



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

April 2001

## ❖ From the president's desk ❖

Fellow Beer Enthusiasts,

It snowed yesterday! Just a little reminder that we still live in Wisconsin. Don't let the spring weather trick you. But do get your hops in the ground soon. If you already have hops, trim their growth by digging near the mound and pull out the rhizomes that are trying to put hops all over your yard. They are just siphoning off the energy the plant should be putting into cones! Then bring those rhizomes to the meeting and share. Store them in a cool dark place in a plastic bag. I am no expert, but I believe dry is better than wet. Of course too dry could mean it will die too. Either way, it should last a few weeks out of the dirt so we can share a little. I will try to do that this weekend myself.

I was recently at a private tour of the little Leimies Brewery on 10th street. The Brew Master (Greg Walter) is a homebrewer himself! They made a change in one of their brewing schedules, and had some fresh hop pellets left that were going to be thrown out. I rescued some of them, and will bring some to the April meeting. Bring a little plastic bag. It will be first come first served. I have three varieties (I don't remember what kind) and about a 1 quart bag of each one.

Someone mentioned Porter to me at the last meeting. I started thinking that the only beer I like as much as a stout is a Porter! So, I will start a Porter style

*See Desk, Page 2*



## Upcoming Events

### Meetings

- 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:** Holiday Party

### Tastings & Competitions, etc.

#### 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](http://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

#### April 27, 2001 - Milwaukee, Wisconsin: Brew At The Zoo

**Location:** Milwaukee County Zoo Zoofari Conference Center - Over 25 varieties of beer and gourmet sodas. Live music by Ceol Cairde. Raffle prizes. Must be 21 years of age to attend.  
**Hours:** 7:00 p.m. to 10:00 p.m.

**Admission:** Per person, \$20 in advance, \$25 at the door.

**Ticket Outlet Information:** (262) 786-9704

**Group Discount Information:** (262)567-6150

*See Events, page 3*

### April Meeting

The Wednesday, April 25th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 p.m.

The usual \$5.00 meeting fee will be assessed.

This month is dedicated to the growing and use of hops. Club members that currently grow hops are asked to bring in a few rhizome cuttings from their hop garden to share with those who would like to start their own plants. Mike Rice will address the group about the use of hops in homebrewing.

Our beers this month will be paying tribute to this noble plant. We will be sampling a variety of Pale Ales which most hop heads will agree are where hops have top billing. We are expecting to serve the following: Anchor Liberty, Anderson Valley IPA, Samuel Smith's IPA, Fullers IPA, and Three Floyd's Alpha King.

### 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 \$15.00. 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 party in December. 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.

### Desk from page 1

group. Anyone interested, come talk to me. We will need to meet a few times over the next few months to sample a few and see what we want to learn about them. Then later we will brew up a batch or 2 or 3 or 4 or ... you get the picture.

The board meetings are going well. I like to think we are getting a lot accomplished. We try to get more than one month ahead on planned activities. If we keep this up, September through December will be boring. :-). That 's OK though. Feel free to attend if you like. We have the social hour afterwards. At the very least come for that part. This months meeting was fantastic. I had never had a lambic on tap before. I drank three of them. All were very good, and I don't usually like lambics. Only problem was they ruined my palate for the oatmeal stout I finished off with.

One of the newest ideas from the Board is a Brewing Mentor Program. Not sure how (or if) this will work. The idea is to help a fellow brewer out. If you have been brewing for a while, I am sure you are willing to share what you have learned. There are always people who want to try new brews, but are unsure how to do it. If you have any ideas how we can get people together let a board member know. Maybe we should try a published brewing schedule. Not that many of us actually plan our brewing. :-). It would be a nice thing to have a regularly scheduled brewing session somewhere so people can try new things or just refresh their memories on some style they haven't brewed in a while. Besides it is another reason to drink beer and talk about it.

We have tried a couple club purchases in the past year. The coordination of these has been a nightmare. Yet, there is increasing demand to continue this practice. At the next meeting we will bring this up for discussion to see what kind of interest there is to continue doing that kind of stuff. By interest, I mean participation in the coordination, not just the want to see someone else do it! When we do this kind of thing, keep in mind that we should support our local suppliers, or we could lose them. If we do anything like this, it will be done through a local supplier as much as possible.

