



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2001

❖ From the president's desk ❖

Fellow Beer Enthusiasts,

It is now FeBREWary. The cold weather is perfect for cuddling up to a boiling pot of wort. :-) "Which style should I make", you ask? How about a nice winter warmer for December. It takes a while for that kind of beer to mellow. Of course that means you will have to make 2 batches so you have something to drink sooner.

Our meeting this month will cover a lot of ground, so be sure to attend. We will have a guest speaker from Stout Brothers. Al Bundy

will be sharing some of his adventures in brewing with us. We will also get the t-shirts and kegs distributed. I want to reintroduce the monthly homebrew question and answer period. We think this is a very important of who we are as a club, so even with the busy night, we will make some time for it.

The Board has started to review the by-laws, and found that there are suppose to be 2 more members for the board elected from the membership. We want to elect a couple people to fill those positions right

See *Desk*. Page 2

Upcoming Events

Meetings

- February 28th:** Stouts
- March 28th:** Bocks
- April 25th:** IPAs & APAs
- May 23rd:** Field trip to Sprecher
- June 27th:** Homebrew Night
- July 25th:** TBA
- August 22nd:** Wiess
- September 26th:** Oktoberfest
- October 24th:** Belgian Style Group
- November 28th:** TBA
- December 19th:** Christmas Party

Tastings & Competitions, etc.

March 1 - 3, 2001 - Chicago, Illinois; Real Ale Festival 2001

- Location:** Goose Island Wrigleyville, 3535 N. Clark Street
- The largest collection of cask ales outside of Britain. This year we are expecting approximately 150 casks in total.
 - Award winning Cask Ales from scores of American breweries
 - Specially Imported British Casks: Selections to be announced.
 - National Cask Ale Competition Awards (Saturday at Noon)
 - Homebrewed Real Ale Brew-off (Thursday evening)
 - Bottle-Conditioned Beer Awards (Thursday evening)
- Hours:** 6-10 p.m. Thursday, 4-11 p.m. Friday, noon-11 p.m. Saturday
- Admission:** \$10 at the door for each event or session. This includes: admission, souvenir glass and program plus your first four samples of beer -- equal to one pint.
- Organization:** Craft Beer Institute
- Contact Name:** Ray Daniels
- Contact Phone:** 773-665-1300

See *Events*, page3

February Meeting

Brews

Al Bundy from Stout Bros. will be speaking about black beers, particularly Stouts and Porters. He will be bringing along his House Stout and Cranberry Porter. The club will be presenting a variety of stouts. We plan on having Guinness in both cans and bottles, Gray's Oatmeal Stout, and Young's Double Chocolate Stout.

Agenda

- The Cornelius kegs and half barrels will be ready for pick up at this month's meeting. If you haven't paid for your order yet, please have the money at the meeting. Again, the kegs are \$12 and the barrels are \$25.
- We are looking for a couple members to head a club tapping equipment committee. The function would be to assemble the parts needed by using a combination of donated and purchased parts.
- The club shirts are done! You will be able to pick them up at this month's meeting. If you haven't paid for your order yet please bring \$32.00 per shirt to this month's meeting.

A Special Thanks

We would like to thank the following members for helping out at the Milwaukee Public Museum's Food & Froth: Kevin & Lora Moon, Mike Teed & Keith Bartly. A special thanks to Kevin for donating the beer. Thanks also to Dan & Connie Schlosser for helping at the Vintner's booth. ☼

Desk from page 1

away. I am sure the reason we have not filled them in the past is that at one time we had a hard enough time just getting 4 people to fill the officer positions. This gives people an opportunity to get familiar with the inner workings of the club. Have a couple names in mind to nominate at the February meeting. The purpose of the 2 positions is to help the board make decisions about the club. Those elected in this first election will have a one year term that will end in December just like the officers. It is due to the short year left that we want to elect them right away.

We will try to serve the beer a little quicker from now on. With speakers, we have to let them do their thing, but will try to make sure everyone has a beer to sample. If you feel we are getting lax in getting a brew to you, please raise your hand, and remind me that you are thirsty. :-)

As discussed last month, we will start the Social Hour again. It will start by coinciding with the Board Meeting night. March's will be held at Hanley's Irish Pub on 35th & State. It will be Thursday March 8th at 8:00PM. That is 1 hour after the board meeting starts. If you have any ideas of places to meet, let me know. Variety makes it more interesting.

