

Baron Mind

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

April 1996

April Meeting

The April monthly Meeting is at 7:30 PM on April 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

April 24th TBA

May 22nd Mark May-Wisconsin Brewing Co

June 26th Home Brew Night

July 24th Weiss Beer Group/Yeast

✓ BURKHOFF -
✓ WIELEK - WHEAT
✓ LEWIS - WHEAT
✓ GRAYS - HALEY ALE
✓ NEW GLARUS -
✓ HILLMAN'S - HALEY ALE

Less Mess while bottling

from Darcy Munger

LIBERTYVILLE
WISC. BREWERS
- BOCK BEER FEST
- HALEY PARK
- BREW TOUR

Calendar of Events

- 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.
- May 17-19 The Midwest Int'l Beer Expo will be held at the Bismarck Hotel in Chicago, concurrent with the National Restaurant Association. Contact Lucy Saunders Beerscribe@aol.com.
- 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.

Fellow Brewers,

Let's face it, homebrewing is a messy job. Right now my kitchen floor is so sticky I had to forcefully pull my 6 year olds tennies off. %~@ This is after a brewing marathon (5 gallons of Pale, 5 gallons of Irish Red and 1 of Stawberry Mead all within 48 hours -whew!) Being a female and an addicted brewer (the husband is content to merely taste, critique and occassionally lift a heavy carboy) I am happy to find any hints to make it a less messy process. Anyway a friend who I ran into at the brew store, had an excellent idea for avoiding some of the inevitable mess of bottling.

1. Empty your (clean) dishwasher completely.
2. Pull out the top rack and line up your sanitized bottles right side up.
3. Rack into bottles.
4. Put each bottle on the counter to cap.
5. Close the dishwasher and let all the spilled beer run into the dishwasher, not the floor! :-)

Stupid Brewer Trick #603

by Clark D. Ritchie

I'd like to add my most recent blunder to the growing list of things *not* to do.

I just finished sparging my latest pale ale and in doing so, noticed that, while recirculating the wort to achieve a clear runoff, there was an extraordinary amount of grain passing through my lauter tun. continued page 4

Summer Pale Ale

By: Jackie Brown

This ale is light in color, but full-bodied. If you want an amber color, add a cup of caramel malt. I get a strong banana odor in most of my ales (from the Edme I believe) which subsides after 2-3 weeks in the bottle. If you don't have the capacity for 9 pounds of malt, you could substitute some extract for the pale malt. Just thinking about this makes me want to speed home and have a cool one.

Ingredients:

8 pounds, 2-row pale malt
 1 pound, Munich malt
 1/2 cup, dextrin malt
 1 teaspoon, gypsum
 20 grams, Nugget leaf hops (14 alpha)
 15 grams, Brambling leaf hops
 pinch, Irish moss
 1 pack, Edme ale yeast

Procedure:

Use the standard temperature-controlled mash procedure described in Papazian. Use a 30 minute protein rest at 122 degrees, 20 minutes at 152 degrees, and 20 minutes at 158 degrees. Sparge with 4 gallons of 180 degree water. Boil 1 hour with Nugget hops. Add Irish moss in last 10 minutes. Remove from heat and steep Brambling hops for 15 minutes. Cool wort and pitch.

Specifics:

O.G.:1.045
 F.G.:1.015

Hop Plugs

by Bob Rogers

I used to use hop pellets until the brew supply store recommended hop plugs. they are a lot cooler for sure.. first, they are 1/2 oz each, so measuring is a snap. then when you throw them into the boil, they expand out to full leaves, which are easy to scoop out with a big strainer if you are so inclined. They also have the alpha acid percentage when packaged printed on the package, which is better than nothing.

Pub With No Beer

From: Alejandro Midence

Well, it's long time away from your kendrid and all,
 With a campfire at night where the wild eagles call.
 But theres nothing so lonesome, so dull, or so drear
 As to stand in the bar of a pub with no beer.
 Now, the public gets anxious for the quota to come
 There's a faraway look on the face of the bum.
 The maid's gotall cranky and the cook's actin' queer,
 What a terrible place is a pub with no beer.
 A stockman rides up with his dry dusty throat,
 He presses up to the bar; pulls a wad from his coat.
 But the smile on his face quickly turns to a sneer
 When the barman says suddenly: "We're plumb out of beer."

There's a dog on the veranda for his master he waits
 But the boss is inside drinking WINE with his mates.
 He hurries for cover and he cringes in fear,
 It's no place for a dog at a pub with no beer.
 Old Biddy the blacksmith for the first time in his life
 Has gone home cold sober to his darlin' wife.
 He walks in the kitchen she says: "You're early me dear."

Then he breaks down and he tells her that the pub's got no beer.

Oh, it's long time away from your kendrid and all,
 With a campfire at night where the wild eagles call.
 But there's nothin' so lonesome, so dull, or so drear,
 As to stand in the bar of a pub with no beer.

