

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

August 1996



August Meeting

The August monthly Meeting is at 7:30 PM on August 28th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Upcoming Meetings

August 28th TBA

September 25th TBA

What's Hopping

by Peter McMullen

I thought that I would list a couple of suggestions that I have overheard about possible meeting topics so that the those that have a say so can read what I have heard. But if anyone has additional ideas, I think that the officers would be happy to listen to you. The topics that I have heard include; Belgian, Scottish, Australian and Organic beers...Has anyone noticed the billboards around town advertising Schlitz? They are retro ads that include the slogan: "Just the kiss of the hops." This almost makes me want to try a Schlitz, which I haven't done since I was a minor...I can safely report that no kegs broke loose while I worked the Beer Baron booth at State Fair...Still no word on a possible brewpub in the old Northern Light Brewery on Water St., but there is a new one in Hartford called the Little Red Inn (or is that hen).

Calendar of Events

- August 30 - September 2 Maritime Days
- September 6 - 8 Indian Summer
- September 6-8 Tosafest
- September 20-22 Harvest Fair
- September 1 Colorado State Fair, AHA SCP, Colorado Springs & Pueblo, Colorado. Entries due Aug. 9. Contact Greg Kelly at (719)578-5658
- September 2 First Annual Pumphouse Labor Day Homebrew Contest, AHA SCP, Longmont, Colorado. Entries due Aug. 25. Contact Dine W. Smith (208)785-4755 or (208)526-6550.DINE@INEL.GOV
- September 7 Winfield Biab Homebrewing Competition, AHA SCP, Winfield, Illinois. Entries due Sept.2, 1996. Contact Steve McKenna (708)690-8150. <http://www.mcs.com/~beerinab/beerhome.html> beerinab@mcs.com
- September 7-16 Artisan Breweries of Holland & Belgium Tour. (800)424-7289 or (206)624-7289 mir@igc.apc.org
- September 8 Second Annual Brewer's Dream Homebrew Competition, AHA SCP, Libertyville, Illinois. Entries due Sept 1. Contact Steve Howard (847)362-6688. <http://hamlet.lfc.edu/labyrinth/brewers>
- September 10-12 ASBC Short Course: hop Technology, Yakima, Washington. (602)454-7250 asbc@scisoc.org
- September 14 International Wine, Beer, and Liquershow, Delft, THE NETHERLAND. Contact J.H. Schmits at +015-2610847
- September 14 Harvest Moon Beer Festival, AHA SCP, Regina, Saskatchewan, Canada. Contact Larry Raynard at (306)789-6166.
- September 21 The Colorado Springs Microbrewers Exposition, Colorado Springs, Colorado (719)632-0553
- September 26-28 the great American beer festival xv. contact THE association OF brewers AT (303)447-0816. For more information e-mail info@aob.org or visit <http://www.aob.org/aob/gabf/gabf.html>
- October 3-5 The Real Ale Festival, Chicago, Illinois. (312)665-1300. 71261.705@compuserve.com

Re-using Yeast,

From: Ed J. Basgall

Since several brewers have responded to my freezing yeast post (HBD # 2138) I thought I'd put this together for everyone to share. I too could not find much info regarding this, so I had to develop my own methodology based on my micro and cell biology background.

Starter stock DME solution: I typically make up a 15% stock (wt/vol) boiled, cooled DME mixture in filtered tap water for starter and freezing purposes (we have hard water, I would add 1/4 tsp gypsum/gal if using distilled). Yeast like some calcium, but there is probably some in the DME anyway.

I dilute this no more than 1:1 (>7.5% wt/vol) with about an equal volume of yeast slurry/trub from my fermentor. You can also pitch rehydrated dry yeast into this. The yeast should be able to handle 7.5 - 15% DME with no problem. Specific gravity of this 15% stock solution is ~ 1.060.

Freezing;

Months ago I started freezing small amounts of yeast suspensions to free up some space and to test for survival under those conditions. So far so good. For freezing, I let the pitched starter go for a couple of days to be sure the yeast is active, then take aliquots out and mix them with an equal volume of fresh starter stock. I just put the sealed tubes in the freezer. (eg: 7.5 ml of active yeast swirled suspension to 7.5 ml of fresh sterile stater in a sterile 15 ml screw-capped polypropylene tube) Sterile tubes are available by mail order from a number of biotech suppliers.

