



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

January 2001

## ❖ From the president's desk ❖

Fellow Beer Enthusiasts,

I would like to thank Larry, Rich, Dave, and Dan for all their efforts in leading the club last year. It is only through the dedication and extra work put forth by good people that our club has grown as it has. I recall when we used to have our meetings in the smaller hall upstairs. The main topic of discussion was which beer to open first! Our growth and involvement in other activities has made the work load of the club officers that much

more complicated. So please join me in a toast to thank them for all they did last year.

The officers are not the only ones who make the wheels of this club roll. Every member is part of what makes us not only the largest club in Southeast Wisconsin, but the BEST! Many of you volunteered your time and/or brewing skills to make it possible for us to be represented at many local activities. The homebrew samples brought to each meeting are examples of how each of us

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### Upcoming Events

#### Meetings

**January 24<sup>th</sup>:** Strong Beers

**February 28<sup>th</sup>:** Speaker: Al Bundy of Stout Bros.

**March 28<sup>th</sup>:** Speaker: Dan Kerry of New Glarus Brewing

#### Tastings & Competitions, etc.

**February 3<sup>rd</sup>,** Milwaukee Public Museum - FOOD & FROTH-Best of Wisconsin, from 7 - 10 PM. Only \$35, Advance tickets only - this event is a sell-out !!. For Tickets, call (414) 278-2722

**February 4<sup>th</sup>,** Milwaukee Ale House's Mid-Winter Beer Fest Milwaukee Ale House, 233 N. Water Street, Milwaukee

**March 1<sup>st</sup>-3<sup>rd</sup>,** Real Ale Festival 2001; Goose Island Brewpub - Wrigleyville, 3535 N. Clark Street, Chicago, IL; For information visit [www.realalefestival.com](http://www.realalefestival.com)

**March 17<sup>th</sup>,** Milwaukee Beer Festival & Blessing of the Bock; American-Serb Hall; 51st & Oklahoma, Milwaukee, WI

**March 24<sup>th</sup>,** The Drunk Monk Challenge Y2K+1;

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### January Meeting

The January meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 pm on Wednesday, January 24<sup>th</sup>.

The usual \$5.00 meeting fee will be assessed.

Featured beers will be a variety of Strong Beers. We plan on sampling: Youngs Old Black, Old Peculiar, Moretti La Rossa, Samuel Smith Imperial Stout, Old Rasputin Imperial Stout.

### 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 featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual Christmas party. Annual dues may be paid at the monthly meeting, or a check may be sent to:

**Treasurer, Beer Barons of Milwaukee**  
**P.O. Box 270012**  
**Milwaukee, WI 53227**

This newsletter will be sent free of charge 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 out reminders, so be sure to check the date on the label to see when it is time to renew.

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enjoy the hobby so much that we must share with others. I want to extend my thanks to each of you for all of your participation in last years activities.

I want to welcome Mike Rice as Treasurer, and Phil Rozanski as Secretary/Newsletter Editor. Rich is a repeat offender (er ...) officer. Congratulate all of them, and thank them for their work. The Editor has the heaviest work load of all. Many hours are put into the collection of articles, printing, folding, labeling, and stamping of all these letters. The President of Vice has to call and beg the local brewmasters to spend their time and beer entertaining us each month. You would think 1 year of begging and you would want to give it up! Rich is willing to do it yet again. Our Treasurer has to show up at every meeting no matter what. And ... he gets there early since he has to beat the first member to the door! Keeping track of who is naughty and nice (oops wrong guy) ... who is paid up and who is not is a daunting task. You need to know everyone, and remember to remind them as they walk in the door that their dues month is today. So say hello to your new officers and thank them for their efforts.

This is a new millennium for us. (This is year One. Year Zero didn't count. :- ) Lot's of great things to do this year. I know we don't have a World Beer Cup to attend, but that does not mean there is not a lot to do. We have the Food and Froth next month, and the State Fair and Harvest fair we attend each year. The club picnic has grown to be one of the best activities we do.

Although the Special Style Groups have dwindled, don't let that discourage you from chairing one. The club will pay for the ingredients. You get a group of brewers together and make a brew that you want to enjoy. Feel free to make 2 or 3 different batches with minor changes to them. Then, present them at a club meeting and we can all learn from what your group has done. A great opportunity to make that beer you always wanted to try out.

The Holiday Party was great. Lot's of members and their significant others attended. We gave out some really cool door prizes. Those prizes seem to get better every year. I can't wait to see what the donations are this year.

