

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

September 1996

September Meeting

The September monthly Meeting is at 7:30 PM on September 25th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Whats Hoppening

from Peter McMullen

Nothing much is hopenning in my beer world, but I did come across an interesting piece in a book about Milwaukee. I think it is of special interest because of Milwaukee's Sesquicentennial, and the fact that another major Milwaukee brewery may be seeing its last days:

Bucket Boy : A Milwaukee Legend

by E.L. Meyer

The newspaper on which father worked in 1908 was on the top floor of the Germania Building on West Water Street. One of its busiest employees, especially on hot summer days- and it used to get hot in Milwaukee in July and August- was Heinz, the Kessejunge. The bucket boy was not a boy at all. He was a superannuated bookkeeper in a brewery. But at sixty he was let go because his eyesight failed. Yet Heinz was lucky to get the job of Kesseljunge at the Germania, for it was an important post and his services were in great demand. He himself constructed the tools of his trade; two poles, each about five feet long and each artfully and deeply notched. The notches were designed firmly to hold the handles of one-quart pails, and Heinz had mastered the art of carrying six full buckets on each pole without spilling a drop. Often I used to visit father at the newspaper plant. Heinz and I became friends, and the old man took such a fancy to me that he told me some of the secrets of the trade. He was proud of his post and he implied that if I applied myself assiduously and took his counsel to heart I might some day become a Kesseljunge and be held in high esteem by the gentlemen in the city room- even the chef radakteur himself, no less. 'There is one important thing to remember,' he said, 'and that is, never take the passenger elevator even if you are in haste and the thirst of the gentlemen is great. for sometimes the passenger elevator is a bit crowded, and people jostle against me, and though I am careful as can be it happens that I may spill a little beer out of one of the twelve cans.

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Upcoming Meetings

- September 25th** Octoberfest style group and Gadget night
- October 23rd** Sprecher Brewery Tour meeting
time: 6:45PM at Sprecher
701 W. Glendale Ave.
- November 20th** High Gravity Night with
Rob Logbreglio from
Great Dane Brew Pub
- December 18th** Christmas Party

Calendar of Events

- **September 28** New Glarus Brewing Harvest Fest
- **October 2** Louie's Octoberfest Beer Dinner
(414)549-2242
- **October 3-5** The Real Ale Festival, Chicago, Illinois.
(312)665-1300.
- **October 5** Easter Seal Micro/Import Tasting at
Hart Park (414)645-1332
- **October 5** Brew City Brewsters Pig Roast
(414)253-0428 or (414)873-2988
- **October 6** Minnesota Brewfest, (612)452-2444.
- **October 4-11** Brewing Traditions of England and
Scotland Tour. (800)424-7289 (206)6247289
- **October 5** Third Annual Sin City Sudzzers
Homebrew Competition, (414)458-8752.
- **November 1-2** Great Canadian Beer Festival



Barleywine

by Spencer Thomas

HBD1819, 8-31-95

Classification: barleywine, strong ale, all-grain

Here's a BW I made recently. It hasn't been entered in competition because I think it's still too young, but friends who tasted it think it's pretty good. This is my third or fourth try at this style with this basic method. I haven't decided yet whether I like this one better than the previous effort, but it's close, anyway.

Final result has medium-low carbonation and a complex malt-hops nose. The malty sweetness is balanced by the aggressive hopping level, and high hop flavor.

You could probably pump up the gravity of this another 8-10 points (and thus the alcohol by another 1% or so) by adding a pound of sugar, with no deleterious flavor effects.

Ingredients:

10lbs DWC(DeWolf-Cosyns Belgian) Pilsener malt
 8 lbs DWC Pale malt
 1.5lbs DWC CaraVienne malt
 0.1lbs Roasted Barley
 0.5lbs DWC (Belgian) Munich malt
 2 oz Northern Brewer pellets (9%) 60 min
 1 oz BC Kent Goldings plugs (5%) 30 min
 1/2oz BC Kent Goldings plug (5%) 15 min
 1/2oz BC Kent Goldings plug (5%) 5 min
 1/2oz Fuggles plug (4.3%) 5 min
 London ale yeast

Procedure:

Mash schedule:

Mash-in with 10qts @ 42C for a strike temp of 39C

20 minute beta-glucan rest

Add 10 qts at 100C (boiling) to raise to 62C (aiming for 60C),

30 min. beta-amylase rest

Add 6 quarts @ 100C to raise to 67C (aiming for 70C)

1:15 alpha-amylase rest

Take first runnings (drain all liquid from mash tun without adding any further sparge water(*) to get about 4-4.5 gallons @ 1.080. Boiling down to 3 gallons will give an OG of 1.105 - 1.120.

Whirlpool, let settle for 15 minutes and siphon through counterflow chiller with aerating cane on end.

Pitch yeast slurry from a previous batch of Mild (probably YeastLab London Ale (it's a long story)). (By the way, this is my favorite way to pitch *enough* yeast for a barleywine.) Fermentation was active in 2 hours. Primary was about 2 months @ 65-70F, and dropped from 1.105 to 1.038.

Rack into secondary and add 1 oz of EKG plugs for dry hopping.

Bottle about 1 month later. Added new yeast, but no priming sugar.