I've considered using glycerol as a cryoprotectant but figure the yeasts probably prefer an environment that's relatively easy to start feeding on after their cold sleep. It may not make a lot of difference in viability though, but I haven't made a comparison. Glycerol, sucrose and dimethylsulfoxide(DMSO) are used to freeze and store mammalian cells in liquid nitrogen. I would not recommend DMSO for brewing purposes. Any sugar solution will be slightly hypertonic and draw water out of the cells thus reducing ice crystal damage inside. For freezing the presence of sugars, proteins and ions in DME are helpful.

I ONLY add DME if I'm going to freeze the culture.

Refrigerator storage: I don't think it's wise to give the yeast any more food if I'm going to store the culture in the refrig. Even when the yeast have exhausted their food supply at the end of a ferment they still seem to be able to keep building up some CO2. Maybe I've just been lucky, but I've never had any stored cultures explode under refrigeration (and I do have a rather large number stored there). I think the key to storing refrigerated yeast is to be at the end of fermentation. With no more food the yeast should shut down and sporulate.

For recycling yeast I simply sanitize a funnel and a few extra bottles. After I'm finished bottling, I swirl the fermentor bucket and pour about 6 oz of yeast/trub into each of several bottles and cap them. I try to chill them ASAP and keep them cold until I'm ready to use.

When I open the refrigerated yeast/trub, I vent it slowly to determine whether or not there is a lot of pressure built up. If there is, you can see the stuff start to froth up in the bottle, if it does, I stop and keep it cold then vent more pressure until I can open it without wearing it. (grolsch style bottles might be useful here, but I have been using crown capped ones) Unfortunately, it's very subjective.

My first attempts were rather graphic when I would just hold the bottle pointing into the bucket fermentor and "let her rip". It pitched both the wort and half the kitchen. Now I take my time and even try to make a fresh starter the day before I brew. That way I can tell if the yeast is still viable.

Regarding storage periods: I really don't know what the maximum storage time is for either refrigerated or frozen. I expect it will be longer in the freezer. Some of the yeasts I have isolated from imported beers have been in the original bottle for at least a year before I isolate them. So, it appears that they are pretty well preserved, even without refrigeration. 2-3 months in the refrigerator should be OK, make a fresh starter with it a day or two ahead of brew day. Use ~10-15% boiled, cooled DME in water. I also believe you can just use the yeast sediment from a bottle of homebrew to make a starter (haven't tried it though). I have slurries that are at least a year old stored in the refrigerator. It is conceivable that long term storage in the refrigerator may induce some mutations. No hard data though to verify this.

Cellulosic Projectiles

From: Eric.Fouch

Imagine my confusion as I stood in my kitchen (actually my Wifes' kitchen) at 5:00a.m. with one of my twin daughters, who was asserting her desire for an early morning breakfast, when I saw this large black-red puddle on the floor, stretching from the counter to under the 'fridge. Was it a bad steak in a defrosted freezer? Did one of the damn older kids hide some hamburger in the cupboard? Did somebody get murdered in the kitchen? My God- is he still in the house? Then I spotted the source - on the wine rack, next to the dandelion wine, a suspiciously empty bottled that first held some Chapeau Kriek Lambic, then (briefly) some coffee porter. You know those lambic bottles that are corked AND capped? Now I know why. OK, I'm DUMB DUMB DUMB. I knew why before, but they must use metric caps in Belgium, 'cause my caps wouldn't fit. I still should have 'rigged a wire. After realizing what happened, and who was at fault, and hearing the other twin LOUDLY expressing the feeling she's been left out, I tried three things at the same time: Clean up the mess as fast as I can and feed the twins before my wife gets up and sees it, no feed the twins first to quiet them down, then clean up... what was third thing? Oh S#\$T! Where's the formula? Oh yeah, ther're on whole milk! -- Too late, the wifes'up. RUN!!! No she'll only find you. (Amazing how fast the mind works sometimes) After about 45 minutes of scrubbing and mopping and squirting bleach down the register, and searching for the cork (so she wouldn't realize how forcefull the event had been, and lucky there was no one was in the kitchen) I thought I'd use some bandwith to share my misfortune, and re-iterate: For Petes' sake, WIRE THOSE CORKS ON. Like I should have. I've never had to dump a batch (I'm not that good, I'm just that stubborn), but the loss I felt over that one bottle was bad enough.

