

# Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee  
*Dedicated to the Education and Enjoyment of Fermented Malt Beverages*  
September 1996

## October Meeting

The October monthly Meeting is at 6:45 PM on October 23rd, at **Sprecher Brewery** (701 W. Glendale Ave.). As usual, the meeting is \$5.00 per person for members and guests.

## Upcoming Meetings

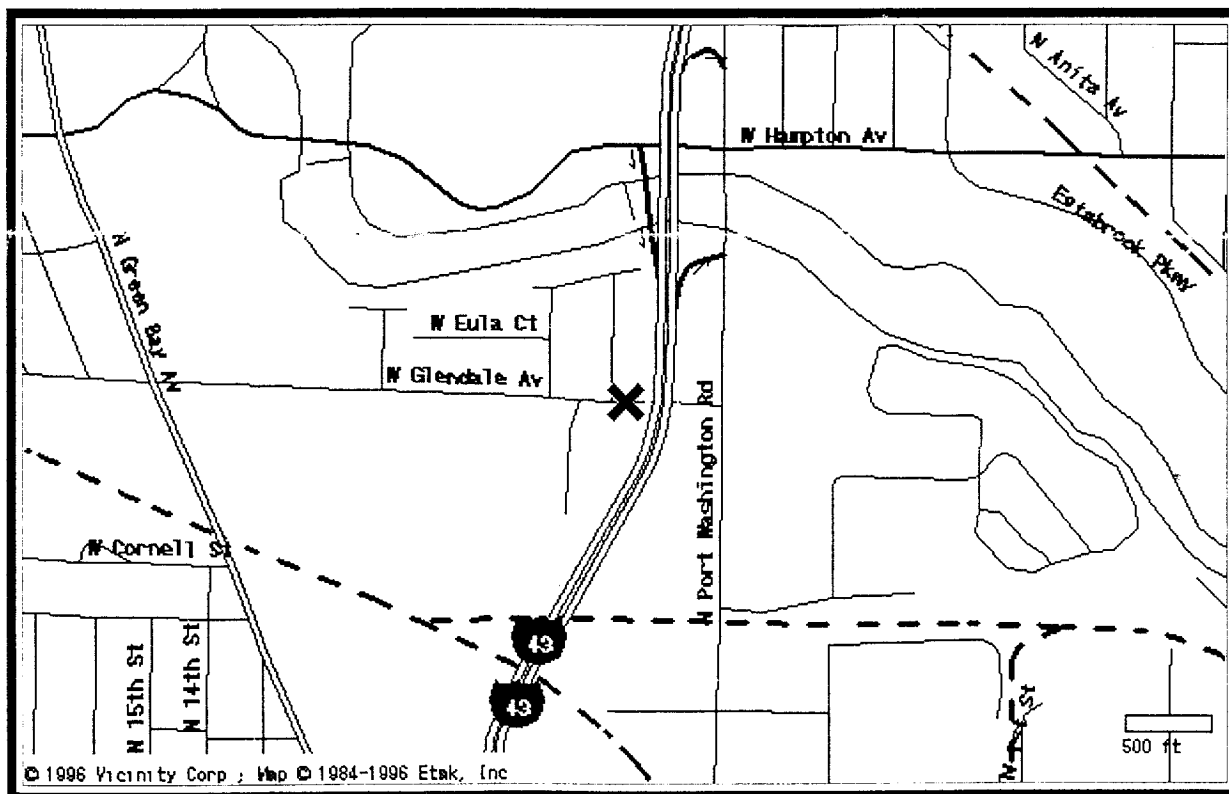
- October 23rd** Sprecher Brewery Tour meeting  
time: 6:45PM at Sprecher  
701 W. Glendale Ave.
- November 20th** High Gravity Night with  
Rob Logbreglio from  
Great Dane Brew Pub
- December 18th** Christmas Party

## Calendar of Events

## Officer Nominations

Thinking of a life of politics? Now's your chance to get started. We will be soliciting nominations for club officers during the November meeting. Present officers will be happy to answer any questions you might have.

- **November 1-2** Great Canadian Beer Festival (604)474-2411.
- **November 2** The Taste of the Great Lakes Homebrewers Conference and Competition (517)652-9081 or(313)665-1236
- **November 16** Chicago Beer Society's Fall Beer



## Xmas Ale

**Classification:** spiced ale, holiday beer, extract

Source: Phoebe Couch  
(ithaca!amber!phoeb@uunet.UU.NET)  
HBD Issue #750, 10/29/91

I had a party and everyone liked this brew (1 month aging). It has a medium head, a pleasant hint of spices (not strong but very noticeable) and smooth taste.

### Ingredients:

4 1/4 lbs, Australian light extract malt (liquid)  
1/2 lb, crystal malt  
1/4 lb, chocolate malt  
1/8 lb, flaked barley  
1/2 cup, brown sugar  
2 1/2 oz, Northern brewer hops  
1/2 cinnamon stick  
1 tsp, whole clove  
1 oz, cascade (finishing)  
Ale yeast

### Procedure:

Add all the grain and malt into the water and boil. After it starts to boil, add Northern brewer and spices. After about 45 minutes, turn off heat, add the Cascade. After 20 minutes, filter into carboy. Pitch yeast when cool. Clarify and bottle in a week.

### Specifics:

Primary Ferment: 1 week

## Great First Time Batch

by David Sprague

A while back a thread was posted that wanted to know what the percentage was of good first-time batches. Add another one to the side of good first time batches.

My friend and I used a beer kit to come up with a pale ale that resembled Bass' Pale Ale.

