

January
1999

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...

Fellow Beer Barons

I wanted to thank all of you who voted me into this office of President of Beer Barons. I guess the vote for one candidate made that job tough for some, easy for most.

I really enjoy spending my time with this group. Everyone seems so into the dedication of preserving the fine art of Home Brewing.

Hopefully this year will be interesting for all; it appears that the new officers are really up for the job ahead of them.

Plans are in the works for a club brewing coordinator who will organize style groups and help fellow brewers come up with proper recipes to fit those styles.

We are also planning on getting some more speakers, along with an outing or two.

I'm looking forward to a great year of Brewing and tasting some great Home Brew with all of my fellow Beverage Enthusiasts.

**Esprit De Boire
Be With You**

Larry Tischer

January Meeting

Port Washington Brewing Co.

The January monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on January 27th.

Jeff Kolar from the *Port Washington Brewing Co.* will be the featured speaker. He will tell us about the Brewpub, and will of course bring samples of the beer. We can look forward to an Amber Ale, a Lager, and a new brew, a Black Cherry Porter.

In addition to these, there will be 3 Cornie kegs of Brown Ale as described on Page 2.

As usual, a \$5.00 meeting fee will be assessed.



Upcoming Events



Meetings

January 27th: Port Washington Brewing Co.
February 24th: To be Determined

Tastings & Competitions

February 6th, FebFest '99, Libertyville, IL.
Unlimited sampling of Midwestern micro-brewed beers. Tickets: \$18 adv./\$20 door.
(847)234-5809

February 7th, Mid-Winter Beer Fest
Milwaukee Ale House Noon – 6 PM
233 N. WATER ST, MILWAUKEE, WI
(414) 226-2337

March 6th, The Drunk Monk Challenge
Homebrew Competition, Downers Grove, IL
(630)393-7303

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.

Style Group Coordinator / Facilitator

Paul Martinez

Want to know more? Read on. We've decided to try something new this year in our organization that we believe will bring back the Homebrewing emphasis to our club and help us to build up our treasury so we can afford our summer and Christmas parties. We've created a position for promoting style groups, of which I've decided to head up since I've got some experience.

Your probably thinking right about now: Hey, don't we already have style groups?? How's this any different? Will this really work?

Yes, we do already have style groups sort of. If you want to find out how this is different, come to our January meeting. I believe this is gonna work and we'll talk about this as well during our meeting. Until then, remember....

Without question, the greatest invention in the history of mankind is beer, oh, I grant you the wheel was also a fine invention, but the wheel does not go nearly as well with Pizza!!!

Cheers

No Prep Yeasts

By Dan Schlosser

One of the biggest factors in brewing good beer is the yeast that you use. Traditionally, if you wanted to brew with a quality yeast matched to the style you were brewing you had to make a starter culture from a liquid yeast. That has recently changed.

Wyeast and White Labs (and perhaps others) now produce a selection of their yeasts in the form of a tube of slurry. These tubes contain enough active yeast cells that they can be added directly to a 5 gallon batch with no other preparation. Local homebrew stores are starting to carry these products.

These yeasts offer something to both the beginner and the advanced homebrewer.

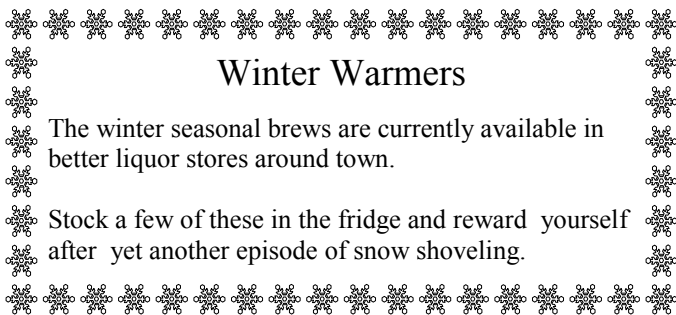
As a beginner, I remember that making the leap from dry yeasts to liquid yeasts took some time. Dry yeasts were easy, and not very threatening. On the other hand, everything that I read indicated that you needed to make a starter culture if you were going to use a liquid yeast. Until I had done a few of those, it was a little intimidating.

Now that I have more experience, making a starter is old hat. In fact, sometimes it is kind of a bother. You have to plan ahead and start getting the yeast culture ready several days before your brew day.

