
Baron Mind

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

August 1995



August Meeting

The August monthly meeting is at 7:30 PM on August 23rd, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person.



Meeting Programs

August 23rd	Benjamin Gay from LaBelle Brewery
September 27th	Randy Cruse - Randy's Fun Hunters Brewery
October 25th	Open
November 15th	Keith Peltz - Paulaner (3rd Wed. of the Month)
December 20th	Xmas Party (3rd Wed. of the Month)

Calendar of Events

August 26	Weiss is Nice Club-Only Competition. Boulder, CO. Entries due August 14. Contact James Spence at (303) 447-0816, ext 121
September 8/10	Indian Summer - Henry W. Maier Festival Park
September 4	Renaissance Beer Festival, Shakopee, MN. Contact Tina Sigman at (612) 445-7361
September 15/17	First Great Lakes Beer Extravaganza. Contact Rick Coates at (616) 938-3247
September 30	Second Annual Sin City Sudzer Homebrew Competition, Sheboygan, WI. Entries due Sept 29. Contact Rick Woods at (414) 458-8752
October 5/8	Great American Beer Festival, Denver, CO. Call the GABF info line at (303) 447-0126
October 13/14	Real Ale Fest Conference, Chicago, IL. Contact Beer Baron's own Dennis Davison at 545-9246, or e-mail ddavison@earth.execpc.com
November 11	November Classic, Madison, WI. Entries due November 4. Contact MHTG, Box 1365, Madison, WI 53701

What;s Hoppening!

A Monthly Column
by Peter McMullen



As you can see from the calendar, the rest of the year's meetings are filling up. For the rest of the year, and perhaps longer, the club will give free admittance to some lucky pre-meeting dinner patron of Cliffords. We will choose a name out of a hat for those who eat downstairs. Show up between 6:00 and 6:15 pm.

Beer Barons Treasurer Resigns

Due to personal reasons, Bill Myers, Beer Barons Treasurer for the last two years, is resigning his post as of the July meeting. Our sincere best wishes go to Bill, along with thanks for a job well done.

In the interim, Laura McManus has volunteered her services to maintain the books and membership list until the end of this year.

The current plan is to route all correspondence and dues renewals through our Post Office box until next year's officers take over the club. Just in case anyone is wondering, the treasury remains solvent and Bill did not abscond to South America with our money.

Now is the time for all members to start thinking who they wish to nominate and vote for next year's officers. None of the current officers are seeking re-election for their current posts. Candidates will be needed for President, Vice-President, Treasurer, and Newsletter Editor. The jobs require some effort, but are not without their rewards. Just being in a whole room full of BEER PEOPLE talking about BEER has made their terms worth it. Think about it, and remember to Sip, Sample, and Savor.

Irish Stout, Ale, and Cider Tasting

Newsletter Editor Jeff Brown has recently returned from Ireland bringing with him several cans of draft Beamish Stout, Smithwicks Ale, and five different hard ciders brewed in Ireland. None are available through normal retail outlets in the United States.

Jeff will be organizing a side-by-side tasting of draft stouts - Guinness and Murphy's are available locally, and a separate tasting of the ciders. The cost of the tasting will be determined by the number of participants. If you are interested, see Jeff at the August meeting.



Make Your Own Amber and Brown Malt

by Tony Babinec

For amber malt, try DeWolf Cosyns Biscuit malt. Its color is about 22L, which makes it darker than Munich Light or Munich Dark, but not so dark as DWC Aromatic. In flavor, Biscuit is very different from the Munich and Aromatic, as the name attests. See Noonan's Scotch Ale book for some recipes calling for some amber malt.

Randy Mosher suggests that you can make brown malt in your oven by toasting pale malt for 40 to 50 minutes at 400 to 450 degrees. Yes, the time seems long and the temperature hot, but you will get brown malt. When you crack it in your malt mill, it shreds easily. I have used brown malt for 20 - 25% of the grain bill.

Brown malt can be used in an attempt at a "historic" porter. Use the following grain mix:

- 9 parts pale malt
- 5 parts amber malt (DWC biscuit)
- 5 parts brown malt (homemade)
- 1 part black malt

Aim for SG 1.070. Hop it well, say 50 IBUs. Use Guinness yeast or Wyeast Irish, or whatever yeast you want.

Using Corn in Home Brewing



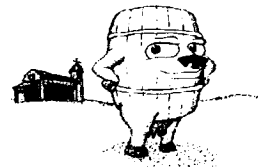
by Mark Melton

The following is based upon my experience using corn (maize) in brewing:

1. Cornstarch, 1 lb. Use with NO LESS than 4 lbs. 6-row malt; be sure to do a starch test during the mash to make certain all the starch is converted, otherwise a stuck sparge is sure to result.
2. Corn grits, yellow or white. Must be boiled for a couple of hours to a mush.
3. Masa or masa harina, nixtamal, corn tortillas: no no no!!! Processed in caustic solution and have distinctive odor you probably don't want.
4. Whole grain: try your organic foods store and see if they have bulk popcorn. This can be sprouted (malting) and dried then ground like malt. I would use the same proportions as in #1 as I doubt if it would have enough enzymes to convert itself. It can also be roasted for additional flavor a la tezuin or tesquin.
5. Cornflakes: probably no no --look at the ingredients and if there is only corn and salt then it might be OK, but very expensive.

