

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Malt Beverages
December 1995



December Meeting

The December monthly Meeting is at 7:30 PM on December 20th at Clifords (10418 W. Forest Home Avenue, Hales Corners). To help offset the cost of the Christmas party this month's meeting will cost \$10.00 Per person for members and guests.

Upcoming Meetings

December 20th	Christmas Party
January 24th	TBA
February 28th	TBA

Upcoming Events

February 10-11, Second Annual Northwest Microbrew Expo, Eugene, OR.

February 12-18, Toronado's 2nd Annual Festival of Barley Wine Style Ales, San Francisco, CA.

February 18, Capital City Beer Festival, Columbia, SC.

March 9-12, Reno Mini-Convention at the Sands Hotel in Reno, Nevada

March 10, Third Annual International Beer Festival, Exposition Gardens, Peoria, IL.

March 16-19, The Nineteenth Annual Luck O' the Irish Mini-Convention & Breweriana Show, Drawbridge/Oldenberg Complex, Fort Mitchell, KY.

March 23-26, Beer and Wine Home Making Show, South Hall, Montreal, Canada

March 24-26, Oldenburg Beer Camp, Ft. Mitchell, KY.

March 25, Great Southern brewers Festival, Lakewood Exhibition Center, Atlanta, GA.

THE PREZ SEZ

As tradition has it, and so as not to incur the wrath of my brother's in law, Peter and Jeff, I would like to take this opportunity to say thanks to all the people who have made this such an enjoyable year as President of Beer Baron's of Milwaukee.

- First of all thanks to Clifford's for letting us use the meeting room every month at no cost to us. Lets all try to patronize Clifford's whenever possible, and make sure to let them know that you're a club member. (We also raffle a free meeting fee at each meeting).
- Secondly, thanks to all our guest speakers, who gave us may interesting, informative, and enjoyable meetings. We really appreciate all your time and effort.
- Thirdly, thanks to all the home-brew suppliers in our club for helping all the novice brewers get a foothold in the homebrewing hobby, and for all the gifts and gadgets donated to our club over the years. May your unwatched kettle never boil over.
- Lastly, and certainly the most important, is you the club member, for your devotion to homebrewing and beer appreciation. You have made this job and interesting and enjoyable one. Thank you one and all!

AND NOW THE TIME IS NEAR;
TO PAUSE AND SIP MY BEER;
I'LL GIVE MY THANKS;
WHILE IN YOUR RANKS;
TO YOU,
AND MY DEAR BEER.

Brian D. McManus
1995 President

We Would Like To Thank Our 1995 Speakers

- Benjamin Gay - LaBelle Brewery
- Keith Peltz - Paulaner
- John Hammacher - Beer Capital
- Brett Remington - RWS

White Metheglin of my Lady Hungerford

Take your Honey, and mix it with fair water, until the Honey be quite dissolved. If it will bear an Egge to be above the liquor, the breadth of goate, it is strong enough; if not, put more Honey to it, till it be so strong; Then boil it, till it be clearly and well skimmed; Then put in one good handful of Strawberry-leaves, and half a handful of violet leaves; and half as much Sorrel: a Douzen tops of Rosemary; four of five tops of Baulme-leaves: a handful of Harts-tongue, and a handful of Liver-worth; a little Thyme, and a little Rad-sage; Let it boil about an hour; then put it into a Woodden Vessel, where let it stand, till it be quite cold; Then put it into the Barrel; Then take half an Ounce of Cloves, as much Nutmeg; four of five Races of Ginger; bruise it, and put it into a fine bag, with a stone to make it sink, that it may hang below the middle: Then stop it very close.

The Herbs and Spices are in proportion for six gallons.

