

November
1999

BARONMIND

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 Brewers

After an absence from this newsletter, I'm back in the saddle, preaching the word of brewing again.

First off, thanks to the members who participated in the brewing demonstration at the Mitchell Park Domes; word has it, fun was had by all.

Next, if any of you missed the October meeting, you missed a very informative time, including some great beverages.

Kirby Nelson, brewmaster from Capital Brewery, was our speaker for this meeting. Kirby considers his style of brewing as Traditional Wisconsin Brewing. I personally think his products

are the best a brewer could offer. Great taste, full body, and a super finish; what more could you ask for.

Kirby also has the gift of being an entertainer, and he is quite knowledgeable about his cho-

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November Meeting

The November monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, November 17th. This is one week earlier than normal due to the Thanksgiving Holiday during the 4th week of the month.

The usual \$5.00 meeting fee will be assessed.

Please note that we will be using the upstairs meeting room this month.

Our guest speaker will be John Harrison, Head Brewer at the Delafield Brewhaus brewpub.

www.delafield-brewhaus.com



Upcoming Events



Meetings

- Nov 17th:** John Harrison, Delafield Brewhaus
Also, Officer Nominations
- Dec 15th:** Christmas Party and Officer
Elections
- Jan 26th:** To be determined

Tastings & Competitions, etc

- November 13th,** American Homebrew Association (AHA) "Teach a Friend to Homebrew Day"
- November 27th,** German Beer Tasting, Featuring Robert Wilber from the Rothaus Brewery; 11-4, Frugal Homebrewer-Mequon, 10920 N. Port Washington Rd, Mequon; (262) 241-9700
- December 11th & 18th,** Delafield Brewhaus Christkindl Market; 25 Vendors, food and beverages outside under the tent; 11AM-8PM, Dela-

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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

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field Brewhaus

March 19th, 2000, Blessing of the Bock; Serb Hall, 5101 W. Oklahoma Avenue, Milwaukee WI

March 23rd-26th, The Real Ale Fest; Goose Island Brewpub – Lincoln Park, 1800 N. Clybourn, Chicago IL; For information call (773) 665-1300

April 26th-29th, IBS National Craft Brewers Conference and Brew Expo; Midwest Express Center, Milwaukee WI; (303) 447-0816 x131

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

President's Desk

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sen craft.

The next item I need to bring up is that our November meeting is the time of the year when we nominate our future officers for election at our December meeting.

Please think about this matter; it's up to you who runs this club for the next year.

**Esprit De Boire
Be With You**

Larry Tischer

Monthly Homebrew Competition

We have held Homebrew judging sessions at each of the past 3 meetings. We have had a total of 13 entries, an average of just over 4 per meeting.

As of this date, there are 4 beers tied for 1st place with 38 points. The brewers and their brews are:

- Paul Martinez Bohemian Pills
- Paul Martinez IPA
- Mike Teed Belgian Trippel
- Phil Rozanski Blonde Ale

Scores were adjusted in any case where a single judges' score deviated from the average of the other judges by at least a factor of 25%. Adjustment was done by throwing out that score. This resulted in adjustments to 5 of the 13 entries. A tie breaker for the above list would take any adjustments into consideration. The order of the list does reflect those tie breakers.

The November meeting will be the last meeting this year where we judge beer. The December meeting is the Christmas Party and Officer Elections, and there will not be any judging that month. This means that the scores after the November meeting will determine this year's best brewer and best brew.

We will need to decide if we want to continue these club competitions next year. If we do continue we may want to look at having them less frequently, perhaps quarterly or every other month.

So bring entries to the November meeting, and be prepared to discuss the future of this program before next year.



Seasonal Beers



It is Thanksgiving time, traditionally a time for Turkey, cranberries, and pumpkin pie. It is also time for Pumpkin Beer.

A real good example of the style is produced by the Lakefront Brewery right here in Milwaukee. Like most of their beers, their pumpkin brew is a lager, made using pumpkins in the mash and spices in the boil.

Several other brewers in the Midwest offer versions of Pumpkin beer. Check out your favorite liquor store to see what is available.

This is a good example of a style of beer that appeals to some folks, while for others one sip is more than enough. Remember though, different breweries use various levels of spicing, so trying more than one is a good idea before giving up on the style.

If you've never tried it, I suggest that you look for a place that sells single bottles. That way you may be able to pick up a few examples.