Homebrewing Cream Ale

by Don Sharp



A friend of mine is a fan of Genesee Cream Ale, and isn't at all fond of the IPA's and bitters that I usually brew, so I decided to try a Genesee taste-alike to please him. Combing my reference shelf for hints as to how to accomplish this, one thing that stands out is that cream ale is a style brewed with lager yeast at ale temp. I just made a 5-gallon batch using about 6 pounds of Tedford's extra-light extract, no adjunct grains, what seemed to me a minimal amount of Hallertauer hops (not sure if this is stylistically correct) and Wyeast Bavarian lager yeast.

I tried to keep the fermentation temp relatively low by keeping the fermenter in my basement under an open window - since the outside ambient temp was hovering around 32 F for most of that time the indoor temp around the fermenter was around 40 - 50 F. The rate of fermentation was basically similar to other batches I've made with Wyeast London, Irish and Chico ale yeasts, although perhaps a little slower to ferment out - not what I would have expected using the naive rule warmer temp = faster fermentation. But I have no experience brewing lagers, so maybe this really was faster than normal for this yeast.

The resulting brew is a little on the dark side, next time I need to work on getting it a little paler. I haven't really worked up a flavor profile for it, it does more or less approximate Genesee Cream Ale. While not as neutral in flavor as a lager, it isn't as tasty as my typical ales brewed with ale yeast (and of course other adjunct grains and lots more hops). But it certainly doesn't show any obvious problems, so I'm planning on another batch.

Brewing Non-Alcoholic Homebrew

by Jack Schmidling

Everytime I mention NA beer, people give me funny looks and ask questions like, "why would anyone want to do that to homebrew?" Having been a victim of my hobby some years ago, I drank nothing but Kingsbury for almost 10 years. The thought of going back to that is all the motivation I need.

I have been limiting myself to one 16 oz glass of beer, per day for a couple of years and I no longer consider myself a recovering alcoholic. However, making beer is so much fun and homebrew tastes so good that rather than cheat, I have been experimenting with making NA homebrew and have come up with a process that works, is simple, and most "experts" can't identify what is missing.

The basic process makes a one gallon batch for the skeptical but can be scaled up to any size. When you have your next batch ready to bottle, siphon off one gallon before priming. Put this in a

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kettle with (2) tablespoons of sugar and bring the temp up to 170 F with the lid off, hold it there for 15 min. Let it cool, uncovered until the temp gets below 150 F. Then cover it and cool it to room temp as quickly as possible. You can put it in a sink with running water. When room temp, add 1/8 tsp. yeast. I used EDME yeast but I presume that any yeast will do. However, all bets are off if you use Red Star. Let it sit for a while to dissolve and disperse, then stir well with a sanitized spoon. Pour the brew into your favorite bottles and cap. It is a good idea to include at least one plastic bottle to monitor carbonation.

When the plastic bottle is hard, refrigerate them all. This usually takes no more than a few days at room temp. If you are set up for kegging, it is even easier. Just heat up 5 gallons as above, keg it when cool and force carbonate it. You can also experiment with adding hops during the heating step. I don't particularly like the results but I am not a hops freak.

What does it taste like? You'll have to try it yourself to find out. However, I would say that it has a slight hint of a "cooked" taste. This taste can be totally masked by the addition of a pound of roasted barley in an all grain beer or whatever you do to make an extract beer taste like stout. This beer improves dramatically with age. If you can refrigerate it for a month or two before drinking, all of the off flavors will go away and you will be hard pressed to believe it is what it is.

Jean Hunter at Cornell has tested a sample on a gas chromatograph and says it contains around 1.3% alcohol. This can not legally be called NA but it solves my problem completely. It is below the threshold that drives me to continue drinking.

More recently I have done some additional experimenting and think I learned the secret to very low alcohol. It is not some exotic yeast or process, it is simply diluting the beer with water. After "cooking", I simply add an equal volume of water (previously boiled) and keg as usual. The result is an NA that is still amazingly good compared to the industrial stuff (NA or otherwise) and half the calories and alcohol compared to just de-alcoholizing the beer. Any off flavors from cooking will also be reduced in half. If you don't like 50:50, use what ever suits you.

My Oatmeal Stout

by Spencer Thomas

Now that my oatmeal stout has passed it's "exam" (a party this weekend) with flying colors, it's time to post the recipe.

