

June
1999

BARON MIND

**A Monthly
Publication of
the Beer Barons
of Milwaukee
Dedicated to
the Education
and Enjoyment
of Fermented
Malt Beverages**

Wisconsin State Fair Homebrewers Show

The annual State Fair Amateur Homebrewers competition is scheduled for Saturday, July 17th in the Family Living Center at State Fair Park.

This event is sponsored by our club, Beer Barons of Milwaukee, along with The Purple Foot and the Wisconsin Vintners Association.

The Entry Registration closing date is July 2nd, with the entry drop-off on Thursday July 15th.

If you've never entered your beer in a competition this is a good one to start with for a couple of reasons. First of all, it is relatively inexpensive. The cost is only \$3.00 per entry. Many competitions charge \$5 to \$7 per entry, so this is a good deal. In addition, each entry consists of only 2 bottles of your brew (11 to 17 oz each). Each entry will get judged according to the style

Upcoming Events

Meetings

- June 23rd:** State Fair Homebrew Tune-up
July 28th: Summer Beers (tentative)
August 25th: To be determined...
Sept 22nd: To be determined...

Tastings & Competitions, etc

June 24th – July 4th, Summerfest; "The Party of the Century"; with a bigger Micro-Brewery presence than ever before.

June 26th, Grand Opening "Remodeling is Done" Celebration Party, Capital Brewing Company, 7734 Terrace Ave, Middleton WI (608) 836-7100

July 2nd, Entry Registration due for Wisconsin State Fair Homebrew Competition; For further information, contact the Purple Foot (414) 327-2130

July 20th, Beer Museum Beer Dinner, Delafield Brewhaus, 3832 Hillside Dr. Delafield WI (414) 646-7821

that you enter it as. For each of your entries you will receive scoresheets filled out by the judges. Normally there will be at least 2 judges (and 2 scoresheets) per entry.

The judges will score your entry in several areas. These include Aroma, Appearance, Flavor, Mouthfeel, and Overall Impression. Points are awarded in each of those areas, with the total of the points being the final score for your beer.

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Judges Needed

The State Fair Homebrew Competition is in need of more judges. For the past two years there have been well over 260 entries, and there have only been about a dozen judges.

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June Meeting

The June monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, June 23rd. A \$5.00 meeting fee will be assessed for those who come empty handed. This meeting will feature Home Brewed beer. The \$5.00 fee will be waived for anyone who brings at least 6 12oz bottles (or equivalent) of beer.

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.

Computers and Brewing

Brewing Software

I recently ran across a computer program that at first look is hands down the best brewing software product for the money that I have ever played with.

ProMash from the Sausalito Brewing Co. (415-331-7315) appears to be easy to use and very comprehensive.

I had read a couple of very glowing reviews, and I decided that I needed to take a look at it.

I downloaded an "evaluation" version of the program from their website (www.promash.com). This version works like the registered program with the exception that you are limited in what you can save. The full registered version is \$24.95, and after just a few minutes with the evaluation version I have decided to make the purchase.

They claim that it is available at Homebrew stores; I haven't confirmed that yet, but if it is not in the stores it can be ordered direct from Sausalito.

This program covers everything from basic recipe design and batch logging to maintaining an inventory of all of the ingredients used in making beer. It even has buttons that you can click to make all of the calculations that excite the techie-geek brewers.

I plan on writing a review in a future issue. If anyone is familiar with this program and would like to share their experiences, please give me a call or look me up at a club meeting.

State Fair Homebrewers Show

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In addition to the scores, the judges will usually include comments telling you what, in their opinion, is right and/or wrong with your beer. They will often add some helpful hints as to how to improve your brew.

Even if you don't win anything, the feedback that you get from those scoresheets can be a valuable help in improving your brewing.

Ribbons will be given for 1st, 2nd & 3rd place in each category based on points scored. Category winners will advance to the 2nd round where the

Judges Needed

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There may be a need to put limits on entries if more judges are not found.

If you are interested in judging or learning to judge beer, you can contact the Judge Coordinator, Dennis Davison, at 414/545-9246 or via e-mail at ddavison@execpc.com.

You can also sign up at the Purple Foot or at the June club meeting.

This is a very nice experience for any aspiring novice judges out there. You will be paired with an experienced judge who will guide your efforts. The only real requirements are a taste for beer and some knowledge of the attributes of the various different beer styles.

If you are an experienced judge, please consider helping out.

winners of each of the 6 classes will be determined. The 6 class winners will then be included in the judging for Best of Show. Prizes will be awarded for Best and Second Best of Show.

Copies of the Rules and Regulations, including Entry Forms, can be acquired from the Purple Foot, 3167 S. 92nd Street, West Allis, WI 53227. Their phone number is 414/327-2130.

Entries must be registered by July 2nd. The bottles of beer can be shipped to the Fair Park or to the Purple Foot along with the registration forms.

