

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Malt Beverages
February 1997

February Meeting

The February monthly Meeting is at 7:30 PM on February 26th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

What's Hoppening

by Peter McMullen

Another congrats goes out to Dennis Davison for his second feature article in the Winter Issue of Zymurgy. This time around he explored the wonders of Berliner Weisse. It sure wetted my appetite, but I wish he would add the Beer Barons to his Bio...I was so happy to find out that the beer that carries the same name as yours truly has made it to this country, but unfortunately not to the Midwest. McMullen Brewery distributes three beers; a Bitter, an Oatmeal Ale (not stout) and another that escapes my memory at the moment. Anyone that is out East and comes across them, I would be forever grateful for a sample...Well it will be interesting to see if Summerfest will allow the city's micros to be present during the festival with the vacating Pabst, or will corporates be threatened and toss their weight around as they have in the past. At least micros are getting some backing from city officials... This time of year is my annual attempt to win a pub in Ireland in a contest that is sponsored by Guinness. Since I have yet to win, I will share my entry with you:
As the cool, creamy head of Guinness settles, I marvel how the cascade of bubbles churns from black to brown, then back to a rich ebony. A respectful pause is required as the froth blankets the secrets below. The taste unveils a velvet roastiness to be treasured. A delicate lace curtains the empty glass. Guinness-knowledge for thirst!

Upcoming Meetings

February 26th Dopplebock

March 26th Cask Conditioned Ale
Russ Klisch

Skunkiness

From: David R. Burley

I sense a pattern developing. Both Pat Babcock here and Jay Ward in a private communication commented that they experience skunking of beer in their mugs on the patio in a very short time and others have noted it in the past. Also our friend in Grapevine, Tx agrees with Jay in that both brew on the patio in bright light and never get skunking.

Now the point of Jay's comments is that he mainly brews porters. And Pat noted that the skunkiness went away in the shade.

I have mainly been thinking in terms of skunking in the *body* of the beer and concern that there is just not enough light intensity to skunk a beer in a few minutes, especially in a mug or glass and particularly with a highly colored beer.

I can explain all these results to my satisfaction if what is happening is a surface photolysis on the surface of the beer in the glass or mug. There is no glass in the way to absorb UV or other light. There is a high concentration of photosylates directly under the drinker's nose (even though the actual amount may be small) and it can even work with dark beers like a porter, since penetration into the body of the beer is not necessary. Removal of the beer from direct sunlight will allow the minunte amount of prenyl mercaptan to be purged or just drift away on the wind.

The surface to volume ratio in a wort is small and likely any photolysis product formed was purged during fermentation.

Now the test. Take a highly hopped beer in two mugs 1 covered, the other exposed to the light. Any difference in the aroma? Switch which mug is covered. Result?

Keep on brewin'

Long Island Winter Warmer

Classification: old ale, winter warmer, pale ale, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu) Issue #902, 6/15/92

My best batch of the winter, highly recommended. I drank the last bottle on June 6 (brewed Jan. 25). It was still in great shape: spicy on the nose and 'creamy' and full-bodied in the mouth.

Try this mild ale malt stuff....it's really good!

Ingredients:

7 pounds, mild ale malt
3 pounds, US 6-row malt
2 ounces, Cascade (leaf)-boil 75 min.
1 ounce, Cascade (leaf)-boil 30 min.
1/2 ounce, Cascade (leaf)-boil 15 min.
1/2 ounce, Cascade (leaf)-steep for 15 min. after the boil
1/2 ounce, Cascade (leaf)-dry hop in the secondary ale yeast

Procedure:

The Cascade hops were fresh and very aromatic, from the fall '91 harvest. Alpha acid was about 5%; alas I didn't write it down. I used Edme yeast, although I doubt if I would ever again use dried yeast on a beer like this (or any beer?). Fortunately, I got no infections.

Specifics:

O.G.: 1.057
F.G.: 1.020

Crabtree Effect - amplified

From: THE SHECKONATOR

I just know it.

Homebrewers fooling around with yeast-cycles will make the scientific break-through of the century: The ultimate power source! A carboy-sized wort powered fuel cell capable of generating massive (for it's size and weight) amounts of electricity, and have the side-benefit of being completely (aside from a modicum of trub) recyclable through direct ingestion in one pint measures!

This device will completely change the socio-economic make-up of the world. The Transportation Industry will re-tool to take advantage of this new power-source:

Hop in, we'll go for a spin in my _car_ boy.
I can get 34 miles per gluk.
She really has a _hopped_ up vehicle!

Imagine all the hype advertising wonks will generate. Something along the lines of "850 draught-horse powered 1996 lager-mobile" - or some such drivel...

Legal advocates will have to ponder new ways to describe the charge of 'driving with an open container'.

Temperance folks will be relegated to the ranks of modern-day Luddites; imagine them trying to disassemble this new power source and still get their point across. Pretty sobering thought.

The B.A.T.F. will have to take over the Department of Motor Vehicles. The Society of Automotive Engineers will have to include the Association of Brewers.

Jim Koch's legal department will go into melt-down with the overload created by trying to copyright all the new applications.

Anheuser-Busch and the other megabrewers will distribute in oil tankers made obsolete in this new development. Future headlines: "Environmental Damage significant in the Budweiser-Valdez Wreck"

Animal Rights loonies will be writhing in pain over all the yeastie-abuse.

Charlie Papazian will be Time Magazine's 'Man of the Year'

Jack Schmidling's quietly retired living off the healthy residuals of his most excellent malt-mill.

