

# Baron Mind

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

## December Meeting

The December monthly Meeting is at 7:30 PM on December 17th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). Cost for the Christmas meeting is \$10.00 per person for members and guests.

## Up Coming Events

<b>December 17th</b>	Election for Club Officers Club Christmas Party!
<b>January 28th</b>	Stout Style Group
<b>February 25th</b>	TBA

## Stout Group Brew Day

by: Jeff Kane <kane@xrsrv1.med.ge.com>

The Stout Group was to make their beer on November 8th. It was such a nice day this close to winter, that I guess most people decided to do something else! Only two people showed up. The brewing went on anyhow. The two of us made 10 gallons of an all-grain based stout, and 5 gallons of an extract.

The extract was put into the boiling vessel and the mash water was heated in the mash tun at the same time. By the time the extract was nicely boiling, the mash was up to 155. It was held there for about an hour. Before it was done, the extract was cooled and was in it's carboy.

The yeast for this was Wyeast Irish Ale. It was started 9 days before the brew. Since it was less than 1 month old in the pack, it was started with some 1.040 wort the next day. It received a little "food" every other day. By Saturday, there was about 1 1/2 quart(s) of liquid. It was split into three parts, with 1 part going into each of the three 5 gallon primaries.

Back to the brewing ... The sparge water was heated, and the mash was raised to about 168 degrees. 12.5 gallons of wort was lautered from the grains. The boil lasted 60 minutes and the boil-over was minimal. It was actually being watched this time! We sampled a few beers during the boil that were very good. Too bad more people couldn't have enjoyed that part of the fun. It just left more for us!

Once the wort was cooled, it was run into two carboys. The carboys were then taken to my basement. I have an 11 gallon primary that I normally use, so I do not have blow off equipment. Oops! By the next day, one of the fermenters had already pushed the cork and air lock off. I went down to my local supplier and bought three blow off tubes. When I got home, all three were running down the sides, and I had a brown puddle on the floor under my table. Another stain to add to my brewery. I put all three containers on the floor and stuffed the tubes into the top. I took an old plastic bucket, and filled it half way with water. After putting a little bleach into it I stuffed the other end of the tubes into the water. We were making bubbles within 30 seconds!

My kids were fascinated watching the foam "race" through the tubes. They were trying to determine which one was fermenting the "fastest". I have to admit, I too was a little awed at the speed that those little yeasties were making CO2. After 5 days, I moved the wortie mess back onto the fermenting table to let it settle a while before racking. Fermentation was finally slowing down. The temperature was between 65 and 68 during fermentation.

Here are the grain bills. These were made with the recipe calculator at The Brewery web site. <http://realbeer.com/cgi-bin/brewery/recipe>

### ALL GRAIN

Size: 10 gallons  
Color: 156 HCU (~48 SRM)  
Bitterness: 38 IBU  
Alcohol: 7.5% v/v (5.9% w/w)  
Mash: 80% efficiency (assumed)  
Boil: 60 minutes  
Original SG: 1.078  
Final SG: 1.020  
Original Vol: 12 gallons

16# American 6-row  
5# Crystal 60l  
Substituted with 2# 90l and 3# 30l (all I could find)  
3# Cara-Pils (Dextrine Malt)  
1# Special B  
1# Black Patent  
1# Roasted Barley  
2# Rolled Oats

4.5 oz Kent Goldings (5% AA 60 min.) (I think I substituted here also)  
1 oz Willamette (5% AA 15 min)  
1 oz Willamette (Aroma 5 min)

extract recipe on back page

## Jim's Dark Side-Stout

Source: Jim Jesse

This was my first stout and it turned out great (IMHO). A very flavorful beer, rich in chocolate with a hint of coffee flavor. I would not recommend this beer for a party quaffing, but one or two after dinner are wonderful. In the future I may try to incorporate a small amount of cherries into this recipe.

