

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Malt Beverages
January 1996

January Meeting

The January monthly Meeting is at 7:30 PM on January 24th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Upcoming Meetings

January 24th Winter Beer Tasting

February 28th

TBA

STOUTS!

March 27th

TBA

Calendar of Events

- January 27 Hail to Ale Club-Only Competition, AHA Sanc. Comp., Entries due Jan. 22. Contact James Spence at (303)447-0816 ext. 121 or e-mail to: james@aob.org.
- February 17 Third Annual Febfest, AHA Sanc. Comp., Lake Bluff, Illinois. Contact Steve Howard at (708)234-4150
- March 8-9 Bidal Society Homebrew Competition, AHA Sanc. Comp., Kenosha, WI. Entries due March 2. Contact Carol DeBell at (414)654-2211. E-mail to: OBCTS@ccmail.ceco.com.
- March 10 Third Annual Queen of Beer Women's Only Homebrew Competition, AHA Sanc. Comp. Placerville, CA. Entries due Feb. 6-Mar 2. Contact Elizabeth Zangari at (916)626-7733.
- March 22-23 Traverse Brewing Academy Spring '96 Educational Forum for Homebrewers, Traverse City, MI. Contact Matt Sutherland at (616)933-6042.
- April 13-14 Annual Swedish Homebrewers Championships, Hultsfred, Sweden. Contact Hakan Lundran, Vallstansvagan 72, S-185 70 Rosersberg, Sweden. E-mail to: Lundgren@shbf.se
- April 20-21 AHA First Round National Homebrew Competition in selected cities. Contact the AHA (303)447-0816. E-mail to: aha@aob.org or info@aob.org. World Wide Web <http://www.aob.org/aob/>
- April 27-28 AHA First Round National Homebrew Competition in selected cities. Contact the AHA at (303)447-0816. E-mail to aha@aob.org or info@aob.org. World Wide Web: <http://www.aob.org/aob/>
- April 27-30 1996 National Craft-Brewers Conference and Trade Show, Haynes Convention Center, Boston, MS. Call Nancy Johnson at (303)447-0816 ext.131 for more information. E-mail to: nancy@aob.org.

.From El Presidente

I would like to start out by thanking last years officers for a fun and informative year. The new officers and I hope to continue this in the upcoming year.

We are planning to have some very interesting speakers this year. We hope they can find time to stop by and let us sample some of their beers.

We encourage you to become more involved in the beer club by writing articles for the newsletter or by discussing different topics at the meetings.

We also encourage you to bring your homebrew for sampling. This is a good way for you to get feedback on your homebrews.

If we can get enough people that are interested, there is a possibility of starting some style groups. Style groups are a fun and interesting way to learn more about beer.

I hope that 1996 brings Beer Barons a happy and healthy new year.

Steve Rice

Stingy Old Woman

Wee Heavy Scotch Ale

By M. Crowder

5 gal.

Ingredients:

7.15 lbs. light malt extract

1 lb. amber crystal malt

hops:

2 oz. Goldings(boiling) alpha 5.2

Irish ale yeast (Wyeast #1084)(Irish ale yeast for Scottish beer?!? Sorry, it's the best I could do...I hope not to offend...my only alternative was to use the Wyeast California lager yeast!!!!)

1/2 tsp. Irish moss

o.g. 1.034

f.g. 1.016

primed with 3/4 c. turbinado sugar

Specifics: Bring crystal malt to a boil. Turn off heat. Steep 20 min.

Sparge into brew pot. 2 oz. Goldings hops added for full 60 min boil.

Very simple, very easy

This turned out to be a really smooth, mellow, light-bodied beer. And it actually tastes like beer!! (No fruit or spices). Maybe actually using a Scottish Ale yeast would improve the characteristics of the style.

Diacetyl rests

In HBD #1916, raines@radonc.ucla.edu

(Maribeth_Raines) writes:

> "A German-trained brewer told me that contrary to the American practice of raising the temperature for reducing diacetyl, German brewers lower the temperature. I was quite surprised to hear this but can't remember off the top of my head the rationale behind it. So the difference in Noonan's versus Miller appears to be German versus American brewing practices."

