

# Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

*Dedicated to the Education and Enjoyment of Fermented Malt Beverages*

November 1996

## November Meeting

The November monthly Meeting is at 7:30 PM on November 20th, at Clifords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

## Upcoming Meetings

**November 20th** High Gravity Night with Rob Logbreglio from Great Dane Brew Pub  
**Officer Nominations**

**December 18th** Christmas Party  
**Officer Elections**

## \* 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.

## What's Hoppening

by Peter McMullen

As everyone should know by now, the Rock Bottom Brewery is opening up a brewpub on the first level of the Bank One building downtown along the river. I can only guess that the beer will not be at rock bottom prices. But if they keep in mind: that if it is good, they will pay!...It occurred to me while I saw Beer Baron's own Denis Davison in the Winners Circle of Zymurgy that we print his recipe in our newsletter along with the Prez.'s bock recipe that did so well in the AHA National Competition. Perhaps we could print any recipe anyone cared to share...Did you know that Anchor Brewery makes a scotch whisky? Sorry, I can't go there but if you are intrested, the name of it is Poteroro...For all you deer hunters out there, if you are going through Shawano County look for Slab City Beer. It is a micro-micro brewery that serves the beer in area taverns...I will leave you with something I came across the day Pabst made its announcement to shut down the brewery:

No one manufactures great beer.  
Brewing is a precision craft.  
Vaclav Janouskovec,  
day shift boss at Pilsner Urquell

## What's Hoppening (cont.)

I recently read about a professor that was fired for drinking a beer before he taught his class. Apperently he slammend a Bud-wiser in his office before going to class. Good thing they don't throw out students for doing the same...Speaking of bad beer, I cannot condone the boycotting of any beer. Forbidding the sale of a beer is to bring to mind the word 'prohibit,' and we don't want to go there again...A final note: The pilgrims intended to settle in Virginia, but landed instead at Plymouth Rock, Massachusetts, because, according to a chronicler, "We could not now take time for further search or consideration, our victuals being spent, especially our beer."

# Wanking Fresh Deathbrew

(not for the faint of heart)

From Richard Ransom AKA: Father Barleywine

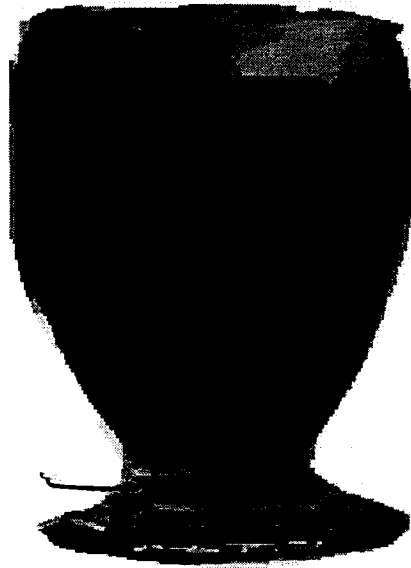
This is an all-malt brew, and the recipe is designed for a ten gallon batch, which is my standard.

crush:

- 20 lbs. 2-row brewer's malt
- 4 lbs. 80 l crystal malt

add crushed malt (I use a relatively fine grind; the grain is de-husked and the kernel broken into roughly square bits, perhaps three or four pieces per kernel) to: 5 gallons water at 135 degrees stir, add a bit of near boiling water to get about 120 - 125 degree protein rest. After thirty minutes of stir-well-every-10-minutes (by the way, I use a pair of 40 quart cooler chests for mashing) add boiling water gradually (usually takes 2 gallons) to raise temperature to 155 degrees. Do this in stages...add a quart or two, stir well, stick in your thermometer, give it 5, read, add, repeat. It takes a while to equilibrate temps in the porridge, and you can easily bring your mash to 170 degrees (a no no) if you add too fast. Let this sit with periodic (I usually figure that when my glass [16 ozs for the precisionists] is empty I need to stir the mash) stirring for a few hours (relax, get shit-faced). The cooler chests hold heat very well, and I never did like messing with iodine.

I sparge in another chest using a piece of anodized aluminum sheet with many little holes punched in it for a sparge filter. The mundane use for this item is as a screen replacement for screen doors...it has 3 - 4 mm holes, and is available at hardware stores. I merely cut and folded the whole sheet and screwed stainless steel screws into the bottom to hold the bottom about 2 inches from the bottom of the chest, stuck it in (being extremely careful about keeping the sides of this contraption right against the sides of the chest to prevent channeling of the sparge water down the sides), and then to use it: Add enough sparge water (170 - 180 degrees) to cover bottom of sparge filter, carefully scoop in mash to form a nice filter bed, and gradually let the stuff settle, maintaining a slow flow. Another essential part of the sparger is a siphon break. This is a piece of tubing connecting the cooler drain to a T-junction, with one leg of the T open and the other connected to a piece of tubing leading to your boiler. The open leg breaks any siphon effect, and by keeping the T at just below the fluid level in your sparger you maintain just that amount of hydrostatic pressure on your filter bed. Merely draining your sparger out the drain puts too much



pressure on the bed, compacting it and causing a stuck sparge.

