

# Baron Mind

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

## December Meeting

The December monthly Meeting is at 7:30 PM on December 18th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). The Christmas meeting cost is \$10 for members and guests.

## \* Officer Elections \*

We will be holding elections for club officers at the December meeting, do your part and make your vote count. After the elections we will have our holiday celebration. There will be beer, food and pleasant conversation. If you come to only one meeting a year make it this one!!!

## What's Hoppening!

by Peter McMullen

Well I hope everyone got a bottle or two of Samichlaus from St. Nick. If you didn't you must have been bad beer barons. For those who don't know, Samichlaus is a Swiss brew that is brewed once a year (Dec. 6) and aged 10 months. It once made the claim as the strongest beer in the world until Sam Adams came up with its Triple bock...If anyone is interested in taking over this article, I would pass the pint as it were...I will leave you with a couple of quotes:

The toque(stocking cap) is to keep your head warm in the winter and your beer cold in the summer.

-Bob and Doug McKenszie

I wish you a Merry Christmas and a Happy New Year, with your pockets full of money, and your cellar full of beer.

-Old English Carol



## Liquid Fruit Cake

from Alan Folsom (folsom@ix.netcom.com)

Classification: spiced ale, Christmas beer, holiday beer, partial-mash

Well, everyone seems to be looking for holiday ales. Here's one I made last year that turned out well, I've started this year's batch. My notes say the OG last year was 1.060 which seems awfully low, and is probably a mistake. This year I measured about 1.080. The low hopping rate gives a fairly sweet beer that lets the spices shine through, some may want to up this a bit.

### Ingredients:

3 lbs Pale Ale Malt  
 1 lb 40 degree Crystal  
 .5 lb Wheat Malt  
 3 oz Chocolate Malt  
 3.3 lb Light Liquid Malt Extract (I used Munton & Fisson)  
 3 lb Laaglander Light DME  
 2 lb Orange Blossom Honey  
 5 HBU bittering pellets, I used Styrian Goldings (60 minutes)  
 1/2 oz Flavor Hops (Styrian Goldings Again, 15 min)  
 4 grams Nutmeg  
 4 grams Mace  
 2 inches Cinnamon Stick, broken up  
 2 inches Vanilla Bean, split  
 Zest of 5 medium Oranges  
 3 grams Nutmeg (dry spice in secondary)  
 2 inches Cinnamon Stick (dry spice in secondary)  
 2 inches Vanilla Bean (dry spice in secondary)  
 Generic Ale yeast. I used Brewtek CL-170 last year, but was in a hurry and used Wyeast 1056 this year.

### Procedure:

A lot of stuff, eh? Mashed the grains at 122 degrees for 30 minutes, at 152 degrees for 1 hour. Sparge, I collected about 3 1/2 gal and added the various other extracts for the boil. Spices, honey, and orange was added for last 15 minutes of the boil. After primary, add the rest of the grains to secondary, and let set for a week or two.

Specifics:  
 OG: 1060+

## Good brewing burner?

by Dion Hollenbeck, Email: hollen@vigra.com

When looking for a good burner for brewing, what should be looked for and what is available?

Several factors should be considered. First, it must have a high enough BTU rating (get hot enough) that it does not take an overly long time to bring your wort to a boil. This will depend on 1) the

volume you boil, and 2) to some degree, your patience. You can use a very low BTU burner (35K BTU) if you are patient. The second factor, and IMHO, the most important, is the burner controllable. The 170K BTU Jet burners, while they may be very hot and get the wort boiling very quickly, are not as controllable on the simmer as other burners which are available. They will boil your wort faster than any of the other commonly available burners, but may scorch it, or may boil it too fast during the boil.

#### Burners which are available:

All sorts of "Cajun cooker" burners meant for seafood cooking which are generally the jet type and usually come with an aluminum pot and legs.

Superior cast ring burners which are really nice burners, but unless you go with someone and buy a few, the price will be way over \$90 each.

Many restaurant supply houses have natural gas ring burners, but the price will be high.