### Specifics:

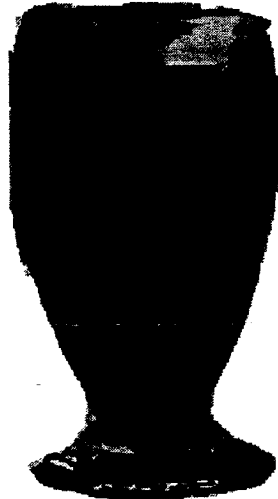
Recipe type: All Grain  
 Batch Size: 5 Gallons  
 Starting Gravity: 1.080  
 Finishing Gravity: 1.037  
 Time in Boil: 90 minutes  
 Primary Fermentation: Three weeks  
 Secondary Fermentation: none

### Ingredients:

12 lbs. 6 row pale malt  
 1 lb roasted barley  
 1 lb. cara pils  
 3/4 lb. chocolate  
 1 lb. dark rye malt  
 1 lb. light rye malt  
 2 lbs. rolled oats  
 1/4 lb. Black patent malt  
 1 lb. Crystal malt (90L)  
 1 1/4 oz. Brewers Gold (boil)  
 1 oz. Czeck Saaz (boil)  
 1/2 oz. Czeck Saaz (5 min)  
 1/2 oz. Mt. Hood (5 min)  
 1/2 oz. Czeck Saaz (KO)  
 1/2 oz Mt. Hood (KO)

### Procedure:

Crush grains, separating 2 lbs. 6 row for foundation. Blend the rest except for oatmeal. Boil the oatmeal. Warm 10 gallon Got cooler then added approximately 1 gallon 140F water. Add 2 lbs. 6 row then balance of crushed grains. Adjust the temperature of the oatmeal/water to 140F, add to mash. Add enough water to grains to cover and adjust the temperature to 132F. Recirculate to balance temperature, rest for 1 hour. Increase temperature to 152F by adding near boiling water and recirculating/heating run off. Rest for 1 1/2 hours, check for starch (iodine test), sparge about 8 gallons, bring to a boil, at 30 minutes, add boil hops, at 5 minutes from end of boil add 1/2 oz of Saaz and Mt. Hood, at end of boil add another 1/2 oz of Saaz and Mt Hood. Cool (check O.G.) and place into carboy. (Could have used 6.5 gallon carboy) Add yeast starter. Good strong fermentation. After 3 weeks in fermenter, keg and force carbonate.



## Barley Wine gusher

From: Mark Dodgson <mjdodgson@rocketmail.com>

Hi

I brewed my first barley wine yesterday for next winter's (in Australia) drinking from Dave Miller's recipe. I brew in 10 gallon batches, but I upped the grain bill by 2.5 kg of the ale malt. I have also just bought a Phil mill, and unfortunately I didn't adjust it right, and spent nearly 2 hours hand grinding over 13 kg of grain that turned out not to be ground enough. I am "urgently" working on attaching a drill to the mill :-0

Anyway the OG turned out to be 1084 (mashed at 69 deg C for 2 hours) and I aerated with aquarium pump and pitched a 3 liter starter of YKCC A08 last night. I use an open fermentation regime: 50 liter kegs with the top cut out. I have never seen such a gusher as this, even the Wyeast 3068 aint this active for me. The temperature is around 20 deg C during the day. After around 12 hours from pitching the yeast starter I have had to crop the yeast and other stuff from the top of the fermenter every hour or risk having crud all over the floor. There is around 4 inches of space between the top of the green beer and the space where the fermenter lid usually is (but not for this brew obviously). Every time I scoop the crud off the top of the green beer I see the stuff quickly forming to build a film of the stuff on the top again. Unfortunately, I have to sleep, so I'm a little worried my brew room is going to be full of fermentation sludge.

I'm not complaining, just thought I'd mention how much I'm enjoying the homebrewing experience after nearly a year and 23 batches.  
 Bye

## Spousal Approval

From: Vicky Rowe <vrowe@us.ibm.com> www.mindspring.com/~rcci/vicky

I am a female type homebrewer. I got interested when a friend brought over a batch of his first homebrew, a lager. It was great! (for beer) I thought it was interesting, but, not being a beer person, decided I'd rather try mead, which I like very much, but here in NC, can't find much of. So, I went to my local brew shop last September, bought my first brew pail, carboy and accessories. I put together a Yule Methyglyn, and it's now conditioning in the carboy. My cyser is bottled and will be ready to drink by Christmas, and I just racked my blackberry melomel to secondary for settling. The blackberry-raspberry horilka is in primary, soon to go to secondary, and I'm perusing my recipe collection with an eye toward my next batch. Perhaps a cinnamon-ginger warm up? Hmmmmmmmm.

