

Baron Mind

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

October Meeting

The October monthly Meeting is at 7:30 PM on October 22nd at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

What's Hopping,

by Peter McMullen

I have been on beer sabbatical (I wish) from this column, due to writer's (drinker's) block. I have little to offer this month, but will offer the following beer tidbits I have come across:

Originally intended to lure thirsty customers to bars and saloons, the offer of a nickel beer and a "free lunch" soon became something else. As noted by contemporary sociologists, this gratis meal often "constituted the chief daytime source of sustenance for much of the working class of America before 1920." Today we call it "happy hour" and the beer costs a lot more....

The expression "minding your p's and q's originated in English public houses. Barmaids, who kept track of their customers' tabs on chalkboards, were often reminded by their employers to make their marks carefully since a quickly scrawled "p" (for pint) could easily be mistaken for a "q"(for quart)....

Why is a 6-pack a 6-pack? Because in the 1930s the major commercial breweries banded together and decided that women, who did most of the family shopping, would find more than 6 bottles too heavy to handle!...

"Drinking with the flies."-Australian phrase for drinking alone



Up Coming Events

October 22nd

November 8th

Stout style group meeting

November 19th

Nominations for Club Officers

December 17th

Election for Club Officers
Club Christmas Party!

Stout Style Group Meeting

Winter is the time to drink the hardest of beers. That is the Stouts! The Stout Special Interest Group will be brewing on November the 8th (a Saturday) at Jeff Kane's house. Everyone is welcome to attend. The particular recipe has not been selected yet, and all suggestions are welcome. Also, any ideas of what to do different to the two 5 gallon batches is also welcome.

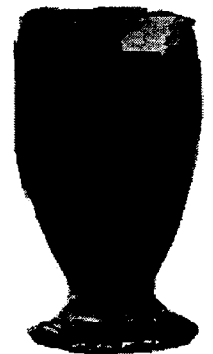
Last year, we made two identical batches, served one with CO2, and the other with Nitrogen. Other groups have done things like using two different yeasts. I have a couple of ideas that we may try. They involve making two separate batches. First, we could make one all grain, and a second extract batch. Or, we could make a bitter/sour stout, and a sweet stout. I think either of these would be great for learning the different ingredients that go into a stout.

The stout will be consumed at the January meeting. Be sure to attend to taste the final product.

Any comments or ideas are welcome. Please call Jeff Kane at 414-238-9073 with your comments. Or email him at jkane@execpc.com.

Note: One item to include with the directions, is that 57 has been moved since I made the Map. It now turns east at Mequon rd. So, don't follow 57, just keep going North.

Please see map on back page



Margarita's Moults Scotch Ale

Classification: Scotch ale, all-grain

Source: Bill Slack Issue #761, 11/15/91

Looks nice, malty smell and taste, noticeably alcoholic, a little harsh. It's been in the bottle a little over a week now and is starting to smooth out. I wish I had made more of this. I like the Scotch Ale style, especially now that cool weather is coming.

Ingredients: (for 4 gallons)

8 pounds, English 2 row pale malt
 1 1/2 pounds, English crystal malt
 1 ounce, chocolate malt
 1/2 pound, dark brown sugar
 1 pound, Munton & Fison light dried malt extract
 1 1/2 ounces, Kent Goldings (4.7 alpha)
 1/2 ounce, Styrian Goldings
 gypsum (if you water is soft)
 14 grams, Whitbread dry ale yeast

Procedure:

Add 1 teaspoon gypsum (Nashua water is very soft) to 2 1/2 gallons water. Heat to 165 degrees, add grains and dough in at 152 degrees. Mash for 75 minutes (152 to 148 degrees). Mash out with 3 quarts boiling water (gives a temp of 160 degrees. Should be 165 degrees). Draw off a quart and recirculate for a total of 10 times. Sparge with five gallons water and one teaspoon gypsum at 168 degrees. (Gravity was only 1.055 so decided to include 1 pound light M&F DME.) Bring to a boil. Add the DME and 1/2 pound dark brown sugar. At 15 minutes into the boil add 1 1/2 ounces of Kent Goldings. (At 62 minutes, gravity was 1.070 and volume was low, so added a gallon of boiling water.) At 73 minutes, add 1/2 ounce Styrian Goldings. At 90 minutes, start wort chilling. After chilling, rack to carboy, aerate by gently sloshing the fermenter. Pitch rehydrated Whitbread ale yeast, slosh carboy again, install airlock.