The newsletter is really looking great. Phil is doing a great job. As you can see, he has added 2 new pages lately. Feel free to let him know what you think.

I can see the grass in my yard turning green. Makes me think it is time to brew a lager. Who says power equipment and beer don't mix. You need more power to brew, and then when the mowing is complete, a couple cool lagers make the job all that much more enjoyable. Time to put up some strings for the hop plants. They are buds sticking up already. In a few weeks, they will be a foot tall. Then the next week they take off!

See you all on Wednesday.

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



### Invitation

Just a reminder. The Wisconsin Vintner's Association cordially invites all people interested in beer to come to our 7:30 pm meeting on May 9, 2001 at Clifford's Supper Club in Hales Corners. Mr. Klisch, from Lakefront Brewery will be the featured speaker. Bring a glass to sample featured beer and wine. Donation at the door will be \$5.00. You must be 21 to attend. If you have any further questions, call the Purple Foot at (414)327-2130.

## 2<sup>nd</sup> Annual Blessing Of The Bock Homebrew Competition Winners

Here are the results for the competition co-sponsored by the Beer Barons of Milwaukee and Cream City Suds.

The judging took place March 10<sup>th</sup>. Thanks go out to Russ & Jim Klisch for providing the judging site at Lakefront Brewery. Thanks also to the panel of judges which included Hans Kestler from Huber, Mark Bieser from the Milwaukee Ale House, Russ & Jim Klisch from Lakefront, and Jerry Uthemann from the Beer Barons. Finally, thanks to Larry Tischer for stewarding and Jerry Uthemann of the Purple Foot for coordinating the whole thing.

Awards were handed out on March 11<sup>th</sup> by Lynn McDermott. The following received the Cream City Suds-provided Pewter "Sudzzer" Award & Ribbon at the Blessing of the Bock:

- Best of Show Sudzzer Award for Weizen Bock to Gus LaRose of Milwaukee.
- Gold Sudzzer Award for Mai Bock to Jon Neshek of Hartland
- Gold Sudzzer Award for Dopple Bock to Jon Neshek of Hartland
- Silver Sudzzer Award for Traditional Bock to Peter Mulock of Milwaukee
- Silver Sudzzer Award for Weizen Bock to Pete Stackowiak of Racine
- Bronze Sudzzer Award for Bock to Andy Frahm of Washington Heights Homebrew Club.
- Bronze Sudzzer Award for Weizen Bock goes to Gus LaRose of Milwaukee

Congratulations to all of the winners. 🍷

### New Members

Welcome to new members Tim Smith of Milwaukee, Detlef Foerster of Hubertus, Jim Gaffney of West Allis, and Scott Rauguth of Sussex. 🍷

### May Officer's Meeting / Social Hour

Date: May 2nd  
Time: 7:00 for officers, social hour at 8:00.  
Place: Zur Krone  
839A S. 2<sup>nd</sup> St.  
Milwaukee, WI

### Big Brew 2001

It's still not too late to register a site with the American Homebrew Association for Big Brew 2001. As I said in last month's newsletter May 5<sup>th</sup> is National Homebrew Day. As the AHA has done in the past, homebrewers accros the country are invited to celebrate the day with a simultaneous toast at 12:00pm CST. Following that the brewing begins! There are three different recipes to choose from. The recipes as well as the registration form can be found on the AHA's website at <http://www.beertown.org/AHA/BIGBREW/index.htm>. If you don't have internet access let me know and I'll get you the form and recipes. 🍷

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

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Events from page 1

**APRIL 28, 2001 - Wauwatosa, Wisconsin; Spielmannzug Bockbierfest**

**Location:** Hart Park  
**Contact Phone:** (262) 246-4970

**MAY 5, 2001 - Steven's Point, Wisconsin; Steven's Point Spring Beer Fest**

**Location:** Steven's Point Brewery

**MAY 5, 2001- AHA National Homebrewing Day**

See article on page 2

**MAY 5, 2001 - St. Paul, Minnesota; 6<sup>th</sup> Annual Northern Brewer Homebrew Competition**

-Entries must be received between April 23<sup>rd</sup> and May 2<sup>nd</sup>  
-\$8 for first entry, \$6 for each additional  
-Three bottles required  
-First and second round judging May 5<sup>th</sup>  
-Best of show judging May 6<sup>th</sup>