Since my Lady Hungerford sent me this Receipt, she sent me word, that she now useth (and liketh better) to make the Decoction of Herbs before you put the Honey to it. This Proportion of Herbs is to make six Gallons of Decoction, so that you may take eight of nine Gallons of water. When you have drawn out in o your water, all the vertue of the Herbs, throw them away, and take the clear Decoction (leaving the settlings) and when it is Lukewarm, Dissolve your proportion of Honey in it. After it is well dissolved and laved with strong Arms or wooden Instruments, like Battle doors or Scoops, boil it gently, till you have taken away all the scum; then make an end of well boyling it, about an hour in all. Then pour it into a wooden vessel, and let it stand till it be cold. Then pour the clear through a Sieve of hair, ceasing pouring when you come to the foul thick sertling. Tun the clear into your vessel, (without Barm) and stop it up close, with the Spices in it, till you perceive by the hissing that it begins to work. Then give it some little vent, else the Barrel would break. When it is at the end of the working, stop it up close. She useth to make it at the end of Summer, when she takes up her honey, and begins to drink it in Lent. But it will be better if you defer piercing it till next Winter. When part of the Barrel is drunk, she botteleth the rest, which maketh it quicker and better. You clear the Decoction from the herbs by a Hair-sieve.

Recipes from The Closet of the Eminently Learned Sir Kenelme Digbie Kt Opened: Whereby is Discovered Several ways for making of Metheglin, Sider, herry-Wine, &c. together with Excellent Directions for Cookery: As also for Preserving, Conserving, Candyng, &c. First edition, London, 1669.

A Bit About Honey

The Honey of dry open Countries, where there is much Wild thyme, Rosemary, and Flowers, is best. It is of three sorts, Virgin-honey, Life honey, and Stock-honey. The first is the best. The Life-honey next. The Virgin honey is of Bees, that swarmed the Spring before, and are taken up in Autumn; and is made best by chafing the Whitest combs of the Hive, and then letting the Honey run out of them lying upon a Sieve without pressing it, or breaking of the Combs. The Life honey is of the same combs broken after the Virgin honey is run from it; The Merchants of Honey do use to mingle all the sorts together.

The first of a swarm is called Virgin-honey. That of the next year, after the Swarm was hatched, is Life-honey. And ever after, it is Honey of Old-stocks. Honey that is forced out of the Combs, will always taste of Wax. Hampshire honey is most esteemed at London. About Bisleter there is excellent good. Some account Norfolk honey the best.

From: Craig Amundsen <amundsen@biosci.cbs.umn.edu>

Subject: Quality

I've just got to weigh in on the "quality" thread. :^)

It is my opinion that, in the beer world, the word quality has gone the way of 'premium'. Premium beer comes from the era when large breweries first started transporting beer long distances from the brewery. This beer cost more than the locally produced beers: you had to pay a premium when you bought it. For some reason, premium now means good not more expensive.

When thinking about quality I like to keep the words accuracy and precision in mind. A quality beer is one that is produced in an accurate and precise manner. In the world of science, a measurement is accurate if you get the same number when you repeat the measurement. The precision of a measurement is how many units (furlongs, hogsheads, microliters, etc) separate two divisions on your measuring tool. So, a quality beer is one that tastes the same from one batch to another and that taste is exactly the taste that is desired. By this measure Budmilloormolatts make quality beer. So does Fritz Maytag. So does Jim(tm) Koch(tm). I do not. My beers, while usually pleasing to my taste buds tend to taste different from batch to batch and I'm never really sure what the beer will taste like when it's done. Budmilloormolatts have managed to convince the beer drinking public that quality means good not repeatable. Just my \$0.02

- Craig

Surfin' ?

