

September  
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 Fellow Malted Beverage Consumers!

Summer in the upper Midwest is different from most other parts of the country for some reason. We tend to get higher humidity and dewpoint readings which really are the big components when it comes to natural discomfort. A hearty breed of individual tolerates this great discomfort. I do not.

When it comes to being hot and sweaty I am well practiced. I seek immediate relief from this condition now. As I grew up this sort of thing didn't register. I don't know if I ever even noticed.

Now I'm more seasoned. That means I should be more tolerant of things I cannot change. I can tell the difference. I know I could alter my geographic location to better suit my physical comfort level. But I don't like it hot and dry either.

Actually the temperature seems to be the ultimate bastard in this discussion. My ancestors were all northern, north, up north, way up, northern Europeans. They had endured, nay, adapted to a harsh climate on the other end of the spectrum. It gets cold in Finland. A few generations here in the

new world apparently were not enough to breed the high temperature intolerance out.

(This area originally contained several paragraphs that upon just a cursory review were plainly redundant. I thought this a better way to let you all know that than having you read the original script, a lengthy and arduous task. To simulate reading the original just take each sentence from the previous paragraphs and read them in random order.)

So I drink beer. I'll use anything for an excuse.

Drink beer. I implore you.

I remain,

Sincerely Yours,  
Dean Halonen  
Fellow Beer Consumer

PS - I had a great time at the picnic. Well I think I did anyway. I can't be sure though. Where did all these contusions and lacerations come from?

*Editors note: Methinks our dear president got too much sun at the picnic. This man needs help!*



### Upcoming Events



**September 23rd:** Octoberfests  
**September 25th -27th:** Harvest Fair, State Fair Park (See Page 2 for details)  
**October 28th:** To be Determined  
**November 18th:** Officer Nominations  
**December 16th:** Christmas Party & Officer Elections

### September Meeting

The September monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on September 23rd. As usual, a \$5.00 meeting fee will be assessed. The meeting will feature various Octoberfest beers. The fee will be waived for those who attended our second annual picnic.

### 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.

## In The News....

In a recent survey of college students, it was found that Internet browsing has surpassed beer drinking as the greatest "in" activity on campus for the first time since surveys began about a decade ago.

The study, in which over 1200 students at some 100 colleges and Universities responded found that web surfing was rated as a popular thing to do by 73 percent of the respondents. Beer drinking, on the other hand, was rated as popular by 71 percent of the respondents.

Eric Weil, a partner at Student Monitor, LLC, the organization which conducted the study said that although it was reported that web surfing was more popular than beer drinking, this may not be the case, merely that a larger percentage of those students felt that the surfing was an "in" activity.

In last years study, beer drinking was mentioned as an "in" thing to do by 79 percent of the students, while web surfing was mentioned by 71 percent of the students.

What is this world coming to?

## Wisconsin Brewing to Close

Two years of heavy flooding have forced the Wisconsin Brewing Company, 1064 N. 63rd St., Wauwatosa, WI 53213 to close its doors by the end of September.

A last farewell will be held at the brewery on Saturday, September 26th between 9:00 AM and 5:00 PM.

The Pioneer Brewing Company, Black River Falls, WI, has tentatively agreed to assume production of the brands formerly produced by Wisconsin Brewery.

### Visit Our Website

For the latest information about the **Beer Barons**, as well as Recipes, Tools, and links to other Beer related sites, set your browser to:

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

## The Kane Report

by Jeff Kane

Some of you are not homebrewers, but I thought you may be interested in this anyhow.

### Fall Harvest Fair

The Harvest Fair is Friday September 25th through Sunday September 27th., and will be held at State Fair Park. The hours are 12:00 PM - 10:00 PM on Friday, 10:00 am - 9:00 PM on Saturday, and 10:00 am - 3:00 PM on Sunday.

Feel free to spend a little time in the tent talking about our favorite subject, or just stop by and bring a beer from the commercial tent for those who are there helping promote home brewing. It is a VERY relaxed event with lot's of fun.



The **Beer Barons** will be able to give out samples of beer again this year at the Harvest Fair. We have the beer from the State Fair, but in past years is has been borderline at best. Not the thing to get new people into the hobby with. If any one is interested in donating some beer for this event, just show up with it, or let Jeff Kane or Jerry Utherman know about it.

There will be brewing demo's (all-grain) all day Saturday, and most of Sunday. Join in if you like.

Bring the family. Lot's of things for kids to do. There is a scarecrow building area, and a "needle in the haystack" event. It is candy and toys mixed into a HUGE stack of straw.

There is a commercial brewing tent also. Quite a few beers will be available from local breweries. Meet the brewers, and sample their beer. The beer has been specially priced in the past. \$1.25 each! I hope it stays that way this year again. Even with a small mark up, it is still quite a deal.

