

July
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 Beer Lovers,

Another month has blown past us. This month our meeting will be held at the normal place and time, Clifford's on the 4th Wednesday of the month, which is the 22nd of July. Not the last Wednesday of the month in this case.

We will be enjoying a small variety of styles this meeting. No one in particular. Stout, Pilsener & IPA. Interested?

We will be saying so long to an old friend and board member. Steve Rice is moving away so the theme of this meeting will be more on the order of a going away party. I hope you will be there to help us bid him a fond farewell.

Did you get to Summerfest at all this year? I did. The beer available there is improving!

Lakefront had a few of their beers there as well as Sprecher. I was unimpressed by Water Street Brewing's offering though.

The others were all very good. It seems to me that Sprecher & Lakefront both present extra special versions of their products on tap at that venue. They were very good.

Don't forget that we will have a picnic again

this year. Whitnall park again. September again. The 12th this time and maybe not the same area. Yet more info later.

So there you have it. As many rambling topics as I can come up with.

See you at the meeting!

Dean Halonen

A Note From The Editor

In order for this club to survive, it is important that all members contribute what time and effort they can to its improvement. This newsletter can only be produced by way of collaboration between several members of this club.

Please remember that this is your club, and that we all benefit from your experiences. If you are aware of anything that may be pertinent or interesting to your fellow club members, please contact me. Even if you have an idea for an article, and do not want to write, let me know. Chances are that if it interests you, it will interest someone else in the club.

On a more personal note, I would like to wish our former President, Steve Rice, the best of luck in his future endeavors. His energy and efforts will surely be missed.

Rich Grzelak



Upcoming Events



July 22nd: State Fair Home Brew Tasting

August 26th: Weiss Beers

September 12th: Second Annual Picnic

September 23rd: Octoberfests

October 28th: To be Determined

November 18th: Officer Nominations

December 16th: Christmas Party & Officer Elections

Festivals & Tastings

August 22: Stevens Point Brews, Brats, & Beer
Phone: (715) 344-9310

September 5-6: Sprecherfest
Phone: (414) 966-1975

July Meeting

The June monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on July 22nd. As usual, a \$5.00 meeting fee will be assessed. A variety of beer will be available, but members may bring homebrew for others to sample.

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 Beginners Brewpot

by Richard Grzelak

Some people begin brewing to save money, others, because they are intrigued by the creative possibilities, and still others by the science. Eventually, however, most brewers become interested in the many different styles and varieties of beer that can be produced.

The most basic method of classification is by color, which is, after all, the most obvious. Eventually, as one becomes more knowledgeable, the process by which the beer is made, whether top, or bottom fermenting, becomes a way of classification. Ultimately, as the knowledge becomes more refined, so too, does the classification system. The American Home Brewers Association (AHA), for example, recognizes more than 25 distinct styles of beer.

In an earlier article in this series, it was stated that the biggest problem that most homebrewers have when entering a competition is correctly classifying them. The problem with any classification system is that it is, by its very nature, arbitrary. No matter how simple it is, there will always be an exception, or at the very least, an item that does not quite meet the requirements for a given category. The world of beer is no different.

Even something as basic as defining what beverage is a beer is not without its problems. In some ways it is easier to define what it is not. For example a common way of dividing up the world culturally is by whether or not the region is a beer, or a wine producing region. Lambics are made with both fruit and grain, and have a flavor profile very similar to some wines. Why then, are they categorized as a variety of beer?

Hops are such a key component of modern beer that their presence in a beverage is thought by many to be a determinant of whether or not a beverage is a beer. This approach too, has some problems.

The use of hops in beer is fairly recent. It has been common for less than one thousand years. Prior to that time, other herbs and spices were used to balance against the natural sweetness of the brew. Spruce beer, still made by many home brewers, does not necessarily require hops.

The next problem is that hops may also be used in meads,

a fermented honey beverage. Meads are clearly not a beer. They are not fruit based, and therefore they are not a wine. In addition, some meads may contain small quantities of malt or fruit.

Another approach to the classification of beer is by yeast type. If a brew is made using top-fermenting yeast, it is considered an ale. If a bottom fermenting yeast is used, the result is considered a beer. Bottom fermenting beers require cooler temperatures than do ales. The problem is that Steam Beer, a style of beer made popular in California, is made by using bottom fermenting yeasts at ale temperatures.

The problem with any classification system is that it is, by its very nature, arbitrary. No matter how simple it is, there will always be an exception...

The German Beer Purity Law, or the Reinheitsgebot, was an early attempt to define what beer is. Essentially, it said that beer could be made only with hops, malted barley, water, and yeast. By this definition, wheat

beers could not be considered true beers, and eventually an exception was made for this style.

