

# Baron Mind

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

January 1995

## January Meeting

The January monthly meeting is at 7:30 PM on January 25th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person.

## What's Hopping!

A Monthly Column  
by Peter McMullen



Greetings, hop heads, and welcome to another year of Beer Barons. Each month I plan to use this space to inform you of coming events and any club news. Since it is my job to plan the meetings (and the beer, too!) I will include a three month schedule of club meetings in the calendar of events, along with a description of the coming month's meeting.

This month's meeting is not with Michael Jackson, but rather with beers he has selected as 4-Star beers (his highest rating) in his pocket guidebook. I can guarantee these will be seven of the best beers you have had in one sitting or you can force me to resign. I only hope that I don't break the club's bank in the first meeting.

Since there are only three meetings planned, here is where we need your help. The club is willing to pay for the supplies for anyone to brew a batch of beer for a meeting that we can compliment with some commercial beers. Please talk to me for details - an no triple-bocks, please!

There will be no survey to disregard this year. Rather, we will have a monthly suggestion sheet for any ideas that people might have for a meeting. In the past we have had style groups form to study a particular style of beer. Having been a part of these I can tell you that they are a great learning experience, and make for great meetings.

As a final note, as vice president I have inherited the box of official Beer Baron T-shirts. It is my New Year's resolution not to pass this on to the next vice president. The sizes are M(1 only), XL, and XXL, and are only \$10.00 each. If you are a member and don't have at least one of these, you will be forced to stand in a corner while being sprayed with a shaken can of Budweiser.

## Meeting Programs

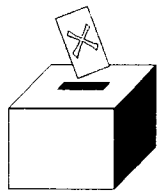


|               |  |
|---------------|--|
| January 25th  | Michael Jackson ☆☆☆ Beers                                    |
| February 22nd | Brewing High Gravity Beers<br>Dennis Davison and Brian North |
| March 22nd    | Irish and Irish Style Stouts and Ales                        |

## Calendar of Events

|                  |   |
|------------------|---|
| January 29th     | Hall to Ale Club Only Competition. Entries due January 23rd. Contact James Spence at (303) 447-0816, Ext 121.                             |
| February 3rd/5th | HWBTA National Homebrew Competition, South Barrington, IL. Entries due January 21st. Contact David Ittel at (708) 885-8282                |
| February 4th     | Fourth Annual Central Illinois Homebrew Competition, Normal, Illinois. Entries due January 21st. Contact Tony McCauley at (309) 664-6284  |
| February 12th    | BJCP Exam, Blue Island, Illinois. Contact Al Korzonas at (708) 430-4677   |
| March 27th       | Bock is Best Club-Only Competition. Entries due March 20th. Contact James Spence at (303) 447-0816, Ext 121                               |
| April 22nd       | Bidal Society of Kenosha Competition, Kenosha, Wisconsin. Entries due April 15th. Contact Carol DeBell at (414) 654-2211                  |
| April 23rd/26th  | Institute for Brewing Studies' Microbrewers and Pubblers Conference and Trade Show, Austin Texas. Contact Nancy Johnson at (303) 447-0816 |

## 1995 Officer Election Results



The election of the 1995 officer slate took place at the Annual Christmas Party this past December 21st. The nominations for President, Vice President, and Newsletter Editor were uncontested, while there were two candidates for Treasurer.

The election results are as follows:

President - Brian McManus, 1994 Vice President.  
Vice President - Peter McMullen  
Treasurer - Bill Meyers, 1994 Treasurer  
Newsletter Editor - Jeff Brown, 1994 President

As in the past, the President is responsible for leading the meetings. The Vice President duties include planning the meeting program, recruiting guest speakers and selecting the meeting beers. The treasurer, naturally, is responsible for maintaining the treasury, paying bills, and maintaining the membership list. The newsletter editor edits and publishes the monthly this monthly newsletter.

## President's Corner

By Brian McManus



As the newly elected president of the Beer Barons, there are some items that need to be addressed. First of all I wish to thank all the people who contributed to the success of our club last year. Rich Grzelak gets most of our beer as fresh as possible, enabling us to enjoy some beers we might not have tried. Steve Rice helped set up our meeting with Lakefront Brewery. I'd also like to thank all the people that helped with the newsletters.

