

July
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;

First, I want to thank all of our members who helped to Judge and Steward the recent Wisconsin State Fair Homebrew contest. Also a special thanks to Jerry and Mary Uthermann and to Dennis Davison for their extra efforts to make this year's contest a real success.

This year's contest was an enjoyable time all the way to the very end. Our club had several 1st Place winners, all going after that coveted Best of Show plaque.

We had at least 3 members with two 1st place

ribbons to their credit, and one member of Beer Barons took the Best of Show honors.

I won't tell you who ended up with the top honors, you'll have to attend the July meeting to find out.

These results just prove that the Beer Barons have some of the best Homebrewers that any club has to offer.

Esprit De Boire
Be With You

Larry Tischer



Upcoming Events



Meetings

- July 28th: Summer Beers
- August 25th: To be determined...
- Sept 11th: Club Picnic

Tastings & Competitions, etc

July 31, Sounds & Suds Fest; Capital Brewery, Middleton WI

August 1st, Entries due for Michigan State Fair Homebrew Competition; Judging 08/08-08/21; Entry Fee \$12.00; For further information, contact Bill Holmes (734) 761-5315

August 3-7th, Great British Beer Festival; London, England; Information can be found at www.camra.org.uk

August 5-15th, Wisconsin State Fair; Make sure to visit the Homebrew Exhibit in the Ag Products building, and look for the Micro-Brew tent when you get thirsty.

August 14th, Great Taste of the Midwest; Olin-Turville Park, Madison WI

July Meeting

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

The featured beer will be the various types of Summer beer (Wheat beers, Kolsch, etc).

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 it is time to renew.

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Tastings & Competitions

(Continued from page 1)

August 19 – 22nd, Zoo Ala Cart; Milwaukee County Zoo

August 21st, Chicago Beer Society Blues & Brews Cruise; (847) 692-BEER

August 22nd, Homebrewing Depot and Little Havana Cigar Shop Annual BBQ Bash; Greenfield Park, Site 3A; 11:00AM-??; (414) 778-0781

September 3–5th, Sprecher Fest; Old Heidelberg Park, Glendale WI; (414) 964-2739

September 10–12th, Tosa Fest; Wauwatosa WI; (414) 536-2160

September 24–26th, Harvest Fair; Wisconsin State Fair Park; (800) 884-FAIR

October 2nd, Entries due for the Bidal Society of Kenosha Homebrew Competition; Judging 10/15 – 10/16; Entry Fee \$6.00; For further information, contact Arthur Steinhoff (414) 539-2004

October 2nd – November 14th, Oktoberfest at the Domes; Mitchell Park Horticultural Conservatory, (414) 649-9380

October 7-9th, 18th Annual Great American Beer Festival (GABF); Denver CO; For information, call (888) 822-6273

Thanks to the Cream City Suds for some of the above information.

www.creamcitysuds.com

Club Picnic

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

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

While many of the details are still being worked out, some decisions have been made.

In the area of Food, Club President Larry will be the head chef. He has indicated that we can expect 2 Entrees. He will be cooking Roast Chickens and Prime Rib Sandwiches.

In addition to the entries, we will be having side dishes such as Fruit Salad, Macaroni Salad,

etc. We will also have a vegetable side dish.

Snack foods such as pretzels and chips will also be provided.

Anyone attending the picnic is also welcome to bring their own special dish. In fact, we may rely on pot luck for deserts.

No decision has been made on beer yet, and we are still working on entertainment.

The picnic will be an item up for discussion at both the July and August meetings, so if you would like to contribute ideas be sure to show up at these meetings.

The expected cost of the picnic should be under \$15.00, with children around \$5.00.

Tickets for the picnic will be available at the August meeting or can be purchased at the park.

Further details along with a map and directions to Valley View Park will be published in the August newsletter.

State Fair Booth

Have you ever had the urge to share your knowledge of fermented beverages ??

There is still time to sign up to work at the Homebrewing and Winemaking booth at the State Fair.

Simply show up at the July meeting, or call the Purple Foot at (414) 327-2130.

BARON MIND is published by the **Beer Barons of Milwaukee**, a non-profit organization. Club officers are:

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Book Review

An Analysis of Brewing Techniques

George J. and Laurie Fix

I recently purchased a copy of this book, and I have found that it is well worth the price.

If you are at all into the technical aspects of brewing, this book is full of useful information.

Chapters are dedicated to Wort Production, Yeast, Fermentation, Cleaning and Sanitizing, Packaging Beer, and Beer Evaluation.

Each of those chapters covers several facets of the general topic. While some of the writing tends towards the techno-geeks, most of it is quite accessible for the average brewer.

If you have the "Joy of Homebrewing" book by Charlie Papazian that many of us started with, this book is a great next step. It offers a single source to find the answers to many of the questions that you may have.

I liken this book to having many of the technical articles from Zy-murgy and Brewing Techniques in one single volume.

For example, no more having to dig through a stack of magazines to decide which is the best fining agent to use. The book covers all of the popular ones.

In another chapter it gives information on many of the yeast

strains that are available. The discussion goes deeper than the product information put out by the manufacturers.

The book has a comprehensive index to help you find what you are looking for, and it contains a multi-page reference list.

This book will make a fine addition to your brewing publication library.

Beer Museum Tour

On August 15th the Beer Museum and Gray Line of Milwaukee will sponsor the Second Milwaukee Beer History Tour.

This is a 3 hour tour of Milwaukee's Breweries, Beer Baron Mansions, Tied Houses, and Forest Home Cemetery, where many of the early Beer Barons were laid to rest.

Museum members Gordon Engeldinger and Jeff Platt will host the event.

The cost of the Tour is \$20, which includes a souvenir glass.

Further information is available at (414) 821-8004. For reservations, call (800) 998-2325

Wheat Quencher

The dog days of summer can be a good time to quench your thirst with a good light beer. The following recipe can be used as the basis for a simple wheat beer that is easy to make and easy to drink. This recipe is for a 5 Gallon all-extract batch.

Wheat Quencher

4.5 lb	Wheat Dry Malt Extract		
8.0 oz	Malto-Dextrine Sugar		
0.50 oz	Saaz pellet	3.5%	60 min
0.50 oz	Hallertau pellet	4.0%	60 min
0.50 oz	Saaz pellet	3.5%	25 min
0.50 oz	Hallertau pellet	4.0%	25 min

Wyeast 3333 German Wheat Liquid yeast

SG = 1.038 FG ≈ 1.009 IBU ≈ 13

Follow your normal brewing procedures. Since this is all-extract, there is no value in boiling any longer than the 60 minutes needed for the bittering hops.

Once the boil is completed, cool as quickly as possible, and then pitch a healthy amount of the yeast in a starter. This particular yeast gives a flavor different from a lot of wheat yeasts. Much cleaner, with nowhere near as much of the clove and banana that many weizen yeasts give you. It likes temps in the mid to high 60's, but works OK up to 75 degrees (which is about what you will have to work with this time of year).

Primary fermentation should take about a week, with another week in a secondary. Following that, bottle with 3/4 cups sugar and give it 2 weeks to prime.

If you have the equipment, put this in a Keg instead, carbonate over night, and start serving the next day. It may taste a little green at first, but this beer is meant to be drunk, not saved for the future.



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Beer Barons of Milwaukee
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!