Specifics:

O.G.: 1.070 (estimated)

F.G.: 1.019

Primary Ferment: 2 weeks

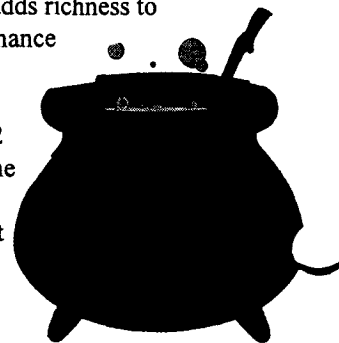
Science or Art

From: Joe Yoder (Headduck@aol.com)

Just think if we would add up all of these 2 cents that people are sending we could really have something. On the subject of brewing, is it art or science, allow me to further muddy the waters. It is neither. Brewing, especially homebrewing, is engineering. I am surprised that you other engineers out there have not thought of this (I know you are out there). Perhaps we are trying to separate our jobs from our hobbies?

Engineering is the application of science to design or create something practical. What could be more practical than beer? An ~~engineer~~ ~~shows~~ what parts of science to use and what parts can be ignored. I would never try to use quantum physics when simple Newtonion methods (while incorrect) work just fine. Likewise, I can make great beer without worrying about 122 degree rests or ultra precise specific gravity and temperature measurements. I am glad, however, that there are those of you out there who fret over these things. It adds richness to the dialogue. (Also there is always the chance that we might learn something.)

I have only been reading hbd for about 2 months and I enjoy it very much. It is the diversity that makes it great. That will only exist if we have the freedom to post what we each feel is appropriate. So keep posting you scientific types. I'll keep reading and lurking in the background.



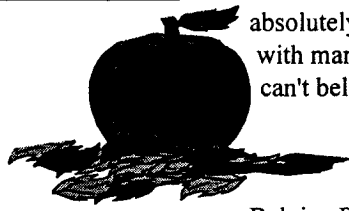
Experiments with Sorghum Molasses

From: Kit Lemmonds <klemmonds@aristotle.net>

Hey guys and gals,
 I recently used 2 pounds of sorghum molasses in an Old Peculier-like ale that worked fairly well. I was on my fourth bottle one night when a crazy idea struck me - if they can make mead out of honey, why not an all-sorghum brew, or at least a 'majority sorghum' brew? Unfortunately, sorghum is a little expensive to experiment with, so I would like to gather a little info before I even try it. Papazian warns that molasses can lend and overpowering and unpalatable flavor in excess, but since sorghum is not technically molasses I wonder if the results would be different. If anyone out there has used sorghum in a significant amount (let's say 1/5 of your fermentables), would you please drop me a quick note on your results?

GABF Report

From: "Louis K. Bonham"
<lkbonham@phoenix.net>

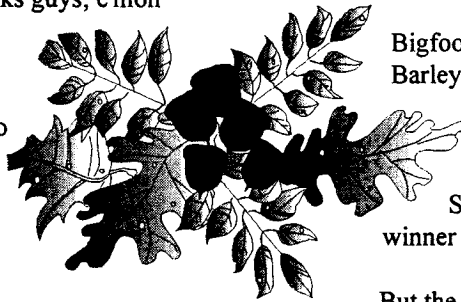


The Homebrew Lawyer's GABF Report

Well, it's the Wednesday night after the GABF, and I've retreated to a friend's cabin near Breckenridge for a few days of R&R. While sitting on the deck after a fine meal, watching the sun go down over Peak 10 and enjoying a Blue Moon Nut Brown Ale and a pipeful of Penzance English Flake, I feel that there's still something missing . . . some need unmet. So I do what anyone in this position would do: ask my wife if she was able to bring a laptop so I could check my e-mail! Thanks to my ever-resourceful spouse, even in a remote mountain cabin I'm still in touch.

Oh yeah, the GABF. Contrary to popular rumor, the AHA did not have a hit man waiting for me in Denver. Indeed, Jim Parker and Brian Rezac were paragons of hospitality, as the HBD'rs who came to the receptions at Falling Rock can attest. (BTW, Falling Rock is a great multitap beer bar near Coors Field; Chris Black (formerly of the Gingerman in Houston) runs a first-class operation. Worth a visit.) Thanks guys; c'mon down to Houston and I'll return the favor.

OK, the beer. So many beers, so little time. Can't say I tried even a major fraction of the 1400+ available, but among the highlights I found and suggest people trying are:



Brooklyn-Weisse, The Brooklyn Brewery (Gold, German-Style Wheat). A hefeweizen that's a real tour-de-force. According to George Fix, who was on the judging panel, it simply blew away everything else in its class. While I didn't sample all 83 beers in that category, it was a clear standout among the 25 or so weissen, hefeweizen, and dunkelweizen I did sample.

