

March  
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...

Hi, fellow Beer Barons;

During the Holy Month of March I came across some interesting stories related to some of my favorite things, Beer and Food.

The first lore I read about tells the tale of St. Patrick, who once stayed in the home of a non-believer during Lent. The smell of Mutton stew so tempted him to break his meatless fast that he gave in and ate some. Feeling instantly guilty, he repented and a compassionate Angel turned the mutton into salmon, an accepted Lenten food. St. Patrick was so taken by the hospitality he had encountered that he made it acceptable to eat meat on his Feast Day. The meat they would eat was the last of the cured pork set aside from their previous Fall's final slaughter. When the Irish came to this country they couldn't find the same cured pork, but they noticed that their

German neighbors enjoyed a meat product known as Corned Beef. It looked very similar, so they adopted Corned Beef as a St. Patrick Day food.

Then there's the story of Guinness Stout. An Irish Brewer who had a few too many pints on the job unfortunately boiled away a vat and burned a batch of barley. They then brewed it up anyway. A slightly bitter, toasty taste was born. The Irish say "Guinness is good for you", but we know that already.

Now we come to Bock Beer and its' religious background. I'm told, for what it's worth, that Bock Beer started in the middle ages as a "Special Brew" for the 40 days of Lent.

*(Continued on page 3)*



### Upcoming Events



#### Meetings

**March 24th:** Bocks and DoppleBocks  
**April 28th:** English Ales  
**May 26th:** To be determined...

#### Tastings & Competitions

**March 26th-27th,** Beer Tasting: Fox River, James Page, and 2 Brothers Grapes & Grain, Mequon No Charge  
**April,** The AHA National Homebrew Competition, 1st Round; Entries from Wisconsin go to Goose Island Brewing, 1800 W. Fulton, Chicago IL 60612 (entries due 3/29 thru 4/09)  
**April 10th,** Friends of 10-36 Beer Tasting Grand Avenue Mall, Milwaukee 8:30 – 10:30 414/297-8000

#### March Meeting

The March monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on March 24th. As usual, a \$5.00 meeting fee will be assessed. The featured beer style will be the various types of Bocks

#### 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.

# Extract Fermentability

By Dan Schlosser

One of the things that confused me greatly when I first started brewing was when I made 2 beers that used virtually identical recipes but ended up with different terminal gravities. My early efforts were all Extract based, with some steeped grains for flavor and color, etc.

Eventually, I came to the understanding that not all extracts are alike. The differences in the gravity of my beers could be accounted for by the fact that I had used different brands of extract in each batch.

I came to realize that the differences in the fermentability of different extracts could be used to your advantage, if you could predict the results. A beer requiring malty sweetness would be a good place for a less fermentable extract, for example.

The key to using this is to be able to predict the fermentability of different extracts.

In order to do this, I am embarking on a controlled experiment to acquire some data on some of the popular Dried Malt Extracts (DME).

My plan is to use 1 LB of extract to make up 1 Gallon of wort. I will do this for 3 separate brands of DME. The original gravity measured for each brand will give a number that can easily be used to predict OG in a larger batch.

I will then use the same yeast culture to ferment each of the worts. The terminal gravity can then be compared to the original gravity to determine an attenuation factor (fermentability) for each of the brands of DME. That factor can then be used to predict your results when using one of these brands in your recipe.

I will report the results in a future issue of Baron Mind. I also plan on taking the resulting 3 gallons of brew and combining them with another couple of gallons brewed with extra hops and specialty grains to make up for the lack of those in the test brews. This will all be mixed together in a Keg to be served at a future meeting (assuming, of course, that the resulting mix turns out to be worth drinking).

## Homebrew Gadgets

I thought that I would share a couple of things that I have found that have made my homebrewing easier.

### Wallpaper glue tray

- These trays are long enough to allow you to easily sanitize a racking cane without having to use a whole lot of solution.

Pick up a cheap plastic one at your local hardware store and give it a try

### Rival Micro-Seal Bag Sealer

- This is a handy small appliance that can be found at the local hardware store. It works great at re-sealing those "air barrier" bags that hops come in, and can also be used to re-seal the plastic bags that are sometimes used for grain.