I sparge with: 11 gallons water. This allows me to leave most of the bed intact and still suspended in fluid, minimizing the particulates. Run some of the first runnings back into the sparger until you get some filtration effect. Sparge until the wort ain't sweet no

more...my most scientific method for insuring good brew. Periodically disturb the top inch or two of the sparge bed...you get more particulates that way, but it prevents some of the worst channeling.

Collect up all that good stuff (I sparge off between 11 and 13 gallons depending on how long I want to drink while boiling) and boil roil troil and trouble (Ah, how Shakespeare would have loved me). About 30 minutes before you finally tire of boiling, add: 5 ozs. Fuggles leaf hop

Rejoice in the aroma! Offer up a joyous shout to the various and exquisite spirits of brewing and Bacchanalia (sp?). If you're following my directions, you're probably fairly soused by now, so they are smiling upon you. Turn off the boil. Caper briefly. Add: 2 ozs. Hallertauer leaf hop

Ponder the irony of English and Germans producing hops which meet in splendid harmony. Offer another shout to barbaric war-like tribes peacefully imbibing. Cover. Cool. Slam that wortski onto a fermenting morass, the cake(s) from your last brew, recently stripped of their beery covering. Or be conventional, and use Whitbread Ale from the packet. Oh yes, the gravity on my last Deathbrew was about 1.063, which I consider on the light side. Very nice red color.

Well, there it is, in all of it's verbiage and splendor. I'll post a Christmas recipe without all the instructions sometime. Love and kisses...

Father Barleywine  
[Richard Ransom rransom@aclcb.purdue.edu]

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## Wild Hops Recap

jander@wasatch.com

A few months back, I brought up the topic of using wild hops, and now I'm back with my report. There's good news and there's bad news. The good news is that they made for a *\*very\** drinkable beer. I estimated them at 5% alpha acid, and that seems about right; bitterness is just where I like it. Bad news: 1) definitely not for use as flavor or aroma hops -- a definite grassy smell reminiscent of alfalfa; and 2) I wound up with a *\*lot\** of "brainy" material in the cooled wort. I know that the topic of "brainy stuff" has come up here before, but I've forgotten where and when -- can someone refresh my memory on the why's and wherefore's of this stuff? Last, but not least, these were most definitely pollenated plants. I wound up with seeds galore in my wort. And Lordy, but did that stuff *\*stink\** to high heaven when I threw them into the boil! (The stink's now gone -- all that remains is the Tettanager that I finished with.) Thanks to all who offered their input -- mostly ... **JUST DO IT!** Heh-heh, I did!



## Bimbos in Beer Ads

From: Jeff McGowan

It seems that beer companies (silly ones anyway) think that bimbos are the only way to sell beer - I have a friend who works for an ad agency, and he has worked on two beer ads (for different companies) for TV. While going through a preliminary version of the first commercial, which already *\*had\** "bimbos" in it, he was told by the company rep "Great, but give them all bigger breasts" (actually the language might have been even *\*more\** sexist). The second commercial he did didn't have any women in it at all, just a climber ascending a very famous Washington peak (hint hint as to what beer it is), and when the company rep saw it, he said "Great, but where are the bimbos" (his wording, not mine), so my friend had to add a scene at the end of the commercial which took place on a beach!

*You would think that maybe they could just concentrate on making good beer (how silly).*

## Hydrometer Reading

From: Paul Dodd <pdodd@tetons.eecs.umich.edu>

Tim Carlson wants to know how you get a sample from your fermenter to take a hydrometer reading.

I use a (dedicated) basting bulb, the thing you use to baste turkeys. Sanitize it and then suck out as much as you need from the fermenter, put it into the tube your hydrometer came in and drop the hydrometer in. Take a reading. Taste the brew (or throw it out, but don't put it back in the fermenter!). And keep relaxing.

## Problem looping yeast?

by Joe Rolfe

recent post mentioned 1056 being tough to get a chunk on the loop....

You really dont need a big chunk, if you take a coating of the loop they will/should be more than enough cells on the loop to do the job.

If you really worried about it take the loop full to a smaller tube say 1 to 2 ml as the first step, then double them up from there.

In most cases you do not want to take the whole isolated colony, due to the fact that you can never be sure it is pure, bacteria could be under the colony.

What we do is look at the colony top side and bottom, with a large field scope, take a loop and start it in sterile wort, save a section to sucrose for posterity, take the wort sample after starting, and visually inspect, then if it is production, plate on specialized media for wilds, bacteria etc....for the average homebrewer

this is not a worthwhile endeavor. just take a little that will be more than enough....

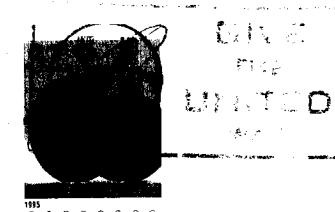
great brewing to all  
joe



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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**  
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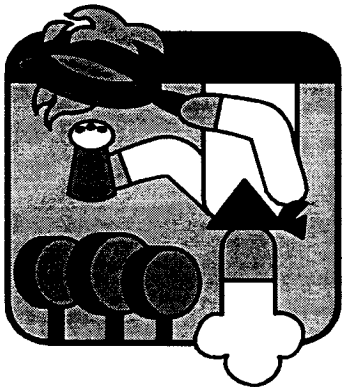
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