Now for the bad news. The cost of publishing the Newsletter has risen in the last 8 years since the current dues were set. For the last couple of years, it has cost us more to publish them than we take in. Rather than making up for that money in other areas like monthly meeting fees or raffles, we decided to raise the dues. Beginning March 1, the annual dues will be \$15. The monthly meeting fee will remain \$5 unless we have a more expensive brew available. This decision was not made lightly. We hope the extra \$5 per year will not cause any problems. Maybe this increase will last for another 8 years.

Blessing of the Bock is coming up soon. Be sure you have your tickets ahead of time, as they are expensive at the door. Next month we have Dan Carey of New Glarus, and in April we will talk about Hops. Dig up some of your rhizomes, and share them at the April meeting. Enough for now. See you all Wednesday.

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



New Club Positions

At the March meeting we will be nominating and electing two individuals who will each serve a one year term as Member at Large.

You say you've never heard of such a position? Neither have I before reading the club's constitution. According to the constitution their function will be to provide input at the monthly Board of Directors meetings. This position has fallen to the wayside for some reason and the club's Board of Directors has decided to resurrect it.

Anyhow, give some thought as to who you would like to nominate at the March meeting. ✨

Riverwest Pub Crawl

Club member Eric Peterson would like to announce the First Annual Riverwest Pub Crawl. It will take place on St. Patrick's Day, Saturday, March 17. Start time is between 1 and 7pm., and ends when the bars close. The starting location is 804 E. Wright St., where the participants will pick up their souvenir beer stein, beer tickets for six beers at six different bars, snacks, maps, enter for raffle prizes, and taste beers from Onopa Brewery, Harbor City Brewery, and Liquid Creations (so far). Cost is \$20 per ticket.

Proceeds will be donated to the Variety Club Children's Charities of Wisconsin. Volunteers are desperately needed. Eric will be bringing a volunteer sign-up sheet and tickets to the February meeting. For more information call Erik at 414-899-5906.★

State Fair Competition

Jerry Uthemann indicated at last month's meeting that he will not be able to run the homebrew competition at this year's State Fair and asked if anyone would be interested in taking over the role. I am pleased to announce that our former president, Larry Tischer, has agreed to take over the roll for this year. We'd like to thank Larry for stepping in.✨

Homebrewers, Start Your Kettles!

June's style of the month is homebrew. The plan is for club members to bring in some of your homebrew to share with other club members. With that in mind, it probably would be a good idea to brew up a batch now so it will be ready by June.

In the past when we've had a homebrew meeting, the monthly meeting fee is waived if you bring in at least a 6 pack of homebrew or microbrew if you're not a homebrewer. ✨

Style Groups

Larry Tischer has expressed an interest in forming a Belgian Ales style group. You can contact Larry at 414-327-7014 or of course at the meeting. If you never were in a style group it's a great place to get to know fellow club members and to learn more about beers that we so love to drink. Of course we are always looking for members to start new style groups. ✨

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 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.**

March 11, 2001 - Milwaukee, Wisconsin; The Milwaukee Beer Festival Featuring The "Lucky" Thirteenth Annual Blessing of the Bock

Location: Serb Memorial Hall, 5101 Oklahoma Avenue
Witness the Blessing of the Bock, buy brewery memorabilia, taste Bock and Specialty Beers, meet the brewery reps. Breweries being represented and what they're bringing:

- Angelic Brewing Co., Madison, Wisconsin; Liberator Doppelbock, Believer's Bitter
- Delafield Brewhouse, Delafield, Wisconsin; Malzinator Doppelbock, Fruhlingzeit Maibock, Freistadter Pils
- Flossmoor Station Brewing Co., Flossmoor, Illinois; Old 420 Wheat Wine, Todd & Bill's Excellent IPA
- Lakefront Brewery, Milwaukee, Wisconsin; Golden Maple Root Beer
- Leinenkugel Brewing, Milwaukee, Wisconsin; Creamy Dark, Honey Weiss
- Pioneer / Wisconsin Brewing Co., Black River Falls, Wisconsin; Oderbolz Bock, Oscar's Chocolate Oatmeal Stout
- Brewmaster's Pub, Kenosha, Wisconsin; Artimator Doppelbock, Double Chocolate Stout
- Flatlander's Restaurant & Brewery, Lincolnshire, Illinois; Doppelbock
- Huber Brewing Co., Monroe, Wisconsin; Berghoff Bock, Berghoff Classic Pilsner, Berghoff Pale Ale
- Point Brewery, Stephens Point, Wisconsin; Surprize

Hours: Noon to 4:30 p.m

Admission: \$30 at the door, \$25 advance admission. 6 or more advance tickets \$20 each.