**Location:** Sweeney's Saloon, St. Paul  
**Hours:** 1-5 PM  
**Contact Name:** Chris Schiffer or at [www.northernbrewer.com](http://www.northernbrewer.com)  
**Contact Phone:** (651) 291-8849

**MAY 12, 2001 - Eau Claire, Wisconsin; The Western Wisconsin Brew Fest Benefit for United Cerebral Palsy**

**Location:** Northwoods Brewpub  
**Hours:** 1-5 PM  
**Contact Phone:** (715) 284-7553

**MAY 20, 2001 - Chilton, Wisconsin: 10th Annual Wisconsin Micro-Brewery Beer Fest**

**Location:** Calumet County Fair Grounds  
- 22 different breweries.  
- Food and cigars for sale.  
- Brewery memorabilia for sale.  
- Two bands playing throughout the event.

**Hours:** 1:00 p.m. to 6:00 p.m.  
**Admission:** \$20.00 (includes commemorative mug) - Tickets must be ordered in advance. No charge for designated drivers.  
**Ordering Information:** Send a check for the total amount of your tickets and a self-addressed stamped envelope to: Rowland's Calumet Brewery 25 N. Madison Street Chilton, WI 53014

**Additional Information:** Call (920) 849-2534 or visit website at [www.calumetcountyfair.com](http://www.calumetcountyfair.com). The website has directions, lodging and campground listings, and general information.  
**EXTRA! Ale House Bus to Chilton:** Once again the Milwaukee Ale House is chartering a bus (with bathrooms) to the festival in Chilton. For \$40.00 +tax gets you the party on wheels, entrance into the festival, plus the exclusive Milwaukee Ale House Beer Team T-shirt. Tickets are available at the Ale House Host Stand. This bus ride sells out every year, especially with our repeat riders, so plan ahead and buy your ticket A.S.A.P. The bus leaves at 10.30am and returns about 7.30pm

**May Meeting**

A little advanced warning about May's club meeting which will be a field trip to Sprecher Brewery. Due to the fact that the bar closes at 9:00p.m., the meeting will start promptly at 6:30p.m.

**Polo Shirt and T-shirt Orders**

We now have a large enough polo shirt and t-shirt order. If you would like to get in on the order, contact Larry Tischer at (414) 327-7014 or see him at the April meeting.

**June is Homebrew Month**

June's meeting is dedicated to homebrew. Everyone that homebrews is encouraged to bring in their best concoction for all to sample. We would especially like to see corny kegs brought to the meeting. We still have a sweet deal for you. If you'd like to brew up 5 gallon batch for the meeting, **THE CLUB WILL PAY FOR IT!** How can you beat that?

Plan on brewing soon though. We want that beer properly conditioned in time for the meeting.

**Style Groups**

There's finally some news to report on club style groups. I've already reported that Larry Tischer has volunteered to chair the Belgian Ales style group. I'm happy to announce that we now have two additional style groups. Jeff Kane will chair the Porter style group and Mike Schwartz will chair the Bock/Marzen style group. If you're interested in participating in any of these groups contact the style group leaders at the April meeting.

**Missing Members**

We've got a problem with the accuracy of the membership list. In a nutshell, we have quite a few members that have either dropped from the club or are simply late in paying club dues. Club by-laws state that members will only be carried for 3 months following lapse of dues. We've let this go and now it's time to clean up the mess. The following is a list of members that fit these criteria. If you're on the list and you've paid, let us know. Please be honest. Otherwise promptly pay or you will be dropped from the membership list. Dues can be paid at the monthly meeting or by mail. See the front to this newsletter for the mailing address.

Now the list with name and the date dues expired:

Adolf Artuso 12/00; Mark Gerke 12/00; John Henning 1/01; Donna Hodgson 12/00; Rob Kaczmarek 1/01; Ray Karshna 9/00; Richard Karshna 9/00; Jerry Kipp 1/01; Robert Kustra 10/00; Mark Madigan 12/00; Andy Rothfelder 1/01; Steve Tomczak 1/01

**Buying Ingredients**

It has come to our attention that some club members would like to see if the club could use it's group buying power to get brewing ingredients at a reduced price. We were thinking that ingredients might include 2-row malted barley, grain extracts and possibly hops. If there's enough interest in this we'll pursue the idea. Let us know what you think.



