

April
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 playing a key role in staffing volunteer positions at the IBS National Craft Brewers Conference and Brew Expo, especially at the World Beer Championship judging on April 25th and 26th. We will be acting as Stewards for this major event.

If you would like to get involved, it's not too late. Jerry Uthemann is coordinating our efforts; give him a call at the Purple Foot at (414) 327-2130 to be a part of the activities.



Upcoming Events



Meetings

Apr 26th: Polish Porters

May 24th: Mary Gruber from Briess Malt

June 28th: Mike Rice will lead a Beer Fault evaluation session.

July 26th: To be determined

Tastings & Competitions, etc

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

April 29th, Spielmanzung Bock Bier Fest; Hart Park, Wauwatosa WI; 6-11:30 PM

May 6th, Big Brew 2000; AHA National Homebrew Day (See Page 3 for further information)

May 6th, 7th Annual Sin City Sudzzers Homebrew Competition; Sheboygan WI; Entries due 5/2-5/5; Cost \$5 for 1, \$4 each for 2 or more; Contact: Rick Woods, (920) 467-9962

May 6th, Delafield Brewhaus 1st Anniversary Party; Delafield WI

May 6th, Stevens Point Spring Beer Fest; Stevens Point Brewery, Stevens Point WI

May 7th, Goose Island's Bock Fest; Goose Is-

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Hops: Grow Your Own

Hops are one of the main ingredients in brewing beer, and they are the only one that can easily be grown in your own yard.

A well established hop plant will not only provide a good supply of aroma hops for your brewing, it can also be an attractive screen of green foliage.

A hop plant is propagated from a rhizome, which is basically a hunk of root from an existing plant. The rhizome should be planted in well drained fertile soil. Dig a small hole, place the

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April Meeting

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

The usual \$5.00 meeting fee will be assessed.

The featured beers will be Beers of the Baltic, focusing on Porters from Polish breweries.

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.

Brewing News

Sprecher Brewing Company has made some changes in their product line.

New are Pub Ale and Pale Lager. Gone are Pub Brown Ale and Milwaukee Pils.

According to Pat McCue, Webmaster for Sprecher, the new brews have their own distinctive labeling and packaging to set them apart from their other brews. These brews are also "shelf-stabilized" so that they do

not require refrigeration.

(Editors note: In an unofficial side-by-side taste test the new beers appear to be very similar to the ones that they replace.)

Tours of Sprecher Brewing are offered on Friday afternoons at 4:00 PM and Saturday afternoons at 1:00, 2:00 and 3:00 PM. Tour capacity is limited, and reservations are required.

Sprecher Brewing Company is located at 701 W Glendale Ave, Glendale, Wisconsin 53209; (414) 964-2739.

www.sprecherbrewery.com

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Di Carlo's Armenetti is a Liquor Store in Northern Illinois that has a reputation for carrying a vast array of Belgian and other fine beers. They have recently established an Internet Web Page. Find it at:

www.go.to/brewnews

"When I read about the evils of drinking, I gave up reading."

- Henny Youngman

Growing Hops

(Continued from page 1)

rhizome in it with the buds pointed up and cover with an inch or so of loose soil. Lightly water frequently until it is well established. Fertilize the same as other garden plants.

When shoots appear, cut back all but a couple of the healthiest looking ones. When they are about 1 foot long train them to grow clockwise up a string. The string should be run from a stake in the ground to a point at least 8 to 10 feet high. A healthy plant will easily grow to 12 feet or more if you can run your strings that high.

The first year your plant may not do all that well but don't despair. Every year it will produce more and more.

As far as what to grow, Cascade and Clusters are varieties that grow very well in this climate.

At this time I know that Hop rhizomes are currently being offered at both The Purple Foot and The Market Basket. Check with other homebrew stores to see if they have any in stock this spring.

Tastings & Competitions

(Continued from page 1)

land Clybourn, 1800 N. Clybourn, Chicago IL; 1-5 PM, \$20; Limit of 150 tickets; (312) 915-0075

May 20th, Brewing Party at Road America, Elkhart Lake WI ; Details will be discussed at April meeting.

