

# Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

November 1997

## November Meeting

The November monthly Meeting is at 7:30 PM on November 19th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

## Up Coming Events

<b>November 19th</b>	Belgian Style Beers Nominations for Club Officers
<b>December 17th</b>	Election for Club Officers Club Christmas Party!
<b>January 28th</b>	TBA

## BUCKY BACKERS LAP UP LAVA

By Ed "Swami" Schlumpf  
Brewmaster, North Bay Brew  
Hartland, WI

OK< so we mainly went to see the Badgers thrash the University of Hawaii, 59-10. And the visit to historic Pearl Harbor was an attraction as well. Admittedly the breathtaking helicopter ride around the volcanic peak of Haleakala was a thrill we'll never forget. Oh, yes, there was the snorkeling, the sandy beaches, and the girls in bikinis. But, an unexpected bonanza during our trip to Hawaii last Thanksgiving was a stop (actually, two) at Hapa's Brew Haus and Restaurant in Kihei on the island of Maui.

Located just a block off the main drag at 41 E. Lipoa, Hapa's is a new, spacious facility with seating for 150 that features entertainment six nights a week, except for Monday Night Football. Owner John Ferguson is originally from Chicago and appreciated a Milwaukeean's taste for good beer. Jim Gale, the manager, was a 4-time All-American wrestler at Mankato (MN) State who was national champion at 150 lbs. in 1993.

Brewmaster Dan Peirce (that's the correct spelling) is a native of Albany, NY who was a homebrewer for three years before expanding his horizons. With a minor in chemistry from Sonoma State University in California, he went to work for 18 months at Moonlight Brewing in California's Bay area before signing on with Hapa's. He enthusiastically took me back amidst the gleaming stainless steel tanks and gave me the particulars about Hapa's four rich lagers.

**Maui Moon Set Lager** is a light, crisp, and clean American lager brewed using American (Great Western) two-row malted barley combined with German and Czech (Saaz and Teitnang) hops. It proved a shade light for our tastes.

**Paradise Pale Lager** is a medium-bodied Germanic Pale Lager using a touch of Munich and Vienna two-row pale malts. My wife savored hers, but I prefer heavier hopping.

**Red Sky Amber** is a smooth, full-bodied amber lager brewed using caramel malts that provide a tinge of sweetness balanced by a generous hop (Eroica, Centennial, and Mt. Hood) bitterness and aroma. My sample was gone quickly and demanded a refill.

**Black Lava Lager** was a smashing winner for both of us! It's a very rich, smooth dark beer with a complex flavor profile enhanced with chocolate and black malts. Lots of Eroica, Centennial, and Mt. Hood hops made us come back a second day with friends for another taste of this island treat.

Hapa's offered 4 oz. samples of the four featured lagers for \$4. A half-liter of your choice was \$3. and a full liter was \$6. Also available that week were three specialty beers from Wailuku Brewing in Maui-- Tradewinds, Hulaberry, and Gingerwheat.

Hapa's opens daily at 11 a.m. and closes at 2 a.m. Gale recommends calling around 4 or 5 in the afternoon if you're coming with a large group. The restaurant features an extensive array of grilled Hawaiian food, pasta, pizza, and German cuisine. Our friends had huge burgers that looked delicious, but we chose the ribs, and they were outstanding.

On the internet you can find Hapa's at [www.maui.net/~hapas](http://www.maui.net/~hapas). And, if you'd like to go there in person, consider this... Dick Bennett's Badger basketballers are in a Holiday Tournament in Hawaii on Nov. 28-30 this fall! Our football excursion last year was run through Foreman Tours of Racine. Owner Howard Foreman is a likable, experienced guy who's got trips planned for Nov. 21- Dec. 4 this fall and another 13-day trip next February. His toll-free number is 1-800-373-1641.

Aloha!

## Sour Brown Kriek

**Classification:** Belgian ale, oud brouin, all-grain  
**Source:** Micah Millspaw, Issue #800 1/13/92

Making a sour brown type beer is somewhat easier than a lambic. So here is my recipe for an excellent sour brown kriek beer.

The lambic's flavour/aroma is a result of a unique fermentation process involving a host of yeasts and bacteria, I recommend J.X. Guinard's Lambic book for more info. It is unfortunate that articles in Zymurgy written by CP lead people to believe that sour mashing is a part of lambic, perhaps he could read Guinard's book after all isn't he the publisher!

