

April
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...

Hello, Fellow Home Brewers;

Can you believe that the moon has turned blue ? It seems year after year, at least in our household, my wife and I never receive good news come tax time. Well, for the first time in years we are finally getting a refund. Unreal !! (we won't believe it until we receive it...).

Maybe this May when our checks arrive in our mailbox, we at the Tischer house will make a corporate decision to use our return in a useful way.

My first thought was a new Polarware 10 Gallon brewpot with all the options. It also occurred to

me that a new chest freezer with a temperature regulator would be nice. But I guess my "refrig" will do for now. Most of my friends think that I should forget some of the fancy equipment and rely on sensory analysis of beer. They of course will volunteer for such duties.

My wife Denise has other ideas for our new found money. Since we file jointly she has a say so in the disbursement of such funds. My wife's idea of Beer analysis is doing so on the white beaches of Cancun with an umbrella over her head, a view of the ocean, and a Margarita in her hand.

(Continued on page 2)



Upcoming Events



Meetings

- April 28th:** Jim Olen – Milwaukee Ale House
May 26th: To be Determined
June 23rd: State Fair Homebrew Tune-up

Tastings & Competitions

May 1st, National Homebrew Day
Do your part and brew up a batch !!

May 2nd, Brew City Advertising Show
Serb Hall; 5101 W. Oklahoma, Milwaukee
10:00 – 3:00 715/246-7171 \$3.00

May 15th, Benno's Bar & Grill
Beer Museum Fundraiser Event
7413 W. Greenfield, West Allis
1:00 – 5:00 414/453-9094 \$15.00 Donation

May 15th, Green Bay Rackers 5th Annual
Tittletown Open Brewing Competition
Entries Due May 12th. For information, contact
Michael Conrad (920) 388-2728, or check out
their website at www.rackers.org Note: Entry info
sheets will be available at our April meeting.

April Meeting

The April monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, April 28th. As usual, a \$5.00 meeting fee will be assessed. This meeting will feature Jim Olen, head brewer at the Milwaukee Ale House. Jim will be bringing samples of several of the Ale House beers. In addition, we will be blessed with an English ESB Cask Ale in a firkin brewed by Style Groups leader Paul Martinez (see page 2 for the recipe).

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.

From The President's Desk (Continued from page 1)

I admit it sounds better than any of my ideas, but I still need a new brewpot with more than a 5 gallon brew capacity. Well, maybe if I ask in a nice way we can do both.

In closing, I hope this New Year will push some of you new brewers to take the plunge and go for your first All Grain batch. Maybe some of the seasoned brewers could invite a "new" brewer over to their Brew House and create a masterpiece.

So if you were blessed by receiving some of your own money back from Uncle Sam, use it. Maybe on a vacation, or to make a better beer, or just enjoy a better beer in an exciting Port of Call.

You never know when Uncle Sam will find a new way to tax our hobby, Home Brewing.

Esprit De Boire
Be With You

Wisconsin Micro-Brewers Beer Fest

Calumet County Park Fairgrounds in Chilton
May 23rd, 1999 from 1 to 6 PM

Advance Tickets \$20 (No tickets sold at door)
For information, call: (920) 849-2534

Contact the *Milwaukee Ale House* for info on a Bus Expedition that they will be organizing for this event. (414) 226-2337

Cask Ale Recipe

Paul Martinez will be bringing a Cask Ale to the April meeting. The recipe was modeled after a John Courage beer known as "Director's Best Bitter". The beer will be served from a firkin using a beer engine.

