

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

March 1996

March Meeting

The March monthly Meeting is at 7:30 PM on March 27th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

GOOD EATS! FREE TREAT!

by John Stolte

During the upcoming meeting we will be drawing for a free admission to your next meeting. All you have to do is eat at Clifford's prior to the meeting. Save your receipt. Write your name on the back and hand it in when you sign in for the meeting. We will then have a random drawing for the free meeting. As a reminder! we are looking for people for a wise beer group. We would be meeting twice, Once to prepare a recipe and then to brew the beer. Please contact John Stolte at 359-3276, 425-7773 or at the next meeting.

BREW PUB REVIEW

by John Stolte

I recently had the pleasure of frequenting The Railhouse in Marinette, Wi. Located about one hour north of Green Bay on Hwy. 41, it is one of the few places in this region to get a "real beer". This brew pub offers four different brews on a regular basis and one seasonal brew. The four regular brews are Silver Stream, Rail House Red, Derailer Ale, and Coal Car. The Silver Stream was a very mild pale ale that I am sure was brewed for the light beer drinker. The Red offers an usual caramel malt flavor and was also geared to the mainstream beer drinker. The Derailer was more on the lines of an American pale ale with some good hops bitterness and good body. The Coal Car was a dry stout with good malt flavor and bitterness. The Derailer Ale turned out to be my favorite. This pub also serves food, but I was quite content with my liquid nourishment. This town is primarily a mill community which is often inhabited with various construction contractors. One the most enjoyable parts one the visit was sitting back, enjoying a real beer, and watching the construction workers drink and comment on the various styles.

What's Hopping

by Peter McMullen

Hey was that Moe, Larry and Curly in the Milwaukee Journal Sentinel taste testing the new Miller and the old Budweiser? No, it was none other than Dennis, Jerry and Brian from the Beer Barons, though no mention of the club made it in print. Never miss a chance for free advertising next time, but a job well done just the same...Maybe Miller will follow example of Coors and put a Micro/Pilot brewery in the new Brewer stadium. Denver has the Blue Moon Brewery and Miller could easily put a Plank Road Brewery and get A-B off their back...I hear Budweiser is going to put "arrival" dates on their products. Don't they mean "dead on arrival" dates?...A Beer Baron has entered the political arena by winning the 6th district Milwaukee County seat. I wonder if he put homebrewer on his campaign literature. Someone check to see if his dues are paid up...Happy Easter and Happy hopping!

The Grommator

by Jack Webb

This doppelbock was based on a recipe from Papazian's book. This batch turned out really well. Very dark and smooth, lightly carbonated, with a considerable alcoholic whammy. Great sippin' beer.

Ingredients:

- 1/2 pound, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 9.9 pounds, dark malt extract syrup
- 1 pound, dry amber malt extract
- 3-1/2 ounces, Saaz Hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- lager yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at 45-50 degrees. Prime and bottle. Refrigerate bottles for about 1 month. **Specifics:**

- Primary Ferment: 1 week at 65 degrees
- Secondary Ferment: 3 weeks at 45-50 degrees

Bock Beer

by Darryl Richman

Made from dregs left in the vats at the end of the brewing year? Emphatically NOT! How such a smooth and silky beer style as bock ever became burdened with such a silly myth, I'll never know. This is a style that requires a subtle hand and great patience on the part of the brewer. It and its bigger brother, Doppelbock, both have long and glorious histories. These are special beers, to be savored and appreciated as the cold of winter thaws into the rebirth of spring.

Beer and the Origin of Tort

The phrase "tort reform" has been on a lot of lips lately, from politicians to media pundits to legal eagles. Fueling the reform are mounting court times and inflated claims carried by tort lawsuits-over alleged injurious negligence or wrongful acts.

But where did tort start? As it turns out, it may very well have begun with beer, as shown by one of the earliest documented cases.

The year was 1675, during the fifteenth year of the reign of Charles II. The case was *Dickes v. Fenne*. A brewer, Dickes took Fenne to court for saying "that he would give a peck of malt to his mare, and she should piss as good a beer as Dickes doth brew."

Representing the defendant, Porter argued that the plaintiff did not allege special damage, such as a loss of customers, so the words were "not actionable," and should not be considered court worthy.

After a brief exchange of arguments, Judge Barckley gave his decision-that the words were "only comparative, and altogether impossible also." To illustrate his point, he said that if someone were to say a lawyer "had as much law as a monkey, that the words [would] not [be] actionable; because he hath as much law, and more also."

[The court adjourned, and Dickes and Fenne went back to their lives, brewing and drinking horse piss, respectively. The lawyers scratched themselves and hooted, throwing rotten fruit at each other. And Judge Barckley had no idea where the court would be in 300 years, when plaintiffs would come armed to the teeth with complaints of injury. The lawyers would hoot on, and monkeys would sue at the comparison. And then, of course, there would be countersuits.]

The books closed on *Dickes v. Fenne*; the brewer would have to take the insult without legal redress. Of course, the Dickes of the future would come to court with more than just an insult. They would add injury to insult.

-Nick Sholley, with case material sent by George C. Johnson

Copyright 1995, All About Beer Magazine.