Larry accidentally walks into one of those "A guy walks into a bar" jokes.

# Hop Gardening

This month club members currently growing hops will be bringing in rhizomes from their plants so those interested can start growing their own hops. I've been growing hops for 5 years now and take it from me, hops are extremely easy to grow. The following is a very good article from the Freshhops website describing the ins and outs of growing hops. Good Luck!



## Introduction

The hop (*Humulus Lupulus*) is a hardy, perennial plant which produces annual vines from a permanent root stock (crown). Vines may grow up to 25 feet in a single season but will die back to the crown each fall. In addition to the true roots and aerial vine, the crown also produces underground stems called rhizomes. Rhizomes resemble roots but possess numerous buds and are used for vegetative propagation. Thus propagated, all plants of a given variety are genetically identical.

Hops are dioecious, which means they have separate male and female plants. Only the female produces the flowers that are used for brewing or medicinal purposes. Male plants have no commercial value, but are used to pollinate females. Pollination stimulates higher yields by increasing cone size and seed set, but because brewers prefer seedless hops, males are only grown with other wise poor yielding female varieties. Hop seed from a pollinated female is only planted when a cross between the male and female is desired to obtain a new variety.

Hops are native to the temperate zones of the northern hemisphere. They are found wild in western Europe, Asia and certain parts of North America. Commercial hops are generally grown between the 30th and 50th parallel north or south latitude and at various altitudes. Therefore the ability to grow hops is usually not limited by your location on earth. The health of the vine is more dependent on the growers ability to provide proper growing conditions and care. Under good conditions, hops are a prolific vine, will produce from 1/2 - 2 pounds of dried flowers per plant, and will be a joy to grow and utilize.

## Planting

The soil should be tilled to create a weed free area. A strong support system is need for the plant to climb on. Look for space along fences, garage, or property lines. Plant in early spring once the threat of frost is gone but no later than May. the soil should be worked into a fine, friable condition prior to planting. In cold climates you can plant rhizomes in pots and transplant in June.

Plant 1 rhizome per hill with the buds pointed up and cover with 1 inch of loose soil. Hills should be spaced at least 3 feet apart if the hills are of the same variety and 5 feet apart if they are different. The first year the hop plant requires frequent light watering.

## Growth Cycle

In this discussion of hops, I will be referring to the female of the species. Being a perennial, the hop lays dormant during winter and is rather unaffected by freezing temperatures. The time of year when the annual vines break ground, when they flower and when they die back is very much determined by local temperature and day length. The vines will not break ground until soil temperatures have risen to the point where most spring flowers appear. A minimum of 120 frost free days are required for the hop to fully ripen a crop of flowers. Once out of the ground the vines need to be supported off of the ground. Vegetative growth continues until approximately mid-July when most hops are either past bloom or in full bloom depending up on location and variety.

At this "burr" stage the flower is approximately 1/4 inch in diameter and is composed of many florets whose styles give it a spiny appearance. This is when the flower is receptive to pollen and if males are present, wind-borne pollen will fertilize the female flower and result in a seeded female hop cone. Regardless of pollination, the styles eventually fall off and miniature petals grow which eventually result in a cone-like structure.

Most female flowers develop and ripen predominately between mid-August and mid-September depending on location, weather, and cultural practices. Commercial growers actually delay flowering by removing the earliest vines in the Spring in order to enhance regrowth and encourage a higher yield of flowers. After the flowers ripen, the vine will continue to build reserves until it totally dies back with the first freezes of Fall.

## Production

Because hops can produce such a large vine in a matter of months, they will use a large

amount of solar energy, water, and nutrients. It is not to say that the hop will not grow under less than optimum conditions, only that the vines will be smaller. Hops prefer full sun and rich soil, preferably light textured, well-drained soil with a pH of 6.5 - 8.0 . If drainage is a problem, small mounds can be built using surrounding top soil mixed with organic matter. Because the hop is a perennial, it's not a bad idea to dig holes about one foot deep so that some manure and other slow release organic fertilizers can be mixed with your soil and replaced into the hole. This puts the nutrients in the root zone.

