

April, 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 !

As summer prepares to nail us good with humid heat and mosquitoes, I'd like to prepare beer to ward off the inherent discomforts forced upon us. It is my guess that you all would think like-wise to some degree.

Air conditioning is good too, but beer seems to do the trick, A/C or not.

Lots of people like to drink Weiss Beer. I tend to go for pils, or my favorite anytime beer style, Oktoberfest. So many types of beer make it very easy to satisfy my palate.

Lots of beer is available due to the number of brewers, and their varied beers. Our support of these beer makers is what keeps them going. Lots of the local guys

are expanding their operations to satisfy the demands for their products.

One of the most recent expansions has been at Lakefront Brewing. They have their new plant going now, and we are going to be among the very first groups allowed to tour it next month for our scheduled beer club meeting. This should be real fun. They are tentatively planning on giving us a talk, and have suggested that some of us may want to bring some of our homebrew, and that they would test it for us. Hopefully, there is some more information regarding this. I hope to make it for this one.

This month's meeting will be at the normal place and time. Remember to eat there if you can, after all they generously provide us with the meeting room.

Our style of the night is Bock Beer. All sorts, doppelbock, maibock, imports & domestics. Sounds good.

Dean Halonen

Upcoming Events

Future Meetings

April 22nd: Bocks, Eisbocks & Mai Bocks

May 27th: Lakefront Brewery Tour

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

May 2nd: *God's Country Beer Festival*, La Crosse, WI. (608) 796-2337

May 16th: *3rd Annual Spring Festival of Beers*, Stevens Point, WI (312) 346-9200

May 17th: *Chilton Microbrewer Fest*, Chilton, WI. (920) 849-2534

June 13th: *Stonebank Micro & Import Brew Fest*, Stonebank, WI (414) 966-1975

August 8th: *12th Annual Great Taste of the Midwest*, (608) 249-7126

March Meeting

The April monthly meeting will be held at Clifford's, 10418 W. Forest Home Ave., Hales Corners, at 7:30 PM, on March 22nd. As usual, a meeting fee of \$5.00 per person will be assessed. The meeting will feature samples of different styles of Bock beers.

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.

Did you Know ?

Beer made only from malted grain has fewer fermented by-products and a higher nutrient content than beer made with unmalted grains.

In by-gone days, patrons of English pubs often had a whistle baked into the handle of their beer mugs. When they needed a refill, the whistle would be blown. This is the origin of the phrase "wet your whistle".

Before the invention of the thermometer, brewers needed some way to gauge the appropriate temperature for pitching yeast. If the wort was too cold or too hot, the yeast would most likely die. The brewer would stick his thumb in the wort to determine the temperature. This is the origin of the phrase "rule of thumb".

The Vikings would often prepare themselves for battle by consuming massive amounts of "ale", the source of the English word "ale". Many times the got so drunk that they would enter into battle without wearing a shirt or any form of armor, or "berserk", their word for shirtless.



In ancient Babylon, it was the custom of the bride's father to supply his new son-in-law with all the mead he could drink for the first month after the wedding. Mead is a beverage made of fermented honey, and because the calendar was based upon lunar cycles, this period was referred to as the "honeymoon".

Up until recent times, the British Navy allotted a ration of rum to each of its sailors. Originally served full strength, an Admiral Vernon decided to dilute the rum with water, thus extending his supply as well as reducing his costs. Needless to say, the sailors who served beneath him were not very pleased, and took to calling him "Old Grog" in reference to the stiff wool gogram coats that he wore. The term later referred to the diluted rum, and eventually, the term "groggy" entered the language as a way of describing what happened when the beverage was consumed.

The primary function of unmalted grain in beer, such as millet, corn, or rice, is to increase carbohydrates and alcohol content of the beer.

Bock Beers: a guide to the style

One of the great pleasures of spring is the emergence of Bock beers. These beers, traditionally brought to market during the Lenten period, tend to be somewhat sweeter, and higher in alcohol than other beers. The style is thought to have originated in the town of Einbeck, in Germany, sometime during the 11th century.

There are several distinct variations of the style but the main types are:

(Pale or Mai) Bock- These beers are based on the original or "Ur" Bock from Einbeck. They are usually golden in color and tend to be well hopped without being bitter. They also have a sweet finish.

(Dark or Dunkel) Bock- Probably the most popular variation within the group. They are dark in color and tend to be malty and sweet. Hops tend to be minimal.