<http://gateway.eastend.com.au/~goble/>

<http://bbc.bloomington.com/>

<http://www.atducar.edu/rdp/gfc/mead/mead.html>

<http://www.ijnet.or.ip/amris/homebrew/catalog.html>

<http://www.broonale.co.uk>

Find a way cool spot... let me know

See a mistake ... oops

Got something to say... ship it over

mbqw54q@prodigy.com (Jim Jesse)

1995 SIN CITY SUDZZER HOMEBREW COMPETITION FINAL RESULTS

GROUP 1 - LIGHT AND PALE BEERS

Entry #	Brewer(s)	City	Name of Beer	AHA Style #	AHA Style Name	Final Score	Comments
50	Zeal, Charlie	Sheboygan	German Weizen	24b	German Weizen	38	1ST PLACE
857	Timm, Alice	Sheboygan	#17	16e	American Cream Ale	35.5	2ND PLACE
193	Timm, Alice	Sheboygan	#20	15a	German Pilsner	33.5	3RD PLACE
715	Kolar, Jeff	Sheboygan	Scout's Golden Lager	14a	Dortmund/Export Lager	30	
687	Haldane, C/Martin, P	Sheboygan	NoName Wheat	6b	American Wheat	30	
827	Hoffmann, Robert	Sheboygan	Lite Days	16c	American Premium	29.5	
695	Howard, Steve	Lake Bluff, IL	Carbonated Squirrel Piss	18b	Kolsch	29	
46	Brunner, Mitch	Sheboygan	Hex-a-gone	16c	American Premium	27	
659	Hoffmann, Robert	Sheboygan	Lite Gusset Ale	16b	American Standard	25	
695	Hoffmann, Robert	Sheboygan	Summer Gusset	6b	American Wheat	25	
969	Timm, Alice	Sheboygan	Pale Lager	16c	American Premium	21	
422	Hou-Seye, Job	Sheboygan	Bishop's Basic Lager	14a	Dortmund/Export Lager	DQ	Non-std. bottles

GROUP 2 - AMBER BEERS

Entry #	Brewer(s)	City	Name of Beer	AHA Style #	AHA Style Name	Final Score	Comments
322	Howard, Steve	Lake Bluff, IL	Expectorantfest II	17b	Oktoberfest	36	1ST PLACE
297	Sanville, Tom	Sheboygan	Red Ass Ale	7c	English Extra Special	35	2ND PLACE
826	Carlson, Leif	Plymouth	Steamroller	23a	California Common Beer	34.5	3RD PLACE
863	Woods, R/Wyckoff, K	Sheboygan	Steam Beer #2	23a	California Common Beer	32	
920	Zeal, Charlie	Sheboygan	American Pale Ale	6a	American Pale Ale	31	
899	Sanville, Tom	Sheboygan	Red Marzen	17a	Vienna Lager	30	
446	Schultz, Girard	Sheboygan	OctoberFest	17b	Oktoberfest	29	
934	Krueger, JD	Sheboygan Falls	Vienna Red	17a	Vienna Lager	26	
879	Howard, Steve	Lake Bluff, IL	"Garbage Pale Ale"	5a	Classic English Pale Ale	25	
306	Hoffmann, Robert	Sheboygan	Medium Gusset	6a	American Pale Ale	24	
698	Rauwerdink, Glen	Hingham	GDR's Pale Ale	5a	Classic English Pale Ale	DQ	Non-std. bottles
610	Hou-Seye, Job	Sheboygan	White Cat Beer	5a	Classic English Pale Ale	DQ	Non-std. bottles

GROUP 3 - BROWN BEERS

Entry #	Brewer(s)	City	Name of Beer	AHA Style #	AHA Style Name	Final Score	Comments
293	Woods, R/Wyckoff, K	Sheboygan	Belgian Red Ale	2d	Belgian Ale	35	1ST PLACE BEST OF SHOW
961	Sanville, Tom	Sheboygan	Smoked Red Ass Ale	8b	Scottish Heavy	31.5	2ND PLACE
949	Rescorla, Pete	Cleveland, WI	Chocolate Wheat	24c	Dunkelweizen	31	3RD PLACE
234	Strukel, Frank	Sheboygan	Belgian Bra Snapper	2d	Belgian Ale	29.5	
675	Hoffman, Robert	Sheboygan	Heavy Gusset	16f	American Dark	28.5	
103	Giefer, John	Sheboygan	Special Thoughts	4b	English Mild	26	
734	Hoffmann, Robert	Sheboygan	Mild Days	4b	English Mild	22.5	
724	Howard, Steve	Lake Bluff, IL	John Cafferty Beaver Brown Ale	4a	English Brown	22	
032	Rauwerdink, Glen	Hingham	GDR's Brown Ale	4c	American Brown	DQ	Non-std. bottles
099	Hou-Seye, Job	Sheboygan	Bishop's Brown Ale	4a	English Brown	DQ	Non-std. bottles