Even within styles of beer, there are further distinctions. American Pale lagers, for example, can be subdivided into light beers, premiums, and malt liquors, and this does not even take into account variations based solely upon attempts at market segmentation.

When starting to classify beer, keep in mind the following:

First, determine whether the beer is an ale or a lager. Keep in mind that lagers tend to be relatively clean tasting, while ales tend to be fruitier and more complex.

Second, to get the most out of the beer, remember that lagers are best served cold, while ales prefer warmer temperatures.

Third, consider the basic flavor profile. Is the beer sweet or dry? Malty? Bitter? Full Bodied, or thin? Because the ingredients in beer are relatively limited, little differences can be extremely significant.

Finally, and this is perhaps the hardest of the basic rules, try to ignore any flaws that might appear in the beer. At this point in your tasting, flaws are unimportant. Remember, you are not judging the beer, but merely trying to classify it.

As you gain experience, it will become easier to detect the differences between various styles. This will open up new dimensions and make the hobby that much more interesting and enjoyable.

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

President	Dean Halonen	Email: woodill@execpc.com
Vice President	Matt Kuspa	3248 E. Waterford
Treasurer	Mark Goerke	529-0207
Editor	Rich Grzelak	Email: rgrzelak@execpc.com

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Recipe Page

Winter Is Coming!

Although these are the hottest days of summer, everyone knows that the chill of winter is not all that far off. Now is the time to brew those special beers that will take the edge off those cold winter nights.

Barleywine

Source: Ann Nelligan (aneliga@hamlet.prime.com)

Digest: Issue #818, 2/6/92

Ingredients:

2 cans Munton & Fison Light Malt Extract
 2 pounds Munton & Fison light dried malt extract
 1/4 pound Domino light brown sugar
 3-1/2 ounces Fuggles hops
 1/2 ounce Fuggles for finishing
 2 packs Munton & Fison ale yeast

Procedure:

We did a single stage fermentation, so I can't answer your questions about how long to age in secondary.

We gave the finishing hops 10 minutes.

As far as conditioning in bottles---well, it's been 14 months now and it keeps getting better. At 2 months it was OK, but cloudy enough that we thought we should have used gypsum. It was also VERY sweet, but also very hoppy and quite smooth. By 9 months it was clear, but quite heavy and we thought maybe less sugar. Last week it had gotten considerably drier and VERY clear. It's really good now, so I don't know if it'll last long enough for me to give you an update later.

Bock Aasswar

Source: Darryl Richman (Darryl@ism.isc.com)

Digest: Issue #620, 4/22/91

Ingredients: (for 15 gallons):

24 pounds Munich malt
 6 pounds Vienna malt
 6 pounds 2 row Klages malt
 1-1.5/pounds 80L Crystal malt
 200 grams Hallertau pellets
 Bavarian style yeast

Procedure:

Treat 10.5 gallons of medium hard water with 18 grams of Calcium Bicarbonate. Mash in grain. Follow a mash program of 50 minutes at 50 C, 20 minutes at 58 C, 40 minutes at 65 C, 90 minutes at 70 C, and a mash off for 15 minutes at 77 C. Sparge for about an hour and a half. This will yield about 19 gallons at the end. (runoff gravity of about 1.010). Boil down to a volume of 15 gallons (about 3 hours and 20 minutes.) Add 200 grams of Hallertau pellets about 2 hours into the boil. Cool and pitch yeast.

Specifics:

Original Gravity: 1.075

Final Gravity: 1.022

Primary Fermentation: 3 weeks at 48 degrees

Secondary Fermentation: 6 weeks at 36 degrees

Pilsener

Source: Erik Henchal (henchal@wrair.arpa)

Digest: Issue #128, 4/15/89

Ingredients:

4 lb. Mountmellick hopped light malt extract
 3 ounces crystal malt
 2 teaspoons gypsum
 1/4 ounce Saaz hops (Boil)
 1/2 ounce Saaz hops (finish)
 wyeast #200

Procedure:

This recipe makes 5-1/2 gallons. Make 2 quart starter for yeast. Steep crystal malt at 170 degrees for 20 minutes in brew water. Remove grains. Boil extract and boiling hops for 75 minutes. Add finishing hops in last 10 minutes. Conduct primary fermentation at 47-49 degrees for 3 weeks. Lager for 4 weeks at 30 degrees.

Specifics:

Primary Fermentation: 3 weeks

Secondary Fermentation: 4 weeks

Beer Barons Now Online

After months of work, the Beer Barons now have a site on the Internet. The site, managed by member Mike Mattera, contains information about the club, recipes, tools, and links to other sites. Still under development is an archive of useful information from past issues of this newsletter. To reach the site, set your browser to:

<http://www.execpc.com/beerbarons>

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