**Ingredients:** (not sure of volume, probably 15 gallons)

10 pounds, 2 row Klages  
 15 pounds, wheat malt  
 2 pounds, chocolate malt  
 1/4 ounce, Styrian Goldings  
 2 ounces, Clusters  
 16 ounces, Clusters  
 16 ounces, cherry concentrate

**Cultures:** (prise de mousse (*S. bayanus*), *Pediococcus D.*, and *Brettanomyces*)

### Procedure:

This is a single temperature infusion mash at 165 degrees for 1 1/2 hours. prise de mousse (*S. bayanus*) and *Pediococcus D.* in the fermenter 7 day primary, 14 day secondary kugged with 16 ounce cherry concentrate (68 brix) and *Brettanomyces* culture.

### Specifics:

O.G.: 1.070  
 F.G.: 1.020

## Belgian Strong Ale

**Classification:** Belgian ale, Trappist ale, trippel, extract

**Source:** Joel Newkirk (newkirk@hotmail.com) 10/16/92

We brewed this a few weeks ago, aiming for a Belgian Trippel, but the resulting brew was a lovely golden ale color. At about 9 1/3 percent alcohol it seemed inappropriate to call it a double. After four days in the bottle, tasted room temperature, it was fantastic. No bananas yet, but we're of course expecting them.

This seemed like overhopping and nauseum, but it came out wonderfully balanced. The cinnamon, of course, is a drop in the ocean floor.

### Ingredients:

3/4 cup, Belgian special roast malt  
 3/4 cup, English crystal malt (80L)  
 10 pounds, Northwestern gold extract  
 1/4 pound, light brown sugar  
 1/4 teaspoon, cinnamon  
 1 teaspoon, Irish moss  
 1 ounce, Fuggles pellets (boil)  
 3/4 ounce, Cascade pellets (boil)  
 3/4 ounce, Saaz whole hops (1/2 hour)  
 3/4 ounce, Styrian Golding pellets (1/2 hour)  
 2 ounces, fresh Cascade (aroma, 15 minutes)  
 1/4 ounce, Saaz (finish)  
 1/2 ounce, Olympic pellets (finish)  
 1/2 ounce, Cascade pellets (finish)  
 Wyeast #1214 Belgian

### Procedure:

Brought to boil the Belgian and English crystal. Removed grains. Boiled 1 hour with extract, Fuggles and Cascade, brown sugar, cinnamon and Irish moss.

### Specifics:

O.G.: 1.083  
 F.G.: 1.009

## E. coli in pH and alcohol...

From: Jesse Stricker <jds19@acpub.duke.edu>

Earlier, there was some discussion of *E. coli* in fermenting beverages, and how much alcohol it would take to kill them off. I've always watched other people do experiments on this forum and thought, "Gee, one day I should do something like that." Since *E. coli* is my area of study, I decided that this would be the day. (Yes, there's some science ahead. And, no, I don't know anything about botulism, except that it's really nasty :)

I made culture tubes with rich bacterial growth medium and absolute analytical-grade EtOH in varying concentrations. (Tubes were made to the following EtOH percentages: 0, 0.5, 1, 2, 3, 4, 5, 6, 7, and 8%.) *E. coli* cells were added in identical amounts to each tube. The tubes were allowed to grow for one week at 37% and 250 rpm shaking (in short, microbe heaven).

Tubes with anywhere from 0-4% EtOH grew quite nicely. The tube with 5% EtOH showed some growth (about 10% of the 0-4% tubes). Tubes with 6-8% EtOH showed no growth.

To test if bacteria were killed or merely driven into dormancy, I added some of the 5-8% cultures to fresh media (diluting the alcoholic cultures 100x) and grew these fresh cultures. The 5% culture yielded normal exponential growth after one day of rest. The 6-8% cultures gave no growth after three days.

As a baseline, I normally grow these *E. coli* cells in a tube this size, and they exhaust all available nutrients overnight. These cells will divide every 22 minutes under these growing conditions.

I conclude that *E. coli* will grow in solutions of under 4% EtOH, and that a solution of 5% EtOH will cause *E. coli* to become dormant. (It won't grow, but it won't die, either. On the other hand, if it doesn't grow, there "probably" won't be enough to hurt you.) Anything over 6% actively kills *E. coli* cells.

### Two caveats:

1) This is a lab strain of *E. coli*, and as such is pampered, fat and happy. Real-world bacteria are better survivors.