Organization: Vietnam Veterans Against the War

Contact Name: John Zutz

Contact Phone: 414-372-0749

Website: <http://www.milwaukeebeerfest.com/info.html>

Homebrewers !! The Blessing of the Bock Homebrew Competition is March 10. Sponsored and run by the Milwaukee Beer Barons. Beer Styles this year include Bock, Doppelbock & Weizen Bock. Entries need to be submitted to The Purple Foot, 3167 S. 92nd St, Milwaukee, WI by March 5. Prizes will be awarded March 11 prior to the Blessing of the Bock at Serb Hall. Questions, (414) 327-2130.

March 13, 2001 - Milwaukee, Wisconsin; First Annual Riverwest Pub Crawl

See article on page 2.

March 24, 2001 - Warrenville, Illinois; Drunk Monk Challenge Y2K+1

Location: Two Brothers Brewing Co.

First leg of the 2001 Midwest Homebrewer of the Year competition, featuring 'The Menace of the Monastery' competition.

Anyone may enter. Beer must be entered under the name of all brewers who helped. Beers brewed in commercial licensed facilities are ineligible. Beer, Mead, & Cider entries will be judged in classes and subcategories listed in the 1999 BJCP Style Guidelines.

Hours: 9:00 a.m. - 6:00 p.m.

Admission: None

Organization: Urban Knives of Grain

Contact Name: Joe Formanek

Contact Phone: 630-378-4694

March 10 - 11, 2001 - Urbandale, Iowa; Heartland Homebrew 2001

Location: Lions Club Urbandale

Entries due by 3/4/01 with \$4 entry fee.

Two (2) bottles per entry. Only brown or green unmarked 10-16 oz. bottles accepted. Limit of two (2) entries per category. Each entry must be uniquely different. Entries must be received by 7:00 p.m., Sunday March 4th, 2001 at: Heartland Homebrew Supply, 1042 73rd Street, Des Moines, IA 50311. All Beer Judge Certification Program (BJCP) styles will be accepted including mead and cider. The Director of Judging may combine categories with limited entries if necessary. Entries must score a minimum of 25 points in order to win a category. Bottles will not be returned.

Organization: Heartland Homebrew Supply

Contact Name: Bill VanZante

Contact Phone: 515-270-6785

Contact Email: vanzantewm@phibred.com

March 21, 2001 - Chicago, Illinois; WhiskyFest Chicago

Location: Hyatt Regency

More than 250 of the world's finest and rarest single malt and blended Scotch whisky, bourbon, Irish, Canadian and Tennessee whiskies will be available for sampling. Michael Jackson, renowned whisky expert, will be giving the keynote speech at the event which is sponsored by Malt Advocate magazine. Ten additional distillery managers and master blenders will also be giving seminars. A gourmet buffet will be available all evening.

Hours: 6-10 p.m.

Admission: \$65

Contact Phone: (800) 610-MALT

April 7, 2001 - Blue Island, Illinois; 10th Annual Chicago Cup Challenge

Sponsored by Brewers Of South Suburbia. 10th Annual Homebrew Contest featuring separate Best Of Show Competitions for Beer and non-Beer entries. Entries due 3/19/01-3/30/01 with \$6 for 1-2 entries; \$5 for 3 or more entries. Awards Ceremony will take place May 4.

Contact Name: Jerry Sadowski

Contact Phone: 708-758-6045

Contact Email: jsadow1@email.msn.com

April 20 - 29, 2001 AHA National Homebrew Competition, First Round

Entries due 4/4/01-4/13/01 with \$8 for AHA members, \$12 for non-members per entry. Entry forms can be found in the Jan/Feb Zymurgy. See www.beertown.org for Rules & Regulations or call for more information.

Contact Name: Gary Glass

Contact Phone: 1-888-UCANBREW

Contact Email: gary@aob.org



New Members

Welcome to new members Bill Crandall of Milwaukee, Darin Frea of Milwaukee, Jay Maikowski of Greendale, and Dave Reid of Hales Corners. ☼

There's a good new brew on Water St.

by Jeff Sherman

There's a new brew on Milwaukee's Water Street. The brothers Leszczynski, the boys that own O'Danny's and the Oak Barrel have taken a dead building and given it new life. Perched near the corner of Water and Wells Sts. (777 N. Water St.), Stout Bros. Public House is going strong, brewing fine beer and serving up mighty fine food.

