

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

April 1996

May Meeting

The May monthly Meeting is at 7:30 PM on May 22nd, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

What's Hopping!

by Peter McMullen

No Bigfoot sightings by this beer baron this spring, perhaps I just missed the short season. I did happen to pick up a bottle of Old Foghorn by Anchor Brewery but haven't cracked her yet, but I am sure I will by this printing... Has anyone noticed that Murphy's came out with a Draught version of their stout in a bottle. This attempts to correct my complaint that the cans have that taste of just that, cans. Don't expect the big foam rush that the cans have, but it does leave a creamy head. I hope that Guinness comes out with one of these bottle draughts... Did anyone go to the opening of the Wisconsin Brewing Co.? The word that comes to mind about this event was enthusiasm. One tip for these guys, which I am sure they are aware of, get some taps in the hospitality room. They only had their Rainbow Red Ale available, damn. These guys are hop heads who don't skimp on the malt... Rumor has it that Hooligan's on the east side is looking at starting some sort of club to promote their 25 tap beers with 3-4 rotating brews... anybody who wants me to add any beer news to this column can call me at 962-6834 or send an E-Mail to our editor, Jim Jesse at mbqw54a@prodigy.com Time to get the hop out of here!

Calendar of Events

- 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

Upcoming Meetings

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|-------------|-------------------------------|
| May 22nd | Mark May-Wisconsin Brewing Co |
| June 26th | Home Brew Night |
| July 24th | Weiss Beer Group/Yeast |
| August 28th | TBA |

Brown Ale

by Tom Culliton

When I'm looking for a batch with a quick turn around, it's time to whip up this Brown Ale recipe. It's ready to drink within 3 weeks and excellent within the month.

Ingredients:

1 Lb. Special 'B' malt (VERY dark Crystal)
 6 Lbs. Amber malt syrup
 1 oz. Fuggles hop pellets-45 minutes
 1/2 oz. Fuggles hop pellets-5 minutes
 Wyeast 1084-Irish Ale yeast
 3/4 cup corn sugar boiled in 2 cups water for priming

Procedure:

Add the grains to the cold water in the pot, heat nearly to boiling (180-190 degrees), remove and sparge with more hot water (I use the tea kettle and a SS colander). Bring to a boil, turn off heat and add malt syrup and dissolve (this is to avoid burning it to the bottom of the pot). Bring back to a boil, add the boiling hops, and after 40-45 minutes add the finishing hops. Remove from heat, cool (I put the whole pot in an ice water bath), transfer to carboy and top up to 5 gallons if needed. Pitch yeast, mix and aerate thoroughly. Fermentation should be done in a week, but I leave it sit for another just to be sure. After bottling it should be carbonated and tasty in another week. My water is fairly hard so a dose of brewing salts might also be in order.

Specifics:

OG: 1040
 FG: 1012

Must be doing something wrong

by: Chris Strickland

I don't use my hydrometer anymore. I just watch the bubbles drop to about 2-3 per minute, and the beer's done. I don't measure points, I just use a 3lb coffee can (three times) and 1lb coffee can to scoop out my grain. I do actually weight my hops, but don't really pay attention to the alpha levels, though I do try and use the same type of hops. My conversation stage temp (whatever the technical term is) is anywhere from 150-165F. My sparge is starts around 180-190F, I believe it drops to about 170F by the time it hits the grain. Not sure, I just make sure it goes slow, and use somewhere around 7 gallons of water. I think that's how big my water bucket is. But darn it, the beer keeps coming out tasting good. What the heck am I doing right? Maybe one day I'll start paying more attention to the scientific stuff.

So what's this moron trying to say? For you newbies out there, worrying, well darn it, just stop it. Make the beer, drink it and relax.

Cheap Hop Scales

by C.D. Pritchard

\$2.50- item# 10902 "Pocket Postal Scale" from American Science and Surplus @ 800-934-0722. They have lots of other stuff for adapting to home brewing. (No connection, ect, just a very happy customer.) The scale is about 3"x4" and is packed in a flat "leather" case. It's made in Taiwan, gold electroplated and goes from 0 to 4 oz. in 1/4 oz. increments. Use a baggie hung from the alligator clip that's affixed to one end of the scale to hold your hops for weighting.

For those familiar with the drug culture of the 60's- these gizmos were very popular for weighting another herb.

DIY Concrete Malt Mill

by Chuck Volle

I was inspired by a fellow poster, a while back, to construct my own concrete malt mill. Being a tinker at heart, (and cheap by nature) I gave it a try.

Using a 4" I.D. cardboard packing tube as a mold, I cast the mill wheel using Quickcrete patching concrete. I had scrounged a 1" shaft already equipped with sealed bearings from an old, scrapped, large computer disk drive. This shaft was about 6" in length. It would prove perfect for the mill, giving me a 4" dia by 4" wide mill stone.

I drilled four holes into the shaft. I tapped these holes and inserted some screws to give the concrete something to hold on to. At the ends of the cardboard mold tube, I used some acrylic circles to contain the concrete. I had cored a hole in the exact center of the acrylic to hold the shaft, centered and leak free.

The results of the casting were fair to good. The newly made mill stone was centered and fine and hard. The one thing I would do differently if I did this again would be to use a PVC pipe as the mold, instead of cardboard.

The interior my mold had a small spiral impression due to the construction of the "paper" tube. This left a hard spiral ridge that needed to be ground down after casting. Not a major fault, but a flaw to be corrected. The beta model will be better.

I constructed a long wooden rectangular housing to hold the mill stone. Sort of a square wooden tube. I used a steel plate screwed to a piece of oak as the inclined grinding surface. Some masonite epoxied into the rectangle provided the surface to guide the grain to grinding wheel.

I've been lucky on finding many parts of my mill. My wife inherited her mother's hand operated meat grinder. So, I've "borrowed" the handle for my mill. It is held on by a thumbscrew inserted into the shaft of my mill. I had to drill and tap this 1/4"-20 hole for the screw into the shaft and now all is OK. I'll be able to return it whenever my wife needs to hand macerate the beast we have for dinner, (like never)! Ground Chuck?

I did need to tinker a bit with the grain bin side of my mill. I was getting too large of a percentage of grain sneaking around the ends of the mill stone.

The mill mounts to my workbench above my cooler/tun. It holds about 2# grain.

Now I'm very satisfied. I built it myself. I get whole husks, few uncracked kernels (still some sneaky guys, tho') and a great crush. I don't care if its a log distribution of particles sizes or as good as a six roller three tiered gravity fed flotsam and jetson slightly skewed to the left grinding contraption. I'm proud and happy. You can do it if you want to. Give it a try. You don't have to confess to the digest if it doesn't meet these high standards. No one need ever know! But if you do, let me know! :-)

Perhaps there's a market in this ever expanding hobby for a homebrewer to take an idea like a mill and sell it. What do you think?

Latergator

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IROQUOIS BEER TASTING

SUNDAY JUNE 23RD 5-8 PM

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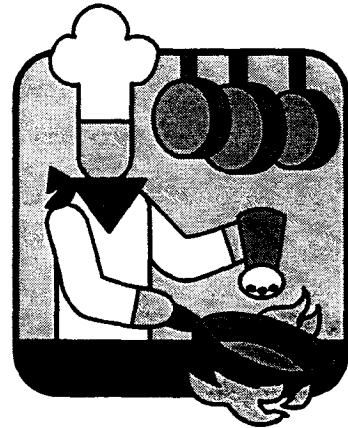
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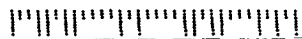
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