Rhizomes should be planted vertically with the bud pointing up or horizontally about 1" below the soil surface. First year hops have a minimal root system and require frequent short waterings much like any baby plant, but do not drown it with too much water. Mulching the soil surface with some organic matter works wonders in conserving moisture as well as helps control weeds.

Once the hop is established after the first season, less frequent deep watering is best, preferably drip irrigation. Try not to soak the vine during watering, as that will sometimes encourage diseases. Each Spring apply a hearty dose of manure as a top dressing or fertilize with a balanced chemical fertilizer that is recommended for garden vegetables. Don't expect very much in growth or flowers the first year because the hop is basically establishing it's root system. Full growth and maximum crops of flowers will be achieved during the second year.

## Pruning

When the young vines are about 1 foot long, 2 to 6 vigorous vines are selected for each hill and the rest removed. 1 to 3 vines are trained clockwise on a string which has been staked to the hill. Hops mainly grow vertically, but lateral sidearms extend from the main vine and produce flowers. The main concern is to support the vines and prevent sidearms from tangling. Most cones are produced on the upper part of the plant.

In July, the lowest 4 feet of foliage and lateral branches can be removed to aid in air circulation and reduce disease development. The removal of lower leaves (stripping) must be done carefully to avoid breaking or kinking the main stem. In August allow

additional bottom growth to remain to promote hardiness of the crown and the plant vigor for next year.



**Choose two or three of the strongest shoots to train up the coarse twine. Trim untrained shoots to ground level.**

At the end of the season you can bury healthy bottom vines for propagating new plants the next spring. Simply bury the vines in a shallow trench and mark their location. In spring dig them up and cut them into pieces about 4 inches long. Make sure each new cutting has an eye or bud.

## Spacing and Support

Space between plants varies from country to country and is mainly based on the need to have enough room to allow tractors to get between the rows. In the United States, hops are grown on 7'

by 7' grid with an 18 foot tall trellis. In a home garden, the main concern is just to get the vines off the ground and possible to keep different varieties from getting tangled up with each other. Plant mixed varieties at least 5 ft. apart. Identical varieties can be as close as 3 ft. if you don't have much room. Hops mainly grow up if they can, then lateral sidearms extend off of the main vine. Hops don't have to be grown on an 18' trellis. Some of the less vigorous varieties will yield more if they are limited to 10' - 15'.

Actually just about anything over 6 feet will work, the vine will just become bushier. The vines are easiest to grow and deal with if they are trained onto strong twine. This twine can be supported by a trellis wire, pole, tree branch or building. (*editor's note: I put eye hooks under the eaves of my 2 story house and simply run 1/4" twine from the ground up to these hooks.*) Small diameter poles, lattice and chain link fence also work but require more hand labor. Keep in mind that the vine does die back each Fall. In the First year vines can be established with a 6 foot stake.

Commercial hop farmers do not train up the first shoots of spring but prune them off mechanically. Hardier shoots are trained onto the string about 4 weeks later (early to mid-May in Oregon). Only 2-3 vines should be trained onto each string with 2 strings per plant. All subsequent vines, which can be extensive with older plants should be cut off. Vines are ready to be trained when they are about 12" long and must be gently wrapped clockwise onto the string without kinking. Once trained, the vine will take care of itself unless you want the vine to grow horizontally, this must be done manually.

Source: Freshhops website <http://www.freshhops.com>

# India Pale Ale - The Hop Monster

by Rob Nelson

I was a very naughty fellow a while back. A long-lost school mate from the Deep South paid me a visit. He sought seafood, beer, and job leads (in that order). He also made a point of pointing out the blandness of our Northwest cuisine. Even a five-star Thai dish didn't break a sweat on his brow. "Mighty wimpy stuff you have up here", he said as he regaled me with tales of the hot and spicy food of his native locale. I took my revenge. I bought him a pint of Diamond Knot Industrial Pale Ale.

