

January
2000

BARON MIND

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

Club Happenings

The Beer Barons will be involved in a couple of events in the next few weeks, and member participation is needed to assure success.

First, we will have a presence at the Food and Froth event at the Milwaukee Public Museum on Feb 5th.

We will also be running a Homebrew Contest on March 11th in concert with the Blessing of the Bock at Serb Hall the next day.

Jerry Uthemann of the Purple Foot will be coordinating both of these events.

The Homebrew contest will be for limited styles: Bock, Doppelbock, and Maibock. Cream City



Upcoming Events



Meetings

Jan 26th: Dr. David Ryder; Beers will be some Miller and Leinie's products, along with Sprecher DoppleBock and Moretti La Rosa.

Feb 23rd: We are expecting a Guinness representative as a speaker; we will be serving Black beers (Stout, Porter, etc).

Mar 22nd: We are expecting a Hacker Pshorr representative as a speaker; Beers to be determined.

Tastings & Competitions, etc

February 5th, Best of Wisconsin – Food and Froth 2000; Milwaukee Public Museum, 7-10 PM; \$25 advance; (414) 278-2731

February 6th, Mid-Winter Beer Festival; Milwaukee Ale House, Milwaukee; (414) 226-2337

March 4th, Urban Knaves of Grain "Drunk Monk Challenge" Homebrew Competition; 2 Brothers Brewing Company, Warrenville IL; for info, call (630) 305-0554 or visit their website at <http://home.earthlink.net/~mckennst/ukg.html>

March 11th, Blessing of the Bock Homebrew Competition; AHA Styles: Bock, Doppelbock & Maibock; Details will be in the February Newsletter and at club meetings.

March 12th, Blessing of the Bock; Serb Hall,

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Suds will be awarding medals to the winners. Judges will include Hans Kestler from Joseph Huber Brewing and Robert Wilbur from the Rothaus Brewpub in Hartford along with volunteers from our club.

Entrants in the competition along with volunteers will get discounted admission to the Blessing of the Bock on March 12th.

Further details on both events will be available at the January meeting and Competition particulars will be in the February newsletter.

Make plans to help out the club and promote the homebrewing hobby by getting involved in these events if you can.

January Meeting

The January monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, January 26th.

The Holidays are over, and we are back to the normal meeting schedule on the 4th Wednesday of each month.

The usual \$5.00 meeting fee will be assessed.

Our guest speaker will be Dr. David Ryder, VP Brewing Research and Quality Assurance at the Miller Brewing Company

www.millerbrewing.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

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5101 W. Oklahoma Avenue, Milwaukee WI

March 23rd-26th, The Real Ale Fest; Goose Island Wrigleyville, 3535 N. Clark, Chicago IL; For information call (773) 832-9040

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.

Always In Good Taste

Channel 58 in Milwaukee has a weekly local Television show on Sundays mornings at 10:00 AM.

Always in Good Taste is primarily focused on food and dining, but it also covers the world of Beers and Wines.

Hosted by Willard Romantini, regular guests include Marty Weigel of Benno's doing a segment called "Hey, Beerman", and Jim Marks of the River Lane Inn offering his expertise on wine.

Recent shows have had a segment on Discount Liquor and their wide selection of beer including an interview with beer expert Marie Greguska, and a

Officer Elections

Elections for Club Officers for the Year 2000 were held at the December meeting.

President Larry Tischer and Newsletter Editor Dan Schlosser were re-elected to 2nd terms. Rich Grzelak will serve as Vice-President, and former treasurer Dave Van Der Wegen is returning for another stint at that position.

We all owe a debt of gratitude to Mark Gerke for his 2 year term as treasurer and to Karen Grade for her year as Vice-President.

The Officers are listed at the bottom of this page. Feel free to contact any of them if there are any issues that you wish to be brought to the attention of the club.

segment on Delafield Brewhaus featuring an interview with owner Kim Watt.

The show also has regular segments with renowned Milwaukee chef Sandy D'Amato giving helpful insights on cooking.

It's worth tuning in to this show on Sunday mornings.