Alaskan Smoked Porter, Alaska Brewing Company (Silver, Smoke - Flavored). I'd heard about this one for years, but this was my first chance to try it. Rich unmistakable alder flavor that complements, rather than overwhelms, everything else in the beer. Definitely not to be missed if you get the chance to try it.

Summerfest, Saint Arnold Brewing Company. OK, so it didn't win a medal, and the brewmaster is a friend of mine. Still an

absolutely awesome Bavarian-style lager, even in comparison with many of the medal winners. And die-hard decoction snobs can't believe it's made with a single infusion mash.

Belgian Red, New Glarus Brewing Company (Gold, Fruit Beer). I usually take a pass on fruit beers (except lambics), but on Rob Moline's suggestion I tried this one. Wow. Cherry from every direction, but with a balancing body and mouthfeel not typically found in fruit beers. Highly recommended.

Twisted Amber Ale, Twisted Pine Brewing Co. Won gold at last year's GABF in American Amber Ale; didn't place this year in this hypercompetitive category (102 entries!). Still a great beer that I liked better than many of the winners.

Classic European Zebra Lager, European Zebra Beers. Their description claims a "low diacetyl level." In fact, it's got more diacetyl than a lot of the heavily "doped" beers I've had at beer seminars. What's strange is that, for some reason, it works with this particular beer. I kept finding myself getting a sample of it every time I went past their booth trying in vain to figure out how this lager with a high diacetyl level can taste so good. Quite interesting; worth trying.

Bigfoot Barley Wine, Sierra Nevada Brewing Co. (Silver, Barley Wine). While the gold medal winner (Bearded Pat's Barley Wine, Bluegrass Brewing Co.) was very good, this old standby still blows away all but a tiny number of competitors, and was my personal choice for Best of Show. I just wish I'd had the chance to try Rob Moline's winner from last year -- people are still talking about it.

But the real highlight of the GABF for me was not a beer, but the chance to visit for a few hours with the HBD's own Jethro Gump, Rob Moline. Folks, lemme tell you something -- this guy's a real class act. When he gets back in the biz (and I predict it will be sooner rather than later), make a point of stopping by wherever he's brewing: everything good that's been said about him is true.

There's much more to report (highlights of the MCAB organizational meeting, results of my efforts to obtain access to the AOB's 1996 Form 990 (unsuccessful), my thoughts following lengthy and candid discussions with Cathy Ewing of the AOB), but methinks I've used enough bandwidth for one day.

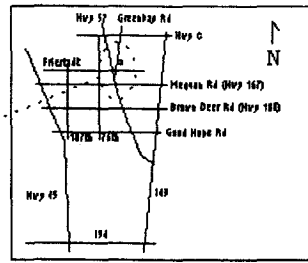
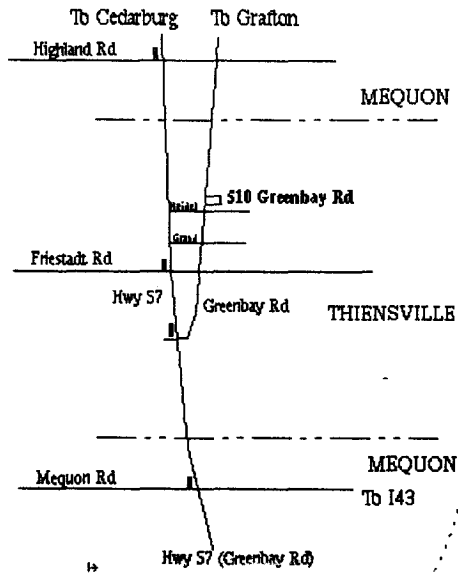


Membership Information Annual membership dues are ten dollars. This just barely covers the cost of producing and mailing this newsletter. In addition, we charge a \$5.00 fee for each meeting attended. This pays for the cost of the beer that we taste that night. Membership dues can be paid at the monthly 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.

Map to Jeff Kane's House



From 43 North take C to Greenbay Rd
 From 43 South take Mequon Rd to Greenbay Rd
 From 45 North take Mequon Rd to Greenbay Rd
 From 45 South take Good Hope to 107 (Granville Rd)
 Take a right on Friestadt and left on Greenbay Rd

107th = Granville Rd
 76th = Wauwatosa Rd
 ■ = Street Light

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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