Secondly, the subject of smoking at meetings came up. I received a complaint from Clifford's after the October meeting saying someone put out a cigarette on their floor. I would hope that it wasn't one of our members. A little common sense should help with any conflicts between smokers and non-smokers at our meetings. During any tasting and judging I would ask that smokers refrain from smoking. Aside from that, please be courteous to those around you when smoking; and please use an ash tray. Thanks for your cooperation.

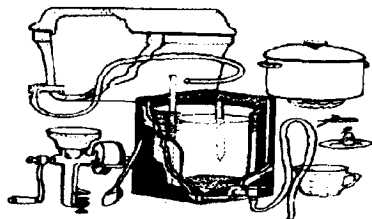
I also wish to thank the Purple Foot, Homebrew Depot, Dennis Davison, and Brian and Linda North for their gifts for our Christmas party. Between these supporters of our club I believe that any of your homebrew needs can be met. Thanks also to Clifford's who give us the use of their hall for free. I heartily recommend their supper club and ask that our members patronize them whenever possible.

In conclusion, I look forward to another good year with the Beer Barons and remind every member that this is your club, not mine. Any suggestions or topics will be considered, and if there is enough interest in a particular subject, we will try to have a meeting on that topic.

Thanks for your support. Let's have a great 1995!!

## The Beginner's Brewpot

by Richard Grzelak



When one thinks of beer, it is usually lagered beer that is brought to mind. Yet, this family of beers has only been readily available for just over 100 years. Prior to that time, bottom fermenting beers were virtually unknown, and top fermenting styles were king. Although relatively bland American pale pilsner style beers are the dominant form here, there are a variety of styles within this family that are worthy of exploration.

Lagering beer means to lay down, that is, age a beer, usually in cold storage. These beers are further distinguished from ales in that the yeast used is bottom fermenting. This results in a beer that generally is mellow and clean on the palate. Steam beer, a style which was created in the United States uses bottom fermenting yeast, but is processed at ale temperatures resulting in a beer which is somewhat fruity and very spritzly. It is not truly a lager, but rather, a hybrid of lager and ale families.

For purposes of this discussion, lagers are divided into three main families, Pilsner, Vienna, and Munich. The styles associated with each of

these cities is sufficiently different that even the most casual beer drinker should be able to tell the difference.

Pilsner style beers are probably the most popular in the world today. These beers tend to be pale, light bodied, and flowery. Their finish tends to be dry and hoppy. The style originated in Pilsen, Czechoslovakia, and Pilsner Urquell is considered by many to be the standard on which these beers are modeled. Its qualities make appreciation of the style nearly universal, and the style is produced in every brewing nation.

Vienna style beers are generally reddish in color, and are sweet and malty. Marzen and Oktoberfest beers are variations within the style, and are heavier in body than the traditional Viennese beers. It is somewhat ironic that up until fairly recently, the lighter day to day Vienna lager was no longer produced in its home city, but rather in Mexico under the label Dos Equis, the style being an excellent complement to Mexican food. In recent years, there has been a proliferation of red lagers, and all of these are to some extent variations on the Viennese model.

The beers of Munich tend to be dark, malty, and coffeeish. Although some pales are produced, the style is generally associated with bocks and doppelbocks. Rauchbeer, a variation of the style made with smoked malt, is a subcategory of Munich dark lager. These beers tend to go well with chicken, and rauchbeer is particularly good with smoked foods.

Dortmunder beer is similar in style to that produced in Pilsen, except that it is not quite as hoppy, and because it is an export style, is somewhat stronger.

Malt liquors, at least those produced in the United States, are lagered beers. These beers tend to be sweet, fairly alcoholic, and not very malty. Cheaply made, these beers are most often consumed for their gravity than ability to please the palate.

Malt liquor is a legal term in many states, and beers classified as such are defined by their alcohol content. The percentage of alcohol used to define the term will vary from state to state, but these beers will always be more alcoholic than other beers. Because alcohol is the defining characteristic, so foreign top fermenting beers are required to be labeled as "Malt Liquor".

Lager yeasts have only been in popular use for the last one hundred fifty years or so. Prior to that time beers were primarily made with top fermenters. It was noticed that when certain beers were placed in caves for storage and aging over the summer, certain varieties of yeast continued to ferment on the bottom of the fermenting vessel, and through the techniques developed by Pasteur, these yeasts were isolated and cultivated for use by modern brewers.

Because the biology of yeast, and other microorganisms was not understood prior to that time, the older lager styles, particularly those of Munich and Vienna, were mostly the result of good fortune.