Just as it takes time to acclimate one's palate to a 60,000 Scoville hot sauce, the taste buds must be trained to truly enjoy **80** International Bittering Units of pure hops. My friend made a hint of a face at his first taste. He was about to speak when he noticed the young ladies at the next table enjoying the same ale. When I went to the bar for some kibble, I pointed out my friend's predicament to the publican, much to the amusement of the group. My friend finally succumbed to the hop and had to be necessitated with a gentle blonde ale. In my case, revenge was not sweet: It was Bitter!

Even if you've been drinking regular beer since you were barely of legal age, you'll never forget your first encounter with an IPA. You feel like a crash-test dummy colliding with a bale of hops at 80 miles per hour. Whose idea was it to create such a hoppy beer anyway?



## A Bit of History

The IPA style originated by necessity. British troops and civilians living in India needed a reliable source of beer. In the late 1700's, shipping casks of Porter or regular ale to India was a losing proposition. During the long sea voyage, the beer would be exposed to equatorial temperatures and constant agitation sitting in the hold of the ship during the four-month trip. The product would spoil before it arrived.

In these days before pasteurization and refrigeration, brewers had only two weapons at their disposal to

combat spoilage: Alcohol and hops. Brewer George Hodgson was the first to tackle the problem head-on in the late 1700's. He raised the alcohol level of his pale ale and increased the hopping rate to extreme levels. This served to combat infections from bacteria during shipping. The India Pale Ale style was born. It became so popular that Hodgson held a monopoly for several years until the Salt, Allsopp, and Bass breweries began producing their own versions of the style. The three Burton brewers possessed something that Hodgson did not: Extremely hard water. The high sulfate hardness of their brewing water gave the hops a stage upon which to perform. Burton Upon Trent became the Mecca of Pale Ale.

Tastes changed over the intervening centuries. British tax structure, the rising popularity of lager beers, and popular taste resulted in a weakening of the style. Many British IPA's are indistinguishable from ordinary Bitters. One notable exception is Samuel Smith's IPA. When fresh and well cared for, it is still a magnificent example of the style. On these shores, Ballentine's IPA and Burton Ale have fallen from their previous aggressiveness.

## The Microbrewery Revolution

We owe a debt of thanks to Mr. Bert Grant of Yakima, WA. This curmudgeonly Scott founded one of the first microbreweries in the United States back in the early 1980's. One of his first products was Grant's IPA. I remember my first sip of this aggressive ale to this day. It was a motivating factor in my immigration to the Evergreen State. The pendulum is on the back swing. Just about every microbrewery and brewpub offers an IPA in their lineup. In typical American one-upsmanship, brewers vie for the glory of the hoppiest ale on the planet. I'm fortunate to live within easy driving distance of two fine exemplars of the Northwest IPA style: Elysian Brewing Company's "The Immortal IPA" and Diamond Knot's IPA. The "Northwest" style of IPA is closely associated with the floral, citrusy aromas of Chinook, Cascade, and Columbus hops. Both of these ales are hugely hopped, dry in initial flavor and aftertaste, and clean as a whistle. Both are available only on draft. When tasted at their respective sources, they are unforgettable. Tasted side by side, they are an education.

Major regional breweries aren't afraid of the hop either. Three Floyd's Alpha King Pale Ale, Bridgeport Firkin IPA, Anchor Liberty Ale, and Anderson Valley Hop Otin will assault your senses as well.

When one travels to the Eastern United States, the style makes a subtle shift. The quintessential East Coast IPA has to be Victory Brewing Company's Hop Devil. Although intensely hoppy, this masterpiece features a firmer malt foundation and

slightly heavier body. It is truly a magnificent beer and worthy of your consideration.

## The Style Dissected

Like any beer style, IPA's are bound by a set of agreed upon guidelines. The Beer Judge Certification Program sets forth the following parameters.

**Aroma:** A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitness, either from esters or hops, may also be detected.

**Appearance:** Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.

**Flavor:** Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

**Mouthfeel:** Smooth, medium-bodied mouthfeel without astringency, although it has moderate carbonation combine to render an overall dry sensation in the presence of malt sweetness.

**Overall Impression:** A decidedly hoppy, moderately strong pale ale.

**Ingredients:** Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops were used in the original versions, but American hop varieties have found a place in many modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.