Enough for my first month. Keep tuned in. I almost always have something to say. Feel free to send me an email, or call me if you have any suggestions or things you want to talk about. I am always willing to listen. (I just don't remember what was said. :-))

A Good Beer to All, and to All a Good Beer!

*Jeff Kane*

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Entries due March 15<sup>th</sup> - 17<sup>th</sup>; For information call (630) 378-4694, or go to the Urban Knives of the Grain website at: [home.earthlink.net/~mckennst/ukg.html](http://home.earthlink.net/~mckennst/ukg.html)

*Thanks to the Cream City Suds for some of the information: [www.creamcitysuds.com](http://www.creamcitysuds.com)*

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## Corny Keg and Half Barrels

We would like to finalize the orders for the 5 gallon Cornelius Kegs and Half Barrels that we will be acquiring for club members through a sister club, The Green Bay Rackers.

Just to refresh everyone's memories, the kegs are \$12 each and the half barrels are \$25 each. We ended up with a fairly large order so it would be impossible for the Beer Barons to front the money to pay for the purchase. With this in mind we are asking members who placed an order to please pay in advance at the January meeting.

We also need to know if anyone with a truck would be willing to pick up the order in Green Bay. We've already had one person volunteer but considering that 25 half barrels alone have been ordered we will probably need at least one other vehicle. \*

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## Beer Barons Club Shirts

There finally is some progress being made on the Beer Baron shirts. The embroiderer was having some minor problems with the logo, but now everything seems to be ironed out and with some luck we could possibly have shirts by this months meeting.

The embroiderer has assured us that the finished product will look fantastic. \*

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## Newsletter on the Web

I am in the process of creating a website where anyone can access the current and archived club newsletters. You will be able to read the newsletter using Adobe Acrobat®, which if you don't have you can download for free. I should have it up and running shortly after this newsletter goes to press. When I get it running, club members on the Beer Barons list server will receive an e-mail with the URL and of course I will publish the URL in the next newsletter.

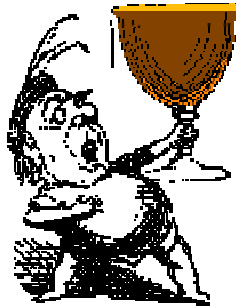
Once again I would like to remind club members that if you haven't already signed up for the e-mail list server you can by sending Jeff Kane an e-mail at [jeff@kane1.com](mailto:jeff@kane1.com). If you already joined you can send e-mails to the group at: [MilwBeerBarons@eGroups.com](mailto:MilwBeerBarons@eGroups.com) ♦

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The **BARON MIND** is published monthly for the **Beer Barons of Milwaukee** thanks to the efforts of Phil Rozanski, Jeff Kane, Rich Grzelak, and other club members who contribute articles. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

# STRONG ALES

This month we will be sampling a class of ales referred to as Strong Ales. These are the ales that give you that "warm" feeling due to their higher alcohol content. They also possess a nice malty flavor. The hops are balanced with the malt to give a well rounded taste.



Following are the four styles that are commonly designated as Strong Ales

## Old Ale

In the British style, an ale of high alcoholic strength, generally not as strong or rich as a barleywine (though there are exceptions). Most feature malty and fruity flavors and aromas although the finish may be dry. Long term aging in the bottle may give old ales oxidative flavors like a fine old port or Madeira wine.,

OG Range: 1.060-90+

IBU Range: 30-60

Body/Mouthfeel: Medium to full bodied

Color: Medium amber to very dark red-amber

COMMERCIAL EXAMPLES: THEAKSTON'S OLD PECULIER, YOUNG'S WINTER WARMER, THOMAS HARDY'S ALE.

## Strong 'Scotch' Ale

Rich beers with a very full-bodied, malty character with some kettle caramelization. A buttery flavor may also be present. Low hopping, but enough to balance the intense maltiness. Slight roasted malt qualities may be provided by the limited use of dark roasted malt or roasted barley.

OG Range: 1.072-88

IBU Range: 14-35

Body/Mouthfeel: Full bodied

Color: Copper to black

COMMERCIAL EXAMPLES: TRAQUAIR HOUSE, MACANDREWS SCOTCH ALE, VERMONT PUB and BREWERY WEE HEAVY.

## Russian Imperial Stout

Originally brewed to withstand shipping from Britain to the Baltic and thus of high alcoholic strength. Often has an intense 'burnt currant' character. Esters from fermentation and roastiness from the dark roasted grains used are also prominent. Highly hopped for bitterness, aroma, and flavor. Very full bodied. Very dark reddish-black opaque in color.