Unlike ales, lager beers are best served at cooler temperatures and because of their relative clarity and mellowness, flaws in processing are generally more apparent. The lighter the beer, the easier to spot the flaw.

The home brewer can produce lagers of equal or better quality to commercial examples, but may run into problems where storage space is at a premium. However, the reward is often greater than the sacrifice.



*Baron Mind* is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Brian McManus, 545-2838, Vice President - Peter McMullen, 962-6834, Treasurer - Bill Myers, 769-0732, and Newsletter Editor - Jeff Brown, 961-2084. The *Baron Mind* is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Jeff Brown, Rich Grzelak, and other club members who contribute articles. The permanent mailing address is Beer Barons of Milwaukee, PO Box 27012, Milwaukee, WI 53227.

## Many Thanks for 1994

From Richard Grzelak, 1994 Newsletter Editor

Putting this newsletter together in 1994 was both rewarding and challenging. It could not have been done without the help of the following people, whom I gratefully acknowledge: Jeff Brown, Marianne Sulkowski, Ted Wilinski, Bill Meyers, Dennis Davidson, Peter McMullen, Chris Koehn, Larry Krolkowski, and John Baas.

In addition, discussions with other members too numerous to mention here were the inspiration for a number of features and articles that appeared. If I failed to mention any contributors, I regret the error. My goal was to make this newsletter both interesting and informative, and hopefully, that goal was achieved. Thank you all very much.

From the 1994 Officers

The officers wish to acknowledge the contributions of the following people and organizations. Without them we would have had a far less successful year.

Jerry Kovacich, Town Beer and Liquor, who through his efforts, was able to obtain for us the freshest beer possible.

Jeff Keller and Dan Baytona, Miller Brewing, who proved that the big breweries can still produce a satisfactory beer.

Mark Duchow, formerly of Water Street Brewing, and now with Brewmasters in Kenosha, who proved that extract beers can be tasteful and satisfying.

Jerry Patwald, Spaten Distributing, a charter member of the Beer Barons whose ongoing contributions have insured our growth.

Keith Wayne, Grays Brewery, an innovative microbrewer whose beers are interesting, tasty, and unusual.

Gary Verstag, Lakefront Brewery, for an informative discussion of microbrewery operations.

In addition, we wish to thank all of the members who manned our information booth at the State Fair this year, and the following businesses who helped to defray our costs:

European Touch Co.  
The Purple Foot  
The Frugal Home Brewer  
The Malt Shoppe  
The Market Basket and  
The Home Brewing Depot

## In The News

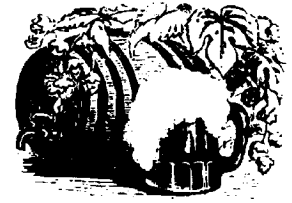


The G. Heilemann Brewing company of LaCrosse recently announced plans to introduce up to 150 new brands of beer to the market within the next six months. Heilemann, under new management, after successfully completing a bankruptcy, presently offers beer under about a dozen different labels. About 10 percent of the new brews are expected to be Ice Beers.

The new management of Heilemann further demonstrated its aggressiveness by announcing that it will be producing beer in China in partnership with a Hong Kong based company. Lone Star, rather than flagship, Old Style, will be produced by the mutual venture which will also oversee and modernize 23 Chinese Breweries. Lone Star was chosen because of the American image it has: Texas, cowboy, and western. It was felt that the imagery would give a competitive advantage over Pabst, presently the only other American brewer who has a presence in that market.

## Cask Conditioned Ales (part 4 of 4)

by Jim Busch



### Brewing Tips for Home Production of Cask Conditioned Ales:

The production of cask conditioned ales is not that different from the normal production of homebrew. In both cases, the beer is naturally carbonated in a closed vessel. The major difference is in the amount of carbonation that is developed, typical ales and lagers are conditioned to about 2.5 Volumes of CO<sub>2</sub>, while cask ales are closer to 1.5 - 1.75 volumes. When brewing cask ales, there are two methods to follow:

a. Let the fermentation complete, and add a small amount of fermentables in the cask.

b. Carefully monitor the fermentation and when the gravity is within 1 degree Plato of the terminal gravity, bung the cask. This method is preferred but can be difficult due to the requirement that the brewer know fairly accurately what the real terminal gravity will be. This technique is simplified by using SS soda kegs for dispense, and carefully venting excess pressure as the cask conditions. The use of finings for the homebrewer can be an additional effort that many may not want to bother with. In this case, be sure to use a yeast that is known to be an excellent flocculator. If cask hopping is done, only fresh whole hops or whole hop plugs should be used. Place the hops in a permeable bag, using a sanitized weight to force the bag to the bottom of the cask. If you intend to serve the beer as true cask ale, a gravity feed can be employed but ideally, the cask should be emptied in one night.