Best of all, this gadget has uses in the kitchen, too. That may make it far easier to justify the purchase.

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## AHA National Competitions

The American Homebrewers Association (AHA) is holding the National Homebrew competition again this spring. This is the biggest competition in the world for Homebrew.

First round entries from Midwest entrants are to be shipped to Goose Island Brewing, 1800 W. Fulton, Chicago IL 60612. Entries should be received between March 29 and April 9.

Entering this competition is a learning experience. Your beer will be judged by some of the more experienced judges in this part of the country, and you will be up against some pretty good beer. While the chances of winning are not great, the odds are in your favor for getting some good feedback about your beer.

If you have some brew that tastes pretty good, but you are not sure which category it would score best in, bring a couple of bottles to the March meeting. Let some of your fellow club members taste a sample and provide some feedback.

Another set of competitions sponsored by the AHA are the "Club Only" competitions. These contests are held 6 times each year, with a single style featured each time. Each AHA registered club is allowed to enter 1 beer in each contest.

If there is interest among the club membership, this might be a fun thing to try our hand at. We could get a style group to brew for the contest, or members could bring in their best examples of a style and we could select the best one to represent us.

Upcoming events are:

Bockanalia	May 1999
Mead	August 1999
Porter	October 1999
Winter Warmer	December 1999

**From the President's Desk** (Continued from page 1)

Lent was a time when no meat was consumed; people would Fast during this religious Holy time. During the lean times of Lent, the Monks would drink Bock beer to help sustain their health during this time of fasting from food. I was told that it possibly got its start in Einbeck Germany. As time went on, Einbeck beer turned to Bock beer. Bock in German is Goat, meaning strong. As we know, many are strong to very strong.

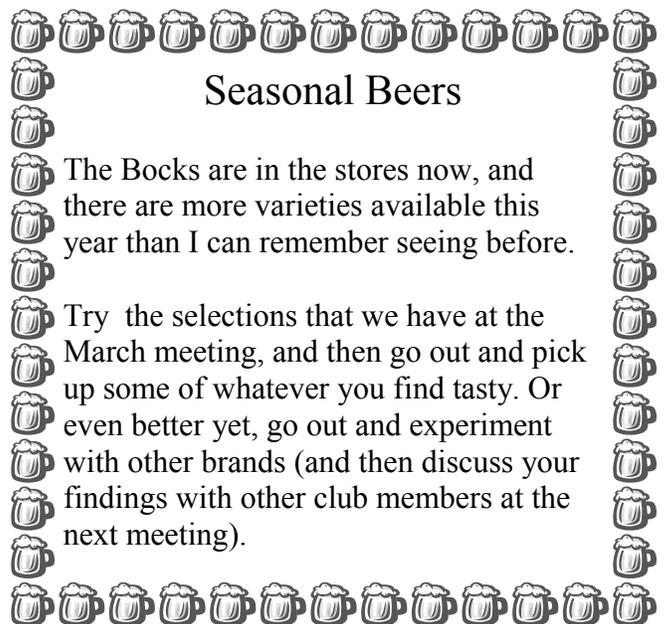
The last story I heard of was about the Paulander Brewery. It started out as the Paulander Monastery. When Napoleon invaded the Region, he forced the Monastery into being a non-sectarian brewery. Napoleon, as near sighted as he was, trying to rule the world, gave us beer drinkers one of the best gifts of its kind, Paulander Bock.

One last thing about Bock beer, it is traditionally Blessed on another Religious Holy Day, St. Joseph's Day.

So if you are a non-believer maybe you should give up beer for Lent. Now, that would be a real Lenten sacrifice !

Esprit De Boire  
Be With You

Larry Tischer



**Seasonal Beers**

The Bocks are in the stores now, and there are more varieties available this year than I can remember seeing before.

Try the selections that we have at the March meeting, and then go out and pick up some of whatever you find tasty. Or even better yet, go out and experiment with other brands (and then discuss your findings with other club members at the next meeting).



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## **Support Clifford's Supper Club with your Patronage**

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at no charge to the Milwaukee Beer Barons.**

**Our support will help show our  
appreciation.**

***Plus- The food is VERY GOOD!***