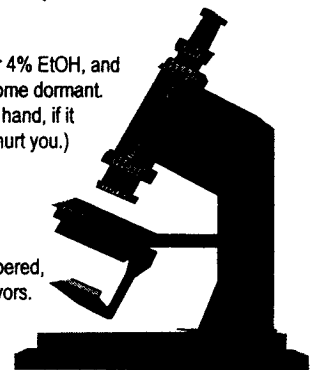
2) However, the real world is much, much nastier than culture media. In, say, beer, you have hops, with their antibacterial agents. You have more complex nutrient sources. And, you have yeast, which greatly outnumber you and will go out of their way to produce nasty substances that will inhibit bacteria. (No, *S. cerevisiae* doesn't make antibiotics as such, but it will make some things that bacteria don't like.)

In my almost-professional opinion, neither of these caveats are significant, and they probably come close to canceling each other out.

Disclaimer: If you make some beer and it kills you, it's not my fault. This information is provided for informational purposes only. That's why I call it information.

For more specific information on procedures or anything else, e-mail me at jds19@acpub.duke.edu. I'm a graduate student doing molecular microbiology, so I'll be happy to talk your ear off.

ObNonScience: My friend and I just bottled eleven gallons of extract-brewed amber ale and Christmas beer. Summer was fine and all, but it's brewin' time now! If anybody has brewed good extract porters and would like to share their expertise, I'd appreciate it. We've been brewing for about a year, and are comfortable with liquid yeast/specialty grains/etc...



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 : **Baron Mind** is published by the *Beer Barons of Milwaukee*, a non-profit organization. Club officers are: President-Dean Halonen, 886-0868, email: woodill@aol.com  
 : Vice President-Steve Rice, 481-6775, Treasurer - Dave Van Der Wegen, 764-3925, email: DAVID.VANDERWEGEN@mail.mei.com  
 : Editor - Jim Jesse, 659-2425, email: jesse@postoffice.worldnet.att.net.  
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## Artful pitching rates

From: George De Piro <George\_De\_Piro@berlex.com>

Hi all,

Paul talks about the "art" of yeast pitching. He says a few things that need to be commented on.

The accepted pitching rate of ~1-2 million cells/mL/deg. Plato has been proven to be optimal through experimentation. Just because the "mega swilleries" do it doesn't mean it's bad! Certain brewing procedures are followed universally because they consistently produce high-quality results, whether you're making Budweiser or "Thick as Crude Oil Turbo-Hopped Imperial Stout."

The reason that there is a range is because certain beers need more yeast to get the fermentation to proceed properly. Lagers, which should be pitched fairly cold, need more yeast/mL than ales. High gravity beers also need to be pitched at the high end of the range. Greg Noonan points out (in brewing Lager Beer) that very low gravity beers, or beers with a high level of non-malt adjuncts (sugar or rice) should be pitched at the high end of the range to assure complete fermentation in the nutrient poor wort.

Yes, it is possible to make beer with lower pitching rates, but it will have a VERY high chance of developing off flavors and fermentation problems. Pitching a swollen Wyeast pack into 5 gallons of wort is an invitation to Brewing Trouble (and you don't want him around).

In my opinion, the single most important improvement most homebrewers can make in their beers is to increase the pitching rate to a level close to the SCIENTIFICALLY accepted optimum.

By underpitching you greatly increase the risk of infection; in my early days I underpitched and sometimes got mild vegetable notes in my beers. Bacteria present in the wort (and they are "always" present) can damage it if the yeast does not get off to a fast start. These early wort spoilers are killed off once fermentation begins, but if it takes 12-24 hours for that to happen, their damage is done and irreversible.

A 12 hour lag time is too long. Sure, it will work, but you maximize the chance of making outstanding beer if you pitch adequately, provide oxygen for the yeast, and thus experience a very short lag.

Another common problem that occurs with underpitching is increased esters. Ever notice how fruity some homebrews are? Just because the fruitiness isn't unpleasant doesn't make it right. In many cases, fruitiness (especially banana and pineapple tones) can be reduced/eliminated by pitching an adequate amount of yeast.

I'm sorry to be ranting like this, but there are some places where science comes before art. Be as artful as you want when formulating recipes. Certain brewing procedures are founded on science, though. Yeast management is among them.

## Good Extract Beers

From: "Bryan L. Gros" <gros@bigfoot.com>

Seems to me that the two most difficult things to achieve with extract beers are:

- 1) very pale beers and
- 2) malty beers or beers with a lot of body.

The challenge for extract brewers is knowing their malts. With experience, I'm sure you can pick and choose the right malts to get the beer you want. That's what sets an advanced brewer apart from a beginning brewer.

