

# Baron Mind

A Monthly Publication For the Beer  
Barons of Milwaukee

Dedicated to the Education and  
Enjoyment of Fermented Malt  
Beverages

September 1994

## Sorry For the Delay

Due to unforeseen circumstances, we were unable to get this months newsletter to the printer early enough so that it could be mailed prior to this months meeting. We apologize for any inconvenience that this may have caused. Because of these problems, the Newsletter has a different look.

## Help Wanted

Once again editorial staff of this newsletter is forced to ask the general membership for your contribution of articles and recipes. Our goal is to provide as much variety and information as the format will allow. This is your newsletter, and all contributions are welcome. Please see Rich after the meeting if you would like to help.

## In The News

According to an article appearing in a recent FORTUNE MAGAZINE, Miller Brewing, and its products, had the most positive image among the major brewers. According to a survey of beer drinkers, the Miller product is "light blue-collar, civilized, and friendly looking". Budweiser is viewed as "tough, grizzled, and blue collar", and Coors has a slightly feminine image, certainly unwanted in a market which is 80 percent male.

In an unrelated story, the Miller Brewing company has been named Corporation of the year by the United States Hispanic Chamber of Congress. Miller uses a variety of Hispanic services and products, and has been affiliated with the chamber throughout its 15 year history..

While the western world has its traditional liberal and conservative parties, newly democratized Russia now has its own "Beer Lovers Party" which plans to run for seats in parliament. While vodka is typically associated with Russia, founders of the party rejected the idea of a

Vodka Lover's party because "after vodka, one wants to hit someone in the face, while beer unites people".

Several months ago, this column mentioned that Guinness Brewing was sponsoring a contest in which the entrant was to describe the perfect pint of Guinness. The winner, John Ford, of New York won an Irish Pub with the following entry:

*"Volcanic, rising with dark pleasure up into  
creamy whiteness, wait then!*

*Overflowing, it crosses the lips as a river of  
soul-quenching flavor leaving only rings of foam,*

*like strata, that record the life of another perfect  
pint".*

## September Meeting

The September monthly meeting is at 7:30 PM on September 28th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to regular meeting business, we will be featuring an assortment of Domestic and Imported Oktoberfest beers for tasting.

## Calendar of Events

Meeting	Program
September 28th	Oktoberfest Beers
October 26th	Bock Style Group Presentation
November 16th	Pumpkin & Cherry Beers
December 21st	Beer Barons Annual Xmas Party and officer elections.

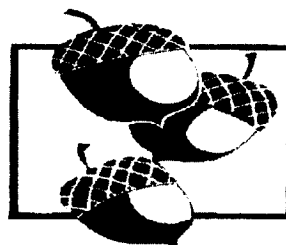
**October 3rd** - Best of Fest Club-Only Competition.  
Contact James Spence at (303) 447-0816.

**October 21st** - The taste of the Great Lakes.  
Frankenmuth Michigan. Contact John Geyer at (517) 652-9081.

**April 23rd to 26th, 1995** - Institute for Brewing Studies  
National Microbrewers and Pubbrewers Conference and  
Trade Show. Austin Texas. Contact the IBS at (303) 447-0816.

**May 11th to 14th, 1995** - Home Wine and Beer Trade  
Association Conference. Contact Dee Roberson at  
(813) 685-4261.

**June 1995** - American Homebrewers Association  
National Homebrewers Conference, Baltimore, Md.



# The Beginners Brewpot

One of the truly great things about beer is the vast variety of styles that are available. For competition purposes, almost thirty styles have been identified, however, there are so many variations within those categories, that finding the perfect beer is much like questing after the holy grail. Pity upon the poor souls who have tried nothing but American Style Lager.

Fortunately, because beer has been so essential to the growth of civilization, traditions have developed as to what styles are appropriate at different times of the year. While by no means complete, this month we will discuss the major styles associated with the various seasons. Keep in mind that although the beers discussed below are thought to be appropriate for a given season, this does not mean that they can not be enjoyed at other times of the year.

