

June  
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...

### Good Morning -

I write this as the sun blasts through my window heating the apartment to 80 degrees Fahrenheit before 11:00 ante meridiem. Too early for a cooling beer. Bummer. My personal constitution, formed approximately 23 years ago, regarding the consumption of alcoholic beverages allows for the first of the day at around 11:30. Aside from this the smell of beer on my breath at work in the morning might cause consternation in my clients.

OK. I cannot have a beer yet. I can deal with this. Do something to keep my mind from thinking about how severely parched I feel, how water or milk or juice just aren't the same.

I understand the reality of time zones. I do know that it is 11:30 somewhere. Technically this would allow the first beer if I were the sort that subscribes to this sort of self betrayal. And yes, sometimes I am so clever I even fool myself. Deep sigh. I cannot have a beer yet.

This really isn't the sort of problem I may be making it sound like. The root of this problem lies in the fact that I have no beer in my possession and the only stuff I can get in short order is



total crap. Has my dilemma come clear for you yet?

I hope everyone had a great time at Lakefront Brewing. I know I did. Looks like they have room to grow in that facility.

Our meeting this month should be enjoyable. One of my favorite styles - IPA. Our style group will provide the yield of their efforts. Our newsletter editor/beer acquisition specialist has arranged an interesting compliment of commercial beverages as well. I am looking forward to this one. I just wish it was happening right now as I sit here in my sweltering apartment. In closing I would like to quote Henny Youngman humor:

"When I read about the evils of drinking, I gave up reading."



### Upcoming Events



**June 24th:** Pale Ales & IPA's  
**July 22nd:** State Fair Home Brew Tasting  
**August 26th:** Weiss Beers  
**September 23rd:** Octoberfests  
**October 28th:** To be Determined  
**November 18th:** Officer Nominations  
**December 16th:** Christmas Party & Officer Elections

### June Meeting

The June monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on June 24th. As usual, a \$5.00 meeting fee will be assessed. The meeting will feature various Pale Ales and India Pale Ales.

### Membership Information:

The **Beer Baron's of Milwaukee** is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$10.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost 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,  
P.O. 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 Beginner's Brewpot

by Richard Grzelak

One of the most pleasurable aspects of belonging to a homebrew club is the ability to sample the beers that other homebrewers produce. More often than not, these beers are far superior to many of those that are available commercially. And yet, many brewers lack confidence in their ability to make good beers.

Since home-brewing was made legal about 20 years ago, there has been an explosion in materials and equipment that the hobbyist can use. This in turn led to the rapid growth of the craft-brewing industry, increased availability of imported beers, and, to a certain extent, contributed to a stagnation in the growth of the major breweries, although, they too, having seen the trend, smart marketers that they are, began producing beers that actually have some flavor.

Prior to legalization, homebrew had a deservedly poor reputation, more often than not made from cheap, limited, and inferior ingredients, and made not for flavor, but alcoholic kick. All too often, home brew was made from canned malt extract, bakers yeast, and corn sugar to bring up the alcohol. The result was a vinous, murky, and high gravity potion which was virtually undrinkable. It is amazing that, given the paucity of raw materials, and the relatively poor product, that the art of home-brewing was able to survive.

Today, of course, the situation is much different. In terms of materials alone, the combinations and permutations seem almost limitless. The variety of malts, hops, and yeast cultures available to today's homebrewer is truly amazing. Not only that, the quality of ingredients, as well as information about them has so much improved that success is almost guaranteed.

In addition to raw materials, both techniques and equipment have also improved considerably. The amount of knowledge available to the home brewer through the Internet, periodicals, and general

reference books is truly amazing when compared to even ten years ago.

Despite all of the advances that have occurred, the biggest problem that most brewers face is a lack of confidence in their ability to produce a quality beer.

Having been at numerous home-brew tastings as well as having judged beer in competitions, it has been my experience that most beer is not only quite drinkable, but that as a whole, home-brew today is very much better than that produced as little as ten years ago. Generally, it is not the quality of beer produced, but rather the misidentification of style that vexes most brewers.

There is, of course, a rather pleasant way to remedy this situation. Simply, the best way to avoid misidentification is to try as many different beers and styles as possible, and to become familiar with the subtle variations that may exist between beers. Also, it should be remembered that just because the recipe that you are using is for, say, an Alt Beer, it does not necessarily follow that an Alt beer will be the result. Variations in ingredients and especially technique will ultimately effect your final product.

