

September
1999

BARON MIND

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

Club Happenings

The 3rd annual Beer Barons club picnic was held on Saturday September 11th, and it was definitely a good time. The weather was ideal, the food was delicious, the beer was refreshing, and a day spent in the company of good people is always unbeatable.

We have a couple of events coming up in the near future that are great opportunities to participate.

The Harvest Fair will be held at State Fair Park on Friday Sept 24th thru Sunday Sept 26th. The Beer Barons will be staffing a homebrewing booth again this year. The time will be spent brewing beer and sharing our enthusiasm for this great hobby with the general public. The booth will be in a good location, near the Wisconsin Brewers Guild Tent. Contact Jerry Uthemann at



Upcoming Events



Meetings

- Sept 22nd: Matt Brynildson, Goose Island
- Oct 27th: Kirby Nelson, Capital Brewery Co.
- Nov 17th: John Harrison, Delafield Brewhaus
Also, Officer Nominations
- Dec 15th: Christmas Party and Officer
Elections

Other Club Events

- Sept 24th: Harvest Fair at State Fair Park
thru 26th:
- Oct 17th: Oktoberfest at the Mitchell Park
Domes

Tastings & Competitions, etc

- October 1st-7th, La Crosse Oktoberfest, La
Crosse WI; for information call (800) 658-9424

(Continued on page 2)

the September meeting or at the Purple Foot to sign up to assist in the booth.

On Sunday October 17th the Beer Barons will be brewing beer at the Mitchell Park domes as part of the Oktoberfest celebration going on there next month. Keep that date open on your calendars. Further details will be discussed at the September meeting.

Join in the fun at these events.

September Meeting

The September monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, September 22nd.

Remember, the usual \$5.00 meeting fee will be waived for anyone who paid in advance for the club picnic.

Our guest speakers will be Matt Brynildson, Head Brewer at the Goose Island Beer Co. Fulton Street brewery, and Tom LeBaron, who handles the Wisconsin market area for Goose Island.

www.gooseisland.com

Membership Information:

The **Beer Barons 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 53227**

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.

Tastings & Competitions

(Continued from page 1)

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, Sin City Suddzers 6th Annual Oktoberfest; Quarryview Center, 3401 Calumet Drive, Sheboygan 11:00 AM – 9:00 PM

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

A Simple Barley Wine Recipe

Dan Schlosser

We are fast approaching the time of year when good strong “warming” beers are at their best. Barley Wine is one of my favorite styles for sipping on a cool evening.

If you brew this beer now, it will be ready to sample by the coming winter, but it will be best if it is stuffed aside in a cool corner of the basement for at least a year.

The following recipe is one that I used to brew a batch in January 1998. The beer took a Blue Ribbon at the 1999 State Fair competition, with the judges comments indicating that beer needed more aging time. This is a big beer

that shouldn't be rushed; it will reward you for your patience.

This recipe is for a 5 Gallon partial mash / partial extract batch.

I used a simple infusion mash at 150

Ingredients

6.0 lb	Light Malt Extract Syrup		
3.0 lb	Light Dry Malt Extract		
7.0 lb	American 2-Row Malt		
0.5 lb	Belgian Cara-Munich Malt		
0.5 lb	Cara-Pils Dextrine Malt		
1.5 oz	British Chocolate Malt		
<hr/>			
2.50 oz	Galena pellet	10.4%	60 min
1.00 oz	Chinook pellet	12.0%	60 min
1.00 oz	Tetnanger pellet	4.7%	20 min
1.00 oz	Cascade pellet	4.4%	1 min
1.00 oz	Cascade leaf	4.0%	Dry Hop

Wyeast 1728 Scottish Ale Liquid yeast
(A beer this big needs an abundant healthy starter)

For an all-extract version, replace the 2-row malt with 4.5 lb of dry malt extract. Steep the other grains in 170 water, drain, rinse, and add the liquid to the wort.

SG = 1.104 FG = 1.030 IBU ≈ 85

degrees for 80 minutes. Boil was for 75 min total.

Primary fermentation was for 10 days at 62 degrees, secondary for 3 weeks at 58, followed by 2 weeks in a keg with the dry hops at 56 degrees. The batch was then bottled with 3/4 cups priming sugar along with a little yeast from a fresh starter. O2 barrier caps were used on the bottles.

The next time that I brew this I plan on using smoother bittering hops, probably East Kent Goldings or Fuggles. It will take more hops, but the beer should be ready a bit earlier.

Seasonal Beers

Octoberfest is here !!