In Spring, Bock beers are traditionally brought to market by the brewer. Ranging in color from golden to nearly black, these beers tend to be malty, sweet, and hoppy, but not bitter. Bock beers have been available for export at least 700 years according to records found in a warehouse in Hamburg.

The style is thought to have originated in the German town of Einbeck, and the name is itself a corruption of the town's name. Over the years many variations within the style have developed, and there are now four identified subcategories: Pale, Dark, Doppel, and Wheat. Doppelbocks are generally available year round, but are best in early spring because of their high gravity and innate, almost cloying sweetness. In general, the German versions of the style tend to be much more hearty than those produced in the United States.

In summer, cooler and lighter beers are favored, particularly wheat beers and pilsners. Summer too, is a time to enjoy fruit beers, such as lambics. These beers are most refreshing when served at cool temperatures even though lambics and wheat beers are top-fermented.

Berliner Weisse, sometimes called "the champagne of the north" differs from other wheat beers in that it is produced with a bacteria, *Lactobacillus delbrückii*, making it slightly tart. Although quite pleasant by itself, it often flavored with raspberry syrup, or extract of woodruff. Berliner Weisse is characterized by a high degree of carbonation, pale color, and fruity tartness. Fairly low in alcohol, it is one of the most quenching styles of beer. These beers have a low hop rate, having only about five units of bitterness.

The other wheat beers do not have the lacto-bacteria present, and range in style from pale to doppelbock. The wheat contributes a spicy, clove-like presence. The beer is further divided into two main groups, with or without yeast (crystal or mit hefe). Those with yeast are becoming increasingly popular. Weisse Beer is most often served in a tall vase-like glass, usually with a twist of lemon.

Lambics and Belgian White Beers are very special variations of the wheat beer style. In addition to the wheat, fruit, usually cherries, raspberries, or peaches, are added to the wort, making the final product wine-

like. Belgian white beers differ from their German cousins in that the wheat used in the beer is unmaltd. The result is a beer that is bright, sweet, and almost opaque.

Summer too, is a time to enjoy American Lagers. These beers tend to be light and crisp, and are particularly satisfying after a hard days work.

In late August, and throughout the fall, heavier beers once again become increasingly in vogue. This is the time of year when Oktoberfest and Marzen beers are brought to market. These beers, typically sweet and malty, are variations on the style originally produced in Vienna. They tend to be heavy bodied, amber in color, and the taste of caramel is obviously present.

Oktoberfest beers were originally produced in celebration of the marriage of the crown prince of Bavaria in 1810. The people of Munich, knowing a good thing when they saw it, soon converted that celebration into an annual sixteen day beer festival. Marzen beer, beer that was originally brewed in late spring, and aged over the summer, is the base on which Oktoberfest beers are modeled. As such, although these beers are fairly strong and hearty, they tend to be weaker variations of their Viennese archetype.

In recent years, many microbrewers often use late fall to bring out specialty beers, such as those based upon pumpkins or cherries. Again, as a chill comes into the air, heavier, high gravity beers are favored. In late fall, scotch ales are appropriate.

Whereas Spring and Fall beers tend to be lagers, top fermenting beers dominate the Winter and Summer beers. In early December, the holiday ales start to appear. These beers tend to be of high gravity, and are often spiced. Old Ales, Barley wines, and Imperial Stouts all make excellent winter beers.

Barley wines are distinguished from old ales in that they are the stronger of the two styles. They may vary considerably within the style, ranging from light to dark, and from vinous, sweet, and estery to dry, hoppy, and bitter.

Old ales, on the other hand tend to be on the malty side. Many of the old ales are quite idiosyncratic, and have very little in common with each other. As with barley wines, they tend to age well, however, they tend not to be as potent as are barley wines.

Imperial Stout, originally developed for export to Czarist Russia, is a strong, black beer, that often has a slightly vinous character. There is nothing subtle about these beers, and they will overpower almost any food. These beers work best served after dinner, and make a good substitute for espresso.

Christmas ales are often spiced variations of the standard beer produced by the brewery on a year round basis. In many cases, the recipe for the holiday beer is changed from year to year, allowing for the brewmaster to display rry of the art. This is what makes the holiday beers so special. All winter beers make excellent nightcaps, and are best enjoyed on cold, blustery days.

