

September
2000

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...

Dear Beer Baron Members,

Firstly, I would like to thank all the members who participated in our most recent club picnic. We had perfect weather, Great food and very Good Beer. I personally thought everyone gave it their all, with super side Dishes and Deserts, and fine homebrew to boot. A personal thanks to all the officers for a great job on taking care of door prizes and delivering them to our bash; without their help this party would be a BUST.

NOW, I need at this time to thank a few other members for that little extra effort they gave to make my life a lot easier:

Karen for contacting Rob at Great Dane Brewery for a quarter barrel of Pecks Pilsner, Jerry and Mary for a fine smoked Salmon, Kevin for a CO2 tank, Scott for prizes, Mike from the Market Basket for a great deal on a door prize, Jeff for cook time, Mike for help with party prep, Lenny for a nice brewing demo, Dan, Rich, Dave for making all the right choices for a successful Party, and Jim for bring our dispensing equipment and also for setup. Lastly a special thanks to all our members for your participation, without you we don't have a club or a party.

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Upcoming Events



Meetings

Sept 27th: Octoberfest

Oct 25th: Homebrew and Gadget night

Nov 15th: Lakefront Brewery (Road Trip)

Note: This is 1 week early (3rd Wednesday of the month) and will be held at the Brewery at 1872 N. Commerce Street

Tastings & Competitions, etc

September 29th–Oct 1st, Harvest Fair; Wisconsin State Fair Park; (800) 884-FAIR

October 14th, Wisconsin Dells On Tap; Tommy Bartlett Thrill Show Site, Wisconsin Dells WI; (608) 254-8088 x307

October 21st, Milwaukee Ale House 3rd Anniversary Party & Beer Tasting; 233 N. Water St. Milwaukee WI; (414) 226-2337

November 3rd, Skylight Theater Novemberfest; Skylight Opera Theater, 158 N. Broadway, Milwaukee WI; (414) 291-7811

Thanks to the Cream City Suds for some of the above information: www.creamcitysuds.com

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 27th.

The usual \$5.00 meeting fee will be assessed.

We will be featuring a variety of German wheat beers, some great brews for the heat of summer.

We expect to be serving Octoberfest Beer: Hacker-Pshorr, Paulaner, Hoffbrauhaus, Spaten, & Capitol

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.

Harvesting Hops

If you picked and dried hops this fall, you are probably trying to decide how to use them. While they can be used like the hops that you purchase, you may find that you are best off using them for late aroma

additions and for dry hopping.

The issue in trying to use home-grown hops for bittering beer is that you don't really know the alpha acid content, or the oils for that matter. Without knowing the Alpha content, it is hard to predict how much bitterness you will get for a given quantity.

One way around this would be to brew a small pilot batch using an amount of the hops similar to what you would use for the corresponding commercial variety. When this batch is ready to drink, use your taste buds to determine if the level of bitterness is appropriate.

From this, you can get a rough idea of whether your hops contribute more or less bitterness than the commercial versions. With that knowledge you should be able to calculate how much hops to add to get the bitterness that your recipe calls for.

Using your homegrown hops for aroma additions is easy. All you need to do is give them a sniff and you should know what you are going to get.

Aroma additions are those made towards the end of the boil and any dry-hopping that you do. When you add hops in the last 10 minutes of the boil, the alpha acid content does not matter because there will not be any significant bitterness contribution. Boiling hops tends to drive off aromatic compounds, so the less time the hops spend in the boil, the stronger the aroma will be.

Dry hopping adds the most aroma, and is essential on certain styles of beer such as IPA. Base how much hops to add on how strong the aroma is from your hops. Do a sniff comparison between your hops and a similar commercial version and make a guess from there.

When it comes to dry hopping, there are various ways to do this. Some folks like to simply add the leafy hops to a carboy. This works, but it does leave a mess after you have siphoned off your beer. Another method is to use a hop bag, but when done in a carboy the hop bag can be very hard to remove after the hops have swelled up.

A trick to use is to tie a string to the hop bag and attach a sanitized piece of stainless steel or ceramic material to it to use as a weight to hold the hop bag under the surface. Once you have siphoned off your beer, you can fish out the weighted string and then pull the hop bag to the mouth of the carboy. From there you should be able to get it out.

If you have kegs, the easiest way is to add the dry hops after you have transferred the beer to a keg.

If bottling, dry hop for a week or two before bottling. If kegging, you can transfer to a second keg, or simply serve from the keg with the hops in it, especially if you expect to drink up the keg in a short time.

Have fun, and feel free to share your results with us at a club meeting.

President's Desk

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Now, on for a little formal info. Please remember officers Elections are upon us, November is nomination time, followed by December Election. Harvest Feast is coming in a few days, the last weekend of September. If you haven't checked out this fair do so; its a Great time. We always have a tent with free Beer and a few brew sessions.

Lastly, Fall has finally shown signs of what to look forward to: cooler weather, all the fall brews, and lots of great fall festivals, its nice living in this part of the world. So go forth, drink all the hearty beers you can find, you never know when BIG BROTHER will be taking it all away.

Esprit De Boire
Be With You

Larry Tischer

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

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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 Schlosser, and other club members who contribute articles. The permanent mailing address is: **Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227**

4th Annual Picnic





BARON MIND



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P.O. Box 27012
Milwaukee, WI 53227

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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.

Famous For Fish Fry

Cocktail Hours: 3 to 6 P.M.