Anyway, my hubby thinks it's great and helps me out, especially with moving the suckers when they're full! My 5 year old daughter is learning the finer points of siphoning, and loves to help Mommy aerate the must. Even the cats stand around and watch the must during siphoning (they like watching it go round and round).

Meanwhile, I'm cracking the first bottle of cyser today (YUM), and can't wait to get home for Xmas to share it with my father, who will be opening some 25 year old cherry wine \*he\* brewed when I was a little'un. Sure hope it isn't vinegar <g>.

Having a home brew

## Wyeast's web page

From: homebrew@dcn.davis.ca.us (Sean Mick)

Mick's Homebrew Supplies

http://www.dcn.davis.ca.us/~homebrew

While back, someone was wondering about Wyeast and how to get in touch with them. They now have a web page at: [www.wyeastlab.com](http://www.wyeastlab.com)

You can email them at [brewerschoice@wyeastlab.com](mailto:brewerschoice@wyeastlab.com)

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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  
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## Open and Closed Fermenters

From: "David R. Burley" <Dave\_Burley@compuserve.com>

"Is there an advantage to fermenting in a smaller vessel so that the krausen blows all the foam and funk out of a tube, or is it better to ferment in a larger vessel so that one does not lose that volume of beer?"

Two opinions exist on this subject. Those who choose to do "closed" fermentations and those who choose to do "open" fermentations.

The old British Burton Union system is a system not unlike that used by many homebrewers in which the foam, protein, yeast and hop residue is forced up a tube and out of the primary. It was touted as producing a "cleaner" beer, but remember when it was being used and that most British beers at the time were fermented in really open fermenters exposed to the air and all its organisms. Skimming was a popular pastime of the brewing crew as yeast bite was believed widely to result from the head falling back into the brew. Likely beer produced by this open method was highly infected and this infection was a source of yeast bite. The Burton Union Scheme was a labor saver and probably reduced infection as freshly cleaned kegs were used as the fermenter and then sent off to the pub. The fact that it is no longer used should tell you something.

The closed ( carboy and hose attached to lead the foam away) fermenter's main appeal to homebrewers is that, at first glance, it appears to be more resistant to infection from outside sources. The first few times you use it, all may go well and that is the real danger of this method. Infection is insidious. It is my opinion and others agree (and others differ) that, unfortunately, this overflow tube is difficult ( nearly impossible IMHO) to clean of this gunk and represents a potential harbor for unwanted microorganisms. The primary rule to good sanitation is that a surface must not have any coating on it or it is impossible to disinfect it. This is difficult to do \*reliably\* inside of a hose . A minor variation on this theme is the use of a 6.5 gallon carboy to prevent the foaming over and prevent subsequent contamination by collapsed foam returning to the carboy from the hose. My comment why not use an open fermenter that you can clean by physically scrubbing instead of a carboy?

If you use this closed method be prepared to be disappointed every once in a while as you produce an infected batch or three. Inspect the hose carefully and soak it in hot, strong bleach solution for as long as you can. Recently, brewers using this closed method listed their various approaches to trying to get this gunk out of the hose. None appeared particularly effective to me.

I prefer to use an "open" plastic fermenter as the primary fermenter (6.5 gallon plastic trash can or plastic bucket covered with a plastic sheet so I can see what's happening). This sheet (covered to keep the light out) is held drum tight with a series of rubber bands looped into a large circle. When the foaming has subsided, I rack to a Cornie or carboy to finish fermenting. This way I can get to the grungy ring, left by the fermentation, using some elbow grease and a plastic scrubber or paper towel that hot water/bleach soaking cannot easily remove. I have never had an infection from this system. Others using the closed system cannot say that. As far as "cleaning" the beer by overflowing goes, I believe the majority of the gunk goes to the side of the small fermenter (unlike large commercial fermenters) and sticks there.

