

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

June 1997



June Meeting

The June monthly Meeting is at 7:30 PM on June 25th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Shropshire Lad #62

By A.E. Houseman

If it's dancing you would be
there's brisker pipes than poetry
Say, for what were hopyards meant?
And why was Burton built on Trent?
Malt does more than Milton can
to justify God's ways to man.
Ale, man, ale's the stuff to drink
for fellows whom it hurts to think.
Look into the pewter pot
to see the world as the world's not.

Up coming Events

June 25th	RWS Bret Remington
July 23rd	Fox River Brewing
July 31st - August 10th	State Fair Booth Please contact Jeff Kane to volunteer
August 27th	TBA
September 13th	Irv's Birthday
September 13th	Club Picnic

Photoperiodism in Hops

By Peter A. Ensminger ensmingr@npac.syr.edu

The recent thread on photoperiodism in hops rang a little bell in my head. So I did a little reading and discovered information which may interest some of you.

The first unequivocal demonstration of photoperiodic induction of flowering was by the Frenchman Julien Tournais with the plant *Humulus japonicus* (Japanese hops). In his 1913 paper, Tournais concluded 'precocious flowering in young plants of hemp and hops occurs when they are exposed to very short periods of illumination' (1913, Ann Sci Nat Bot [Paris] ser.19, 49). Regretably, this was Tournais' last paper, for he was killed in 1914 as a soldier in WW-I. For a more accessible discussion on the history of research on photoperiodism and flowering, see: Evans, LT (1969) The Induction of Flowering. Cornell University Press.

Ploor's Party Ale

By Jim Jesse

I brewed this beer to be served at my good friends, Mark and Eva's, wedding celebration. They were married last November in Las Vegas and are celebrating with friends and family next month.

The beer was made with just a few specification: It must be some what light in body and color so that amateurs would like it. The color is a beautiful brown and the body is very quafable. It should be a big hit.

Ingredients:

2 pounds Cara pils
 1 pound Roasted barley
 1 pound American 6 row
 16 pounds American 2 row
 2 ounces Brewers Gold (8.5% alpha)
 1.5 ounces Hursbrucker (2% alpha)

Procedure:

I used the temperature controlled mash procedure described in Papazian's book with some modifications for my equipment. Protein rest at 130 F and conversion temp of 152 F. By the way this recipe was for about 12 gallons. Boil 1 hour with 2 ounces Brewers Gold, add 3/4 ounce Hursbrucker at 10 minutes before K-O and another 3/4 ounce Hursbrucker at K-O. Cool and itch yeast.

Specifics:

O.G. 1.050
 F.G. NA (if you really want to know I'll take a reading)

Wild Yeast Troubles

From: Joe Rolfe <onbc@shore.net>

a recent request on info for determination of wild ones in a brew from Ian Smith <rela!isrs@netcom.com>:

several ways to determine,

The easiest way is microscope - wild ones tend to look very different in most cases than normal top or bottom yeasts although this method is not 100%. if you look at

yours long enough you may be able to see them. Ususally if it is giving off aroma/flavor/overcarb they are easily seen, most notably is the whitish ring and film at the beer surface.

The problem with this method is that if you can easily see them, you are in a lot of trouble. Sanitization or other process issues need to be solved. Most of the wild ones I have seen are pelicle (sp??) or surface forming. These are easy to spot look from below the beer to a lite above the beer thru the glass. Under a scope most of the ones I have seen are long sausage like with odd budding patterns, super atten, very different looking than the bottom yeast in very poor health. Most have tendency to spore, atleast the ones I have been finding in the plates left around the brewery.

When you check a pitching qty of yeast, medias are the only reasonable (cost wise) to determine, several media are needed to catch sachr and non-sachr wild ones. The medias are not generally available (Siebels has some). The one I have been trying to get made is SDM because it has a tendency to catch both types of wild ones with one media (or atleast that is what some texts have said). To find them with one media, I would do testing before I trust them just to make sure the media is doing what it is suppose to do. But for the normal home brewer it is not worth the time.