In my estimation, the widest range of burners for the least amount of money is made by Metal Fusion. You can buy anything they sell directly from them, but you will pay full "list price". You can buy many different ones of their burners from homebrew shops. They have the King Kooker which comes in both the jet burner and ring burner style and puts out 135K BTU for ring and 170K BTU for jet. They come on tall stands, shorts stands, round stands and square stands. Metal Fusion will sell individual pieces, like just ring burner and gas regulator if you are building one into a stand.

#### THE BEST DEAL GOING:

Cabela's 800-237-4444  
 Kamp Kooker by Metal Fusion  
 Spring 1994 catalog page 161  
 Outdoor Cooker 136k BTU  
 Single Burner Unit AE-50402-000 \$49.95  
 Double burner unit AE-50403-000 \$84.95  
 30" extensions legs AE-50536-200 \$19.95

Fits keg perfectly, 8" high and about 12" square, also fits any sort of pot because of the grate they use over the burner. It is complete and needs nothing but a propane bottle.

This is the one I use and am quite happy with it. I have called Metal Fusion when I first got my burner from Cabela's because one part was missing. They sent it out with no charge and no questions asked other than my name and address. When my burner was sooting up the bottom of the pot, they sent me out a whole new burner assembly free of charge. When I wanted to switch from propane to natural gas, one of their technical people talked to me for 15 minutes discussing the options. These people are one of the best companies I have ever had to deal with. I have no financial interest in Metal Fusion, I am just a \*very\* satisfied customer. If you need, they can even build special stands for you (but that will cost a lot, but you know it will be done right).

.....  
 Baron Mind is published by the Beer Barons of Milwaukee, a non-profit organization. Club officers are: President - Steve Rice, 481-6775, Vice President - John Stolte, 425-7773, Treasurer - Dave Van Der Wegen, 764-3925, Editor - Jim Jesse, 659-2425, email jjesse@postoffice.worldnet.att.net.  
 The Baron Mind is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Jim Jesse, Rich Grzelak, and other members who contribute articles. The permanent mailing address is Beer Barons of Milwaukee, PO Box 27012, Milwaukee, WI 53227  
 .....

## Ball-lock vs. Pin-lock Quick Disconnect Fittings

from the web

This is a small treatise on why use one or the other of the two types of kegs and their fittings available.

For some background, pin-lock fittings are proprietary to the Coca-Cola company and are only used on their products. The ball-lock fittings are what are considered "general beverage" in the beverage industry and are used by every other supplier of beverages. Also, in the beverage industry, these kegs are referred to "soda syrup canisters".

Because the ball-lock fittings are used by many more companies than the pin-lock, they are more readily available and kegs with them are generally about \$5 cheaper than those with pin-lock. Also, if you want to build any sort of specialized equipment on top of a QD fitting, the ball lock have many more kinds of adapters available (like to 1/4" NPT), while with pin-lock, only 1/4" hose barb, or 1/4" flare are the only adapters available.

Size may come into play in your decision of which type of kegs to use. The ball lock kegs are taller and thinner than the pin-lock kegs. The pin-lock are generally about 2" shorter and if you are planning on stacking kegs in a fridge, may make the difference in being able to get two layers high or not. There are actually several different heights for both styles of kegs.

Surety of connecting the QD fittings should also be considered in your decision. With pin-lock fittings, it is impossible to get the gas and liquid fittings reversed. With ball-lock fittings, it is possible to force them onto the opposite fittings, and once forced on, they may never come apart. Also, ball-lock fittings can fool you into thinking they are "seated" when in fact, they are not. Once a pin-lock fitting has been turned onto the pins, it is absolutely guaranteed to be seated.

Over time, and with grunge buildup, ball-lock fittings will tend to become difficult to attach/detach. The area of the balls is very difficult to clean. There is no such problem with pin-lock.

While that may not be true with beer fittings, since people clean them frequently, I have run into this problem with ball QD fittings in non-beer applications. This statement refers to both the grunge build up and the problem with not being absolutely sure that they are seated. My only experience with ball lock fittings is in "non-beer" applications because I use pin lock fittings exclusively for beer. I put in this warning because in some situations, this occurs, evidently, the frequency in beer fittings is less than my non-beer experience would indicate.