This of course, is part of the charm of home brewing. No two batches are ever the same, and the beer itself may undergo some extraordinary changes over time. What may have been undrinkable when young, may, over time, become extremely palatable as it ages. The converse is also true.

In any event, it is usually a good idea to save some of each batch to sample over time. If you practice good sanitary technique, avoid exposure to light, and keep temperature relatively constant, you can observe the way your beer changes.

The basic thing to remember is that if the beer tastes good to you, it probably is.

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## Recipe Page

### Pale Ales and India Pale Ales.

Pale ales have been brewed for nearly one-thousand years, and may range in color between deep copper to light amber. They tend to be well hopped, slightly bitter, and somewhat fruity. Many consider them to be the "classic" British beer.

Here are a few recipes to try at home:

#### Bass Ale

**Source:** Rob Bradley (bradleySmath.nwu.edu)

**Digest:** Issue \*528, 10/31/90

#### Ingredients:

6-7 pounds pale malt (2-row)  
 1 pound crystal malt  
 1 pound demarara or dark brown sugar  
 1 ounce Northern Brewer hops (boil)  
 1 ounce Fuggles hops (boil 30 min.)  
 1/2 ounce Fuggles hops (finish)  
 ale yeast

#### Procedure:

This is an all-grain recipe---follow the instructions for an infusion mash in Papazian, or another text. The Northern Brewer hops are boiled for a full hour, the Fuggles for 1/2 hour, and the Fuggles finishing hops after the wort is removed from the heat, are then steeped 15 minutes.

#### Comments:

Purists may object to brown sugar in beer, but a careful tasting of Bass reveals brown sugar or molasses in the finish---not as strong as in Newcastle, but present. British malt, in particular, can easily stand up to a bit of sugar, both in flavor and in gravity.

#### India Pale Ale

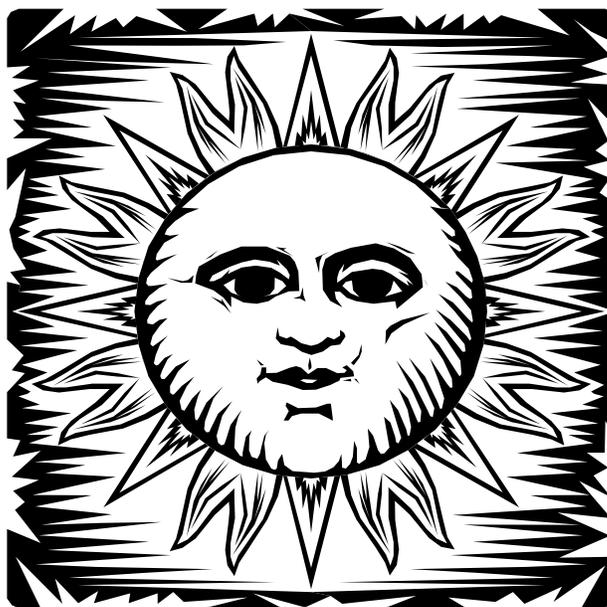
#### Ingredients:

2 cans Mutton & Fisson Light malt extract  
 1 lb. Crystal Malt  
 2 oz Cascade Hops (boiling)  
 1 oz Cascade Hops (finishing)  
 Irish moss  
 5 gallons water  
 1 pkg. Mutton & Fisson Home brewing yeast  
 3/4 cup Priming sugar

#### Directions:

Add 1.5 gal water to pot.  
 Add crystal malt, cracked, in bag  
 When water boils remove grains  
 Add malt extract and boiling hops to water  
 Boil for 1/2 hr.  
 Add finishing hops and Irish moss Boil for 20 min..  
 Rack after two days in primary fermentor.

#### American I.P.A.



**Source:** Jim Busch (ncdstest@nssdca.gsfc.nasa.gov)

**Digest:** 2/13/92

#### Ingredients:

90-92% 2 row pale malt  
 8-10% Crystal 40  
 1-1.5 ounce Whole Cascade 60 minute boil  
 1 ounce Cascade 30 minutes  
 2 ounces Cascade added a handful at a time over regular intervals during the last 15 minutes.  
 Ale Yeast

#### Procedure:

Mash in at 123 degrees for 30 minutes. Raise to 153 degrees for 60 minutes. Mash off at 272 for 10 minutes. Ferment at 60-66 degrees. Dry hop with 1 ounce whole Cascades, preferably in secondary but primary will work.

#### Comments:

Think Liberty on this one. Enjoy.



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