Surfin?

<http://www.wp.com/HOSI/pbscat.html>

<http://www.camra.org.uk/>

<http://virtumall.com/EastCoastBrewing/ECBMain.html>

<http://www.web.apc.org/~valley/valleymill.html>

<http://www.io.org/~gscott/Overview.html>

<http://www.dezines.com/@your.service/RIMS/>

<http://members.aol.com/kennyeddy/index.html>

<http://www.netcom.com/~tmcastle/index.html>

<http://www.pubcrawler.com>

Octoberfest

Source: Nick Franke (nafrank@ibm.net)

Classification: vienna, maerzen, oktoberfest, amber lager, all-grain

It wouldn't take much to make a better beer than Samuel Adam's Oktoberfest. That stuff is awful and a real disappointment from the Boston Beer Company, whose products are usually very good. I also just bought a six-pack of their WinterFest and am wondering whether I'll be able to finish it. It has a real strong hop bite and is fairly awful. I've got a recipe for a Marzen that turned out pretty good.

Ingredients:

9.5# German Vienna malt
 1# German Munich malt
 .75# Belgian Aromatic malt
 .75# German Caramel malt (10L)
 .75# German Wheat malt
 .75# Cara-Pils
 .5# Flaked Oats
 1 oz Hallertau Herrsbrucker (3.8% A)--45 mins
 .6oz Northern Brewer (8.8%A)--15 mins
 Wyeast Bavarian Lager (#2206)

Procedure:

Double decoction mash
 45 min boil
 Primary Fermentation: 7 days at 48 F
 Secondary Fermentation: 14 days at 48F
 Lagering: 63 days at 34F
 OG--1.055 FG--1.016
 Carbonated at 2.6 vols.

Specifics:

OG: 1.055

FG: 1.016

.....
 : **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. :
 :

Coriolis Whirlpools - Urban Myth or Small Effect

From: Steve Alexander

Andy Walsh writes ...

This coriolis effect on water draining is one of the biggest urban myths perpetuated throughout modern society.

Coreolis effect is very real and impacted the outcome of a naval battle between the british and germans in the early part of this century. The path of falling artillery shells, like flowing water are effected by the differential centrifugal force, caused by different distances from the axis if the earth (determining in the centrifugal force) as compared with distance to the center of the earth (determining gravitation force).

Anyway the british and germans fought a naval battle in the south pacific I believe, and the German's artillery tables corrected for coreolis effect vs latitude. The British guns had a fixed correction factor that assumed that they would be used around 40N lattitude - oops!

The battle was probably about as comical as war gets.

What has this to do with brewing? Major battle between ale and lager cultures - obviously.

The direction of a whirlpool is almost entirely dependent on basin geometry and/or status of the local water currents before you pull the plug (and other such physical effects). OK - it is a small effect, but real. Unless you're trying to whirlpool your wort in a cyclone or in while in free-fall (oh please don't re-ignite the beer in space thread!) you can ignore it. (Cross-over sport sky-dive/brewing ? I don't think so).

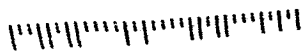
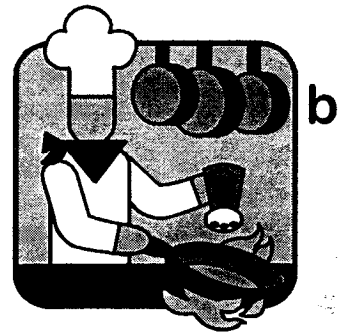
Now hack to beer...

Maybe Andy and I can get together when I'm in Oz later this year and perform the critical experiments re coriolis effect on draining inverted beer bottles - ;^)

Support Clifford's Supper Club with your patronage.

Clifford's allows us to use their
anquet room at no charge to
the Milwaukee Beer Barons.
Our support will help show
our appreciation.

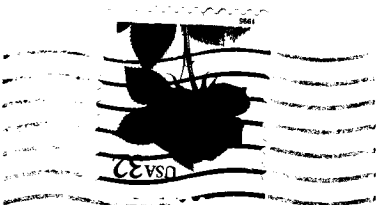
PLUS - The food is VERY GOOD!!



Gary Metzger
W159N9460 Cherokee Dr.
Menomonee Falls WI 53051-1551

Apr-97

1st Class Mail



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

