

# BARON MIND

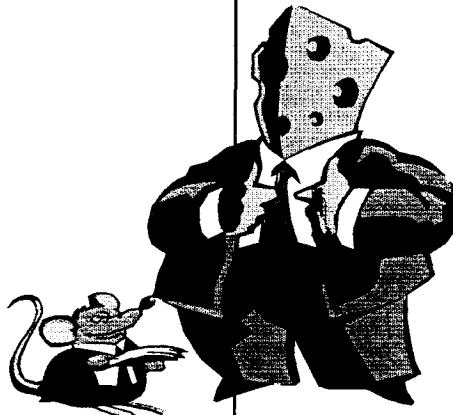
A Monthly Publication of the Beer Barons of Milwaukee  
Dedicated to the Education and Enjoyment of Fermented Malt Beverages

## From the Presidents Desk

### Happy New Year Everyone!

I'd like to thank you all for making the year of 1997 such a great success for our club. We had great fun at all the meetings and the big summer party. The Christmas party was really great, and I wish to thank everyone involved in its planning and execution, especially all the prize donors: **Landmark 1850, The Purple Foot, Discount Liquor, Frugal Homebrewer, Town Beer & Liquor, and the Port of Hamburg.**

This year I am hoping to see a great deal more home-brewed beer at our meet-



ings. In order to facilitate this, we are going to be pushing for more style groups, and more member participation in them. It is always a fun time getting together with a bunch of homebrewers, and whipping up a couple of corney kegs full of elixert to be consumed at one of the meetings, not to mention the learning experience it

provides.

In closing, I would once again like to thank you all for your participation in this club of ours, and hope to see you all at every meeting.

Dean Halonen

### Upcoming Events

#### January Meeting

The January monthly meeting will be held at Clifford's, 10418 W. Forest Home Ave., Hales Corners, at 7:30 PM, on January 27th. As usual, a meeting fee of \$5.00 per person will be assessed. The meeting will feature both commercial and home-brewed versions of stouts

#### HELP WANTED

This newsletter is the product of the efforts of your fellow club members and we are always in need of articles, reviews, and recipes. If you would like to help, please see Rich at the meeting, EMail me at [rgrzelak@execpc.com](mailto:rgrzelak@execpc.com), or call me at 545-0650.

#### Future Meetings

- February 25th: Scotch Ales & Barley Wines
- March 25th: Brown Ales
- April 22nd: To be determined
- May 27th: Bocks & Mai Bocks
- June 24th: To be determined
- July 22nd: State Fair homebrew tasting
- August 26th: Weiss Beers
- September 23rd: Octoberfests

#### Regional Events of Interest

February 21st: *Beer Lover's Brewfest '98*, Manitowoc, WI. For more information, please call (920) 683-3926.

March 14th: *6th Annual International Beer Fest*, Peoria, IL. For information, contact Stephen King (309) 682-2500

#### Membership Information:

The Beer Baron's of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the costs of producing this newsletter, are \$10.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the costs of the beer we taste that evening, however additional fees may be required to cover the costs of special events. Dues may be paid at the monthly meeting, or a check may be sent to:

Treasurer, Milwaukee Beer Barons, PO Box 27012, Milwaukee, WI 53217

This newsletter will be sent free to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send reminders, so be sure to check the date on the label to see when its time to renew.

## A Look at 18th Century Brewing

Area Zymurgy, Msg#10, 14-05-93 15:34:00  
 From: Eric Knudsen  
 To: All  
 Subject: STALE AMBER BEER (1)

### An Eighteenth Century Beer

No-one knows what the the brews of two centuries ago were like. Eighteenth century brewing practice was different from twentieth, or even most nineteenth century technique. To produce a beer that approximates those of the eighteenth century it is necessary to consider how the beer was made, and then try to guess what effect this would have. Porter, for example, would be unlike the modern brews of that name. It would be very strong and full bodied, and, as it was brewed solely with brown malt, have an intense caramel taste, with none of the burnt flavours associated with more highly coloured modern specialty malts. Most surprisingly, it would also have a strong, and perhaps intimidating, smoked flavour.