**Vital Statistics:** O.G. 1.050 - 1.075, F.G. 1.012 - 1.016, IBUs 40 - 60+, Color SRM 8 - 14, Alcohol % by Volume 5% - 7.8%

## Brewing An IPA

Are you prepared to tame the monster? Are you willing to spend up to twice as much in ingredient cost? Do you want to see your friends writhing on the ground with their hands clutching their throats in delight? Let's brew up a batch of **Jack's IPA**- one of the most successful competition winners I've had the pleasure to judge and brew.

## Water

Your brewing water must be hard! Since my water is quite soft, I must add prodigious quantities of Calcium Sulfate (*Gypsum*) to achieve anything resembling the proper water chemistry. The water in Burton Upon Trent is so hard that home plumbing is replaced every few years. Leave a faucet dripping overnight and you'll have a stalagmite in the morning! If you can raise a soap bubble in the shower, your water isn't hard enough. For my soft water, I weigh out 22 grams of Calcium Sulfate, (*Gypsum - approximately 4 teaspoons*), 3 grams of Calcium Carbonate (*Chalk - approximately 1 teaspoon*), 2 grams of Magnesium Sulfate (*Epsom Salt - 1/2 teaspoon*) and a healthy pinch of table salt. These minerals will go into the mash.

## Ingredients for 5 gals.:

- 10 lbs. British Pale Malt
- 1.5 lbs. Wheat Malt
- 0.5 lb. Cara-pils
- 0.5 lb. Munich Malt (oven toasted @ 350°F for 15 min.)
- 2.0 oz. Chinook hops (9.8% alpha acid) for 60 min.
- 0.5 oz. Cascade hops (4.5% alpha acid) for 60 min.
- 1.0 oz. Cascade hops (4.5% alpha acid) for 30 min.
- 1.0 oz. Cascade hops (4.5% alpha acid) steep 30 min.
- 1.0 oz. Cascade hops (4.5% alpha acid) for dry hopping.
- 1 tsp. Irish Moss
- Wyeast 1028 London Ale Yeast (1 quart starter recommended)
- 3/4 cup corn sugar for priming

## Step by step:

1. Bring 4 US gallons of water to 155°F, add your grist and brewing minerals and allow the mash to stabilize at 132°F for 20 minutes. This protein rest might be debatable but I'm convinced that it liberates some necessary yeast nutrients.
2. Bring the mash slowly to 155°F and hold it for an hour. Some will say that this is a very long time but I want a very high conversion for my efforts.



See *Pale Ale*, page6



# 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.

#### *Pale Ale from page 5*

3. After this rest, bring the mash to 168°F for 10 minutes.
4. Sparge to collect between 6.5 and 7 gallons.
5. Boil for 60 minutes. Add hops per schedule and Irish Moss during the last 15 minutes.

Add the dry hops to the secondary fermentation. Following secondary prime with corn sugar and bottle. Condition for at least a month.

**O.G.** 1.065    **F.G.** 1.015    **Alc.** 6.6%v/v    **IBUs** approx. 100

Source: *About.Beer/Homebrewing* <http://beer.miningco.com/food/beer>



#### Meeting Etiquette

This is just a quick reminder to club members and their guests about the meetings and the meeting hall at Clifford's. We don't pay any fees to Clifford's for the use of the meeting room, so please come early once in a while for a brew or dinner before the meeting. Or, if you're in the mood for a Friday night fish fry, stop by Clifford's and try theirs. Take it from me; I've had quite a few and it's one of Milwaukee's best.

Also, please remember to bring your own beer mugs for yourself and your guests to our meetings. Although there is a bar in the meeting room, we're not supposed to use the glasses, and we have no way to clean them afterwards. Another good rule is to clean up where you were sitting when you're ready to leave. The only "cleaning service" that we have is the last group to leave. These people are stuck throwing out the bottles, wiping the tables, straightening out the tables and chairs, and emptying ashtrays. We want to be good guests so we can keep getting our great deal on this fine meeting hall. Finally, we would like to ask members to refrain from smoking during the business portion of the meeting. There are subtle differences between beers that can literally go up in smoke. Of course feel free to smoke during the social portion of the meeting. *Thank you.* 🍷

### Baron Mind



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



**First Class**