My wife really liked Sam Adams Cream Stout when we had some last summer. I thought I'd try to make a beer with that nice creamy, roasty flavor, but lower gravity, for her graduation party last weekend.

Amy's Stout (#30) - for 5 gallons

5.5 LB Hugh Baird Pale Ale malt
0.5 LB Carapils malt (Hugh Baird)
0.5 LB Hugh Baird 50L crystal
1.0 LB flaked oats (McCann's Irish Quick Oats)
0.7 LB roasted barley
30g BC Kent Goldings flowers (5%) (60 min.)
15g ditto (15 min.)
15g ditto (5 min.)

Step mash all grains together @61C for 30 min. (3 gal strike), 65C for 30 min. (infuse 2 qt's boiling water). Sparged 5.8 gallons at 1.038.

Yield: 4.7 gallons @ 1.046 (I did add some top-up water during the boil).

Fermented 1 week in glass at 19-22C with a pint starter of YeastLab Irish Ale. FG 1.012. Bottled with 1/3c corn sugar into 2 5l mini-kegs and 18 bottles.

Tasting notes (after 1 week in bottle/keg): Yum! Initial roasty-malty aroma with a hint of hop flower-spice. Fills your mouth, smooth, silky and medium-full body. Sweet but not too much, balanced with hops but towards the sweet side. Really right-on with what I was aiming for. Too bad I didn't make this in time for the Nationals.

Amy loves it, the party guests liked it, once they got past the intimidating (to a beer neophyte) blackness.

If you really love the roasted coffee flavor of roasted barley, the beer could easily take more of it, or maybe 1/4 lb chocolate malt to "sharpen up" the flavor a bit. But it's darn good as it is, and tastes a lot "bigger" than you might expect from its OG.

Jalapeño Peppers in Homebrew

by Dodger Posey.

Some time ago I posted a request for information on the Internet regarding making a batch of Habanero Beer. Most replies warned against using even small amounts, and some said the bottles should be labeled accordingly so that health risks and unnecessary hurl are minimized.

I eventually settled on Papzian's Propensity Pilsener Lager, to which I added, each to a six-pack at bottling, Jalapeño peppers, fresh, cleaned but not sanitized and prepared as 1/4, 1/2, and whole, directly to the bottle prior to capping.

1/4--little to no pepper hot-ness, mild Jalapeño flavor. Enjoyable even to someone who said "Pepper beer? Eeesh."

1/2--slight pepper hot-ness, medium Jalapeño flavor. Very good.

Whole--Medium pepper hot-ness, not enough that I would consider "hot". Medium Jalapeño flavor. The pepper was not opened or slit, just whole. Most Enjoyable.

I was surprised that they weren't hotter, though each pepper can vary.

I also bottled using Melinda's XXXtra Reserve Habanero Pepper Sauce! I used 1/4 tsp. per bottle, and 1/2 tsp. per bottle on 2 six packs.

The 1/4 batch was hot. You must like pepper beer to enjoy it. The 1/2 tsp. batch was *HOT*. You must keep a tissue handy to wipe your eyes. Very drinkable, but carefully.

Both batches were aged for a month at 65 deg. and were 5.6% alc.

"The mouth of a perfectly happy man is filled with beer."

Ancient Egyptian Wisdom, 2200 BC.



Raw Honey vs Processed Honey

by Aaron Morris

Bob Surratt queries about the difference between raw and processed honey. The main difference is that processed honey has been heated, and filtered. Heating makes the honey less viscous/more fluid so it will pump through hoses and pass through filters easier. The filters (usually fine cheese cloth) remove the foreign material (dust, pollen, bee's wax, spare bee parts) from the honey. Heating also drives off volatile enzymes from the honey, which may change the flavor. Commercial honey may also be a blended of different varieties of honey.

Raw honey is simply honey that has not been processed. When I extract and bottle my honey, I use cheese cloth to filter out foreign matter, but no heat is involved (preserving the volatile enzymes) and I make attempts to keep clover honey separate from aster honey, etc. For true Raw Honey, find a local beekeeper.

*He that buys land buys many stones,
He that buys flesh buys many bones,
He that buys eggs buys many shells,
He that buys good ale buys nothing else.*

Medieval English Song



Membership Information

Annual membership dues are ten dollars. With the increase in cost of paper, printing, and postage, this doesn't even cover the cost of this newsletter. Your participation and attendance at meetings is needed for your club to continue. The \$5.00 fee for each meeting attended is the only way we can pay the remainder of the newsletter costs as well as the beer at meetings, and the other club expenses. Membership dues can be paid at any of the monthly meetings or you can send a check for \$10 to the Treasurer, Milwaukee Beer Barons, P.O. Box 27012, Milwaukee, WI 53227.

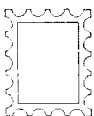
NOTE: The date that appears on your newsletter address label indicates the end of your membership period. To avoid missing any issues, please remember to renew -- we can't afford to send out

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