Several companies are producing rapid detection methods - but I am not familaiar with these for the wild ones. At seibels we had a presenation on RDM from a company - dont have the name handy - but looked expensive like hell.

Wild ones tend to be one of the worst infections in brewers life, next to pedio and lacto. One cell in a package can cause instability, in a short time. Of course I am refering to non pastuerized beers done the A/B way in the package(tunnel).

There are alot of sources for these unwanted visitors, atmosphere, grain dust, un-removed wort deposits, primings, hops, you name it they are there. Some do not have dramatic effects on beer other do.

good luck
 joe

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• 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

BREWSTERS WHO RUN WITH THE WOLVES

by Madame Marie Mains

Salutations, cheers and greetings to all you brewers who put up with last month's revelations about brewster secrets in the brewing process. For those who missed it last month, a brewer is the male who brews and a brewster is the female version. This month, as promised I return to the womanly world of brewing and begin with the fermentation process as filtered through the brewsters' pantyhose.

Right there- that word- ferMENTation. Such a misnomer for a process so basically female as it is. Once the cooled wort is poured off into the primary tank, we impregnate it with a yeast culture of choice. Now granted, the act of pouring in the yeast might be a manly task (Onan notwithstanding) but what happens next? Those yeasties begin to multiply faster than Patty Frustaci on fertility pills. Not only that, but that primary (and secondary if you use one) has to be coddled, nurtured, MOTHERED so as to remain at the proper temperature. If it is a ale, it has to be placed just so. I favor wrapping my ales in a heavy swaddling towel affixed with four clothes pins to both darken its surroundings and to keep outside temperature fluctuations less traumatic. If that doesn't make a sight to melt any womanly brewster's heart right next to the toilet in my upstairs bathroom (which is dark and quiet, except for occasional guests and my husband's sorties if our other throne is already claimed by me), I don't know what does. Of course, I have to ponder my one or two bad batches of ale as possibly being contaminated- what with, I might venture to guess bad aim on my masculine guests' parts. It is also a sure fire conversation starter for you brewsters who entertain. Just tell the neophytes that it's your kid's science fair experiment; some sort of cloud chamber testing the methane levels pre- and post- depositional in the average household.

Lagers raise the maternal brewster's instincts to new heights. Since a lager requires a cold basement (not an option in SoCal, usually) or some kind of controlled temperature chamber, I have made use of a small chest freezer with attached controller to raise my yeast babies properly. I might be accused of being Dahmerish in my attention to a chest freezer, but it's just those Mommy Dearest instincts at work. Daily I gently raise the lid and check the progress of my infant brew, not unlike a concerned mom checking to see if the kid's still breathing. I don't swaddle this lager baby but(t) I do make sure its chilly crib has been thoroughly wiped down with enough bleach to take care of a 1,000 diaper pails. Not even J.E. could possibly use more bleach than I do in this endeavor.

When things have quieted down in the nursery tank, it's time to transfer to a secondary. This feat is accomplished with a piece of siphon hose and timing more precise than a well cued actor. Which brings me to another major difference between brewers and brewsters. It's that hose, guys. We brewsters are infinitely more adept at both starting and stopping the hose than any of you brewers. It's all that practice from high school with our boyfriends. We can put that siphoning serpent into action faster than any of you can blink and stop it even faster. That latter action is best accomplished with a smart kink to the end. Like I said- we learned it all back there at ol' Brewster High.