Gas

by Steve Adams

Ladies and Gentlemen Brewers:

Throughout my life I suffered from the accumulation of gas in the alimentary canal, otherwise known as flatulence. The emissions did not have an odor, but just seemed like so much air escaping in prodigious quantities and with tremendous force. (Everyone who has ever lived with me, including my wife, can attest to all of this.) However, with the onset of imbibing homebrewed beer regularly, the condition disappeared. I could stop drinking the stuff for awhile to observe whether the problem returned, but I don't care to do so. Even if it didn't start up again, one could argue that the beer effected a permanent cure. And this is what I'd like to think. On the other hand, my brewing partner, Michael S., walks around emitting all sorts of noxious vapors all of the time, especially at the most critical stages of brewing: i.e., when we are transferring to the fermenters and aerating the wort. I keep warning him that this practice will someday spoil the beer from coliform "infection" but my protestations fall on deaf ears. (Skip the treatises and flames on why zee anal zephyrs are ok at these junctures -- please.) But wait, it gets better. On New Year's Eve, my wife and I had a few couples over for a couple of drinks, while all of the kids had a party in the basement. I served three kinds of homebrew to my guests - a pale ale, a red ale, and a stout. The adults partook readily and everyone laughed and had a good time. My son served his homebrewed birch beer downstairs. At the end of the night, after everyone had left, I found my self staring groggily at two dozen or so empty bottles with a little beer and obligatory yeast at the bottom. Instead of dumping the residue down the drain as usual, I emptied them into my mouth (down my drain), rinsed the bottles, and went straight to sleep. But, like thunderheads in the prairie sky before a summer storm, massive accumulations of gas began to rumble through my alimentary canal, and I had to wake up to dispel them. Well, at first I didn't understand what was happening to me because I was only half awake -- and half besotted. And for awhile I found this amusing, but the activity was violent enough to disrupt my peaceful slumbers and my usual dreams of brewing enough ale in one session to fill the town's water tower. Eventually, I rolled over on my stomach and found that the internal force that I was generating was great enough to create a short emission or two every few seconds. Thus an embarrassing part of my anatomy became an air lock, and I, poor I, a human fermenter of sorts. I didn't sleep a wink, either. (Sorry about the bandwidth.)

Stupid homebrewer trick #462

by Spencer W Thomas

I'm growing a gallon lager starter in the basement. The lagering fridge hasn't quite warmed up to 50, so it's still out in the ambient 60F of the basement. This morning I went down and there was a nice little "pillow" of foam on top, and a growing layer of nice, creamy yeast on the bottom. So, I decided to "swirl up" the yeast. Of course, this released some carbonation, and a layer of foam started to grow. And grow. And grow! Bubbles were roaring through the fermentation lock. As it reached the top of the gallon jug, I realized it wasn't going to stop, so I grabbed the jug to put it in the sink. POP! The stopper blew off, and sticky beer-wort splashed all around! I whipped the jug over to the sink, and watched the foam run down the sides.

Calendar of Events

- May 19 Wisconsin Microbrewers Festival Chilton, WI Cost \$18 in advance only. Tickets on sale in April. Call 414-849-2534
- May 19-23 Master Brewers Assoc. of the Americas (MBAA) offers a four-day professional brewing course in Milwaukee. Call the MBAA National office in Milw at 414-774-8558 or e-mail Connie Hanner at Channer@mbaa.com .
- May 4 National Homebrew Day! Contact the American Homebrewers Association at (303)447-0816. E-mail to info@aob.org. World Wide Web: <http://www.aob.org/aob>.
- May 5 Ninth Evanston First Homebrew Challenge, AHA Sanc. Comp., Evanston, IL. Entries due April 27. Contact Christopher Nemeth at (708)869-3621. E-mail to: NEMETH@ID.IIT.EDU.
- May 11-12 Madison Homebrewers and Tasters Guild 10th Annual Big and Huge Homebrew Competition, Madison, WI. Entries due May 4. Contact Bob Paolino at MHTG, P.O Box 1365, Madison, WI 53701-1365 E-mail to: rpaolino@earth.execpc.com.
- August 10 Great Taste of the Midwest Madison, WI. Tickets go on sale May 1. For info send SASE to Madison Homebrewers and Tasters Guild, Box 1365, Madison, WI 53701-1365

.....
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.

Upcoming Meetings

- March 27th Bock, Gary Luther - Miller Brands
- April 24th TBA
- May 22nd Mark May - Wisconsin Brewing Co
- June 26th Home Brew Night
- July 24th Weiss Beer Group/Yeast

Mash Virgin No More

by Keith Royster

To all of you out there thinking about going all-grain, but are intimidated by all of the complicated steps you've seen discussed on the HBD (adjusting pH, adjusting water chem, mash temps, sparge temps, etc..) forget all of that and just DO IT! Do a simple recipe that only requires a single mash temp (I did a Pale Ale) and forget about adjusting pH and water chemistry. Don't be too anal on your mash temp either. The mashing process is fairly forgiving in these areas, and I even know some experienced all-grainers who have never checked pH. It may not come out as your best beer ever (or it may), but the important part is to become comfortable with the process and build confidence. Once you do one (or two) batch(es) this way, then you can start playing with the chemistry as needed.

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!!

1st Class Mail

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