## How to win a contest

From: Don H Van Valkenburg <steinfiller@juno.com>

Brew it BIG and brew it hoppy.

It wasn't a big surprise to me that a triple won the Pacific Cup recently. Nor was it a big surprise that the Orange County fair best of show was won by a barley wine two years in a row. BTW, these two examples of winners I have mentioned are excellent beers and I would not turn down a glass of either one. However, when was the last time you saw a mild win best of show??

I have seen beers that were on the higher gravity side for their category win in that category or beers that had a little more hops than the style required also win in their category. I must confess that a recent winner of mine that took first place in a local contest was pushing the envelope for gravity in that style. These facts only point to the subjective nature of contests and the relevance of styles in contests. Judges are after all only human and respond to alcohol and hops. Thus if you want to win a contest, brew it BIG and brew it HAPPY. Brew it OUTSIDE the styles guidelines.

Emulating a specific style is an exercise in ones technical brewing skill and only tests ones ability to use a brew calculator. It is not necessarily a test of creativity by any measure. I believe that using styles guidelines are only helpful for contest organizers who simply want to judge similar beers together, but when it comes to creativity, look to the open category.

What would happen if we had a contest where beers were categorized according to their starting gravity within two major sub-groups; ales and lagers? And--beers were given points for creativity. Just one idea.

## Here is a great new program that all should get involved in.

from Jeff Kane<kane@xrsrv1.med.ge.com>

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One night, a police officer was staking out a particularly rowdy bar for possible violations of the driving-under-the-influence laws.

At closing time, the officer saw a fellow stumble out of the bar, trip on the curb, and try his keys on five different cars before he found his own.

Then he sat in the front seat fumbling around with his keys for several minutes.

It took him so long that, even though he was almost the first to leave the bar that night, he was nearly the last patron out of the bar's parking lot!

Finally he was able to start his car, and he began to pull away.

The police officer was waiting.

He followed the car for a while (tracking it at a safe distance using a fancy lidar tracking device). Then he pulled the driver over, read him his rights, and administered a Breathalyzer test.

The results showed a reading of 0.0.

The puzzled officer demanded to know how that could be.

The driver replied, "Tonight I'm the designated decoy."

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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.  
: .....

## Extract brewing

From: "Dan E. Gates" <dgates@cabq.gov>

Having brewed extract, partials, and all grain I do prefer the middle road. Extracts seem to offer a good and easy (not lazy) starting point to whet one's whistle while all grain took so long that I bored the entire time. Partial mashes, whether using liquid on dry (or both), allows me, myself and many friends enough freedom to vary the recipe and create an exceptional brew but not sacrifice a day to the beer gods.

Now I truly admire those who brew all grain, and I admire those I know who are extract brewers, and faced with a choice of which I would choose given a choice I would choose both and drink them with a smile on my face.

## Simple Effective Airlock

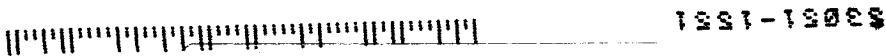
From: Fred and Sue Nolke <fnolkepp@corecom.net>

Somewhere around batch number 5 I had the clogged airlock/repaint the ceiling experience. Messing with airlocks had been a conceptual problem since seeing the open fermenters in England, and the ceiling repaint tipped the scales. I switched to a piece of single or double saran wrap with a rubber band around it. First few days of primary, the rubber band is relatively loose. It gets doubled or tripled as the batch goes from secondary to conditioning. Sending up north to my brother gets an extra rubber band for safety sake. Not one bad batch out of 78, and my brother keeps it for months in carboys. Suspect low permeability of saran wrap is a factor. Also works well for cleaning and sanitizing solutions in carboys, usually four layers, i.e. folded twice with heavier rubber band. Sort of a bump in the road to ever higher tech brewing.

## 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!!**

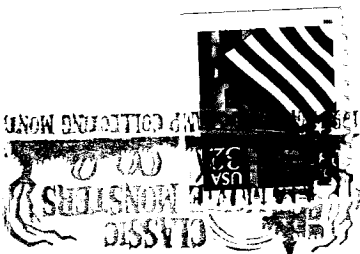


Apr-98

Gary Metzger  
W159N9460 Cherokee Dr.  
Menomonee Falls WI 53051-1551

33051-1551

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Milwaukee Beer Barons  
P.O. Box 27012  
Milwaukee, WI 53227