Eighteenth century malts were kilned on screens over an open fire, with the smoke passing directly through the grain. Coke, an easily regulated fuel which produces very little smoke to flavour or colour the grain, was used for pale and amber malts. Darker malts were kilned over less controllable fires of straw, wood, or fern, which introduced smoky flavours, and if the grain was to be adequately dried, then it was inevitable that some of it would be scorched. Before the commercial production of coke began in 1680, all British ales were medium brown or darker in colour. Except for London, where massed produced porters brewed with brown malt dominated, most preferred the lighter malts:

"The amber-coloured is that which is dried in a medium degree, between the pale and brown, as is very much in use, as being free from either extreme. Its colour is pleasant, its taste is agreeable, and its nature wholesome, which makes it preferred by many as the best of malts."

Smoke flavoured beers have recently become popular with some homebrewers, but eighteenth century opinion was not as favourable:

"Pale and amber malts dried with coke ..., obtain a more clean, bright, pale colour, than if dried with any other fuel, because there is not smoke to darken and sully their skins or husks, and give them an ill relish which those malts have, more or less, that are dried with straw, wood, or fern. The coke or Welsh coal also makes more true and complete malt than any other fuel, because its fire gives both a gentle and certain heat, whereby the corns in all their parts gradually dried; and therefore of late these malts have gained such a reputation, that great quantities have been consumed in most parts of the nation for their wholesome nature and sweet fine taste."

"Brown malts are dried with straw, wood, and fern, the straw

dried is best; the wood sort has a most ungrateful taste, and few can bear it, but the necessitous, and those that are accustomed to its strong smoky tang; yet it is much used in some of the western parts of England. The fern malt is also attended with a rank disagreeable taste from the smoke of this vegetable."

All eighteenth century malts were diastasic malts - that is, they contained diastasic enzymes and could be mashed to produce sweet wort. Brewers normally used only one specific type of malt for each kind of beer, ale or porter. Our modern highly flavoured and coloured specialty malts were not possible until D. Wheeler invented the cylindrical drum roaster incorporating water sprays in 1816, which allowed the very precise roasting of malts. Attempts to produce malt darker than brown malt over an open fire resulted in a runaway reaction which reduced the malt to charcoal or ashes. During the nineteenth century brewers moved to more efficient recipes that used pale malt as a source of enzymes and starch, with very small additions of non-diastasic specialty malts and grains to adjust the colour and flavour.

Modern brewers use a single mash followed by sparging, which rinses the remaining sugars from the grain. Sparging became normal practice only in the nineteenth century, previously multiple mashes were used to maximize sugar extraction. Double mashes were most common, but sometimes there were as many as four consecutive mashes of the same malt. The wort produced by each mash was brewed separately. The first mashes would contain most of the extractable sugars, the wort from the final mashes was used to produce small beer or ale. Much of the small beer was consumed by children, it was considered more wholesome than water. The starting gravity of the beer brewed from the main or first mash was typically between 1.075 and 1.110, that of the small ale or beer brewed from the second mash about 1.035 to 1.055, similar to the strength of modern beer. For the homebrewer, malt extract makes it easy to obtain the high gravities required, without having to make a secondary brew to se up the otherwise wasted sugars. It is no longer considered politically correct to use children to consume the surplus small beer.

The hops used in the eighteenth century were presumably low in bitterness, like the traditional Goldings and Fuggles strains, which were originally used as bittering hops as well as for aroma. Modern high alpha strains should be avoided. It was recommended that several additions of hops should be made:

"... we advise the boiling [of] two parcels of fresh hops in each copper of ale-wort; and, if there were three for keeping beer, it would be so much the better for the taste, health of body, and longer preservation of the beer in a sound smooth condition."

"Hops have a fine grateful bitter, which makes the drink easy of digestion; they also keep it from running into such cohesions as would make it ropy, vapid, and sour; and therefore are not only of great use in boiled, but in raw worts, and to preserve them sound till they can be put into the copper, and afterwards in the tun, while the drink is working."

**BARON MIND** is published by the **Beer Barons of Milwaukee**, a non-profit organization. Club officers are:

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The **BARON MIND** is published monthly for members of the **Beer Barons of Milwaukee** thanks to the efforts of Rich Grzelak, Dean Halonen, and Jim Jesse, and other club members who contribute articles. The permanent mailing address is: **Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227.**