

October
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 Evening Ladies & Gentlemen,

Greetings from your officers.

It is time to begin our search for a new president. I shall not seek, nor shall I accept the nomination for any official capacity in the administration of our club. It is stated in the rules that no one person may hold the same office for more than 2 consecutive years. That is OK by me. I need to sit at meetings and spectate for awhile.

It has been great fun but now someone has to step up and do the right thing. You know who you are. Stop sitting there and do something!

Nominations will take place at the November meeting. Be there.

Recently I have been watching old movies more. I keep seeing signs and billboards and that sort of advertising for lots of still existing beer companies in these old movies. The bar I frequent most serves most of them. I find that amusing. They're all old European brewers.

Odds are that this month our beer will be one of them. I noticed the sign in a scene from "The



Upcoming Events



Meetings

October 28th: Continental Darks
November 18th: Officer Nominations
December 16th: Christmas Party & Officer

Tastings & Competitions

November 6-7, Great Lakes Conference & Competition, Frankenmuth, MI (517) 892-7577
November 7th, Yeast Laboratory & Competition, Milwaukee, WI (414) 456-5477
December 5th, Happy Holidays Homebrew Competition, St. Louis, MO (314) 725-6668

Third Man", an old "B" movie from the late thirties I think, or I could be off a couple years. Orson (War of the Worlds/No Wine Before Its Time) Wells is in it as well as a couple other people whose names I forget - probably not a big deal as I won't be running into any of them -but were well known actors. I like that movie a lot. I really like the zither music that comprises the entire soundtrack.

Anyway, at one point the male lead (not Welles) is in a train station in a room that apparently has a bar in it with a Gösser sign prominently displayed behind it. I really like Gösser Dark and Light. It is not really a light beer, as you probably imagine. It is very pilsner like. And very good. The dark is also excellent. It is my hope that we get to drink some at the meeting. Hear me Rich...

How was that? Enough skewered ramblings for one more issue?

You all stay warm now and sleep well.

Dean Halonen

October Meeting

The October monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on October 28th. As usual, a \$5.00 meeting fee will be assessed. The meeting will feature some Continental Dark Lagers.

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.

Did You Know?

Skunkiness in beer is caused by the interaction between light and the isoalpha acids (bittering component of hops) in the beer. Studies have shown that this process is most active in the blue/green wavelength and that bottles that are brown are more effective than those that are green or clear, in slowing down this process. Miller Brewing uses a specially patented hop extract in which these acids have been modified so that they do not react to light. This allows them to market their beer in clear bottles.

Records indicate that the Babylonians were brewing beer at least 5000 years ago. The beverage was made from barley, was unhopped, non-carbonated, and sipped through a straw. There were several different varieties, ranging from black to red, and there was even a beer made with wheat.

Due to weight restrictions, a British Mountain climbing expedition brewed their beer on a peak some 17,000 feet high, the highest level on record. At that height, one beer is ten times more potent than a beer consumed at sea level.

The most common reason that yeast fails to work in beer is that has been killed by pitching it into wort that is too warm. The wort should be no warmer than 80° F at the time of pitching.

Fermentation of ale may get stuck if the temperature of the beer falls below 60° F, and lagers if they fall below freezing. Before adding some additional yeast with yeast energizer, try moving the beer to a slightly warmer location, or wrapping a blanket around the fermenter.

The greater the starting gravity of the wort, the less soluble

the alpha acids in the hops. The rule of thumb is to add about 5% more bittering units of hops for every 10° increase in the gravity above 1.050.

The best way to remove chlorine from water is through charcoal filtration, and these filters can be tap mounted. Boiling the water will still leave some chloro-phenols (the source of the medicine taste in some beers) in the water.

Crystal malts are usually designated by color, and most maltsters tend to produce at least two varieties. The lightest variation, dextromalt, has almost no color, and is usually used to promote head retention. The darkest, on the other hand, are almost always used for flavor, and depending upon how these malts are processed, the flavors may range from caramel-like, to raisiny. Because they are so versatile, and because they do not require mashing, they are ideal for use by extract brewers.