An alternate method is to send in your entry registration by the 2nd, and then hand deliver your pre-registered entries to the Family Living Center on the Fairgrounds on Thursday July 17th. Contact the Purple Foot if you have any questions on entry requirements.

One important thing to keep in mind as you prepare your entries is that they will be judged according to the style that they are entered in. The best beer will not win if it is entered in an inappropriate category. Enter your beer according to how it tastes, even if that means a style that is different than what you were trying to brew.

If you want to get some advice on what style to use for your entries, bring a few bottles in to the June meeting. You can get into the meeting for free (see back page for details), and you can get your beer evaluated by your fellow club members.

Take advantage of this opportunity.

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Summer Ale Recipe

Drinking a light, tasty ale can be a real pleasure on a hot summer day. The following recipe is one that I used last year in brewing the beer that won the award for Best Of Show at the Wisconsin State Fair Homebrew competition.

The beer that I brewed was all-grain, however the extract version of the recipe should result in a similar brew. This is a light beer, and it should be consumed not too long after it is bottled. The beer that I brewed last year was judged about 3 months after bottling; a month later it was already going downhill fast.

If you want a nice “lawnmower beer” for later this summer, give this a shot.

All Grain				Extract			
6.0 lb	American 2-Row			5.0 lb	Light Malt Extract		
1.0 lb	Flaked Maize (Corn)			12.0 oz	Corn Sugar		
2.0 oz	Belgian Special-B Malt			2.0 oz	Belgian Special-B Malt		
1.50 oz	Saaz plugs	4.2%	65 min	1.50 oz	Saaz plugs	4.2%	65 min
0.50 oz	Saaz plugs	4.2%	1 min	0.50 oz	Saaz plugs	4.2%	1 min
0.38 oz	Saaz plugs	4.2%	Dry Hop	0.38 oz	Saaz plugs	4.2%	Dry Hop
Wyeast 1056 American Ale Liquid yeast				Wyeast 1056 American Ale Liquid yeast			
Single infusion mash at 151° for 60 minutes. 1 tsp calcium added to the mash water (Milwaukee tap water).				Steep Special-B malt in a hop bag at 170° for 15 minutes.			
SG = 1.037		FG = 1.007		IBU ≈ 18			

Follow your normal brewing procedures. I gave this about an 80 minute boil, adding the bittering hops 15 minutes into the boil. The Flavor/Aroma hops were added just before turning off the heat, and were then steeped for about 10 minutes.

I used an immersion chiller to cool, and then drained into the fermenter. I ended up with 5 1/2 gallons of wort which I then aerated using an oxygen tank with a “stone”. I then pitched the yeast (1 quart of a starter which had been stepped up a couple of times over the previous week).

Primary fermentation was done in a glass carboy at 63° for 7 days. This was then racked to a secondary carboy, with 3/8 oz hops added in a weighted hop bag. This was then left for 10 days at 60°.

The beer was then bottled, using 7/8 oz Corn Sugar to provide carbonation. In addition, 1 tsp of geletin finings were added to help clear yeast.

The beer was ready to drink after 2 weeks, although it improved somewhat over the next 2 months.

I have not brewed this from Extract, but if I did I would probably use Alexanders Liquid Malt or Munton & Fison Dry Malt.

If anyone brews a batch from either version of this recipe, let us know how it turns out (better yet, bring samples to a meeting.)

Club Picnic

The Annual Club Picnic will be held on September 11th at Valley View Park in New Berlin.

We encountered a few false starts on date and location due to problems with the availability of sites, but we are now set.

Valley View park is located just off Sunnyslope Road between Beloit Rd and Grange.

Further details along with a map will be published in upcoming newsletters.

Jesus Made Beer ?

The study of the oldest bible texts, written in Aramaic, suggests that Jesus turned water into beer, not wine, during the wedding feast at Canaan. The old texts talk about “strong drink”, and about “lines of ale vats”

It is very logical to think that people drank beer in Jesus’ time. Egypt and the Nile-Delta was known as the main exporter of beer all over the Mediterranean world. Grain was the most important crop for the Middle Eastern people. The oldest texts about brewing beer have been found in the Middle East.

In later translations of the bible, centuries after the fact, beer was replaced by wine. Why? Wine was considered a drink for the happy few who could afford it. The translators wanted to suggest that Jesus would only offer the “best” to his family and friends. But Jesus was the hero of the common people, fighting the establishment. Why wouldn’t he drink what everybody else was drinking?

Excerpted from the Global Beer Network web page www.globalbeer.com Also seen in “What’s Brewing” Vol 4 Issue 1

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P.O. Box 27012
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!

June Meeting - Focus on Homebrew

We are planning on highlighting Homebrew at the June meeting. Registration of entries for the State Fair competition is due by July 2nd, a short time 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 normal \$5 admission will be waived for anyone who brings in at least 6 12 oz bottles of homebrew (or equivalent) to share with your fellow club members.

A selection of commercial beer will also be available at the meeting.