Expect a great looking place. With more than 8,000 square feet, Stout Bros. uses its huge oval bar, cream city brick, natural wood floors and separate dining area to create a friendly, inviting experience. Photos of old Milwaukee breweries accent the walls of the former office and warehouse building.

Expect a good crowd, nice diversity and friendly service. On several visits, we've seen business people, pre- and post-theater goers, college students and many of the baby-boomers who now live in the area. It's a great place to watch a game, grab dinner or just have a beer. It's not a drinking hole, but it's not so upscale that it scares away the college crowd. A true meeting place, Stout Bros. has something for everyone.

Expect good beer. Don't compare it to the somewhat generic national micro brews at Rock Bottom. Stout Bros. brews are a bit more upscale and expensive but, most importantly, better tasting. Brewmaster Al Bunde now has all six of his brews available, including Stronghold Pilsner, Yodeler Weisse, Taverner Nut Brown, Underground IPA, Yank Cream Ale and Celtic Cross Ale. All very tasty, all very cold. Try the sampler platter, or try a new one each time you visit.

Expect darn good food. The veggie melt is great. The fries, when crisp, are also very good. Appetizers run \$5.75-\$7.50, with basic stuff like bruschetta, mini-pizzas and Buffalo wings and more intense options like stuffed tomatoes. Sandwiches and entrees are good, too. And, don't forget about breakfast and Sunday Brunch. A nice touch and something pretty unique in the brew pub world.

Oh yes, be sure to wash your hands. This may sound weird, but the soap in the bathrooms is great. A blue shaving cream-type sud has a nice smell and good feel. It's the little things like this that make a joint cool.

Stout Bros. Public House is open from 7 a.m. to bar time Monday-Saturday; Sunday for brunch from 10 a.m. to 2 p.m.

Source: *On Milwaukee.com* <http://www.onmilwaukee.com>



Oatmeal Stout – The Breakfast of Champions

Oatmeal Stout was once on the very edge of extinction. I suspect that early brewers used oatmeal in their brews as a cost saving measure or during times of barley shortages. Craft brewers have resurrected the style from the dead and many microbreweries and brewpubs feature Oatmeal Stout in their seasonal lineup. Two examples immediately spring to mind when I think of the style.



Anderson Valley Barney Flats Oatmeal Stout is an exemplary example of the American interpretation of the style. This stout is available in many western states and shouldn't be missed. The malt profile is a near-perfect blend of underlying sweetness, dry roastiness, and the slick mouthfeel imparted by the oats.

Samuel Smith's Oatmeal Stout from Tadcaster, England is thought by many to be the quintessential Oatmeal Stout. This venerable Yorkshire brewery reintroduced the style in 1980 and has won many awards around the world. Much of the flavor of this fine stout comes in the finish. The full body and slippery mouthfeel seem to postpone the true flavor. I've found few beers that change their aroma at different temperatures than this one. I prefer to start my pint at 50 degrees and savor it as it warms to near room temperature. Bottled in clear glass, you might do well to acquire your six-pack from a sealed case.



Vital Statistics

The Beer Judge Certification Program has recently revised their style guidelines for Oatmeal Stout. Here are the style parameters as of August 1999:

Aroma: Mild roasted grain aromas. Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

Appearance: Black in color. Thick creamy head. Dark color will likely obscure any clarity.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

History: A variation of sweet stout that is usually less sweet than the original.

Comments: Between sweet and dry stouts in sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

Brewing Statistics:

OG: 1.035-1.060

IBUs: 20-50

FG: 1.010-1.018

SRM: 35+

ABV: 3.3-6.0%

Commercial Examples

Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Gray's Oatmeal Stout, Goose Island Oatmeal Stout, Wisconsin Brewing Oscar's Oatmeal Stout