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
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The following article, originally from the AP and published in the Tampa Tribune Online, comes to us via former Newsletter Editor Rich Grzelak

Drunken elephants rampage, killing four in Indian village

GAUHATI, India (AP) - Wild elephants broke into a cluster of thatched huts, guzzled rice beer fermenting in casks and then tore the village apart in a drunken rampage, trampling four people to death and injuring six, a wildlife official said Thursday.

The herd of 15 elephants descended Wednesday on the village of Prajapatibosti, 180 miles east of Gauhati, state capital of northeastern Assam, elephant expert Kushal Konwar Sharma said.

The elephants broke into the thatched huts with their trunks and then began drinking rice beer from casks, Sharma said in a telephone interview from Golaghat.

"After drinking the beer the elephant herd became intoxicated and went on a rampage, trampling to death four members of a family," he said. The animals trampled rice paddies and more huts before leaving the area Thursday morning.

At least 100 people have been killed in elephant attacks during the past year in Assam, where 5,000 wild elephants are estimated to be living. Human encroachment and a shrinking forest habitat have been the main causes of the problem, Sharma said.

Yeast Side-by-Side

Dan Schlosser

Recently I've had the urge to check out a pair of yeasts. I also wanted to brew with a Hop variety that I had not tried before.

I hadn't brewed since Spring, so I decided to get back into the swing of it by making a batch that wasn't too complicated and that would allow me to try the hops and yeasts.

I decided to brew a 10 gallon Extract based batch, split into 2 carboys for fermenting. I used a different yeast in each carboy, with everything else the same throughout the process.

The hop variety that I tried is named Sterling. It is allegedly a combination of Hallertau and Saaz, noble characteristics with some spiciness. It is rated at 6.2% Alpha, making it good for bittering, flavor, and aroma additions.

The yeasts I used are Wyeast 1272 American Ale II and Wyeast 1338 European Ale. Both yeasts were stepped up a couple of times in a starter, with the result that I pitched just under 2 qts into each batch.

I used 11.0 lbs. of light dry malt extract along with some steeped grains.

Fermentation was carried out in glass carboys at 66°, six days in the Primary and seven days in a secondary.

The 1338 Yeast was very active, with the peak activity over in just a couple of days. The 1272 took off a little more slowly, but it also ended up very active at high krausen.

Both of these brews are currently in kegs in the cooler undergoing a conditioning period. I will be bringing both of these kegs to the November meeting so that everyone can sample the results of this side-by-side batch.

Officer Nominations

The November meeting is the time when the club nominates officers to serve for the next year. Elections will be held at the December meeting.

An officer can serve 2 consecutive 1 year terms. Mark Gerke is completing his 2nd term as treasurer, so we will need someone for that job. The rest of the officers are completing 1 year in office, but any member can be nominated to replace any of them.

This is your club. Participate in the officer selection process.

Yeast Side-by-Side / Fall '99 (10.5 Gallon batch split into 2 carboys)

11.0 lb	Light Dry Malt Extract
1.0 lb	Belgian CaraMunich grain
1.0 lb	Belgian Aromatic grain
6.0 oz	Belgian Special-B grain
6.0 oz	Flaked Barley

2.50 oz	Sterling pellet	6.2%	60 min
2.00 oz	Sterling whole hops	6.2%	10 min

Wyeast 1272	American Ale II	Liquid yeast
Wyeast 1338	European Ale	Liquid yeast

SG = 1.044 IBU ≈ 21.0 BU:GU 0.48

FG = 1.013 1272 Yeast 70% attenuation
 FG = 1.011 1338 Yeast 75% attenuation

Steep grains for 20 minutes in 160° water in your brewpot, then rinse with more water at this temp. Fill the brewpot with water and bring to a boil. Turn down heat, add extract, then bring back to a boil. Add hops and then boil for 60 minutes, adding flavor hops with 10 minutes left.

Once the boil is completed, cool as quickly as possible, fill the fermentors, and then pitch the yeast.

Note: This batch was brewed boiling the full volume with the hops in hop bags. If you use a partial boil, add about 1/2 oz more bittering hops to make up for the loss in utilization. If you don't use hop bags, cut back on the bittering hops by about 1/4 oz.

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Milwaukee, WI 53227

First Class

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November Meeting Reminder

The November meeting is 1 week earlier than usual, on Wednesday November 17th.
Be there or you'll miss it.

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!