Brewing News

Jeff Kolar of the *Port Washington Brewing Co.* called recently to let us know that they have begun distributing their beers in standard 12 oz bottles. Jeff spoke and provided samples of beer at our January 1999 meeting. You can now pick up a six pack at better liquor stores.

Lakefront Brewery announced that it had a 21% increase in sales in 1999. The brewery sold 3,414 barrels of beer compared to 2,810 barrels in 1998. By contrast, overall growth in the US beer market was under 2% for the year.

The increase was attributed to new packaging in six-pack holders and to increased marketing on the part of their distributor, Beer Capitol Distributing Co.

Did you know ?? John Zappa, Master Brewer at *Stevens Point Brewery*, is a 4th cousin of the late musician Frank Zappa.

"Most people hate the taste of beer - to start with. It is, however, a prejudice that many people have been able to overcome."
- Winston Churchill

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

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California Common Beer

The weather this winter has been pretty mild. While it is hard to complain too much, this has had an effect on homebrewers.

This is time of year when the temperature is usually low enough that you can find a corner in the basement where conditions are right for brewing a lager beer. Most of the popular lager yeasts call for a stable temperature of 45 to 50 degrees. This year those conditions may be hard to find, with basement temps more often in the mid-fifties.

While it may be hard to brew a perfect pilsner, the warmer conditions may be just right for making a California Common style beer, also known as "Steam Beers". These beers use a strain of bottom fermenting lager yeast that works well around the 60 degree mark. If you've never tried it before, this may be the year to brew a steam beer.

The most well known commercial example of this style is made by the Anchor Brewing Co. in California.

Steam Beers should have a malty taste along with relatively high hop bitterness, flavor, and aroma. The "steam" name is reputed to have come from the fact that in the 19th century these beers were highly carbonated, to the point that they were likely to gush forth when a keg was

tapped. Homebrew versions of this style can be carbonated to a relatively lively level.

The following recipe will get you in the ballpark for the style. Following the boil, cool the wort

Ingredients

4.0 lb	Light Malt Extract Syrup		
3.5 lb	Light Dry Malt Extract		
1.0 lb	Crystal (40L)		
1.50 oz	Northern Brewer	8.2%	60 min
0.50 oz	Northern Brewer	8.2%	15 min
0.50 oz	Northern Brewer	8.2%	1 min

Wyeast 2112 California Lager Liquid yeast
(Always use an abundant healthy starter)

Steep the Crystal grain in 160 water, drain, rinse, and add the liquid to the kettle along with the extracts.

For an all-grain version, replace the Extracts with 9 lbs of 2-row malt; mash at

SG = 1.051 FG = 1.012 IBU ≈ 37 BU:GU 0.73

to 65 degrees and pitch the yeast. Carry out the primary fermentation at about 60 degrees for 7 to 10 days. Rack to a secondary and then give the beer a couple of weeks of conditioning in that 50 degree part of your basement.

Either bottle or keg with 1 1/4 cups of dry malt extract for carbonation. Give the batch a couple of weeks to carbonate, and then enjoy the results.

Note: If you like the taste of Cascade hops, you could substitute with that for some or all of the later hop additions. Dry hopping is also used in some versions of this style.

The Suds Show

A weekly radio show about Beer and Milwaukee will be premiering on Saturday January 22nd.

The *Suds Show* will be on the air each Saturday afternoon at 2:00 PM on WZER 540 AM.

Jeff Platt of the *Cream City Suds* is the host. According to Jeff, the show will cover Micros, Macros, Imports & Homebrew. There will be beer quotes, a calendar, beer songs, etc.

Every other week, there will be either a chef cooking with beer or a segment on homebrewing.

The premier show will have a mini-interviews with Jim Klisch from Lakefront Brewery and Michael Ratkowski from the Marketbasket.

Hans Kestler from Huber is on tap to do the beer quotes.

Tune in on Saturday and give this show a listen.

Brewing Trivia

According to the AHA, Colorado's Mount Elbert (elevation 14,433 feet) is the highest site in the Western Hemisphere where beer has been brewed. In 1997 eight members of the Tribe homebrewers club carried water, ingredients, and equipment to the summit and brewed up a batch of beer.


BARON MIND


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

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BARON MIND

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

Famous For Fish Fry

Cocktail Hours: 3 to 6 P.M.