Fermentation on this beer was really quick at about 2.5 days. After about 5 days, the beer was siphoned into a carboy and the beer stayed in that for another week. We kegged it, tasted it, and rejoiced at how great the homebrew beer is.

This beer exceeded our expectations. We are hooked! To the people who helped me out on the internet with very newbie questions-- Thank You! My questions were primarily answered via e-mail and helped a great deal in making our decisions. Again thanks and may your beer be true unto you!

David and Rashad

## Water coolers...

### Beer Coolers?

Bob Haines

In HBD2227, Russ Brodeur <r-brodeur@ds.mc.ti.com> writes ...

<< Has anyone ever tried using a water chiller to dispense beer from a carboy??>>

!!!SNIP!!!

Strangely enough, I was at a party several years ago where this was done. However, before you try this, do the following ... Take a bottle of beer and shake it vigorously... Quickly uncup it... Imagine doing something similar on a five-gallon scale. When you invert the carboy to put

it on the cooler, agitating the contents is almost unavoidable. Fortunately, there was a mop nearby.

On the plus side, the beer WAS icy cold, the way many folks believe it should be. Given an \*outside\* party on a hot summer night, it could be an option. (Don't worry too much about the blatant beer abuse it was megaicelighdrydraft anyway. The mishandling may even have improved it.)

## The Un-Believer's Six-Pack Challenge Results

From: Ken Schwartz

Muchisimas gracias to everyone who responded to the Un-Believer's Six-Pack Challenge!! This really \*was\* fun. I figured on getting a few responses but close to two dozen folks responded either through the HBD or private e-mail. The tally represents responses as of Monday October 7th. I suppose more might trickle in but the trends seem to be well-established at this point, so I'm cutting it off (hey, it's MY poll, dammit).

I've taken some liberties with the raw data, since in many instances the nod went more to style than brand, and I sorta lumped some of them together. The votes have been carelessly tallied and the clear winners are:

Specific Brand votes:

- \*Pilsner Urquell with 16 votes
- \*Guinness Stout with 14 votes
- \*Sierra Nevada Pale Ale with 11 votes

The next two are presented as "categories" rather than specific brands since so many brands were mentioned. know these two categories have a wide-open range of interpretations brand-to-brand but I just had to collapse them into groups (as you will see in a second, there are 11 more that received at least two votes, and over two dozen others with one vote each):

\*"Belgian or Lambic" with 12 votes (Boon and Chimay tied for most popular with 3 votes each; Rodenbach was mentioned twice)

\*Weissen-Class with 11 votes (Spaten & Paulaner were tops with a couple votes for Red Hook)

And finally,  
\*Celis Wit wit 7 votes

Also-Ran with Two or More Votes:

- Several "Bocks" with 6 total votes
- Bud / Bud Lite (5) -- more on this in a second...
- Oktoberfest (5 -- Paulaner got 2)
- Fruit/Spice Beer (5)
- Fuller's ESB (4)
- "Amber" Ale (3)
- Imperial Stout (3)
- Barleywine (3)
- Redhook ESB (3)
- Scottish Ale (3)
- Oatmeal Stout (2)

BUD?!?!?! Yes! Bud. The evil swill that started this whole affair! Look - it gives a rookie a starting-off point, and as one respondent pointed out, it'd also be a great place to end up, to illustrate its blandness after touring the world a pint at a time.

Another suggestion that made sense was to add something like a brown ale as an illustration that "dark" doesn't necessarily mean "heavy". "Amber Ale" included both Fischer and US microbrew varieties. Perhaps surprisingly, Anchor Steam only rated one vote.

I was a bit surprised by the high showing of the Belgian styles. I personally believe the untrained palate would have trouble with this style, although perhaps that's as good an illustration as any, huh?

BTW such a six-pack might make an excellent Christmas gift. I have several friends who enjoy my beer but really have no idea what's out there in the "real beer" world. A guided tour, either on paper or in person, should accomany the beers to educate and explain. Dress up the six-pack carton with wrapping paper.

FWIW I'll include "my" sixer. I already had one sketched out before I asked the question so any similarities to the "winners" is strictly coincidence! (yeah right):

\*Pilsner Urquell -- What the megabrews purport to be (not) *continued on page 4*

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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. :  
 : .....

from page 3

- \*Guinness Pub Draft -- Smoother than the bottle; probably more palatable to the rookie
- \*Sierra Nevada Pale Ale -- Crisp hop explosion; illustrates "American" microbrew style
- \*Bass Ale (or Fuller's ESB or even Double Diamond) -- "Classic" English Ale
- \*Oktoberfest (Hacker-Pschorr or Paulaner) -- Malty, not too bitter
- \*Franziskaner Hefe-Weissen -- Something different

The assumption of course is that "fresh" bottles can be found; all bets are off if the beer is skunked or stale. Best perhaps to buy a six of each, so you can be sure the ones you give are worthy of their labels. Some people came up with "megabrew" six-packs -- Redhook, Sam Adams, Pete's - which is a good idea

since it may be more of a "stepping stone" approach for the uninitiated.

As several folks pointed out, this really should be a "twelve-pack" to do the task justice. I agree, but I think the six-pack concept at least address the issue of beer diversity. It's not our place to force our tastes and opinions on others but at the same time, I'm pleasantly surprised at how many people do take well to better beer if only given the opportunity.

Now that I've done your Christmas shopping for you, let's get back to brewing.

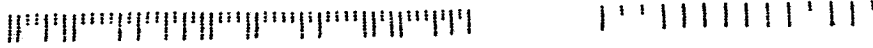
KennyEddy@aol.com  
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**PLUS - The food is VERY GOOD!!**



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