My understanding is that diacetyl reduction happens even at cold (lagering) temperatures, but much more quickly at higher temperatures. American brewers use a higher temperature "rest" to hasten the process. German brewers, on the other hand, believe that the higher temperature has a detrimental effect on lagers (presumably resulting in some ale characteristics), so instead they keep the temperature down and just lager for longer periods.

Allan Rubinoff

rubinoff@mathworks.com

Once and future felony

In HBD 1903, FxBonz@aol.com (Steve)ends with a great tag line:

>Brewing beer is far more exciting when it is both a hobby AND a felony! The Alabama Outlaw As 1995 comes to a close, it occurs to me that there is a way for you to get back to your "felony" status. I believe it is only legal to make up to 200 gallons of homebrew per year per household. If this isn't a great incentive to get a bigger kettle, more carboys, etc., I don't know what is! My 1995 production was well under this, but it gives me a great target for 1996. Is anyone out there over the limit yet? Anyone close?

Big equipment ar ar ar ar....

Kirk Harralson

Bel Air, Maryland

Why does clear beer cloud in fridge?

>Ok, I bottle my beer, let it age a week and a half and then fridge one bottle to sample. Before I chill, the beer is not cloudy at all. After it cools down, whamo, cloudy beer. Is there anything I can do about this???

What you have is known as chill haze. What Papazian says from the TNCJHB is: "Some batches of beer that you will make may be perfectly clear at first but will later develop a haze when chilled in the refrigerator. This "chill haze" is nothing to get anxious about. It is mostly a visual phenomenon and will not greatly affect the flavor. Chill haze is a result of a combining reaction between proteins and tannins. At room temperature it is soluble and remains invisible. At cooler temperature it is no longer soluble and will precipitate as a haze. Chill haze can be minimized by controlling the malting and mashing process more closely, but at the same time this control results in the sacrifice of other aspects that the brewer wishes to achieve. It's often a trade-off. If the chill haze really annoys you, I could recommend that you drink out of a stone jar, or wooden mug, but that would be facetious, so I won't. Following are some additives that can be introduced into your brew to help eliminate chill haze."<Pgs 102 and 103 from the New Complete Joy of Home Brewing.> Mr. P. goes on to talk about using various ingredients such as Papain (the active ingredient in meat tenderizer), PVP (which is actually a kind of plastic), and Activated Silica Gel (which apparently isn't available to home brewers, the commercial breweries use it though). I've had plenty of batches with chill haze. It doesn't really bother me so long as the beer is yummy.

Cheers!

J. Matthew Saunders saunderm@vt.edu

In-laws won't drink your homebrew

You write that your in-laws won't even consider drinking your homebrewed ales and stouts in spite of the fact that they prefer them to american beers. They even prefer to drink Bud instead of your beer. (That *is* an insult) Here's a rather sneaky, underhanded way of showing them the error of their ways. *malicious grin* First, treat yourself to a pint or two of their favorite beer from across the atlantic. Now, rinse and brush the bottles clean. LEAVE THE LABELS ON! (can you see where this is leading?) Yes, you guessed it! Sanitize these bottles along with the rest. The labels should stay on. I've done it before, trust me. Ok, do the usual. Offer them a glass of homebrew which they will summarily decline to drink. Behave as usual. Make some small talk, and then, say: "Hey, I just remembered! I have two pints left from when I bought some <list their favorite beer>. How 'bout I get 'em and you can drink them while I enjoy my homebrew?" It *should* work. If not, then here's the creed I adopted from a favorite Scottish song of mine:

If'n ye're bent wi' Arthurititis,
Yer bones've got carritis,
Ye've galloppin' garloptitis and you're thinkin' 'tis time ye died.

