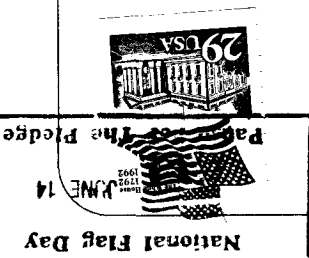
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Milwaukee Beer Barons



National Flag Day
JUNE 14
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