

# Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

April 1997

## April Meeting

The April monthly Meeting is at 7:30 PM on April 23rd at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

We are expecting an English ale pump with one of our local homebrewers cask conditioned ales on hand. (You have to show up now!) It will be interesting to see how this device works. Talk to other brewers about this age old method of conditioning your brews. The commercial American brewers are now trying to bring this method to the US.

You can come alone, or with a friend. Bring your SO or somebody elses SO. Enjoy the beer and the atmosphere (we are hoping that it doesn't rain.) Bring along some of your own homebrew, and taste others also. If you are not a homebrewer yet, just show up anyhow. I promise there will be plenty of beer for everybody. Bring something to share for lunch. If you need non alcoholic drinks, please bring them.

Most important, bring your equipment and some ingredients. We will be making as much beer as we can in as short an amount of time as possible. The more batches we have going, the more interesting it gets.

This is the biggest brewing event of the year. A day not to be missed. Even if you are not a homebrewer, the smell of boiling wort, and the really cool equipment to watch will be well worth the trip. Not to mention the hordes of various beers available.

Setup and preparations will begin at 08:30 - 09:30 for those who wish to brew during the event. I hope to have the kettles steaming by 10:00. But, I am sure there will be things to see all through the day. It will end when the last kettle is clean!

Please bring your own carboy for taking your batch home with. If you leave your beer in one of my carboys, I can not guarantee that you will ever get to taste it again!! (Mmmmmm... BEER!)

Forward this to anybody who you think may be interested. Let them know they can email or call me for directions. I hope to see everybody there.

(As I have two young boys myself, kids are welcome to play in the back yard.)

Good Beer to you .....

-Jeff Kane

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## National Homebrew Day

Saturday May 3, 1997

from Jeff Kane

That time of year is almost upon us!

Yes, it is National Homebrew Day. The day when more homebrew is made than any other day of the year. This year will be no exception.

This years activities will be at my house in Thiensville. Any one is welcome. You do not have to be a brewer to attend. You only have to appreciate beer. There will be demonstrations of both basic extract "kit" type brews, and also multi tiered all grain brewing systems.

There will be a demo of how to can your wort for use as yeast starters. There will also be yeast available for use. It will be at least one generic type of yeast that can ferment at most any temperature and still leave the beer with a clean crisp flavor. If anybody has a yeast they would like to donate, it would be appreciated. Feel free to bring your own yeast for special flavors or effects. (Let me know if you want to use the supplied yeast so we can plan the size of the starter.)

If things slow down, there will be a counter pressure bottle filler available for bottling kegged beer. Demos of its use will be available for all. Bring some sanitized bottles, and your keg, and feel free to test it out. I will have a couple of kegs of mine on hand for counter pressure filling also.

## Pale Ale

**Classification:** pale ale, all-grain

Source: Rob Bradley  
(bradley@dehn.math.nwu.edu)  
Issue #504, 9/26/90



This is a simple all-grain recipe for a good pale ale that lets the beginner concentrate on the mashing process. Hallertauer may not be traditional for ales, but neither is a modern piano for sonatas. But I think Beethoven himself would have used one if he had one.

### Ingredients:

7-8 pounds, English 2 row malt  
1/2-1 pound, crystal malt  
23 ounces, Fuggles hops (boil)  
3/4 ounce, Hallertauer hops (finish)  
ale yeast

### Procedure:

You'll get good yield and lots of flavor from English malt and a 1 stage 150 degree mash. In the boil, I added the finishing hops in increments: 1/4 ounce in last 30 minutes, 1/4 ounce in last 15 minutes, and 1/4 ounce at the end (steep 15 minutes) don't have to be Fuggles; almost any boiling hops will do, I usually mix Northern Brewer with Fuggles or Goldings (just make sure you get 12-15 alpha) Conversion will probably only take 60 minutes rather than 90. Depending on when you stop the mash your gravity may vary as high as 1.050. That's a lot of body.

### Specifics:

O.G.: up to 1.050  
F>G>: up to 1.020



## Got Beer?

From: John Varady rustld <rustld@usa.net>

Pat ponders,  
>What will it take to make better beer accessible to more people?

I was just thinking last night about how the micro industry needs to form a coalition much like the dairy industry. We could then be entertained by cute commercials about running out of beer at the least opportune moment. Consumers should be aware of just what 'beer' is and can be. It would be cool to see 30 seconds spots on TV about different beer styles.

This was spurred by a Coors ad which had two guys walk into a bar. One says something like 'Hey this place has a beer menu.' in a sarcastic voice and proceeds to read off words like honey, espresso, wheat, fruit, blah, blah, blah while his partner orders two Coors. He slide one across the bar and says 'Know what this beer has in it? Beer.' and I scream 'and Rice!'. This stuff preys upon the ignorance of the masses.

John Varady

<http://www.netaxs.com/~vectorsys/varady>

Boneyard Brewing

The HomeBrew Recipe

Calculating Program

Lafayette Hill, PA

\* New email address \*\*\*>

rustld@usa.net

## Corn Meal vs Flaked Maize

From: Jeff Renner <nerenner@umich.edu>

In Homebrew Digest #2377 (March 18, 1997), Russ Brodeur-brodeur@ds.mc.ti.com> wrote:

I am about to embark on my 2nd "Classic American Pilsner" attempt. My first was outstanding, IMHO, although it was a bit on the strong side for my taste (OG = 58). I used 2 lbs flaked maize and 7 lbs DWC pils malt with a single decoction to go from 135-154 F.