With these yeasts, you no longer need to spend time on advance preparation. You don't have to worry about dealing with a starter culture. You can get a quality yeast with no more hassle than with dry yeast.

It is important that the tube of yeast be fresh if it is used without a starter. If it is aged, or if you are brewing a high gravity beer, it is still a good idea to build up a starter. I would also be inclined to make a starter if I were brewing a lager. But for an ale, it is an easy way to go.

(Continued on page 3)



Winter Warmers

The winter seasonal brews are currently available in better liquor stores around town.

Stock a few of these in the fridge and reward yourself after yet another episode of snow shoveling.

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I decided to give a “road test” to two of these yeasts. Since I was testing yeasts that did not require advance preparation, I also included a Dry Yeast in this exercise.

The tubes of yeast that I could get my hands on were both English Ale yeasts, so I decided to brew a Brown Ale. Since hops are not a prominent element of this style, I figured that it would allow yeast differences to be more pronounced.

My plan was to brew a large batch using minimal preparation, and then split that batch to try the different yeasts. I used dry extract as my primary malt, with some steeped specialty grains. The boil started with about 13 gallons. I ended up with 3 carboys with 5 gallons in each, having added water to each to make up the difference.

The yeasts that I used were:

- o Wyeast 1968T London ESB Ale Yeast
- o White Labs #WLP005 Pitchable British Ale Yeast
- o Safale S-04 Dried Ale Yeast

The batch ended up with an SG = 1.038. This is lower than ideal for the style, but I had never tried this big of a batch before and I made an error in my calculations.

After brewing, I put the three carboys into a room at about 65°. Fermentation was different for each of the yeasts. The Safale took off in a few hours, went like crazy for a couple of days, and then was pretty much done. Each of the two tube yeasts were pushing bubbles through the airlock within 12 hours. The Wyeast seemed a little more active than the White Labs throughout the process. I would compare the rate of activity of the two tube yeasts to what I get when I buy a normal liquid yeast “smack pack” and make a one-step starter.

I racked all three to a secondary after a few days, and then kegged each of them a week later. I added some dry malt and some gelatin finings when I kegged, and left the kegs in the 65° room to naturally carbonate.

The final gravity was different for each of the yeasts.

- o Wyeast 1.013
- o White Labs 1.014
- o Safale S-04 Dry 1.011

I will be bringing these three kegs to the January meeting so that everyone can judge the results of this test.

Following is a recipe for this Brown Ale (corrected to achieve a more proper Original Gravity)

Brown Ale Recipe

Light Dry Malt Extract	5 lb		
Wheat Dry Malt Extract	1 lb		
Crystal Malt (60L)	12 oz		
Chocolate Malt	3 oz		
Fuggles hops 4.1%	2 1/4 oz	60 min	
East Kent Goldings 5.0%	1/4 oz	10 min	
Fuggles 4.1%	1/4 oz	10 min	
East Kent Goldings 5.0%	1/2 oz	at finish	

Steep grains for 30 minutes at 170°; rinse and bring water to a boil; turn off heat and mix in the dry malts; bring back to boil; the boil should last for about 75 minutes. Add bittering hops after 15 minutes, and add the rest per the times listed. Finish hops should be added when heat is turned off and steeped for 10 to 15 minutes.

Ferment at about 65°. Rack to secondary after a week. Bottle or keg one week later, adding about 1 1/4 cups dry malt if bottling, or 5/8 cup if kegging. Your beer should be ready to drink in about 2 weeks.

Homebrew Gadgets

I've recently come across some pieces of equipment that have made my homebrewing easier.

PhilRack - Stainless Steel racking cane
 - No more worrying about scratches in plastic that can harbor infections
 Available at Homebrew stores around town

In-Line Ball Valve (used with 3/8" ID hose)
 - Much better control of flow compared to 'pinch type' valves, and only \$2.25

Round Beverage Cooler Bulkhead fittings
 - A really nice piece to replace the spigot in an Igloo or Rubbermaid cooler that is used for mashing; works with a Phils Phalse Bottom

Both available from HopTech 800-DRY-HOPS
 (They also have Real Hallertauer Mittelfrüh hops)



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Beer Barons of Milwaukee
P.O. Box 27012
Milwaukee, WI 53217

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at no charge to the Milwaukee Beer Barons.**

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Plus- The food is VERY GOOD!