Many other styles could be categorized as seasonal, but those described above are traditionally ascribed to the various seasons. Please keep in mind that heavier, malty beers are best in the cooler months, and lighter, dryer beers are most enjoyable in the warmer months.

## In The Kitchen

Once again, the Chicago Tribune Magazine, in its May 22, 1994 edition provides evidence that beer and fine food complement each other:

### Welsh Rabbit

(six servings)

1/2 Cup Belgian White Beer  
1 tablespoon prepared Mustard  
Dash Worcestershire sauce  
1/2 teaspoon paprika  
Pinch of Cayenne  
1/2 lb. sharp cheddar cheese, grated (about 2 cups)  
2 teaspoons cornstarch  
6 slices whole grain bread, toasted

1.) combine beer, mustard, Worcestershire, paprika, and cayenne in a medium saucepan and heat it to just short of boiling. Toss the cheese with the cornstarch and add it to the pot. Stir and cook over low heat until smooth.

2.) Spoon the melted cheese over the toast, or keep it warm as a dip for cubes of bread, fondue style. Serve with a Belgian white ale such as Blanche De Bruges.

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Beer and mustard lovers seem to have a natural affinity for each other. The following is a basic recipe for mustard using beer as a base. Feel free to experiment with different beers.

### Beer Mustard

1/4 cup dry mustard powder  
1 tablespoon horseradish  
1/3 cup beer  
2 tablespoons vinegar (rice or malt)  
2 egg yolks, beaten  
Sugar to taste

Mix all ingredients but egg yolks, and let them sit for about 1/2 hour, covered.

Add egg yolks by whisking them in and cook over medium low heat until the mixture thickens. Place in jar and cool.

This recipe will make about a cup of mustard which should keep about three weeks when refrigerated. Different beers will affect the mustard in subtle ways. Top fermenting beers seem to work best

## Beer Cryptology

Virtually every brewer uses a code to identify when a batch of beer has been produced to make sure that their product is fresh for the consumer. Some of the codes used are listed below:

### Julian Dating

Some Brewers use a three digit code to identify when the beer was made ( a fourth digit may identify year).

001-031	Jan 1-31	132-059	Feb 1-28
060-090	Mar 1-31	091-120	Apr 1-30
121-151	May 1-31	152-181	Jun 1-30
182-212	Jul 1-31	213-243	Aug 1-31
244-273	Sep 1-30	274-304	Oct 1-31
305-334	Nov 1-30	335-365	Dec 1-31

Number indicates day of year

### Anchor Brewing

Uses a three Character Code: First Digit-last digit of year, Second, Month as follows:

Jan-J	Feb-F	Mar-M	April-A	May-Y	June-U
Jul-L	Aug-G	Sep-S	Oct-O	Nov-N	Dec-D

Third digit identifies day as follows:

1-26 (a-z) 27-29 (7-9) 30 (3) 31 (1)

For example, September 10, 1994 would read: 4SJ

### Sierra Nevada

Avoids numeric codes altogether in favor of a special notch applied to the label. This notch requires a special gadget to read it , however, the cases themselves are stamped with the production date.

### Miller Brewing

Uses a very simple 5 digit code: **MMDDY**, for example, a beer made on **September 10, 1994** would read **09104**.

### Heilemann Brewing

Uses a modified version of the Julian Calander, 4 digits, the last digit indicating the year. For Example, a beer made on **January 10, 1994** would read **0104**.

**Baron Mind** is published by the *Beer Barons of Milwaukee*, a nonprofit organization. Club Officers are:

<b>President</b>	Jeff Brown	961-2084
<b>Vice President</b>	Brian McManus	545-2838
<b>Treasurer</b>	Bill Myers	769-0732
<b>Editor</b>	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**.

## ***Membership Information***

Annual Membership dues are ten dollars. This just barely covers the cost of producing and mailing this newsletter. In addition, we charge a \$5.00 fee for each meeting attended. This pays for 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 \$10.00 to :

**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. 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 Cliffords Supper Club with your patronage**

Cliffords 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!!

**1st Class Mail**

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