

March, 1998

# 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

### Greetings, One and All !

This month I have been so busy that I have not had much of a chance to tend to my Beer Baron duties.

We will be having our meeting March 25th at Clifford's as usual. The beer style for this month will be Brown Ales as I recall.

Remember last months meeting? I do, but that may be because I had to leave early, and didn't get too ... well, you know. Those Scotch Ales and Barley Wines do leave an impression on me.

I missed the pale ale style group meet-

ing. So many things going on right now so not leave much time for me to fit these things in.



The Octoberfest group reports that they had a successful session at Paul's house on the 7th of March. Makes me thirsty just thinking about it, what with Octoberfest being my favorite beer.

Well, time marches on, and I am running out right now so I'll be seeing you at the meeting.

One for Beer & Beer For All!

Dean Halonen

### Upcoming Events

#### March Meeting

The March monthly meeting will be held at Clifford's, 10418 W. Forest Home Ave., Hales Corners, at 7:30 PM, on March 25th. As usual, a meeting fee of \$5.00 per person will be assessed. The meeting will feature British and Domestic Brown Ales.

#### Future Meetings

- 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
- October 28th: To be determined

#### Regional Events of Interest

**April 1 thru April 18th: 13th Annual Bidal Society of Kenosha Homebrew Cometition., Kenosha, WI.** For information, contact Jeff Sparrow (414) 654-2211.

#### *Help Wanted*

Have you been to any new bars or restaurants lately? Toured any breweries? Discovered a new brewing technique or gadget?

Let your fellow Beer Baron's know by submitting an article to:

**rgzelak@execpc.com,**  
or call **Rich at 321-3037.**

#### **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.

## The Literary Brewer

### Quotes and Verse about beer

Reality is an illusion that occurs due to the lack of alcohol.  
*anonymous*

Work is the curse of the drinking classes.  
*Oscar Wilde*

A statesman is an easy man,  
he tells his lies by rote.  
A journalist invents his lies,  
and rams them down your throat.  
So stay at home and drink your beer,  
And let your neighbors vote.  
*William Butler Yeats*

As he brews, so shall he drink.  
*Ben Jonson*

All we are saying...is give yeast a chance.  
*anonymous*

The question of drink arose, as it will in the world of art, but the presence of poverty cast a bleak light on the scene. There was, however, this five-gallon jug of raw, unaged homebrew in the kitchen. Of course it was a crude drink, and might produce beastly, undesired effects, but...well...  
*Dr. Hunter S. Thompson*

Fill with mingled cream and amber,  
I will drain that glass again.  
Such hilarious visions clamber  
through the chamber of my brain.  
Quaintest thoughts, queerest fancies  
come to life and fade away.  
What care I how time advances;  
I am drinking ale today  
*Edgar Allen Poe*

We brewers don't make beer, we just get all the ingredients together and the beer makes itself.  
*Fritz Maytag*

In heaven there is no beer, that's why we drink ours here.  
*Frankie Yankovic*

So Tigger came closer, and he leant over the back of Roo's chair, and sudenly he put out his tongue, and took one large gallollop, and with a sudden jump of surprise, Kanga said *Oh!* and then clutched at the spoon again just as it was disappearing, and pulled it out of Tigger's mouth. But the Extract of Malt was gone.  
*A.A. Milne*

Why is American beer served cold? So you can tell it from urine.  
*Dave Moulton*

When I heated my home with oil, I used an average of 800 gallons a year. I have found that I can keep comfortably warm for an entire winter with slightly over half that quantity of beer.  
*Dave Barry*

A woman drove me to drink, and I didn't even have the decency to thank her.  
*W.C. Fields*

Say, for what were hop-yards meant,  
Or why was Burton Built on Trent?  
Oh many a peer of England brews  
Livlier liquor than the muse,  
And Malt does more than Milton can  
To justify God's ways to man.  
Ale, man, ale's the stuff to drink  
For fellows whom it hurts to think  
*A. E. Housman*

Blessings of your heart, you brew good ale.  
*William Shakespeare*

24 hours in a day, 24 beers in a case. Coincidence?  
*Anonymous*

Fermentation may have been a greater discovery than fire  
*David Rains Wallace*

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

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## Recipe Section:

*Editors Note:* Many people think of Spring as the time to clean their basements, the brewer knows that Spring is the time to brew those special beers for next fall. Here are some recipes that produce an acceptable beer with a minimum of effort.