For my second attempt I would like to lighten it up somewhat, and I am shooting for an OG ~ 1.052 using 6 lbs DWC pils and 2.5 lbs corn meal. I chose corn meal this time because: 1) it's cheap and 2) I plan on using a single decoction anyway wherein I can boil the !@##\$ out of the corn meal to cook it, if necessary.

I have never used corn meal in a mash before. Is this a Bozo no-no due to inferior quality?? Other than that I can't see any reason why it wouldn't work out just fine."

Baron Mind is published by the *Beer Barons of Milwaukee*, a non-profit organization. Club officers are: President-Dean Halonen, 886-0868, email: woodil@aol.com  
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Glad to hear you're happy with this great style. I used corn meal in January and it worked fine, although some of it ended up under the false bottom, causing no problem. It is finer by a good bit than brewing grits. I'd suggest using the cereal cooker mash like the big boys do, and as I did. Add 10-25% crushed malt and rest it at saccharification temperatures for a bit, then boost it and cook it for 45-60 minutes. The malt helps avoid a huge lump, as does using enough water. Meanwhile, about 15-30 minutes before you're done boiling the cereal mash, mash in the balance of the malt for a protein rest. That way you don't overdo that step waiting for the corn to cook. Then add the cereal mash, which just might boost the main mash temperature to where you want it. Keep boiling and cold water on hand to adjust, and proceed as usual.

You are getting great conversion if you got five gallons at 1.058 from 9 lbs. of grain. I trust you know that your first recipe was 22% corn and this second one is nearly 30% and that this is intentional.

I recently special ordered brewers grits and got "Briess Insta Grains @ IYCG Yellow Corn Grit (Instantized)." This cost about half of what flaked maize cost. I called Briess to make sure that "Instantized" meant pre-gelatinized, and that they could go straight into the mash without cooking, and was told it did. Our club split the bag and at least one brewer had no trouble. However, I want to cook anyway for possible flavor changes, so I will. It turns out that they came from Briess's food division not the brewing. I suppose they may just be grits like they eat down where they say "you-all."

I hope you will enter this brew in some competitions. It is recognized as a style now in the category "Classic Pilsner" along with German and Bohemian Pilsners, but we need to enter to keep it.

## Decoction at Mashout

From: korz@xnet.com

Tim writes:

I'm thinking of removing a third of the grains with a strainer (after completion of mash) and transferring it to another kettle, adding water to prevent scorching and boil for say 15 minutes and then return to the mash tun for mashout. I guess I could pull grains and sweet wort to boil since I am done with the enzymes anyway.

This is risky business... one of the benefits of decoctions is that they release trapped starch from the steely ends of the barley.

When you use a decoction to raise the mash to mashout, you should use only the "thinnest part" of the mash to prevent starch from being released. The "thinnest part" is often misunderstood... it means "just the liquid!" If you release any starch in the mashout (final) decoction, you have no "live" enzymes left to convert it once you add this decoction back to the mash... the mashout temperatures denature ("kill") all your enzymes, remember?

Al.

## Mash Temp

From: "David R. Burley" <103164.3202@CompuServe.COM>

Mark Bayer is puzzled about a comment regarding temperature effect on the fermentability ratio of a wort. Mark you are correct. Within the saccharification temperature range (140F-158F) increasing temperature decreases the fermentability ratio and more dextrans remain after fermentation than brews mashed at lower temperatures exclusively. This is of course for single temperature infusion brews held long enough to solubilize the starch completely, say an hour or two, depending on the temperature. For complex temperature schemes which have several long holds lower than the saccharification temperature or stiff mash decoctions, this rule is blurred by the fact that some saccharification can occur below 140F. It is still true that higher temperatures lead to less fermentable worts, just that the time/temperature history is important in determining the actual ratio. Thus a hold at say 140F for a short time followed by a hold at 158F would produce a higher fermentability wort than a single hold at 158F. If one were to hold for a very long time at say 130F up to 90% of the starch would be converted (M&BS ed 1, p.215) and would be expected to produce a very fermentable wort.

So, the temperature/fermentability rule of thumb for single saccharification temperature mashes is - the higher the temperature during mashing in the saccharification range, the lower the fermentability and the higher the ratio of dextrans. For more complex holds, the ratio of fermentability will increase over a single hold at any temperature with a lower temperature hold in the saccharification range added to the scheme.

One can think of temperature rise as a series of short holds at lower temperatures. Thus, a slower rate of rise to a given saccharification temperature will produce a more fermentable wort than a faster rate of rise to that same temperature, given all else is the same.

*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**  
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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.  
 : .....

# What's Hoppening!!

by Peter McMullen

Well I guess I am guilty of finding an excuse to try a new beer. In honor of the anniversary of the sinking of the Titanic this month I picked up a beer by the same name by Le Cheval Blanc Brewery in Montreal. The brewer started out as a brewpub, which I happened to visit while on vacation there some time ago. Their style of beers fall along the Belgians and were the best tasting on that trip. They have two other brews available, one called Loch Ness and the other escapes me right now. I wonder if there is a Nessie Day?....More good news along the Belgian Beers. A Belgian Brewery is opening up this summer in Cooperstown, New York called Ommegang. It is going to be a cooperative among three Belgian brewers; Moortgat (Duval), DeSmedt (Affligem) and Dubuisson

(Scaldis and Clovis). This brilliant idea is the brainchild of Vanberg & Dewulf, distributors of belgian beers. I wish they would have chosen to build the brewery in Belgium, WI.

*from page 3*

Rules of thumb are OK for starters, but the kinetics of the various enzymes of interest to us are complex and can give results which may not exactly be in line with a simple rule at first glance. It is important to be sure to say "all else being the same", since many factors can affect fermentability ratios.

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**RY GOOD!!**



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1st Class Mail



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