This is the time of year when the Marzen style of beer is featured. In the old days, these were brewed in March and then stored (lagered) until the Fall when they were brought out to celebrate the Harvest Season.

A special wedding feast in Bavaria began the Octoberfest party tradition that has carried on to this day.

This style accentuates the Malt, with just enough noble hops to offset the malty sweetness. Traditionally it is brewed using the decoction method on under-modified grains, which helps to bring the malt to the forefront.

With the highly modified malts now available many brewers forego the time and labor required for decoctions, but several of the better known beer writers lament this trend claiming that the end product suffers as a result.

Tasty examples of this style can be found from a number of breweries. Try the German imports for the classic versions, and then compare those to some of the local brewers such as Capital, Sprecher, etc.

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

- President** Larry Tischer 327-7014
- Vice President** Karen Grade 871-9179
- Treasurer** Mark Gerke 529-0207
- Editor** Dan Schlosser 475-5882 e-mail: dschloss@execpc.com

The **BARON MIND** is published monthly for members of the **Beer Barons of Milwaukee** thanks to the efforts of Dan Schlosser, Rich Grzelak, Larry Tischer, Connie Sowinski, and other club members who contribute articles. The permanent mailing address is: **Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227**

Opinion

Support the Homebrewing Hobby

Dan Schlosser

When I brewed my first batch of beer in the Spring of 1994, I had no idea where this hobby would take me over the next 5 years. I had been drinking beer for years, and the thought of brewing it myself really appealed to me.

I quickly discovered that brewing allows one to meld art and science while producing something that can be shared with others, a hobby that can be rewarding to both the brewer and anyone who enjoys drinking beer.

At that time, homebrewing was an expanding hobby. New homebrew stores were opening, magazines appeared to be flourishing, Micro-breweries and Brewpubs were popping up all over. The Internet was gaining momentum as a ready source of brewing information.

Homebrewing had arrived.

Unfortunately, recent trends are not as encouraging. There are reports of Homebrewing shops closing around the country. Magazines have less ads, so they are getting thinner or even disappearing. The failure rate of breweries and brewpubs is up.

What can we do about this ?

There are at least a couple of things that each of us can do to try to contribute to a solution.

First of all, the more people that brew their own beer, the more need there will be for suppliers of products. We need to recruit people to the hobby of homebrewing. One way to do this is to share your

homebrew with friends and neighbors. Let them know how easy it is to make a good batch of beer as simply as using an extract kit.

Another way to reach people is to volunteer to help out in the booths that the Beer Barons staff at places like the State Fair and the Harvest Fair. This can be a really enjoyable experience. You get to discuss homebrewing with all sorts of people, and some of them may decide to give it a try.

One of the biggest ways that you can support the hobby is to patronize your local homebrew store. The more customers that a homebrew shop has, the easier it is for them to offer a wider (and fresher) variety of products.

While it is true that you can sometimes find a better price on some supplies on the internet or by mail-order, it could prove to be a long term false economy if this leads to the closing of a local store.

In general, try to limit your purchases from distant suppliers to those things that you cannot get locally: specialized equipment, limited ingredients, etc.

If you find that you have a favorite ingredient that you cannot find locally, mention it to the local store. It may turn out that they would carry it if they thought that demand was strong enough to justify it.

Bottom line: Support your hobby !!

Monthly Homebrew Competition

The August meeting heralded the start of our Monthly Homebrew judging. The judges gave scores on 4 beers submitted by 3 brewers. High honors for this initial round went to Paul Martinez who scored a 38 for a Bohemian Pils.

Lessons were learned in how we prepare for the judging. Things will be better organized at future meetings.

A hearty thanks goes out to Mike Rice for taking the lead in the actual judging of the beer.

Entries will be accepted at the table where you sign in at each meeting up until 7:45. Style guidelines will be available to assist you in deciding in which category to enter your beer.

All entries will be judged according to the style which they are entered as. Each entry will consist of a minimum of 2 standard bottles (brown or green, no identifying marks, etc). Bringing extra bottles to share after the judging is completed is heartily encouraged.

The judging will take place following the formal part of the meeting. On occasions when we have a guest speaker, the judging will normally follow that.

It is our intent to keep this somewhat loose and informal with the emphasis on giving feedback to brewers and on cultivating the beer judging skills of those that are interested.

Feel free to bring beer to be judged to the September meeting, and don't be shy about volunteering to judge.



BARON MIND



Beer Barons of Milwaukee
P.O. Box 27012
Milwaukee, WI 53227

First Class

Mailing
Address
Goes
Here



BARON MIND

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!