Also remember that even though this gunk looks pretty awful, it was in your wort at the beginning and now it is not soluble.

## SANTA CLAUS "Facts"

1. There are approximately two billion children (persons under 18) in the world. However, since Santa apparently does not visit those children of Muslim, Hindu, Jewish or Buddhist religions, this reduces the workload for Christmas Night to 15% of the total, or 378 million (according to the Population Reference Bureau).

At an average (census) rate of 3.5 children per household, that comes to 108 million homes, presuming that there is at least one "good" child in each.

2. Santa has about 31 hours of Christmas to work with, thanks to the different time zones, and the rotation of the Earth, assuming he travels east to west (which seems logical). This calculates to 967.7 visits per second. This is to say that for each household with a good child, Santa has around 1/1000th of a second to park the sleigh, hop out, jump down the chimney, fill the stockings, distribute the remaining presents under the tree, eat whatever fattening snacks that have been left for him, get back up the chimney, jump into the sleigh and get on to the next house.

Assuming that each of these 108 million is evenly distributed around the Earth (which, of course, we know to be false, but will accept for the purposes of our calculations), we are now talking about 0.78 miles per household; a total trip of 75.5 million miles, not counting bathroom stops or breaks.

This means that Santa's sleigh is moving at 650 miles per second -- 3,000 times the speed of sound. For purposes of comparison, the fastest man-made vehicle, the Ulysses Space Probe, moves at a poky 27.4 miles per second, and a conventional reindeer can run (at best) 15 miles per hour.

3. The payload of the sleigh adds another interesting element. Assuming each child gets nothing more than a medium sized Lego set (about two pounds), the sleigh is carrying over 500 thousand tons, not counting Santa himself.

On land, a conventional reindeer can pull no more than 300 pounds. Even granting that the "flying" reindeer could pull ten times the normal amount, the job can't be done with eight or even nine of them. Santa would need 360,000 of them. This now increases the payload, not counting the weight of the sleigh, another 54,000 tons, or roughly seven times the weight of the Queen Elizabeth (the ship, not the monarch).

4. 600,000 Tons traveling at 650 miles per second creates enormous air resistance - this would heat up the reindeer in the same fashion as a spacecraft re-entering the earth's atmosphere. The lead pair of reindeer would absorb 14.3 quintillion joules of energy per second. In short, they would burst into flames almost instantaneously, exposing the reindeer behind them and creating deafening sonic booms in their wake. The entire team of reindeer would be vaporized within 4.26 thousandths of a second, or right about the time Santa reached the fifth house on his trip.

Not that it matters, however, since Santa as a result of accelerating from a dead stop to 650 miles per second in .001 seconds, would be subjected to forces of 17,500 G's. A 250 pound Santa (which seems ludicrously slim) would be pinned to the back of the sleigh by 4,315,015 pounds of force, instantly crushing his bones and organs and reducing him to a quivering blob of pink goo.

5. Therefore, if Santa did exist, he's dead now!

Season's Greeting...

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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 neck the date on your address label to see if its time to ante up. :  
 : .....

from front page

EXTRACT

Size: 5 gallons  
Color: 122 HCU (~40 SRM)  
Bitterness: 36 IBU  
Alcohol: 6.7% v/v (5.3% w/w)  
Boil: 60 minutes  
Original SG: 1.072  
Final SG: 1.020  
Original Vol: 6 gallons

Steeped Grains:  
.5# Special B  
.5# Black Patent  
.5# Roasted Barley  
1# Rolled Oats

7# Dark Dry Malt Extract  
8 oz Malto-dextrine

2 oz Kent Goldings (5% AA 60 min.) (I think I substituted here also)  
.5 oz Willamette (5% AA 15 min)  
.5 oz Willamette (Aroma 5 min)

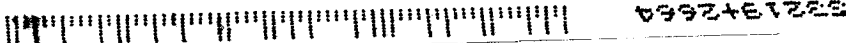
Jeff Kane-KB9QQE <http://www.execpc.com/~jkane> mailto:jkane@execpc.com  
Sysop - Home Brew University BBS Brew City Campus

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