1995 SIN CITY SUDZZER HOMEBREW COMPETITION FINAL RESULTS

GROUPS 4 AND 5 - BLACK AND STRONG BEERS

Entry #	Brewer(s)	City	Name of Beer	AHA Style #	AHA Style Name	Final Score	Comments
660	Sanville, Tom	Sheboygan	Russian Imperial Stout	11d	Russian Imperial Stout	36	1ST PLACE
395	Woods, R/Wyckoff, K	Sheboygan	Foley's Irish Stout	11a	Dry Stout	34	2ND PLACE
767	Krueger, JD	Sheboygan Falls	Party Porter	9b	Brown Porter	34	3RD PLACE
704	Hou-Seye, Job	Sheboygan	Bishop's Bavarian Dark	13a	Munich Dunkel	30	
600	Woods, R/Wyckoff, K	Sheboygan	Summer Hours Biere De Garde	2g	Biere de Garde	29.5	
687	Haldane, Chance	Sheboygan	Anglo Porter	9b	Brown Porter	26	
668	Hou-Seye, Job	Sheboygan	Bishop's Dark	11a	Dry Stout	25.5	
338	Madden, Pete	Sheboygan	Toad Split Stout	11a	Dry Stout	DQ	Non-std. bottles

GROUP 6 - SPECIALTY BEERS

Entry #	Brewer(s)	City	Name of Beer	AHA Style #	AHA Style Name	Final Score	Comments
809	Rescorla, Pete	Cleveland, WI	2x Honey Wheat	21b	Classic Specialty - American Wheat	33.5	1ST PLACE
737	Haldane, Chance	Sheboygan	Choc. Chambord Stout	21b	Classic Specialty - Stout	31	2ND PLACE 3RD BEST OF SHOW
790	Woods, R/Wyckoff, K	Sheboygan	Dubbel Trouble	22b	Classic-style Smoked Beer - Dubbel	30	3RD PLACE 2ND BEST OF SHOW
087	Schultz, Girard	Sheboygan	Herb-French Tarragon	20a	Herb Beer - Tarragon	29	
133	Sanville, Tom	Sheboygan	Spider's Tongue Rauch	22a	Bamberg Style Rauchbier	28.5	
870	Knier, Terry	Sheboygan	Maple Stout	21b	Classic Specialty Beer - Stout	28	
247	Haldane, Chance	Sheboygan	Rye Lager	21a	Specialty Beer - Rye	27.5	
761	Howard, Steve	Lake Bluff, IL	Nutwig Brown Ale	21a	Specialty Beer - Hazelnut	24.5	
360	Wessel, Jeff	Sheboygan	Honey Dunkel Weizen	21b	Classic Specialty - Dunkelweizen	23	

Wild yeasts

By Sean Cox

Recently I made mention of using wild yeasts in my brewing, and I've been asked to make a larger post about such heresy :-). I got interested in trying "wild" mead after reading Gayre's book on mead and thinking about how simply people were able to make the stuff, versus how many "modern" folks make a big deal about it. This was compounded by cider season (you know the routine: fresh unpreserved cider, left in the back of the fridge for a couple weeks, Mmmmm ci-der) which got me thinking about really giving wild yeasts a shot. So here are the steps that got me going:

- 1) Acquire "raw" honey. This was accomplished by mentioning my need to my Mom, who got me a pound of unfiltered/unheated crystallized honey from a beekeeper near her house.
- 2) Remove bee bits from top of honey. Do not mention bee bits to wife.
- 3) Scrape the honey from its jar into the fermenter.
- 4) Add water to fermenter to get it about half full.
- 5) Screw cap onto fermenter (sounds dangerous, but read on!)
- 6) Shake a lot. Shake some more.
- 7) Remove cap from fermenter. Add water to about 3/4ths full.
- 8) Replace cap and shake a lot.