There are some of us (I number one of them) that forgo the secondary tank. On the subject of tanks I find that plastic works just fine for me, rather than glass carboys. Some brewers have probably figured out that my preference for plastic fermentation tanks has something to do with my Tupperware fixation, but hey- that cute aqua snap lid just gives

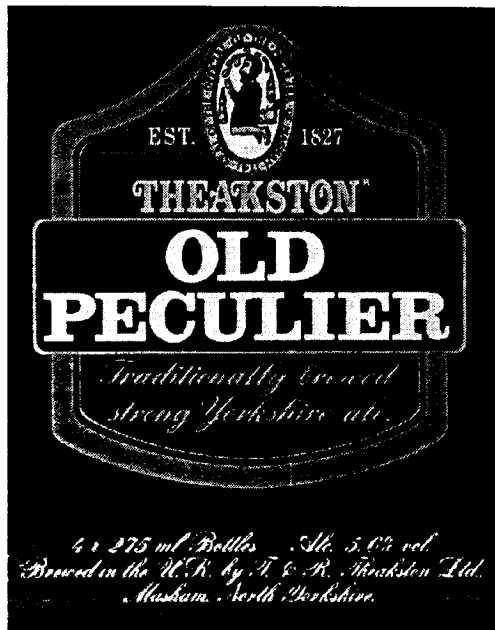
me shivers, not to mention the target circle that when pressed down, just squooshes out the air. Now if I could just find a siphon hose to match...

Since contact with air isn't desirable at this point of transfer to a secondary, we brewsters have more to contend with than you brewers. First of all, bad hair days figure into the equation. On bad hair days, we brewsters suffer from PMS of the follicles. No amount of hairspray, mousse or gel is going to make our hair go the way we want it to. And if the hair isn't behaving, half our attention isn't on the hose handling. Furthermore, on bad hair days the risk of having loose hairs fall into the brew increases. Now you might wonder how hair can find its way into that little hole on top of the fermenter lid. Where is our head, guys? Most likely bent over, concentrating on the hose (follow me on this, just follow me). Puts our hair a little closer to the hole, doesn't it? And we have been spraying glopping and creaming into our hair to make it behave. Those gels and mousses add weight to the hair shafts and you don't have to be Newton to figure out the direction the falling hair takes as it abandons our scalps. Right through the hole and into our brew. And you judges out there say we brewsters can't brew beer with body-- HAH! Wait for my Nexxus dark ale at the '95 Ren Faire.

Whether it's at the point of the first or second fermenter, there isn't much to do at this point but wait until all action has settled down in preparation for bottling. This whole time period between brewing and bottling is not unlike pregnancy. It's sitting around, thinking of names for the new brew and wondering if it will be a blonde, red, or brunette and inherit bad hair days too. There is a major difference though- the whole bulk of the baby isn't worn under our rib cage. We probably won't make the cover of national magazines posing nude with our hands lovingly caressing our fermentation tanks but come to think of it, our newsletter could use a centerfold or two. Our cravings at this point don't turn to pickles and ice cream, but they do begin to develop for the new brew. Some of us brewsters even begin to clean house long before bottling day arrives in anticipation of the blessed event. Some of us have showers- you brewers might call them "drinking up the old stuff to have room in the fridge for the new brew" parties. The showers, though, aren't always for brewsters only. If we waited for all the local brewsters to gather, we'd never get the shelves cleaned out. No, I figure the best audience for a brewsky is usually male, so I invite all those guys with coy invitations for a football game, several brews and some eats- and as a result, spend the next few months trying to figure out the elusive aroma in my new ale that is fermenting quietly by the upstairs toilet the day of the party. See? I told you these "use up the old brews" parties are showers.

I can see that the nice lady in white is waving that syringe at me again- so I had best send this installment off to the newsletter audience in hopes that you brewers have gained yet another level of empathy with your distaff partners-in-brewing. If last month's installment did send you guys to the woods to bond, maybe this month's will necessitate another meeting under the forest canopy to pass talking sticks around. As you meet, do consider the fact that J.E. thinks I don't have a big enough wortpot to deal with the results of irate brewster upon his physical self. I'll just have to go shopping. Oh, darn- I think I hear that mall calling now.

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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.



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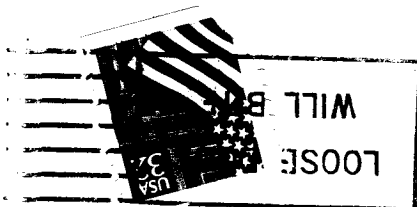
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our appreciation.



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