

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

August 1997



August Meeting

The August monthly Meeting is at 7:30 PM on August 27th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Foreign Stout

From: bourdouj@ERE.UMontreal.CA (Jacques Bourdouxhe)

Dave Draper (in Dallas) wants to know the characteristics unique to Foreign Stout. According to Graham Wheeler's book " Brew classic European beers at home " Guinness Foreign Extra Stout (FES) has the following specifications:
O.G. 1.073

Alcohol content: 7.2% by volume

Bitterness 65 EBU

Color 200 EBC

" A world classic, its roots in the early porters and stouts of London and Dublin. The beer is a blend of regular stout and a second beer that is matured in oak vessels. It has the horse-blanket aroma that is a result of attack from wild Brettanomyces yeast... "

So, it seems that a FES should be: strong, hoppy and ... include a wild yeast. Conclusions: If you want to brew a FES true to style, you'd better subscribe to the Lambic Digest or maybe blend it with some Rodenbach Grand-Cru . I think FES is a unique and VIABLE style and should not be killed by Dave. I hope this helps.

Now, I have 2 questions:

1) Why is it called " Foreign "? is it because it is or was brewed only for export and is not available in Ireland, like IPA was brewed for export to India?

2) Where can I buy Guinness FES in Canada?

Up Coming Events

August 27th	Randy Sprecher from Sprecher Brewing Company
September 13th	Club Picnic Whitnall Park Area #8 Members free, Guests \$5.00
September 24th	Octoberfest Style Group
November 19th	Nominations for Club Officers
December 17th	Election for Club Officers Club Christmas Party!

Sister Star of the Sun

Classification: *pale ale, IPA, all grain*

Source: *David Brockington*
(daveb@alpha.rollanet.org), submitted
6/22/95

This is the current incarnation of my IPA. This is probably my favorite beer, and I make sure that I have some of it on tap or in bottles at my house at all times. Every batch that I have entered has won at least a second place ribbon at competition. The changes between this beer and the older version of Sister Star are minor but important. The 135 crystal adds a coppery hue and some caramel notes to the maltiness. The wheat merely aids in head retention. The base malt was changed from M&F to HB because the Hugh Baird is what I get in bulk; I do prefer it to most pale ale malts but M&F works well enough in this recipe. Stay away from domestic 2-row for this beer, or DeWolf-Cosyns Pale Ale malt. Marris Otter-based malts, such as that offered by Crisp Malting, is a stunning malt in this beer.

The conversion temperature has been reduced to 151, more in line with what a pale ale ought to be mashed at. The finishing hop has been doubled, and I now add that while chilling--I do not boil the hop at that stage. When I keg this beer, (which I will be doing today, in fact) I add a quarter-ounce of fresh imported Fuggles to the keg as a dry-hop. This beer does have an impressive hop profile. In the words of Alan Marshall, this beer is "not for the hop virgin." Marshall rated this beer **** on his four-star scale.

Ingredients for Five Gallons:

13# Hugh Baird English Pale malted barley
1/4# Hugh Baird 135L crystal malt
1/4# Great Western malted wheat
3 oz Chinook hops (60 Minutes)
2 oz East Kent Golding hops (15 minutes)
2 oz imported Fuggle hops (while chilling)
1 tsp. Irish Moss (@ 30 minute mark)
Wyeast 1028 (London Ale), pint starter.

Procedure:

Mash in a single infusion at 151 F for 60 minutes. The hops were, and always are, whole flower. Fermented in a controlled environment at 65 F for two weeks. My system is somewhat inefficient, so your extraction may be higher than my reported gravity's. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

Specifics:

O.G.: 1.060-65
F.G.: 1.012

Yellowing Hop Leaves

From: Jay Reeves <jay@or.com>

There was some talk a few weeks ago about the leaves yellowing on home-grown hops. Someone (sorry, forgot who) I think mentioned that it was a chemical deficiency and that putting some magnesium sulfate on the mounds would correct the problem (or at least it did for them).

I did just that to my plants and yellowing has occurred since then to leaves that were green at the time of the MgSO4 application.