(Double or Doppel) Bock- These beers tend to be dark in color, high in alcohol, and very malty. These beers are best appreciated in the early part of spring and are a potent antidote for the lagging chill of winter. Typically, German versions of the style will have the suffix "ator" attached to their name as in Salvator, Optimator, and Celebrator.

(Wheat or Weizen) Bocks- These beers, as with most wheat beers, acquire a certain spiciness. They tend to be dark and malty, and taste best in late spring.

American versions of the style tend to be less robust than their German cousins, but when compared to other beers produced here still are very rich and satisfying.

Bock beers are best served at temperatures between 40 and 50 degrees F. The lighter the beer, the cooler it should be served.

In The News...

It appears that the strong growth rate experienced by many micro-brewers in recent years is starting to fade. Sales for many of the nations microbrewers were flat in 1997 despite typical growth rates of thirty percent or more earlier in the decade, according to an article in a recent edition of the *San Diego Union-Tribune*. According to industry experts, this decline can be attributed to market saturation.

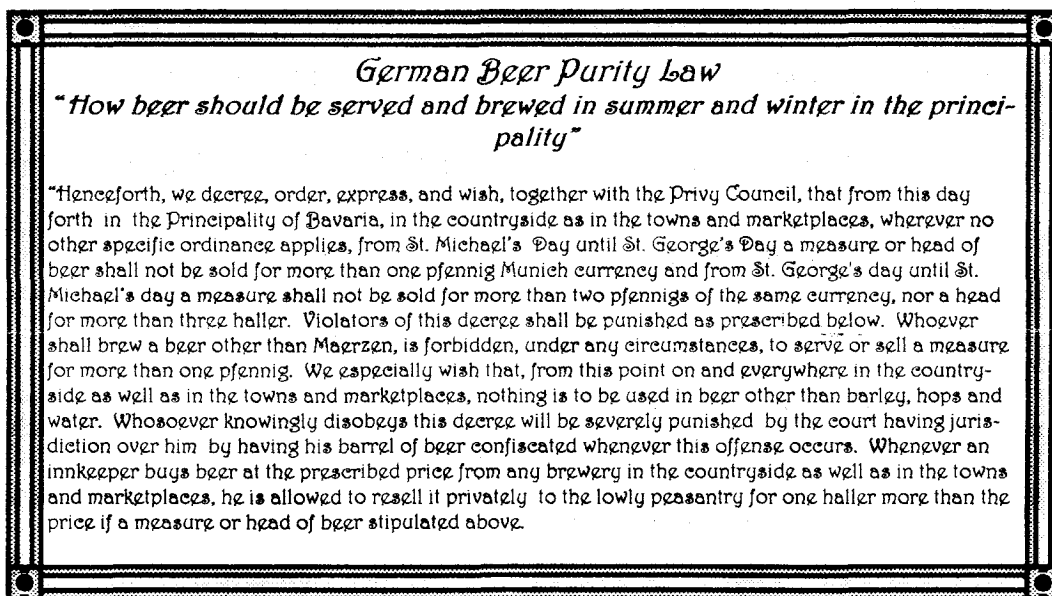
The Reinheitsgebot (or the Bavarian Purity Law)

Germany has a long and proud tradition of brewing excellent beers, and for over 800 years, brewing there has been to some extent regulated. Most homebrewers have heard of the Reinheitsgebot, or Bavarian beer purity law of 1516, but few know exactly what it says, or are even aware of its antecedents:

In 1165 a fine was levied against brewers who produce an "inferior beer".

A uniform beer pricing law was established by Duke Albrecht IV, for Munich only, in 1487 in which the price of a measure of winter beer was set at one pfennig, and a measure of summer beer was set at two pfennigs. In addition, each brewer was required to swear a "PREU-AID" or Brew Oath before the Dukes' Treasurer in which he stated that he would "use only barley, hops, and water for the beer, knowledgeable simmer it and add nothing else or allow anyone else to add anything". This regulation was renewed by the brewers of Munich in 1987.

In 1516 Duke Wilhelm IV issued the Reinheitsgebot or the:



This law has been incorporated into the **German Beer Tax Law**, which, in addition to certain tax provisions also requires brewers to:

- 1.) {Use} only barley malt, hops, yeast, and water for the brewing of bottom fermented beer....
 - 2.) Top-fermented beers are subject to similar regulation, however, other malts, as well as the use of pure cane, beet, or invert sugar, as well as dextrose, are also allowed.
 - 3.) Hop powders and extracts may also be used.
- and so on ...

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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.**

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