The recipe follows:

Director's Best Bitter

Munton & Fison Pale Ale Malt	16.25 lb		
Crystal Malt (approx 20L)	1.75 lb		
Black Patent Malt	0.10 lb		
Briess Light Liquid Extract	1.50 lb		
Super Styrian hops	6.9%	1.25 oz	60 min
East Kent Goldings	5.0%	1.25 oz	50 min
Fuggles	5.4%	2.00 oz	30 min
Hallertau Mittlefrau	4.8%	2.25 oz	15 min
Hallertau Hersbrucker	3.2%	1.75 oz	10 min
Super Styrian hops	6.9%	0.50 oz	Dry Hop
Hallertau Mittlefrau	4.8%	0.50 oz	Dry Hop

Wyeast 1968 London ESB

Water was adjusted to match what is found in London. A single infusion mash was employed, 153 ° for 2 hours.

Primary fermentation was at 65 ° for 5 days. Beer was racked to a secondary for a couple of days to clear, and was then placed in the firkin. Priming was done with a mixture of Dry Malt Extract, fresh yeast, and some yeast nutrient (in effect using the same ingredients that make up a starter culture).

The recipe produced 13 gallons of wort in the primary at OG=1.052. Following the fermentation, 11 gallons went into the firkin at a finishing gravity of 1.019. IBU's are calculated at 34.

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The following story was submitted by Dean Halonen

Hydrogen beer ?

TOKYO The recent craze for hydrogen beer is at the heart of a three way lawsuit between unemployed stockbroker Toshira Otoma, the Tike-Take karaoke bar and the Asaka Beer Corporation. Mr Otoma is suing the bar and the brewery for selling toxic substances and is claiming damages for grievous bodily harm leading to the loss of his job. The bar is counter suing for defamation and loss of customers.

The Asaka Beer corporation brews "Suiso" brand beer, where the carbon dioxide normally used to add fizz has been replaced by the more environmentally friendly hydrogen gas. A side effect of this has made the beer extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice. Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer.

The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy. It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests take place in pubs everywhere.

"Mr Otoma has no one to blame but himself. If he had not become drunk and disorderly, none of this would have happened. Our security guards undergo the most careful screening and training before they are allowed to deal with customers" said

Mr Takashi Nomura, Manager of the Tike-Take bar.

"Mr Otoma drank fifteen bottles of hydrogen beer in order to maximize the size of the flames he could belch during the contest. He catapulted balls of fire across the room that Godzilla would be proud of, but this was not enough to win him first prize since the judgement is made on the quality of the flames and that of the singing, and after fifteen bottles of lager he was badly out of tune."

"He took exception to the result and hurled blue fireballs at the judge, singeing the front of Mrs. Mifune's hair, entirely removing her eyebrows and lashes, and ruining the clothes of two nearby customers. None of these people have returned to my bar. When our security staff approached he turned his attentions to them, making it almost impossible to approach him."

"Our head bouncer had no choice but to hurl himself at Mr Otoma's knees, knocking his legs from under him." "The laws of physics are not to be disobeyed, and the force that propelled Mr Otoma's legs backwards also pivoted around his center of gravity and moved his upper body forward with equal velocity. It was his own fault he had his mouth open for the next belch, his own fault he held a lighted cigarette in front of it and it is own fault he swallowed that cigarette."

"The Tike-Take bar takes no responsibility for the subsequent internal combustion, rupture of his stomach lining, nor the third degree burns to his esophagus, larynx and sinuses as the exploding gases forced their way out of his body. His consequential muteness and loss of employment are his own fault."

Mr Otoma was unavailable for comment.

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Milwaukee, WI 53217

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Support Clifford's Supper Club with your Patronage

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons. Our support will help show our appreciation.

Plus- The food is VERY GOOD!

Club Picnic

At this time it looks like the Annual Picnic will be held on September 11th at a site to be determined.

Keep that date open !!

June Meeting - Focus on Homebrew

We are planning on highlighting Homebrew at the June meeting. Entries for the Sate Fair competition will be due shortly after this meeting, so this will be a good opportunity to bring in your brew to get some good feedback from your fellow club members.

To encourage everyone to show off their stuff, the plan is to waive the normal \$5 admission for anyone that brings in a minimum amount of homebrew. Watch the next Newsletters for further information.