My wife and I happened to be out in Yakima, Washington last week and toured HopUnion and Roy Farms. Everyone knows that HopUnion is a hop broker/processor. Roy Farms is one of the largest hop growers in the Yakima Valley (not to mention they are also one of the larger fruit producers of the area -- yes, fruit alongside hops). We talked with Leslie Roy (one of three brothers that have been at hop growing all their life) and I asked about yellowing leaves. It's strange, because he finished my question before I could -- obviously it was a problem he was all too aware of.

He said the yellowing older leaves were a result of either irregularities in the watering patterns, or not enough sun.

Leslie said that if the plant experiences periods of dry along with periods of wet, the older, lower leaves will turn yellow and drop (he didn't explain why that is - can anyone here?). He recommended that the best solution to this was to ensure that the plants receive water on a daily basis, but warned not to overwater. He said that a drip-irrigation system was ideal for this and easy to do, even for the hobby-grower.

Leslie also said that shade (or not enough sun) will cause the older, lower leaves to yellow in the same way. His explanation was that the plant senses a decrease in sunlight and "thinks" it does not need the leaves for photosynthesis, so it drops them. He said yellowing from that doesn't physically hurt the plant, although yellowing from watering irregularities could.

I mentioned the deal about adding magnesium-sulfate and he said that if the yellowing was due to a chemical imbalance in the soil, the entire plant would be affected, not just the lower, older leaves.

I wonder if by applying the MgSO4 by the person that posted about it, that you didn't just happen to water them a little more thinking that it would get the MgSO4 into the ground better, and thus it was actually the extra water that did the trick and not the MgSO4? Just speculation....

Leslie said that the ground around it only needs to be kept moist, not saturated with water. Another thing he said was not to fertilize after the burrs start to develop because the plant would go into a growth mode and quit putting its energy into hop development. In the "big-boys" hop fields, the fertilizer is injected into the water.

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Hop disease

From: Tom Herlache th22@cornell.edu

A few days ago someone (sorry, I deleted your post) inquired as to possible reasons for yellowing of the lower leaves of their hop plants. David Burley suggested that it could be caused by Verticillium wilt, which Dave attributed to a virus, and further said that the symptoms on his tomato plants disappeared after switching to a VFN variety. Ooh! Ooh! Here's my chance to contribute! I'm a pseudo plant pathologist (I study plant-pathogen interactions at the molecular level) but I've had enough traditional plant path to know that Verticillium is in fact a fungus, not a virus. The symptoms on tomato are mild wilting which is most pronounced during the hot part of the day. Plants generally recover late in the day and look fine in the morning. Advanced symptoms include marginal and interveinal necrosis of the (typically lower) leaves which often has a v-shape with the wide end at the leaf margin. If you pull an infected plant and cut away the epidermal tissue, the vascular tissue will be brown, and fungal hyphae will be visible under a dissecting microscope or possibly with a good hand lens.

On HOPS (aha, some brewing info!) the leaves generally don't droop as they do on tomato, but the leaves do wither while remaining fairly rigid. Upper leaves will wither if the plant is severely infected. If a bine is pulled, the crown will remain attached to the stem (unlike a Fusarium-infected bine) and the vascular tissue will be brown. This browning is a key diagnostic symptom, as many problems can cause wilts. In both tomato and hops, leaves will have grayish patches of sporulating fungi on them late in the season. Verticillium wilt typically occurs in wet or poorly drained soils, and is worst on Fuggles.

I checked our Crop Protection Chemical Control manuals for some labeled chemicals for use on hops. The only labeled chemicals are all pre-plant soil fumigants. They include Telone II and C-17, and Vapam, and can only be applied by Certified Applicators. On tomato, Benomyl and carbendazim fungicides can be used as soil drenches. I'd suggest pulling some of your diseased plants immediately after harvest and checking them for the characteristic brown vasculature. You could also check the roots for nematodes. If your plants are in poor soil nitrogen fertilizer may help, but the affected leaves won't recover their former green glow.

Good luck!!

PBS Hopback

From: "Alan McKay" <Alan.McKay.amckay@nt.com>

\$85 for a hopback?!?

Yikes!