May 21st, Wisconsin MicroBrewers Festival; Calumet County Fairgrounds, Chilton WI; 1-6 PM, \$20; For info, contact Rowland's Calumet Brewery (920) 849-2534

June 3rd, Prosit and Paddle Canoe Race, from Lakefront Brewery to Rock-bottom to The Milwaukee Ale House;

June 17th, Southport Beer Fest; Brewmasters Pub Southport; Kenosha WI

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

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

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'GOT BEER?' CAMPAIGN LASTS ONLY A FEW DAYS

Pressure from anti-drunken driving activists forced an animal-rights group to discontinue its "Got Beer?" advertising campaign after only a few days. People for the Ethical Treatment of Animals (PETA) said it stopped the campaign out of respect for concerns raised by Mothers Against Drunk Driving.

The "Got Beer?" campaign -- a parody of the dairy industry's "Got Milk?" advertisements -- generated plenty of attention for PETA.

In it the group urged college students to replace their milk mustaches with beer. PETA contends that milk cows and their calves suffer on factory farms and that the fat and cholesterol in milk make it less healthy than drinking beer. Although the campaign makes it clear that juice, water, soda and soy milk are preferable to beer, it was quickly attacked by MADD.

"MADD got their message out; we got our message out," said Bruce Friedrich of PETA. "Our goal was always to raise awareness about the suffering of cows and their calves, and we've certainly done that." The Norfolk-based group will give MADD \$500 collected from employees and include a link to MADD on its website as goodwill gestures.

NATIONAL HOMEBREW DAY

The American Homebrewers Association (AHA) will hold its third annual Big Brew Celebration on May 6, which is National Homebrew Day.

For last year's Big Brew, 2,180 registered participants gathered at 265 brewing sites in 47 states and 8 foreign countries.

During Big Brew, home brewers from around the world gather at local sites for a day of brewing and celebration of the hobby.

Participants will brew from the same recipe and share in a simultaneous toast at noon (CST). The official Big Brew 2000 recipe is "Nearly Nirvana Pale Ale", based on the 18 attempts of Chris P. Frey of the Ann Arbor Brewers Guild and Fermental Order of Renaissance Draughtsmen (FORD) to emulate Sierra Nevada Pale Ale.

Anyone who hosts a brew session should register their site with the American Homebrewers Association (AHA) to ensure that they get counted. Registration can be done on the AHA Web Site at: beertown.org/AHA/homebrewing.htm

Of course, if you'd rather brew something different, that's up to you. The main thing is to simply share the joy of brewing.

Big Brew Day Recipe Nearly Nirvana Pale Ale

All Grain Recipe - 5 Gallons

9.0 lb	U.S 2-Row Malt	
0.5 lb	U.S Crystal Malt	60L
0.5 lb	U.S Dextrin Malt	
1.00 oz	Perle Hops	90 min
0.50 oz	Cascade	10 min
0.50 oz	Cascade	1 min
1.00 oz	Cascade	Dry Hops
1	Tablespoon Gypsum	
1/2	Teaspoon Irish Moss	

Wyeast 1056 American Ale Liquid yeast

Mash grains in water at 152° F for 60 minutes. Raise temperature to 168° F by draining mash tun, heating liquid to 180° F. Recirculate. Sparge with 168° F water with gypsum. Bring wort to boil.

Add bittering hops. Boil 80 minutes. Add Irish moss and flavor hops. Boil 9 minutes. Add aroma hops. One minute later, turn off kettle. Chill. Transfer to fermenter. Pitch yeast and aerate. Do a two-stage fermentation. Add dry hops to secondary fermenter before racking. Bottle with 3/4 cup corn sugar or keg and force-carbonate when complete. Share with friends when ready.

Extract Recipe - 5 Gallons

6.75 lb	Alexanders Pale Malt Extract Syrup	
0.5 lb	U.S Crystal Malt	40L
0.5 lb	U.S Crystal Malt	20L
1.50 oz	Perle Hops	40 min
0.50 oz	Cascade	10 min
0.50 oz	Cascade	1 min
1.00 oz	Cascade	Dry Hops

1 Tablespoon Gypsum
1/2 Teaspoon Irish Moss

Wyeast 1056 American Ale Liquid yeast

Steep grains at 160° F for 20 minutes. Remove grains. Bring to boil. Remove from heat. Dissolve malt extract and gypsum in kettle. Bring to boil.

Add bittering hops. Boil 30 minutes. Add Irish moss and flavor hops. Boil 9 minutes. Add aroma hops. One minute later, turn off kettle. Chill. Transfer to fermenter. Pitch yeast and aerate.

Ferment and bottle as in the All Grain recipe.


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

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BARON MIND

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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.