Because wort consists of malt dissolved in water, its boiling point is actually higher than pure water. This works to the brewers advantage as the optimal temperature for hop utilization is just above 220° F.

One advantage of a strong boil is that the more vigorous the boil, the more apt the proteins within the wort are to coagulate. This results in a beer that is less cloudy.

The reason that wort gets darker the longer it is boiled is that some of the sugars have caramelized.

A single hop plant, under ideal conditions, can reach a height of over 40 feet, and grow best in well lit areas with loose, well-drained soil. They may require as many as 6 1/2 gallons of water per plant a day.

Dry-hopping is very temperature dependent. Generally speaking, the warmer the temperature, the less time that hops need to produce their aromatic characteristics. An ale which is dry-hopped needs only about one or two weeks, whereas a lager usually needs about three.

When making a fruit beer, do not be conservative. Most brewers use at least one pound of fresh fruit per gallon. Fruit should not be boiled as it adds pectin to the wort; It should be instead added to the secondary fermentation.

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>

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John Barleycorn Must Die!

There were three men come from the West
 Their fortunes for to try,
 And these three made a solemn vow:
 "John Barleycorn must die."

They plowed, they sowed, they harrowed him in,
 Threw clods upon his head,
 'Til these three men were satisfied
 John Barleycorn was dead.

They set him lie for a very long time,
 'Til the rains from heaven did fall,
 When little Sir John raised up his head
 And so amazed them all.

They set him stand 'til Mid-Summer's Day
 When he looked both pale and wan;
 Then little Sir John grew a long, long beard
 And so became a man.

They hired men with their scythes so sharp
 To cut him off at the knee;
 They rolled him and tied him around the waist,
 And served him barbarously.

They hired men with their sharp pitchforks
 To pierce him to the heart,
 But the loader did serve him worse than that,
 For he bound him to the cart.

They wheeled him 'round and around the field
 'Til they came unto a barn,
 And there they took a solemn oath
 On poor John Barleycorn.

They hired men with their crab-tree sticks
 To split him skin from bone,
 But the miller did serve him worse than that,
 For he ground him between two stones.

There's little Sir John in the nut-brown bowl
 And there's brandy in the glass,
 And little Sir John in the nut-brown bowl
 Proved the strongest man at last.

The huntsman cannot hunt the fox
 Nor loudly blow his horn
 And the tinker cannot mend his pots
 Without John Barleycorn.



Conflated by J. Mark Sugars

Editors Note: *This old folk song describes the process by which barley is converted from planting through harvest through malting.*

Pumpkin Ale

Ingredients:
 (for 5 Gallon Batch)

6-8 pounds Light malt extract
 1 pound Crystal malt
 2 pounds sliced up pumpkin meat.
 1-1/2 ounces Fuggles or Willamette hops
 2 Oz. Cluster Hops
 1 teaspoon Nutmeg
 1 teaspoon Allspice
 1 teaspoon Cinnamon
 2 ounce fresh grated Ginger root
 Wyeast # 1056 (American Ale Yeast)

Brewers Notes:

Hopping Schedule:
 60 minutes - 3/4 oz Cluster Hops
 30 minutes - 1/4 oz Cluster Hops
 5 minutes - 1 oz Fuggles or Willamette Hops
 Dry Hop with remaining Aromatic Hops during Secondary Fermentation

1.) Add all the spices (including Ginger root) for the last 10 minutes of the boil.

2.) Add 2 inch cubes of pumpkin to the brew-kettle 10 Minutes before the end of the boil.

Add 1 teaspoon of Irish Moss at 60, 30 and 10 minutes before the end of the boil as the beer may be especially cloudy.

Editors note: *This recipe is based on a recipe I found on the Internet some time back. I prefer a slightly sweeter ale. If you are a hop-head, you may want to consider substituting Cascade for the Cluster hops. This makes a nice holiday ale.*



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