I've made extremely good ones from a 1 quart Mason jar for about \$10 or less. OK, mine will only hold one oz of leaf hops, but for \$75 I think it's worth it. Check it out at:

<http://www.magma.ca/~bodnsatz/brew/tips/gadgets/a>

BTW, the page doesn't show it, but I'm now simply using lengths of 3/8" copper instead of the hose barb/plastic hose combination.

Works like a charm for me!

100 IBU IPA's

From: Matt Gadow <mgadow@ix.netcom.com>

I recently noticed a great looking recipe on Glenn Tinseth's Hop's page (www.realbeer.com/hops) for Dave Brockington's Sister Star of the Sun IPA! This beer looked like a challenge I couldn't back away from- 3 oz. of Chinook Hops for bittering, plus 4 more oz. EKG / Fuggle for flavor & aroma!

This generates about 125 IBU by Tinseth's method of calculation, although the IPA style guidelines are 40-60, I believe, unless there is an adjustment factor for the proximity to the hop growing region that I'm not factoring in... :-)

Has anyone tried this recipe? - Dave has listed numerous BOS, and gold medals, so it obviously has the credentials. I brewed a this recipe of this last weekend, and it has fermented out nicely from 1.066 down to 1.018 (although it was murder to CF chill - the boil hops were removed at the end of the boil, but the 4 oz of finish hops choked the old trusty choreboy!) Dave suggested also dryhopping (.25oz fuggle) in the keg, so that's now done, too!

Can't you all just taste the hops from your terminal?

Comments?

Anyone want to start a "worship of the IPA style" thread?

Your witty comebacks?

Hop Back

From: Joe Stone <joestone@cisco.com>

Does anyone have any experience with the S.S. hopback offered by Ken Johnsen at Precision Brewing Systems? The P.B.S. hopback is listed at \$84.95.

Their web page, <http://www.wp.com/hosi/pbscat.html>

describes the hopback as:

- * All Stainless Steel Construction
- * Screws into the bottom drain (1/2") of your boiler (we recommend you use a SS compression fitting)
- * 3/8" SS compression adapter available for 3/8" drains
 - * Can also connect to your drain via 1/2" id tubing
- * No loss of height between kettle drain & line out of hopback.
- * Easy to open and clean.
- * holds up to 1.5 oz. of leaf hops.

through private E-mail, Ken has described the hopback as,

- > Vessel is all stainless (tank, in/outlet, cover & screen. Measures
- > 5 3/4" high by 5" diameter. Capacity is 1 qt. Inlet is 1/2" OD tube
- > about 3/4" below top. Outlet is also 1/2" and comes off 180 degrees
- > from inlet. Cover is held on by wing nut.

This is not intended to be an advertisement for P.B.S. I'm not affiliated with P.B.S., but I have had Ken modify four Vollrath pots for me. Overall, I was happy with the quality of the work and I am considering purchasing his hopback.

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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.

Controlling Fermentation Temps

From: dwhitwell@foxcomm.net (David Whitwell)

I've seen the recent discussion of temperature controllers both here and on RCB, and I finally decided to chime in with something I found on the web.

At <http://hbd.org/users/mtippin/> (sound familiar?) is Marty's Homebrew Gadgets Page (man, this guy is my kinda gadget junkie), and near the bottom is a link to <http://members.aol.com/kennyeddy/chiller/chiller.html> which has plans for building your own fermentation chiller, using polystyrene and frozen plastic milk jugs. The author says his unit can be built for ~\$70 if you use all new parts. I modified it to be a bit sturdier, but the cost was well under \$50 because I scrounged stuff.

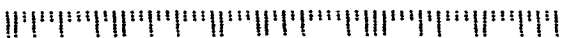
Why? Because that leaves my spare fridge open to store homebrew, my frozen hops, and uses a heck of a lot less power than a fridge temp controller would.

Brew On!
David Whitwell
Half-Whit Brewing
"Because Half the whit's Brew, and Half the Whit's Don't"

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.

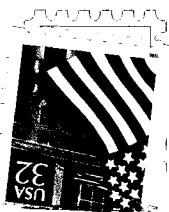
PLUS - The food is VERY GOOD!!



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1st Class Mail



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THE DAY