*Note: Steps 4-8 are to dissolve the honey (duh) but also to oxygenate the must (this is mead, thus must) to get things going. My apartment is only slightly larger than the Genie's Lamp, so I work with 1 gal batches, thus a fermenter small enough to shake this way, use your own preferred oxygenation method, or don't, they'll grow anyway. :-)

9) Remove cap and attach airlock.

10) Kick back for a couple weeks, then drink.

Use the sediment from this batch (I racked it off the sediment before I began drinking it) in the next batch(es) of your target brew and see what happens!

My experience so far has been really fast mead fermentations with lots of complex flavors. I haven't bothered to bottle any of this, usually I just pour from the fermenter into containers (growlers, cups, etc) and then go back and top up the fermenting mead with some honey/water and give it some time to digest its new food. The pale ale I currently have fermenting has not had as active a fermentation as I expected, but I figure I underpitched it as well, having no idea how much of the sediment is really yeast (or of that, useful yeast) I should have pitched a ton to be sure. Oh well, next time. So far, it's had a very sweet aroma from the fermenter (now in secondary, I'll report again after I bottle it this weekend).

Finally, this is really a fun thing to do, but a word of caution. If you are the kind of person (you know who you are) who need to be sure of his FGs, or pales at the thought of a "random" aroma or flavor in a brew this is not for you. But if you want to "get in touch with your inner brewer" I'd definitely suggest giving it a try. Especially since you'll get some "free" mead for your efforts :-)

Hmm, I wonder if Wyeast or Yeast Labs will come out with a "wild" liquid yeast now... Hmm.. Wyeast 9999 (it's got everything!)

When To Have A Beer?

Daniel Bradford

For the dedicated lover the answer is obvious: a good beer, now. However, debate rages around subjects such as beer and food. I've got a series of beer dinners coming up; you know, the food is cooked with beer, there are matching beers to drink and I stand up and talk about beer. A few weeks ago our new Food Editor visited and we talked about the next year's worth of Food & Beer columns. We even talked about a cookbook with beer. Quite an exciting area, beer and food.

But I recently read quite a diatribe against turning beer into something snobby by making a big deal out of beer and food. Then I had lunch with the heir apparent of an excellent independent British brewery, and his Belgian importer. They commented on the absence of beer with meals at European brewers gatherings. They drink it before and after, but during the meal the choice remains wine.

These issues of appropriateness aren't of necessity intertwined. And, those that want to turn beer appreciation into a snobbish pleasure have slipped into my favorite morality play-the folly of trying teaching a pig to sing. First, you'll fail. And second, the pig won't like it.

But, underscore this, I adamantly champion any effort to push back restrictions, preconceptions and prejudices about beer enjoyment. No, don't drink my beer by the case. No, I don't need a lounge chair. No I don't weigh 50% more than my normal body weight.

No, I don't just prefer burgers with my beer, nor am I addicted to pizza, pretzels or potato chips.

A full range of opportunities is our goal. Beer at baseball, obvious. Beer at ballet, why not! Beer at bars, ~~don't~~ Beer with a book, pretty comfy. Beer with brats, okay. Beer with ~~doulttaba...~~ Beer and beef, fine. Beer and boeuf bourguignon ~~limits, don't impose new ones.~~

And what of wine's favorite bastion?

Trust me, this combination is a win ~~win~~
Cheers!

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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 that 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 53217

We mail this newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of that 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 its 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!!

A Bit A

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1st Class Mail



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