Parking may be found at the southwest corner of the park, and the best part is that both the parking and admission are free. You can't go wrong at this event.

Hope to see each of you there.

*Kane continued...*

*Continued on next page.*

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

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

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## Stout Group to Meet

The Stout Special Interest group will be making its club brew on Saturday, September 26th, during Harvest Fest at the State Fair Park. We will begin at 10:00 am and work on it all day long.

This year the theme will be "body". What makes a stout so thick? Where does the "mouth feel" come from? To that end, we will be making three batches.

The first will be a very dark beer with only the basic ingredients in it.

The second will be a full bodied Stout with what ever grains we determine make a stout "full bodied". I need feedback from the group on what this should be.

The third batch will be the same grain bill except that 30-40% of the Pale Malt will be Malted Wheat. (Yeah, I know I swore I would NEVER make a wheat beer, but this is for the club. And besides, I think it would make for an interesting experiment). Wheat is said to give many beers lots of body, so we will find out.

A little history on the Stout Group. We have made a Stout with two different kinds of yeast, and found that most people could not tell the difference.

We made a Stout and served it in two different containers. The first was with CO2, and the second was with Nitrogen and served through a Stout tap. The Nitrogen through the special tap won hands down!

We also made an all grain batch, and tried to emulate it in extract. The extract was way to rich. I over did the dark malt extract, and didn't realize it till it was too late! We drank it anyhow. But overall, it is possible to make a good Stout with extract.

We will serve this beer at the January meeting. So make sure you are at that meeting for the taste testing.

I need some research on the subject of body In brewing, so please feel free to point me in any direction you have. Better yet, show up, and bring your materials with you to the brew in. Call me ahead of time so we can work out a recipe. I am going to include a starting point here for discussion, but I am always open to suggestions. Remember, this is just something I made up!

We will be using my all grain equipment, so this will probably be an all grain unless someone wants to try something else.

Should we make three 5 gallon batches, three 10 gallon batches, two 11 gallon and one 5 gallon, or how much? I was thinking that 30 gallons might be a little too much. Usually three 5 gallon kegs are plenty.

Make the first batch with .5 # Carapils, and the second with 3 # Carapils. This is the usual ingredient that adds body to beer. I have used Flaked Barley in the past. I like what it does, but many consider that to be non-traditional. Oatmeal is also a creamy ingredient. Both of these tend to make the stout a little sweeter. Since I like a sweeter stout, the ones we made in the past have

been in that category.

This year, I would like to attempt a dryer Stout if we can. A change of pace. What I am looking for here is to open a dialog on what should, and what should not make a beer "full bodied". We can use whatever the group wants to use. But, I need to know before Saturday!

Then, we could make a third batch using the same basic ingredients~except replacing 35-40% of the pale malt with wheat. Put in the same amount of Carapils or whatever oh the lighter body version has.

We can then compare the effect Wheat has versus Carapils (or whatever). This should make for an interesting combination. Kind of a mellower taste. Maybe even a sweeter stout. I am not sure, but are there any commercial examples to look at? Maybe we can get a local brewery to make it if it is any good. **Beer Barons** Wheat Stout!

Leave your lemons at home though.

Stout has enough flavor, that it should cover up most of the banana and sourness of wheat. There are those that say sourness is what makes Guinness the Top Dog in Stouts. Maybe we are going to stumble on that secret ingredient they have been denying exists. Just because it is sweeter, doesn't mean I have to like it. If I do like it, it could replace my Coffee Stout as the Breakfast Beer of choice.

### 10 gallons of Dry Stout. (Cut in half for 5 gallons)

18 #	6 Row Pale Malt (11 # Pale Malt & 7 ft Malted Wheat)
5 #	60 L Crystal Malt
2 #	Roasted Barley
1#	Black Patent Malt
1 #	Carapils Malt
3 oz.	Willamette 60 min.
1 oz..	East Kent Golding 20 mm.
1 oz.	East Kent Golding 5 mm.

Let me know what everyone thinks of this recipe.

### Christmas Beer:

On Sunday Sept 27 the beer for the Xmas party will be brewed. I guess it will be a scotch ale.

I need some input from the great brewers of this club to help make it. I would also appreciate a person who would be the "keeper of the beer". I have 23 carboys that are mostly full of wine right now. The three I have open, will be used for the stout for January. I could use a helper who can ferment and keg this stuff. I have kegs, and could do that part, but lack the tools to ferment this quantity of beer during wine season!

Any one who wants to help brew on Sunday is welcome. If nothing else, I will just get a recipe out of a back issue of Zymurgy to use.

Good Beer to all and to all a Good Beer! Make beer at home.

**Jeff Kane** jkane@execpc.com (414) 238-9073



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Milwaukee, WI 53217

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