Historically, IPAs were of much higher OG, but my experience has found that today, these are as low as 1.035 up to 1.045, and merely a hoppier version of Bitter. Strong ales today are often found as "low" as 1.051 OG but frequently in the 1.062 range. Despite the relatively low alcohol by volume (ABV) of all but the strong ales, these beers have a lot of unfermented matter that gives the cask ales abundant body and mouthfeel. Unfermented matter is primarily composed of dextrins, which normal yeast cannot metabolize, and as such the dextrins will carry over into the finished beer intact. The use of caramel malts (or crystal malt as it is often called) will always increase the quantity of unfermentable matter in a beer and caramel malts are routinely used in the production of cask ales. Many brewers create a wort of OG 1.055 or higher and dilute this into the fermenter by adding boiled and cooled water to result in the 1.035 OG. By using this technique, a degree of caramelization can be achieved from the kettle processing that may result in beneficial flavor attributes.

### A Brief Description of Styles

| Type            | Original Gravity | ABV     | Unfermented Matter* | IBUs  |
|-----------------|------------------|---------|---------------------|-------|
| Ordinary Bitter | 1.031 - 1.045    | 3-4.6   | 27-45%              | 20-40 |
| Draught Mild    | 1.030 - 1.036    | 2.5-3.6 | 29-48%              | 14-37 |
| Best Pale       | 1.040 - 1.050    | 4.3-6.6 | 21-43%              | 19-55 |
| Brown Ale       | 1.030 - 1.040    | 2.5-3.6 | 43-55%              | 16-28 |
| Strong Ales     | 1.066 - 1.078    | 6.1-8.4 | 32-44%              | 25-43 |

### Glossary of terms:

Burton Unions - Classic fermentation technique that recirculates the yeast overflow from the fermenter into a collection tank and back into the fermenter.

Isinglass - A fining agent made from the processed swim bladders of fish, primarily the Sturgeon fish.

Fining agents - Materials that help to clarify cask conditioned ales. Includes isinglass, geleatin, and in the case of protein removal, Alginate (negatively charged polysaccharides).

Residual extract - Not to be confused with terminal gravity. Residual refers to the amount of fermentables remaining at a certain time, these fermentables will be metabolized by the yeast in suspension, given time to do so.

Stillage - A wooden device used to prop up and hold the cask in position for dispense.



Terminal gravity - the final gravity of the beer. It is measured after all of the fermentables are consumed.

Top Fermented Beers - beers fermented using a top fermenting yeast strain, *S. Cervesae*. Yeasts of this class tend to ferment the wort through action near the top of the fermenter, and also tend to rise to the top at the fermenter at the end of fermentation.

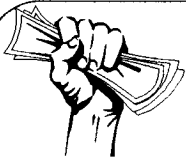
Unfermentable Matter: primarily dextrins which normal brewers yeast cannot metabolize. As a result, these body builders are carried over into the finished beer and contribute sweetness, body and mouthfeel. It can roughly be calculated by reading the terminal gravity. A beer that has an OG of 1.040 and a FG of 1.010 has 10/40 unfermented matter, or 25%.

Yorkshire Squares - Classic square fermenters, made of slate at the Samuel Smith brewery. Consists of a slate bowl device that is situated above

the fermenter allowing yeast overflow to collect for removal or if left, reintroduction into the fermenter.

About the author: Jim Busch is an electrical engineer developing firmware under contract for NASA, at the Goddard Space Flight Center in Greenbelt, MD. An avid brewer since 1988, and an all grain brewer since 1989, Jim can often be found in his backyard brewery that he designed and built with Keith Harper in 1992.

Jim can be located on the Internet at: busch@daacdev1.stx.com



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

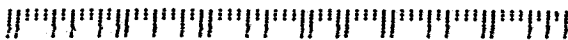
We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. For current club members, it is up to you to remember to renew -- we do not send out reminders, so check the date on your address 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: Nov-96

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