

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

May 1997

May Meeting

The May monthly Meeting is at 7:30 PM on May 28th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

If you're bored....

From: "Kelly C. Heflin" <kheflin@monmouth.com

If you're sitting out there reading this digest, but you are getting tired of making the same unexciting brew, over and over... Do what I did.

Make yourself a nasty Porter. Even if you don't like Porters like myself. I mad me a Honey Porter with 2 lbs of fresh Honey, and man was it good. I had the keg to myself for about 3 days at home, took it to a party Sunday and it's history. I finally got some rave reviews. I took a nice fresh Vienna Lager to the party also, but brought it home full. Not that it wasn't good, the Porter was great. I had to spend a lot of time warning people about the alcohol content. The stuff fermented from 1.07 to 1.01, yea it was strong. I don't usually bother sharing my recipes, but if anyone wants it let me know. I'm just gonna recommend lightening it up a bit with the malt and honey to reduce the alcohol.

Well anyway, it wasn't boring..
see ya
kelly

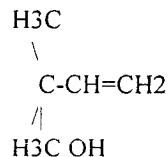
ssshhh!! Hop Euphoria

From: Charlie Scandrett <merino@buggs.cynergy.com.au

Tom Lombardo wrote

"Does anyone know if the sedative effect is related to the bittering or aromatic components of the hops? Or is it something completely different?"

The other drug in beer besides alcohol, is hops, in particular 2-Methylbut-3-en-2-ol.



This compound is created by heating during drying and boiling of hops and it is water soluble. It is a boiling degradation product of beta acids, so increases after extended storage of hops. I am sure this is why Lambic brewers use very old hops, they couldn't really like the taste of the stuff?

I am translating a German article on it at present from Z. fur Naturforsch. It seems it would be maximised without high IBUs by massive mash hopping using old hops and increases during the boiling of the resulting wort. This may not produce a smooth bitterness, but could be somewhat more-ish?

I don't think it would be a great idea to publicise the fact that a relative of marijuana (hops) has a mild narcotic effect in beer? The slight light headed sedative effect would overpowerd by an exponential amount of prohibitionist hysteria!

Busted for smokin beer, a bummer trip man!

Charlie (Brisbane, Australia)

That was a great Chimay red label.....yawn....ZZZZZ

Snail Trail Pale Ale

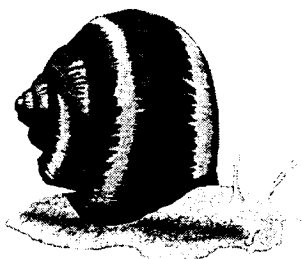
Classification: Pale ale, all-grain, India pale ale, I.P.A.

Source: Josh Grosse (joshua.grosse@amail.amdahl.com) Issue #824, 2/14/92

I've been busy trying to make the perfect IPA. Here's my latest recipe.

Ingredients:

9 pounds, Pale Malt
 3/4 pound, Crystal Malt
 1/2 pound Carapils Malt
 1 1/2 ounce, (4.9%) Kent Goldings (60 Minutes)
 1 1/2 ounce, (4.9%) Kent Goldings (15 Minutes)
 1/4 ounce, Kent Goldings (dry)
 1 teaspoon, Irish Moss (15 Minutes)
 2 teaspoons, Gypsum
 2 ounces, Oak Chips
 Wyeast 1059 American Ale



Procedure:

Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter.

Dry hop in the secondary fermenter. The beer will clear in the bottle.

Specifics:

O.G.: 1.056
 F.G.: 1.022
 Primary: 7 days
 Secondary: 5 days

Lines on Ale

by Edgar Allen Poe

Fill with mingled cream and amber,
 I will drain that glass again.
 Such hilarious visions clamber
 Through the chamber of my brain -
 Quaintest thoughts - queerist fancies
 Come to life and fade away;
 What care I how time advances?
 I am drinking ale today.

Mash efficiency

From: Ganister Fields Architects <gfarch@tiac.net>

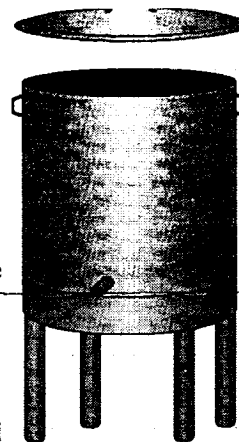
Jim Hust of Lincoln NE in HBD #2376 asks:

"How does one measure the efficiency of the mash and sparge?"

Miller has a neat chart in his book (I think I have seen this info elsewhere too) of maximum obtainable extract yields of fermentables with homebrewing equipment. If you divide your final gravity 56 (not 1.056) by the max. obtainable you will get your extraction efficiency. The rates given are for pounds of material per gallon of water so you need to divide this number by your expected final yield (after boiling).

The chart is as much about recipe formulation as it is about your system efficiency. You can use those extract rates (multiplied by your system's efficiency of course) to formulate your own recipes. If you find yourself low on some grain, you can add appropriate amounts of other fermentables such as flaked maize or DME to reach your target gravity.

Your system's efficiency will also vary depending on factors such as mash pH and water chemistry.