Source: <http://www.beer.about.com>



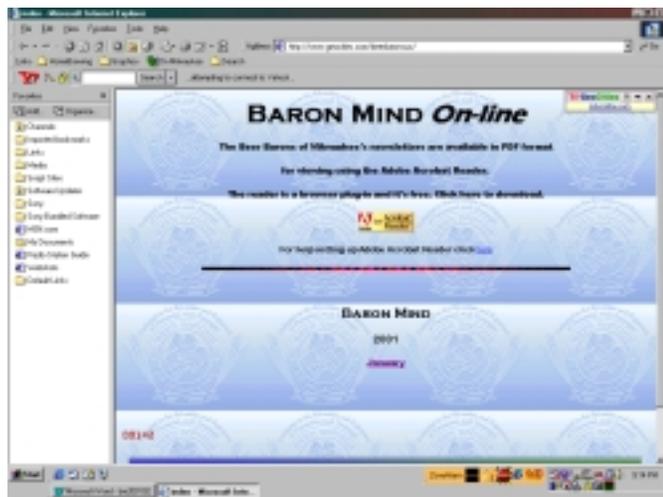
Check out the Oatmeal Stout recipe on page 5

Baron Mind *On-Line*

As it was reported at the January meeting, the Beer Barons' newsletter Baron Mind, can be found at the following URL <http://www.geocities.com/beerbaronsus>. Geocities offer free website hosting so there is no cost to the club. The newsletters are stored as Adobe Acrobat files. The Adobe Acrobat Reader is a plug-in is required for reading these files. There is good news though, if you don't have it currently loaded on your computer you can download it for free. The Baron Mind website has a link that will get you to the Adobe website where you can download it.

For the present time I plan on only posting the current newsletter plus an archive of the newsletters that I have published.

In the future I would like to expand the website with other features like a recipe archive, links to other homebrewing sites, etc. *



Oatmeal Stout

5 gallons, all-grain

The recipe specifies about 10 percent oats, for which a single-step infusion mash will suffice.

Ingredients:

- 8 lbs. pale two-row English ale malt
- 1 lb. crystal malt, 60° Lovibond
- 18 oz. oatmeal (quick)
- 0.5 lb. chocolate malt
- 0.5 lb. roasted barley
- 1/2 tsp. Irish moss
- 2 oz. Fuggles hops for boiling (4.2% alpha acid), 45 min.
- 1 pack Wyeast 1084, Irish ale yeast

Step by Step:

Prepare a yeast starter a day or two before you start your brewing. Mix the crushed grains well in a clean, dry bucket. Heat 11 qts. of water to 174° F. Mash in slowly in stages, as described below. The temperature of the mash should be between 150° and 158° F. Within this range, higher levels give a less fermentable wort and a more full-bodied beer. Lower temperatures give a more fermentable wort. Acidify 5 gals. of sparge water to a pH of 5.7 using lactic acid. Homebrewing shops sell solutions of 88 percent lactic acid concentration. A stock solution of the acid may be prepared by mixing 2 tsp. into 3 cups of water. This stock solution can be stored, and using about 1/2 cup



will reduce the pH of 5 gals. of tap water to nearly 5.7. Be sure to verify this using pH papers or some other means. Acidification prevents excessive extraction of husk tannins. Heat the acidified sparge water to a temperature at or just below 170° F. Maintain the mash vessel at temperature for at least 1 hour.

Mash out, raising the temperature of the mash to 168° F. To begin the sparge, slowly drain and collect 1/2 gal. wort from the lautertun, then gently pour this back on top of the grain bed. Repeat twice more; this establishes the grain bed and produces relatively clear initial runnings of wort by filtering out any fine grain particles within the bed. Begin the sparge, maintaining the sparge water at or just below 170° F. Typically sparging for this recipe takes 45 min. to 1 hour. More time is needed if the oat content is increased. Collect 6.5 gals. of wort.

Boil the wort vigorously for 15 min. Add hops and boil 30 more min. Add Irish moss and boil 15 more minutes. Total boil is 60 min. Cool the wort to room temperature within 30 min. of the end of the boil. Siphon the wort off the trub into a sanitized fermenter. Aerate the wort for 15 min. Pitch the yeast starter. Seal the fermenter with an air lock, and let the fermentation proceed until complete. ☺

OG = 1.052 IBU = 35

Source: *Brew Your Own* <http://www.byo.com>

One for the Road

A herd of buffalo can move only as fast as the slowest buffalo. When the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members.

In much the same way the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, we all know, kills brain cells, but naturally it attacks the slowest and weakest brain cells first. In this way regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers. ☺

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.

BARON MIND

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

First Class

Baron Mind

Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet 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.