Cooler than Room Temperature Brewing

by Bob Rogers

I've been doing some lagers recently, and I put the primary in a larger vat, and I fill the larger vat with water and drop plastic bottles filled with ice. When the ice melts I put them in the freezer. By varying how many "ice bombs" are in the vat at once, you can roughly control the temperature. The more water the vat holds, the more stable the temperature will be. I try to cool the bath to about 40 degrees before I transfer to the secondary, which goes in the fridge.

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 : **Barron 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 Wegen, 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, PO Box 27012, Milwaukee, WI 53227
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1st Wort Hopping

by George.Fix

This is an old German procedure where the "aroma hops" (traditionally a third of the total) are added to the brew kettle just before it is filled. As far as I can tell this procedure disappeared many decades ago, and for the better part of the 20th century it

has been universally accepted that beer aroma is best influenced by late kettle additions, post-boil additions to hot wort (e.g., whirlpool hopping), and/or cold side hopping during beer maturation. Recent research in Germany (c.f., Brauwelt, 1995, Vol.4) suggests that this point of view may be overlooking some important effects. Using gas chromatography they studied a series of brews where everything was kept the same except for the point where the aroma hops were added. The latter consisted of a third of the total and were German Tettnangers. The beer was a standard Pilsner (OE ~12 P [1.048] and IBUs ~40 mg/l). In addition to the chromatographic study a professional taste panel was employed to identify preferences. The following were the major conclusions:

(i) While a lot of hop oil constituents are lost during wort boiling a nontrivial fraction, at concentrations far higher than anticipated, become bound up with other wort constituents. They then underwent a series of complex and subtle reactions (mechanisms that would make those occurring in fermentation look like child's play!). This suggests that the main influence of the time of hop additions may be more on the character of the flavor induced than on its intensity. The striking differences in the chromatographs supports this view, as well as the well defined preferences of the taste panel that were reported.

(ii) Whirlpool hopping got the lowest marks of all the procedures. This comes as no surprise for during the last few years I have developed a "gut feeling" that this procedure may be doing as much harm as good. Interestingly, DeClerck anticipated these results. This was undoubtedly behind his recommendation that late addition hops be pre-processed in boiling water to remove "undesirable constituents".

(iii) Top marks were given the the brew using 1st wort hopping, and in fact the brewery which participated in this study has now switched from whirlpool hopping to 1st wort hopping. All of this comes as a complete surprise to

me, and I still have more questions about the procedure than insights. (Just when think you have got a book written something like this comes along!). Nevertheless, having heard about these results from friends nearly a year ago, I have evolved into something of a convert at least for German Pilsners and exports. It can not be overemphasized that only the finest aroma hops can be used in this procedure, a fact I found out the hard way!

Procedure for Extract Oatmeal Stout

From: Spencer W Thomas

You have to mash the oatmeal. But, you can do a "mini-mash" quite easily. Buy a pound of "6-row" malt. If your supplier doesn't have a mill you can use to crush it, then switch suppliers. :-) You can crush it with a rolling pin, but it's tedious.

Mix the malt and the oatmeal (up to 1/2 pound) in a large pan (3 quart capacity should work), and add 1 1/2 quarts of water at 170F. Mix well, and measure the temperature. If it's not between 150 and 160F, then heat it gently with stirring until it is. Remove from the heat, put the lid on, and wrap the whole thing in a towel or two for insulation. Let it sit for an hour. Strain out the liquid, then add another 1 1/2 quarts of hot (170-180F) water, stir well, but gently, and strain again. Use this liquid as the base for your extract batch (with however much water you need to add).

You can also mix in the roasted barley and other specialty grains with the mash, if you want. You will need more water, at the rate of about a quart per pound, and you might need a bigger pot.

Surfin'?

<ftp://users.aol.com/kennyeddy/thermometer/thermo.zip>
<http://www.ten-four.com/ststans>
<http://oeonline.com/~pbabcock/yckco.html>
<http://www.mv.com/ipusers/strange/styles.html>
http://rschp2.anu.edu.au:8080/aidan/brewing/guinness/guinness_can.html
<http://realbeer.com/>
<http://www.ten-four.com/ststans.htm>
<http://www.vigra.com/~hollen/RIMS.html>
<http://www.datasync.com/~wawa>

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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. :
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from page 1

I thought to myself, "Self, what's the deal? I've never had a problem sparging before. What could be wrong?"

Well, I just located my problem and am rather embarrassed to admit my blunder.

After numerous recirculations of the hot liquor, I eventually achieved a clear (enough) runoff that allowed me to complete the sparge. After the sparge had completed, I toted the spent grains out back to the compost pile and dumped them in as usual, except that along with the grains went my false bottom. It seems as if after cleaning my lauter tun following my last batch, I forgot to reattach the hose to the false bottom. Doh!

Hops

by A. J. deLange

Greg Downing asked about propagating hops shoots. Couldn't be simpler. Poke a hole in suitably prepared earth and drop the shoot in with the growth tip and maybe a leaf node or 2 above ground. Water well. There is about a 50% chance that the shoot will root and grow.

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!!



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1st Class Mail

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