Ok, I've been snowed in here in Germantown, MD since last Saturday night (got plenty of Home-brewed fermented around though, so I _will_ survive! Better go check my Carbon-monoxide detectors...

Hats off to Craig Amundson, RE: Crabtree in HBD 1929 & A.J. deLange, Steve Alexander et al., for stimulating this zany bandwidth abuse... Feel free to add to this thread. It _may_

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have great possibilities! Copyright waived!

Relax, Don't Worry, Drive a Homebrew.

--> Nuclear Families _DO_ Glow in the Dark! BSHECK, ME-SHECK, abendigo!
BSHECK@NIMUE.HOOD.EDU >>>-----=The
Sheckinator=====<<< (301) 696-3928
I'd rather have a bottle in front of me than a frontal lobotomy.-
Groucho Marx

Yeast for Belgian Dubbel

From: Clifford Rones <ronesccli@law.dol.os.state.nj.us>

Many thanks to those who have responded to my request for information. I have learned a great deal, and in particular, the following:

1. Wyeast 1214 is has its loyal adherents who consider it to be one of the best yeast's for the Abbey style. It is reputedly Chimay. If the fermenting wort can be kept cool enough it is the yeast of choice.
2. 1214, 1762, 1388, and 3787 all produce fine Belgian Abbey style ales. Dr. Michael Brown has pointed out to that esters are more predominant in the lower numbers and reduce in the higher numbers.
3. Dr. Brown also mentioned the 1388 and 3787 are well suited to making Trippels and Strong Ale.
4. 1388 makes great beer but some people have experienced long periods in waiting for it to settle out. This also seems to require low temperatures. I have brewed with this yeast myself and can confirm that it does make an excellent strong ale. It is reputedly Duvel.
5. 1762 is reputedly Rochefort. In as much as Rochefort is the strongest Trappist ale on the market and Wyeast posts a temperature range as high as 75 degrees for this yeast, this is the yeast I intend on using. While I love Chimay, I am concerned that even in a cool room, a carboy with two trash bags and a flannel shirt over it (OK I am paranoid about my beer becoming light struck) may become too hot with the result that I wind up in the "banana zone". This yeast is also reported to ferment and clear very fast.

Thanks again,
Cliff Rones

Stupid Brewery trick #1221

From: Jason Henning <huskers@cco.net>

I haven't read about an idiot doing this yet so I thought I'd pass it on.

I use a refrigeration heat exchanger for a counter-flow chiller (anyone besides Dave call it counter current?). It's kinda like Heart's Superchiller. On one side, it has the water-in port and the cooled wort-out port. On the other side, it has water discharge port and hot wort-in port. The ports are 3/8 copper. I have a flare fitting and an adapter to a hose on the water-in port and use 3/8 poly vinyl tubing on the other three ports.

I hook up the c-f, then I throw the discharge hose in the bushes and turn the water on slowly. The water tap is out of sight of the brewery. I get the water at the right rate by watching the hose in the bushes. I'm watching and watching and no water. Come on, what's goin on! Maybe the discharge hose blew off and water all over the garage. Nope. But looking closer, I've hooked the water discharge and the wort-in backwards. I look in the kettle and there is at least an extra gallon of wort!

I was brewing a low gravity beer to start with, ~1.033 calculated, but I guess 1.020 will really be quaffable! I was making this mostly to get a yeast cake for my garage famous brown ale but it's turning out to be a five gallon starter!

Recirculating Mash

From: "Bryan L. Gros" <grosbl@ctrvax.Vanderbilt.Edu>

Tad (tad@bimcore.emory.edu) writes:

- >I have seen somewhere on the web, a homebrewer's site describing a mash
- >system where the mash is recirculated through a copper coil in the hot
- >liquor tank, for temp boosts. I am interested in hearing from anyone who
- >uses this method, or the location of the web site.

I believe you are referring to what's called a RIMS system. Can't help you with the details, but check out these sites:

<http://dezines.com/@your.service/RIMS/> (Kieth Royster)
<http://www.vigra.com/~hollen/RIMS.html> (Dion Hollenbeck)
<http://caladan.chattanooga.net/~cdp/> (C.D. Pritchard)

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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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: 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. :
:

Bioriginal malt

From: Daniel S. McConnell/DSMBook <danmcc@umich.edu

>From: George Schamel <george.schamel@den.mmc.com>

>I just received an information packet from this company,
Bioriginal

>Malt. They make organic barley malt and malt extract. Has
anyone

>out there (Is there anyone out there?) used this malt or heard
of this

>company.

I asked a similar question last Julyno response. This is a certified organically grown Harrington 2-row from Saskatchewan. I have not used the extract, but just finished a 50 lb bag of this malt. One of our local brewpubs has used it to produce an organic IPA, but as usual, I missed it while it was on tap. The data look similar to the regular Harrington with a bit more diastatic power.

Protein 11.56
FAN 174
diastatic 153
color 1.59 (ASBC)
extract 81.8%
moisture 3.6%

It converts very quickly. One of the beers was made with this malt as 100% of the grain bill at 10P and another at 13P with 5% oats (this one with orange and coriander). Of peculiar note was an almost greenish protein that rose to the top of the fermenters of both beers on the second day. This is a VERY pale malt. Taste is....like malt. I have a dismal vocabulary when it comes to describing grain. One of the professional brewers claims that it ferments faster than regular malt, but I'm unconvinced. It's a bit more expensive than regular 2-row, other than that it performed like other 2-row in this limited sample. I will not go out of my way to find this malt, but will use it again.

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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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Jun-97.

1st Class Mail



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