OG Range: 1.075-95+

IBU Range: 50-90+

Body/Mouthfeel: Full bodied

Color: Dark copper to Black

COMMERCIAL EXAMPLES: SAMUEL SMITHS IMPERIAL STOUT, JOHN COURAGE RUSSIAN IMPERIAL STOUT.

## Barleywine

The richest and strongest of ales. Many feature fruity aromas and flavors and may possess a residual flavor of unfermented sugar. High hopping rates are used to balance the intense

maltiness and/or sweetness of these powerful beers. American versions tend to be intensely hoppy and alcoholic, the British versions less so. Pale and dark styles are known, and color may range from rich gold to very dark amber into brown. Flavor is notable for great intensity of maltiness and prominent hop bitterness for balance; well-aged examples may also show oxidative flavors. Full bodied, generally low carbonation.

OG Range: 1.080-120

IBU Range: 50-100

Body/Mouthfeel: Full bodied

Color: Copper to medium brown

COMMERCIAL EXAMPLES: ANCHOR OLD FOGHORN, YOUNGS OLD NICK, SIERRA NEVADA BIGFOOT, ROGUE OLD CRUSTACEAN. ♦

## Man's Best Friend?

By Phil Rozanski

Last summer while on an ale hunt at my favorite liquor mart I happened to notice a bottle with an unusual looking label. It was from a brewery named Hair of the Dog. The label stated the contents as Golden Special Ale with the name *Fred*. Well, I took note of the label and continued on my hunt. I didn't think any more about this peculiar beer until I read about it in the

November/December issue of *Zymurgy*. As soon as I could after reading about it I went and picked up one of these little guys. I have to say it was remarkable. It's definitely one of those "must try" strong ales.



Alan Sprits' Hair of the Dog Brewery is located in Portland Oregon and specializes in bottle-conditioned, high-gravity, strong ales. Fred is actually one of his newer concoctions based on a strong ale, Columbus, from a brewery in Amsterdam. You can see from the 5 gallon recipe below (which is reprinted from *Zymurgy* and is the actual recipe from Alan Sprits) Fred is brewed with a whopping 29.5 lbs. of grain and

hopped with 11 different varieties of hops. The bottle I had the pleasure of drinking was 10% abv. This years batch, according to *Zymurgy* is 11.5%!

While it isn't one of the normal "strong ales" you really must try a bottle of Fred. By the way Fred is named after beer writer & historian Fred Ekhardt. ♦

### Fred

#### Recipe for 5 US Gallons

25	lb Gambrinus 2-row malt
2.5	lb aromatic malt
2	lb flaked rye
1.5	lb dark Belgian candi sugar
0.75	oz Progress hops (5-7.5% alpha acid) (FWH*)
0.75	oz First Gold hops (6.5-8.5% alpha acid) (FWH*)
0.75	oz Brewer's Gold hops (5.5-8% alpha acid) (FWH*)
0.75	oz Liberty hops (3.5-5.5% alpha acid) (FWH*)
0.75	oz Fuggles hops (3.5-5.5% alpha acid) (30 min)
0.75	oz Amarillo hops (30 min)
0.75	oz Northern Brewer hops (7.5-8.5% alpha acid) (30 min)
0.75	oz Crystal hops (3-3.5% alpha acid) (10 min)
0.75	oz Saaz hops (3.5-5% alpha acid) (10 min)
0.75	oz Styrian Golding hops (4.5-6% alpha acid) (10 min)
0.75	oz Chinook hops (11-14% alpha acid) (10 min)
	Wyeast 1728 Scottish ale yeast
	Forced CO <sub>2</sub> to condition

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# BARON MIND

Beer Barons of Milwaukee  
P.O. Box 270012  
Milwaukee, WI 53227

**First Class**

## Baron Mind

*Recipe from page 3*

*\*FWH=First Wort Hopping -- the hops are to be added to the wort as soon as it goes into the kettle and before it comes to a boil.*

- Original gravity: 1.104
- Final gravity: 1.024
- Boiling time: 120 min
- Primary fermentation: 68° F for 10 days
- Secondary fermentation: 45° F for 2 weeks

Mash grains at 154° - 156° F for 1 hour; minimize sparge to maximize wort gravity. Boil 1 hour, add sugar and boil 1 additional hour.

## 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 Their Friday Fish Fry

Cocktail Hours: 3 to 6 P.M.