## FOXX Counter Pressure Filler Description

Here is a general description of how a Foxx style Counter Pressure Filler is made for those of you who do not have the ability to observe one.

The filler is generally T shaped with the bottom of the T dipping down into the bottle and the horizontal top of the T attaching to inputs.

The horizontal part of the T consists of two valves on either side of a brass 1/4" NPT T, comprising gas and liquid in.

In the bottom of the top T, is a 1/4" MNPT x 1/4" compression fitting. Into the compression fitting is a length of 1/4" OD SS rigid tubing, about 12" long (YMMV depending on bottles used, cut it longer and later have to trim, rather than being too short).

Now construct the bottle adapter part. Take a 1/4" brass T and turn it on its side with the former bottom pointing to your right. Into what is now the top, insert a 1/4" MNPT x 1/4" compression fitting. Into what is now the bottom, insert a 1/4" MNPT x 3/8" compression fitting. Get a 2" piece of 3/8" copper tubing and insert it into the compression fitting and tighten down. In the right side of the T (formerly the bottom) insert a 1/4" MNPT x 1/4" compression right angle needle valve. Into the 1/4" compression, insert a 2" length of copper tubing and secure.

While still holding the bottom assembly with needle valve on the right, pick up the top assembly and slide the SS tubing down through the 1/4" compression fitting in the bottom assembly, and slide the bottom assembly all the way up to rest against the compression fitting of the top assembly. With the whole thing laying on a flat surface, tighten the last compression fitting, keeping the assembly planar.

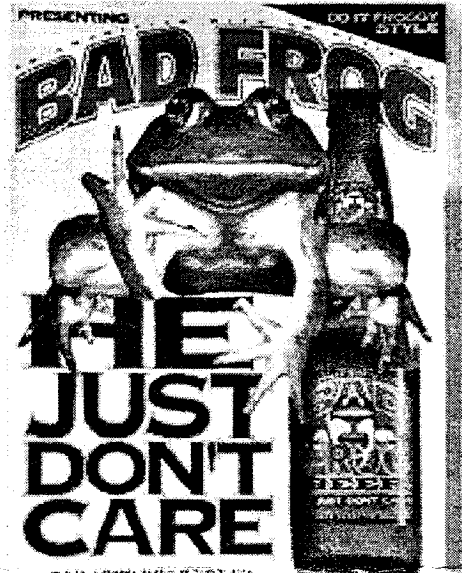
Take a rubber stopper the right size for a bottle and with a 3/8" hole in the center and slip it up over the SS tube and then over the copper tubing. The wide part should be towards the top of the filler.

Attach a "waste" hose of clear vinyl tubing to the copper stub coming out of the needle valve.

.....  
 : **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.  
 : .....

# Surfin'

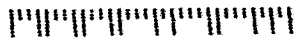
<http://www.thewild.com/badfrog/>  
<http://www.webknx.com/hafenbrack/young.htm>  
<http://grants.com/>  
<http://www.classicbeer.com/allstaints/detl.html>  
<http://www.BelgianExperts.com/>  
<http://www3.glo.be/cp/innerspace/business/palm/>  
<http://www.peroni.it/>  
<http://www1.shore.net/~onbc/oldnbury/ontop.htm>  
<http://realbeer.com:80/flyingfish/>  
<http://www.bitburger.de/>  
<http://www.astro.com.br/>  
<http://www.pixi.com/~aliibrew/>  
<http://miso.wva.com/~skotrat/zappa.html>  
<http://www.realbeer.com/beernotes/>  
<http://alpha.rollanet.org/users/mtippin>



## Support Clifford's Supper Club with your patronage.

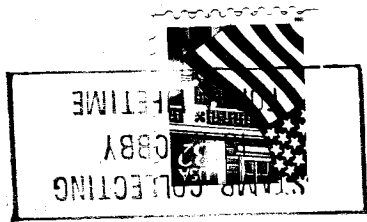
Clifford's allows us to use their banquet room at  
no charge to  
the Milwaukee Beer Barons.  
Our support will help show  
our appreciation.

**PLUS - The food is VERY GOOD!!**



John Stole  
2530 Lefebber Ave.  
Wauwatosa WI 53213  
Oct-97.

1st Class Mail



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