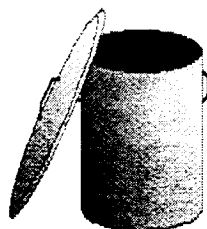


Brewsters Run With The Wolves

by Madame Marie Mains of IEB
(Inland Empire Brewers, San Bernadino, CA)
posted to HBD (but not written by) by
Kit Anderson (kit.anderson@acornbbs.com), November 18,
1994

What I decided was that it would be nice to let you male brewers into a few 'inner sanctum' secrets of brewsters-that term being the official and proper name for female brewers. Calling us female brewers sounds like we toss a few women into the boil kettle to get flavor, something you guys think creates a new specialty category area. There'd probably be a stampede to judge that one by you boys as well. I figured that you male types really could use an insight into the distinct differences we brewsters brew by and will clue you in over the next few months via this newsletter. Consider it sort of a peephole thru the kitchen wall if you will. This first installment will cover the differences women face in the set up + brewing process.

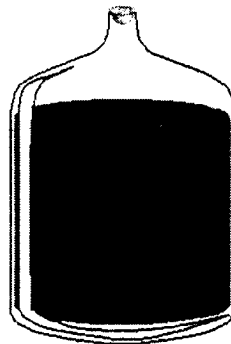
There are several areas where men and women set up their equipment differently in preparing for a batch. No self respecting brewer ever admits to his peers that HIS kitchen is without a few gadgets; by this I mean technotwists on the basics. Since the days of the drafty caves, we women know better than to collect many pots and pans since we usually clean up. We also had to pack them up for that trip to the next valley of the horses(or bison, or whatever was in season). This has translated to todays' brewsters kitchen which is kept rather simple with some kind of large brewpot, that when full of hot wort, will still be liftable [unless there's an available male to bat ones' eyes at or otherwise direct] off the stove. Some of us may invest in a wort chiller but the sight of those copper coils sends chilly memories of killer IUD's through our collective mind and we usually skip the technical additives like that. A large spoon, left over from beating the kids bottoms works fine for stirring and every utensil drawer has the usual random measuring spoon, unless the kids have it in the sandbox out back.



We like it simple, guys, because we also get to clean up our messes. We seldom have the luxury of having a wife to wash up our adventures in the kitchen, so besides the one brewpot,

etc, there's not much else.

One thing that brewsters always have that many brewers don't is a scale that reads in ounces. I really think that Weight Watchers should market those scales for brewing purposes because mine has weighed out many a batch of hops, corn sugar and specialty grain. Although I've gained a few pounds...my good ol' WW scale is still accurate.



When brewsters advance to partial or all grain mashing we do add the obligatory grain grinder to our repertoire. My experience is that women generally fine tune their grinders better than men [you can quote me here] because of a simple anatomical difference... we have breasts. You heard me right on that one. You'll never catch a women fiddling with their grinder after its started or leaning over the top of it to check the feed flow. So we take more care in the initial setting up of this high quality equipment! I'm also sure that the turning of the crank has some deeper Freudian meaning, so we prefer a steady rhythm for that as well. I've even caught myself staring at the ceiling and considering repainting it once or twice while grinding 15 lbs. of grain.

Fashion has to do with another significant area of difference between boys and girls. Many brewers, when transferring the cooled wort from pot to fermenter, go slowly to catch the trub. Guys - get a life. We brewsters have a technoid trade secret to let you in on regarding your troubles here. It's also ecological and is recycling in the first degree. Instead of throwing away those torn pantyhose, just stretch the good leg over the top of your brewpot and filter out the wort from the trub. Just pour away and aerate the hell out of that gyle. You'll get better fermentations from it too!!!

Well that's about all for this issue. I can't spill all of our secrets in one run with you hounds. Go ahead and do some male bonding after reading this installment and feel free to get out in the woods to beat on upturned mashtuns and brewpots to disseminate your agony.

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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. :
:

Burners

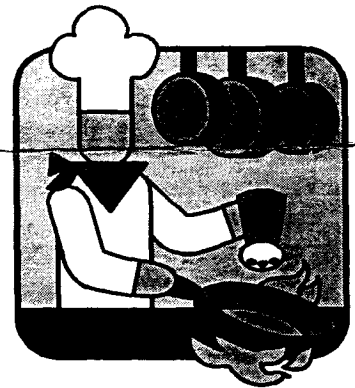
From: Randy Ricchi <rricchi@ccisd.k12.mi.us>

Kent Tracy commented that his friend could not bring a 33 qt enamelware kettle to a boil on his electric stove. I used to have the same problem. Finally, I looked under the kettle and saw that it was only resting on the outside edges of the two burners I was using. The sheet metal stove top must have had a slight downward flex between the burners. After I saw that, I bought a Cajun cooker from Northern Hydraulics. 130 bazillion BTU's, propane, single burner. It was around \$65 or \$70 three or four years ago. There are many other brands on the market as well. I can tell you, a dedicated high output burner is the only way to go. My wife even likes it for browning meat for large batches of spaghetti sauce, etc., because it's so much faster than the conventional stove. Keep that in mind if you need to justify the expense to your spouse.



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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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1st Class Mail



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