If ye seem a man a'watchin'
While you lie there a'tratchin'
Ye will gain some satisfaction,
Thinkin' JESUS, AT LEAST I TRIED!
Hope it helps. :-)

Alex

ps Oh, I do hate to be so beastly tricky and underhanded but I SOOOOO enjoy it! :-)
Alejandro Midence <alex@conline.com>

Hops Additions

By Jack Schmidling

I long ago gave up on so-called dry hopping because I detested the grass like flavor it contributed to my beer and it tasted nothing like the great European Pilsners that I enjoy so much. All attempts at adding hops at various times during the boil failed to produce what I was looking for. I even "invented" the chiller in the lid business so I could let latest additions soak for various periods of time at various temps to see if that did anything. Nothing.

The most recent batch was finished by adding one oz of Saaz along with the quart of water that it had been steeped in after primary fermentation. The water was brought to a boil, hops added, heat turned off and allowed to steep for 10 min. This was added to the

beer after the first week of fermentation. It sat on this for ten days, at which point the beer was clear and it was transferred to a keg and carbonated.

Guess what? It tastes and smells like European Pils. I have now concluded that the taste and smell I didn't like was the taste and smell of raw hops. It must be boiled to remove the grassy flavor and aroma but not long enough to lose the desired aroma. Furthermore, most or all of that aroma and taste are lost in long boil, cool down and primary fermentation.
arf@mcs.com (Jack Schmidling)

Easy Masher

I have used the Phils sparger and the easy masher and with out a doubt I prefer the easy masher. JS has put together all the parts-makes all grain brewing a snap. I have a 5 gallon stainless steel pot drilled and deburred for use with the EM. I have never had a stuck sparge, the runoff is clear in a short time. Once you use one, you will wonder why you didn't switch to all grain brewing sooner.

Marty

martypur@metronet.com

Hydrometer Corrections

By Tim Fields

In #HBD1907, bush@shbf.se (Robert Bush) asks about hydrometer reading correction:

>It would be a lot easier to have a formula for this.

Anyone for math out there?

Here is the formula I use. I hope someone will jump in if it is "less than pure":

(((Fahrenheit temp - 60)/10)*.0025)+hydrometer reading). for example, adjusting a reading of 1.050 at 75F:

(((75F - 60)/10)*.0025) + 1.050)

= (((15/10)*.0025)+1.050)

= (1.5*.0025)+1.050

= .00375+1.050

= 1.053 rounded.

"Reeb!" Tim Fields ... Fairfax, VA

timf@relay.com (non-brewing time)

74247.551@compuserve.com (weekends)

Surfin' ?

<http://www.aob.org/aob/beer.html>

<http://ids.net/~scottder/beer.html>

<http://q.continuum.net/~mtavery/home.html>

mbqw54q@prodigy.com (Jim Jesse)

Baron Mind is published by the *Beer Barons of Milwaukee*, a non-profit organization.
Club officers are:

| | | |
|----------------|--------------------|----------|
| President | Steve Rice | 481-6775 |
| Vice President | John Stolte | 425-7773 |
| Treasurer | Dave Van Der Wegan | 764-3925 |
| Editor | Jim Jesse | 659-2425 |

The **Baron Mind** is published monthly for members of the *Beer Barons of Milwaukee* thanks to the efforts of Jim Jesse, Rich Grzelak, and other members who contribute articles. The Permanent mailing address is:

Beer Barons of Milwaukee
P.O. Box 27012
Milwaukee, WI 53227

Membership Information

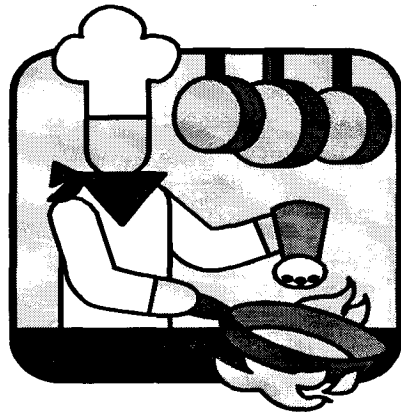
Annual membership dues are ten dollars. This just barely covers the cost of producing and mailing this newsletter. In addition, we charge a \$5.00 fee for each meeting attended. This pays for the cost of the beer that we taste that night. Membership dues can be paid at the monthly meetings or you can 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



1st Class Mail



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