### Russian Imperial Stout

9 lbs Extra Dark Dry Malt Extract  
 3 lbs honey  
 1/2 lb black patent malt (well crushed)  
 2 lbs Crystal Malt

40 IBU bittering hops  
 3 oz aroma hops (most British Noble Hops will do)  
 3 oz dry hop

#### Notes:

- 1.) This Beer gets better with age, and if made in the Spring, should be quite drinkable by late fall.
- 2.) To really bring out the flavor of the patent malt, boil it in a gallon of water for about an hour, and add to the wort. Because there is so little huskiness in Black malts, you should not have to worry about tannins and astringency.
- 3.) Although any good ale yeast will do, you may want to substitute a champagne yeast because of the high gravity of the finished product.
- 4.) Beer should be made as usual, in that wort should be boiled for at least an hour, and bittering hops should be divided into thirds, each third being added to wort in 15 minute intervals.
- 5.) Dry hopping is normally done during primary fermentation by adding hops to wort after yeast is pitched.

### Oktoberfest

2- 4 lbs cans Alexander's Unhopped Pale Malt Extract  
 1 lb Crystal Malt  
 7 IBU noble bittering hops (Saaz, Tettnanger, or Hallertauer) boiled for 60 minutes  
 1/4 oz Saaz aroma hops for 10 minutes  
 1 tsp. Irish Moss  
 lager yeast  
 3/4 cup corn sugar or krausen to bottle

#### Procedure:

Add the crushed crystal malt to one gallon cold water. Slowly bring the water to 165 F, over 30 minutes. Pour

grain through a colander, reserving the liquid. Rinse the grain with hot water and add all of the collected sweet wort to the kettle. Add water to the kettle, reserving space for the extract.

It is preferable to boil the entire brew. This will make a noticeable flavor difference. Bring the water to a boil for 15 minutes.

Remove the pot from the heat, to avoid scorching, and add the extract and bittering hops. Boil this mixture for 60 minutes.

15 minutes before the boil is over add the Irish Moss. 10 minutes before the boil is over add the aroma hops.

Chill the beer to 55 F and pitch the yeast. Ferment at between 50 and 55 F for two weeks. Transfer to a secondary fermenter and age for 6 weeks to 6 months at 33 F.

Bottle or keg, as desired.

### Generic British Style Brown Ale

3.3 lbs unhopped British Malt extract syrup  
 1 lb British Pale dry extract  
 8 oz British Crystal Malt  
 4 oz chocolate malt  
 1 lb dark brown sugar (added to wort)  
 6 AAUs Fuggles, Goldings, or Northern Brewer  
 1 tsp Yeast nutrient  
 2 Packets of Munton & Fison Yeast or 1 packet of either EDME or Whitbread (If you use liquid yeasts, Wyeast #1098 will give you an appropriate flavor profile for the style).

(Note: there are no finishing hops in a traditional British Brown Ale. If you'd like finishing hops in there, I'd recommend a 1/2 oz of Goldings. That would make for a very light hoppy aroma, suitable to style.)

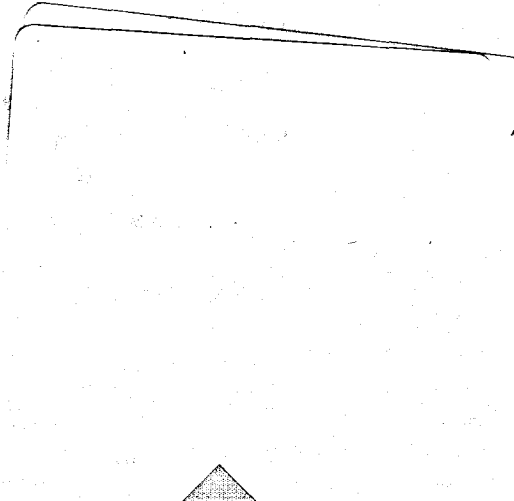
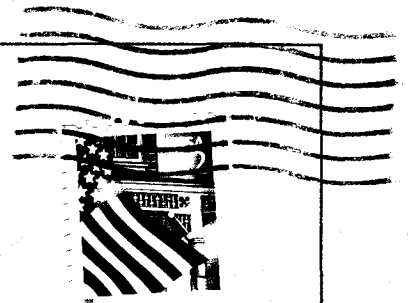
*Editors Note:* This last beer recipe is borrowed from somewhere. It produces a quite acceptable beer, although I believe it more closely resembles a "Mild" rather than a Brown.

### In The News...

According to a study recently released by researchers at Oregon State University, hop consumption may prove useful in the prevention of cancer. According to the study, certain compounds found in the hop seem to inhibit an enzyme which can activate the cancer process, while others tend to promote another enzyme that discourages cancer cell growth.

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Milwaukee, WI 53217



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***PLUS- The food is VERY GOOD***