(*) You can (I did) add more hot water to the remaining mash, and sparge out about 7 gallons more wort to make a Bitter at about 1.045.

Specifics:

OG: 1105-1120

FG: 1038

Beer in Space

From: Dennis Cabell

Concerning the idea of spinning the fermentor in space to simulate gravity. I think we need to send a whole shuttle load of brewers up at a time. The multiple spinning fermentors could be configured so that the forces all offset each other. This way we could get black & tan from space.

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High gravity brewing

From: Bill Giffin

The use of the proper yeast, the proper mash temps, and the fermentation temps will determine the final character of the finished beer.

Newcastle Brown is a blend which blends a low gravity beer with a high gravity beer after fermentation. I think this gives some credence to the reduction of gravity at the end of primary fermentation.

It is easier to brew a high gravity beer that ferments ~~out~~ a 1/3 gravity then it is with a low gravity beer. The low gravity beer is quite apt to have too low a terminal gravity. Having a higher final gravity can add to the mouthfeel and the malty character of the beer. This adds too George's case for dilution after primary fermentation.

Jim says:>Conversely, sharp flavors such as hop bitterness and dark roasted malts are Bad Things(tm), since they will contribute to the impression that the beer is thin and watery.

Hops and specialty grains such as dark malt are like salt and pepper. They have to be in balance with the beer.

Can I use "Bad Things(tm)" Jim? I will anyway. Hops and dark malts in low gravity beers are not Bad Things. It is only when they are used in too high a quantity for a low gravity beer are they unpleasant.

In fact roasted barley when used in low quantities, say an ounce for a five gallon batch, adds a sweet malty note to the beer.

PH and SG of sparge

From: Russell Mast

Bruce Taber asks:

> Well I understand the concepts of stopping the sparge at SG 1.010, (this keeps the sugar content of the wort high enough), and stopping at a PH of 5.5 - 6.0 (this stops excess tannin extraction from the grains) But how do you measure these?

I measure them by tasting the spargate. The last several batches, that's literally all I've done. If it still tastes sweet, or has desirable specialty grain flavors, I'll keep sparging. If it tastes astringent and tanniny (of or pertaining to tannins), I stop sparging. Simple as that. btw, tannins will leave the back of your mouth dry, like tea does. You want that in tea, but not in beers. (Except for some Belgian

styles.)

I think I'm just going to write (EfsBs) from now on. It seems like there's an exception to most any brewing rule, and it's usually some Belgian style.

Seriously, though, I think tasting the spargate is a better measure than any papers or hydrometers. You're making this stuff to drink, right? So drink it to make it. (It's also very yummy, just put a coffee cup under the spigot and sip between homebrews..)

Beer Bimbo

from: Spencer W Thomas

At a recent local beer fest, the organizers got local homebrewers to pour the beers. We got in free, and they got knowledgeable pourers. Usually there was also a distributor rep at the table, or, for local breweries, someone from the brewery. It worked much better than the year before, when they'd had Red Cross volunteers pouring. Looks like we'll get to do it again!

For much of the evening I was pouring Whitbread PA and Mackesons Triple Stout. My fellow pourer decided to offer the Mackesons both cold and warm. It was fun to watch the looks on people's faces when we asked "cold or warm?" The perhaps amazing thing was that most of them chose "warm." You'd never get that with a "bimbo" pouring.

(Disclaimer for the humor-challenged: the term "bimbo" is meant as a generic label for a beer-pourer who knows nothing about the beer, and is not meant to imply anything about the gender or appearance of the individual in question.)

Surfin?

<http://www.execpc.com/~bsprink/>

<http://pw2.netcom.com/~maltster/index.html>

<http://www.execpc.com/~jkane>

*opL P...
Rock*

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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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Bleach Heresy

From: Scott Jones

Ray Robert said:

promote off flavors and kill yeast. (I found it interesting that I have always sanitized with bleach but only recently had infections, but he seemed nonplused.) His recommendation was to stay away from bleach altogether and use an iodine based cleaner. (makes sense)

With all due respect to your hb supply guy, it sounds like he was just trying to make a sale. After all, a thorough rinsing (I usually triple-rinse with hot water) should do away with any harmful residue.

from page 1 This is not only a regrettable waste, but it is frequently followed by sad consequences. Is it not amazing, my boy, how some people can kick up a fuss over having a little beer spilled on their shoes-and good Gettelman brew, too, mind you!..So that is why I always take the freight elevator in the back, even though it is a slow affair and it is a greater distance from this elevator to the saloon at the corner. This, too, has an added inconvenience because beer has a bad habit of shrinking in transit when the foam goes down in the can. That is why, when I enter the basement and before I ring the bell for the freight elevator, I give each can a good Schwupptich.'

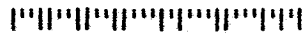
note: Now I know what my father meant by the 'good old days'- Peter McMullen

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

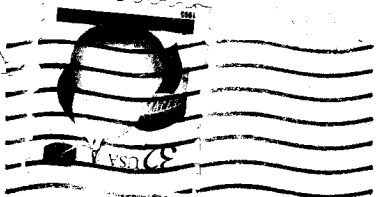


PLUS - The food is VERY GOOD!!



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Oct-96

1st Class Mail



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